

**THE ESPRESSO MARTINI** 15

TITO'S, CACAO, ESPRESSO, SUGAR

**CLASSIC BLOODY MARY** 14

TOMATO, WASABI, LIME, BACON  
WRAPPED TOMATO

CHOICE OF VODKA, TEQUILA, GIN OR SCOTCH

**BLACK MARY** 16

TITO'S VODKA, TOMATO, SQUID INK, SOY,  
LIME, SALMON SASHIMI & CUCUMBER

**ARINIISHI** 15

HAKU, MATCHA OAT MILK, BANANA,  
VANILLA

**CALPI COSMO** 14

TITOS, LIME, CRANBERRY, CALPICO  
WHITE PEACH FOAM

**KIR ROYALE** 13

CRÈME DE CASSIS, BUBBLES

**FRENCH 75** 14

RIEGERS GIN, LEMON, BUBBLES

**FRENCH 95** 16

D'USSE, LEMON, BUBBLES

**APEROL SPRITZ** 13

APEROL, BUBBLES, SODA

**LILLET SPRITZ** 13

LILLET BLANC, BUBBLES

**ST. GERMAIN SPRITZ** 13

ELDERFLOWER, BUBBLES

**BOTTOMLESS MIMOSA** 30

ORANGE JUICE, PINEAPPLE JUICE,  
GRAPEFRUIT JUICE, CRANBERRY JUICE

2 HOURS



# wine

## WHITE



CHARDONNAY, COMTE DE BERNADELLE, PETIT CHABLIS	15   60
SAUVIGNON BLANC, CLEMENT & FLORIAN BERTHIER, COTEAUX DU GIENNOIS	16   64
VIIGNIER, JEAN-LUC COLOMBO, RHÔNE	14   56
CHARDONNAY, MARQUIS DE PENNAUTIER, LANGUEDOC-ROUSSILLON	14   56
RIESLING, LOUIS SIPP, ALSACE	16   64

## RED

SYRAH, LUYTON-FLEURY, CROZES-HERMITAGE	17   68
GAMAY, CH. DE LA CHAIZE, FLEURIE	17   68
SYRAH/GRENACHE, DELAS, CÔTES DU RHÔNE	13   52
CABERNET FRANC, MARC PLOUZEAU, CHINON	15   60
PINOT NOIR, DM. DU SALVARD, CHEVERNY	15   60
GAMAY, JEAN-PIERRE LARGE, MORGON	16   64

## ROSE

CHÂTEAU PARADIS, COTEAUX D'AIX EN PROVENCE	12   48
ROSEBLOOD D'ESTOUBLON, PROVENCE	13   52

## BUBBLES

G.H. MUMM BRUT	17   85
G.H. MUMM ROSE	19   100

# beer

KIRIN ICHIBAN LAGER, JAPAN	4.9%   6
OBOLON LAGER, UKRAINE	5%   10
SOUL MEGA BLACKBERRY ALE, DC	5.5%   9
DEVIL'S ALLEY IPA, MD	6%   8
ATLAS DANCE OF DAYS, DC	5.7%   8
HEDLUM N/A IPA, NY	0%   7

# zero-proof

BARTENDERS CREATION MOCKTAIL	8
SODA: COCA-COLA, DIET COCA-COLA, SPRITE, TONIC, SPICY GINGER BEER, GINGER ALE	5
JUICE: ORANGE, PINEAPPLE, CRANBERRY, GRAPEFRUIT	5





# sashimi

GLUTEN FREE

TUNA *	TRUFFLE PONZU SOY	22
SALMON *	SCALLION OIL, PASSIONFRUIT AJI AMARILLO	19
HAMACHI *	TRUFFLE PONZU, SCALLION OIL	17
ESCOLAR TATAKI *	SESAME CRUSTED WHITE TUNA, YUZU PONZU	21
SASHIMI TRIO*	SALMON, HAMACHI, TUNA	31

# maki rolls

TUNA MAKI *	RICE, SEAWEED   GF	12
SALMON MAKI*	RICE, SEAWEED   GF	11
VEGGIE URAMAKI	CUCUMBER, AVOCADO, SWEET SOY, CRISPY ONIONS   V	13
SPICY TUNA*	AVOCADO, CUCUMBER, TOPPED WITH WASABI SEAWEED	17
THE JAPONAIS*	SALMON, AVOCADO, TEMPURA SCALLION, CRUNCHY RED ONION, SPICY MAYO	17

GF | GLUTEN FREE V | VEGAN

\*ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



## salads

SUNOMONO	CUCUMBER, SOY, SESAME   GF, V	8
SEAWEED	SESAME, SWEET SOY   V	9
NŌJŌ SALAD	MIXED GREENS, CRISPY LOTUS ROOT, GOLDEN BEETS, TOASTED MISO GINGER DRESSING   V	13

## small

DEVILED EGGS	PANKO FRIED, CRISPY PORK BELLY, OKONO SAUCE, BONITO FLAKE	8
PARFAIT	HONEY GRANOLA, MIXED BERRIES, GREEK YOGURT	11
TUNA TARTINE *	PIQUILLO PEPPERS, YUZU PERSILLADE, CRISPY CAPERS	18
BEEF TARTARE *	CAVIAR, QUAIL EGG, TOASTED SESAME GINGER SOY	19

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# entrees

VEGGIE QUICHE	PIQUILLO PEPPER, SPINACH, ZUCCHINI, FETA, SALAD	15
SALMON BENEDICT	TORCHED SALMON AND AVOCADO, YUZU HOLLANDAISE, SALAD	22
KARAAGE BENEDICT	FRIED CHICKEN, YUZU HOLLANDAISE, SALAD	19
STEAK & EGGS	6 OZ BAVETTE, EGGS OVER EASY, FRITES	31
FLUFFY FRENCH TOAST	BREAD PUDDING, MIXED BERRY COMPOTE, MAPLE SYRUP	15
OKONOMIYAKI	CRISPY PORK BELLY, SHRIMP, CABBAGE, OKONO SAUCE	21

# desserts

## CRÊPES II

MISO SAKE CARAMEL, ANISE, ORANGE BLOSSOM

## MOUSSE AU CHOCOLAT I3

MISO SAKE CARAMEL, RASPBERRIES, MATCHA WHIPPED CREAM

## GINGER CRÈME BRULÉE II

MIXED BERRIES

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# Tea

## GREEN

### GEN MAI CHA

UMAMI, BUTTERY, SPINACHY SENCHA TEA  
WITH TOASTED RICE

### HOJICHA

NUTTY, LINGERING FINISH, GREAT DIGESTIF

TEA POTS 10

## TISANES

### BLOOD ORANGE

CITRUSY, TANGY, FRUITY

### FRENCH VERVEINE

ELEGANT, CITRUSY, FRAGRANT

### LAVENDER LEMON MINT

FLORAL AND MINTY

### SOBA CHA

EARTHY, TOASTED GRAIN FLAVOR

# coffee

ESPRESSO	5
DOUBLE ESPRESSO	8
AMERICANO	8
CAFFÉ LATTE	8

SAKE PAIRING  
KANBARA ANCIENT TREASURE | 3 oz \$16

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