

THE COCKTAIL HOUR

Bites 7

Shishito Ponzu

Shishito peppers, Andean corn with sesame ponzu and bonito flakes.

Chili Edamame

Edamame, almond chili, ponzu, and sea salt.

Kongari Corn

Grilled corn, blue cheese, aonori, togarashi with spicy mayo. (2 pcs)

Sakana & Cassava

Spicy tuna over cassava chips, tofu, and avocado cream. (1 pc)

Osumi Fried Rice

Spicy salmon tartare over fried sushi rice with ponzu and crispy quinoa. (3 pcs)

Cocktails 7

Lychee Highball

Canaima Gin, dry vermouth, lychee, citrus, Absinthe, bubbles.

Ōsumi Highball

Suntory Toki Whiskey, umeshu, jasmine-lemon tea, bubbles.

Evergarden G&T

Shiso-Infused Roku Gin, Italicus, Yuzu, alpine bitters, tonic water.

Murasaki

Mijenta Blanco tequila, Ume Plum liqueur, agave, lime, egg whites.

Sakura Martini

Atian gin, Manchino Sakura vermouth, dry vermouth, orange bitters.

Telegram

Bacardi 8, Pierre Ferrand Yuzu Curacao, honey, Yuzu, sparkling wine.

Aperol Spritz

Aperol, Prosecco, sparkling water.

Mojito

Bacardi blanco, mint, lime, sparkling water.

Ibaraki Sour

Ichiiiko Saiten Shoshu, Midori, sugar, lime, creamy Yuzu foam.

Craft Beers 6

Eternal

Miami American Lager from Unseen Creatures.

The Child

Miami Indian Pale Ale from Unseen Creatures.

Wines 6

Sparkling

Bepin de Eto

Brut Prosecco, DOCG Prosecco, Italy

Rose

Ramatuelle Tibouren

Côtes de Provence, France.

White

Torre Giacomo

Pinot Grigio, Veneto Italy

Red

Sea Sun

Pinot Noir, California USA.

Mohua

Sauvignon Blanc, Marlborough New Zealand.

Quebrada de las Flechas

Malbec, Salta Argentina.

