### Oyster

<table>
<thead>
<tr>
<th>Type</th>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>West Coast</td>
<td>SHIGOKU (WA)</td>
<td>3.75</td>
</tr>
<tr>
<td>East Coast</td>
<td>WELLFLEET (MA)</td>
<td>3.5</td>
</tr>
<tr>
<td></td>
<td>BIG ROCK (MA)</td>
<td>3 / HH 1.5</td>
</tr>
<tr>
<td></td>
<td>SWEET PETITE (PEI)</td>
<td>3 / HH 1.5</td>
</tr>
<tr>
<td>Clam</td>
<td>LITTLENECK (NJ)</td>
<td>2.5 / HH 1.5</td>
</tr>
</tbody>
</table>

### Appetizer

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>YUZU EDAMAME</td>
<td>5</td>
</tr>
<tr>
<td>STEAMED EDAMAME WITH YUZU SALT</td>
<td></td>
</tr>
<tr>
<td>KARAAGE</td>
<td>9</td>
</tr>
<tr>
<td>JAPANESE FRIED CHICKENS WITH MATCHA SALT</td>
<td></td>
</tr>
<tr>
<td>JAPANESE EGG TRUFFLE SANDWICH</td>
<td>8</td>
</tr>
<tr>
<td>JAPANESE EGG SANDWICH WITH TRUFFLE OIL, PARSLEY AND WARM BUTTER ON THE SIDE</td>
<td></td>
</tr>
<tr>
<td>MELTY PORK BUN (1 PIECE)</td>
<td>6</td>
</tr>
<tr>
<td>STEAMED BUN WITH PORK BELLY, LETTUCE, SCALLION, HOUSE TERIYAKI SAUCE, JAPANESE Mayo</td>
<td></td>
</tr>
<tr>
<td>MUSSEL + BEER + COTTON CANDY</td>
<td>15</td>
</tr>
<tr>
<td>BEER STEAMED MUSSEL WITH SOY SAUCE, GARLIC, YUZU PEEL, BUTTER, RED PEPPER, COTTON CANDY</td>
<td></td>
</tr>
</tbody>
</table>

### Ramen

#### Kyoto | 15
SOY SAUCE FLAVORED CHICKEN AND FISH BASED BROTH TOPPED WITH PORK BELLY, GARLIC OIL, SOFT BOILED SEASONED EGG, SPICY BAMBOO SHOOT, SCALLION

#### Hokkaido | 15
CHICKEN BASED BROTH WITH HOUSE MISO TOPPED WITH CHICKEN CHASHU, CORN, BUTTER, BEAN SPROUTS, SCALLION, RED PEPPER, BLACK PEPPER

#### Yokosuka Curry (Mazemen) | 16
COCONUT MILK, SHRIMP PASTE AND GREEN CURRY BASED BROTH WITH SHRIMP, SHRIMP OIL, FRIED SHALLOT, CAULIFLOWER, PEPPERS, CILANTRO

#### Vegetable | 16
KOMBU, SHIITAKE MUSHROOM BASED BROTH WITH HOUSE MISO TOPPED WITH TRUFFLE OIL, KING OYSTER MUSHROOM, BRUSSELS SPROUT, CORN, SEAWEED, SCALLION, PINK PEPPER

**Gluten Free Noodle Available | 3**
**Add Brussels Sprout | 2**
**Add Braised Pork Belly | 3**
**Add Spicy Bamboo Shoot | 2**
**Add Chicken Chashu | 3**
**Add Seaweed | 1**
**Add Soft Boiled Seasoned Egg | 3**
**House Spicy Sauce | Free**
COCKTAIL

APPLE (WARM) | 15
BOURBON, CARAMEL, BUTTER, CINNAMON, APPLE CIDER

TRANSPARENT TOMATO | 16
TOMATO SHOCHU, CLEAR TOMATO WATER, GREEN TOMATO JAM, LEMON

SHISO / DAikon | 15
SHISO GIN, JAPANESE RADISH, MISO, HONEY, YUZU

GINGER | 14
GINGER / CARDAMON VODKA, HOUSE GINGER SODA, LIME

FLOWER | 14
LAVENDER JAPANESE BARLEY VODKA, ELDERFLOWER, CRANBERRY

TRUFFLE | 16
CITRUS / HARV VODKA, TRUFFLE HONEY, MUSCAT, GRAPEFRUIT, PARMIGIANO

BEE / CHAMOMILE | 15
CHAMOMILE GIN, LIMONCELLO, ORANGE BLOSSOM, DILL, LIME, LEMON, EGG WHITE, TONIC

BURDOCK | 15
DRY GIN, BURDOCK AMARO, DOLIN BLANC, XOCOLATL MOLE BITTERS

EARL GREY | 14
EARL GREY GIN, GRAPEFRUIT, TONIC

PISTACHIO | 15
DRY GIN, HOUSE PISTACHIO CREAM, CAMPARI, CLEMENTINE

BEETS | 15
REPOSADO TEQUILA, BEETS, BLASAMIC REDUCTION, LIME, DILL

CUCUMBER | 15
SPICY TEQUILA, CUCUMBER, LIME, BELL PEPPER

CUMIN / YOGURT | 15
CUMIN / DILL MEZCAL, YOGURT, STRAWBERRY JAM, LEMON

GRAPEFRUIT | 15
MEZCAL, ELDERFLOWER, GRAPEFRUIT, LIME, PALOSANTO WOOD

TOMATO / CLAM | 14
MEZCAL, TOMATO, HOUSE VINAIGRETTE, CLAM, WASABI

PINEAPPLE | 15
PASSION FRUIT RUM, PINEAPPLE, VANILLA, LIME

THAI TEA | 15
CACHACA, THAI TEA, CONDENSED MILK, EGG WHITE, ABSINTHE★

SMOKE | 15
BOURBON, ANCHO REYES, CYNAR, HOUSE BITTERS

MATCHA | 16
JAPANESE WHISKEY, MATCHA, HOUSE MATCHA LATTE

HIJIKI (JAPANESE SEAWEED) | 15
HIJIKI COGNAC, APPLE SHRUB, MINT, HONEY, LEMON, SEA SALT

NIGHTCAP (WARM) only after 9pm | 17
CHARTREUSE GREEN, HONEY, GINGER, LEMON, WATER, BUTTER
CLASSIC

CORPSE REVIVER NO.2 | 14
GIN, GRAND MARNIER, COCCHI BLANCO, ABSINTHE, LEMON

EAST SIDE | 15
GIN, MINT, CUCUMBER, SUGAR, LIME

NEGRONI (WHITE) | 15
GIN, SUZU, COCCHI BLANCO, ORANGE BITTERS

THE RAFFLES HOTEL’S SINGAPORE SLING | 15
GIN, CHERRY HEELING, GRAND MARNIER, PINEAPPLE, LIME, ANGOSTURA BITTERS

HEMINGWAY DAIQUIRI | 14
RUM, MARASCHINO, GRAPEFRUIT, LIME, ANGOSTURA BITTERS

OLD CUBAN | 16
RUM, MINT, BROWN SUGAR, LIME, ANGOSTURA BITTERS, SPARKLING WINE

TOMMY’S MARGARITA | 14
TEQUILA, AGAVE, LIME

MEXICAN FIRING SQUAD | 15
MEZCAL, SPICY TEQUILA, POMEGRANATE, DEMERARA, LIME, ANGOSTURA BITTERS

OAXACA OLD FASHIONED | 15
REPOSADO TEQUILA, MEZCAL, AGAVE, ANGOSTURA BITTERS

OAXACA NEGRONI | 15
MEZCAL, ANCHO REYES, CYNAR

SMOKEY MATADOR | 15
MEZCAL, PINEAPPLE, LIME, WORMWOOD BITTERS

BROWN DERBY | 14
BOURBON, HONEY, GRAPEFRUIT, PEYCHAUD’S BITTERS

PAPER PLANE | 15
BOURBON, APEROL, AMARO, LEMON

RATTLESNAKE | 15
BOURBON, ABSINTHE, DEMERARA, EGG WHITE, LEMON ★

SAZERAC | 15
RYE, BROWN SUGAR, ABSINTHE, PEYCHAUD’S BITTERS, ANGOSTURA BITTERS

SCOTCH LOVERS PENICILLIN | 15
BOURBON, ISLAY SCOTCH WHISKEY, GINGER, HONEY, LEMON, ANGOSTURA BITTERS

JAPANESE SOUR | 16
JAPANESE WHISKEY, BROWN SUGAR, YUZU EGG WHITE ★

JAPANESE HOT TEDDY | 16
JAPANESE WHISKEY, HONEY, YUZU, HOT WATER

JAPANESE OLD FASHIONED | 16
JAPANESE WHISKEY, BROWN SUGAR, ANGOSTURA BITTERS

EASTERN PISCO SOUR | 15
PISCO, SIMPLE SYRUP, YUZU, EGG WHITE ★

★..... LOCAL ORGANIC EGG
HIGHBALL

JAPANESE WHISKEY HIGHBALL | 14

SENCHE (GREEN TEA) GIN HIGHBALL | 14

WINE

RED

CORNALE, MONTEPULCIANO D’ ABRUZZO | 14 / 65
ABRUZZO, ITALY 2017

BODEGA IACCARINI RISERVA | 15 / 70
ARGENTINA 20213

WHITE

CAVES DA CERCA, VINHO VERDE OURO | 14 / 65
MINHO, PORTUGAL 2017

SABLES BLONDS, TOURAINE SAUVIGNON BLANC | 15 / 70
LOIRE VALLEY, FRANCE 2017

SPARKLING

FANTIET, GLERA | 14 / 65
GIULIA, ITALY

SAKE

HAKKAISAN (TOKUBETSU JUNMAI) | 15
NIIGATA, JAPAN

DASSAI 50 OTTER FESTIVAL (JUNMAI DAIGINJO) | 32
(FOR TWO) IWATE, JAPAN

BEER

SAPPORO LAGER | 7

TWO HEARTED ALE IPA (BOTTLE) | 7

ALLAGASH WHITE (BOTTLE) | 8

NON ALCOHOLIC

HOUSE GINGER SODA | 6

OOLONG TEA | 4