

beverages

COCKTAILS // 15

2 OZ

BLACK LOTUS

SAILOR JERRY'S SPICED RUM, KAHLUA, BLACK SESAME HONEY, BLACK WALNUT BITTERS

IVY SONG

FENCHIEW BAIJIU, YUZU SAKE, LEMONGRASS SYRUP, PEAR JUICE, LEMON JUICE

WINTER IN FUJIAN

SUNTORY TOKI, COINTREAU, JASMINE TEA SYRUP, EGG WHITE, CARDAMOM BITTERS

HIGHBALLS // 13

1.5 OZ

PINEAPPLE LO-TEA

TITOS VODKA, YOKAICHI MUGI SHOCHU, PINEAPPLE JUICE, HOJICHA SYRUP

BLUEBERRY HI-TEA

TANQUERAY GIN, YOKAICHI MUGI SHOCHU, BLUEBERRY JUICE, HOJICHA SYRUP

MIDNIGHT LEMONADE

YOKAICHI MUGI SHOCHU, HAKUTSURU SAKE, LEMON JUICE, LEMONGRASS SYRUP, MINT

HAWKERS MULE

TITOS VODKA, GINGER BEER, MANGO JUICE, LIME JUICE, PLUM SALT

KYOTO SUNSET

CAZADORES TEQUILA, LIME JUICE, BLACKBERRY JUICE, SIMPLE SYRUP

JEJU DOVE

CAZADORES TEQUILA, YUZU SAKE, HALLABONG SYRUP, GRAPEFRUIT JUICE, LEMON JUICE

please note:

**all alcoholic beverages are tax included
there is an 18% gratuity added to groups of 6+**

BEERS

SHORT CANS (355ml) 8

GODSPEED YUZU CITRUS SAISON

GODSPEED OCHAME GREEN TEA IPA

BOTTLED BEER (330 ml) 7

TSINGTAO ASAHI SAPPORO

DRAFT BEER (16 oz) 8

MIDNIGHT LAGER ASAHI

SAPPORO SAPPORO BLACK

HITACHINO NEST BOTTLES (330 ml)

10.5

WHITE ALE 5.5%

Kiuchi Brewery's take on the belgian witbier - citrusy - sweet - tart

DAI DAI ORANGE IPA 6.2%

brewed with fukuremikan orange in aged cedar barrels - fruity - rich

SAKE & SOJU

Ask about our Sakes by the bottle

MIDNIGHT TRADITIONAL SAKE (8oz) 15

CHOICE OF: Regular, Jasmine (+\$2), or Yuzu (+\$2)

sho chiku bai classic; well balanced, medium-bodied & dry. SMV: +3

JINRO SOJU (360ml) 28

CHOICE OF: Regular, Plum, Yogurt, Grape

BOMBS (1 oz) 8.5

SAKE BOMB YUZU SAKE BOMB

SOJU BOMB PLUM SOJU BOMB

NON-ALCOHOLIC

RED BULL 4

POP & JUICE 3.5

WATER 3

food menu


APPETIZERS

-  **BREAD AND HOUSE BUTTERS** 5
house made black garlic or salted duck egg butter
-  **EDAMAME** 6
topped with chili salt
-  **FRENCH FRIES** 6
*served with chipotle mayo
sub sweet potato fries (+1)*
-  **TRUFFLE FURIKAKE FRIES** 7
*with honey butter powder, truffle oil,
garlic sauce and furikake*
- BULGOGI DUMPLINGS** 9
served with pickled veggies
- SNOW CHEESE CHICKEN WINGS** 14
Marinated wings topped with korean snow cheese
- SHRIMP TOAST** 11
on milk bread served with creamy mustard
- BEEF PATTY SPRING ROLLS** 9
4 pcs served with jalapeno lime aioli
- CHICKEN KARAAGE** 10
served with kewpie furikake mayo
-  **ENOKI FRITTERS** 10
served with special house chili sauce
-  **TURNIP CAKE** 8
served with lemon chive puree and chili crisps
- SHRIMP AND AVOCADO CRISPY RICE** 8
4 pcs topped with avocado and shrimp salad

SANDWICHES

- KIMCHI BULGOGI PROVOLONE** 12
with house gochujang mayo on brioche
- YUZU FRIED FISH SANDWICH** 12
with yuzu tartar sauce on brioche
- SHRIMP PO-BOY SANDWICH** 12
with pickled veg and bang bang sauce on brioche

DESSERT

-  **BLACK SESAME MILK TOAST** 9
*black sesame butter and condensed milk on milk
bread, served with black sesame ice cream*

SALADS & NOODLE SOUPS

- BLUE CHEESE WEDGE SALAD** 12
*pork belly, onion, apple, house blue cheese
dressing, topped with taro crisps*
- WASABI CAESAR SALAD** 11
*pork belly, wasabi caesar dressing, parmesan,
wonton crisps*
-  **ASIAN MIXED SALAD** 11
*edamame, carrots, avocado, apple, vermicelli
crisps, taro crisps and romaine lettuce tossed
in house dijon dressing, sesame seeds,
cranberries and chia seeds*
- SPICY LEMONGRASS VERMICELLI SOUP** 14
*Vietnamese vermicelli, lemongrass broth,
your choice of chicken, shrimp or tofu*
-  **COCONUT CURRY UDON SOUP** 14
*thick udon noodles in a spicy coconut curry
broth, your choice of chicken, shrimp or tofu*

MAINS AND WAFU PASTAS

- FISH AND CHIPS** 18
6pcs served with yuzu tartar sauce
- CHICKEN LETTUCE WRAPS** 18
with water chestnuts and veggies
- PAD THAI** 18
choice of chicken, shrimp or tofu
- MISO MUSHROOM UDON CARBONARA** 18
*pork belly, shiitake and cremini mushrooms,
miso, eggs and parmesan*
- CHILI GARLIC SHRIMP SPAGHETTI** 18
*garlic shrimp, miso eggs, parmesan, green
onion and lemon chive puree*
-  **MUSHROOM BLACK GARLIC SPAGHETTI** 18
assorted mushrooms with black garlic butter
- SALTED DUCK EGG FETTUCCE RICCE W/
SHRIMP** 18
topped with salted duck egg and parmesan
-  **BUTTER GOCHUJANG FETTUCCE RICCE** 18
*sauteed shiitake and cremini mushrooms, kimchi,
topped with seaweed and white sesame seeds*
- RED CURRY CHICKEN RIGATONI** 18
spiced red curry with chicken and black pepper