



ROOF DESSERTS

vanilla softy 11

choice of

black sesame sauce, sesame seed
or mango sauce, toasted coconut

matcha panna cotta 12

coconut custard, matcha crumble

hojicha softy 11

toasted green tea softy,
whiskey caramel, cocoa nibs

basque cheesecake 15

burnt soufflé, creamy custard

SAKE

heiwa shuzou “tsuru-ume” suppai 20

japanese plum sake | 4 oz

kojima “untitled” 40

cedar barrel aged sake | 4 oz

kamoizumi “red maple” 25

2 year aged sake | 4 oz

kanbara “ancient treasures” 20

10 year aged sake | 2 oz

TEA

genmaicha 10

green tea with roasted brown rice



COCKTAILS

the banana stand 20

nikka malt and toki whiskies, caramelized banana, toasted rice, cocoa bitters

japanese hot toddy 18

toki whiskey, sake, honey

yuzucello 18

kampai yuzu cordial | 2 oz

espresso martini 18

snake river roasters “white spider” espresso, kahlua, vodka

ube horchata 18

white rhums, purple sweet potato, toasted coconut milk, cinnamon

JAPANESE WHISKEY

suntory toki

sunday's

akashi

hatozaki

nikka coffey grain

nikka “from the barrel”

nikka coffey malt

nikka yoichi single malt

kamiki “cedar cask”

hibiki harmony

the yamazaki “single malt 12 year”



10Z



HIGHBALL, NEAT
OR BIG CUBE +\$2

8

16

10

20

8

16

8

16

9

18

12

25

13

26

14

28

13

26

20

40

27

54