

Cocktails

Hai Sai! 14 , To share 27

Shochu, Blanc Vermouth, Salt, Cucumber
Orris Root Bitters, Pickled Cucumber
Stirred, served up

Fireflies on the Water 16

Pommeau, Gin, Verjus, Genepy,
Orange Bitters
Stirred, served up

The Dunning-Kruger Effect 15

Blanco Tequila, Fennel, Suze, Fino Sherry,
Lime, Togarashi
Shaken, served on the rocks

The Windrush Generation 14

White Miso Infused Bourbon,
Jamaican Rum, Amaro Nonino,
Banana, Castilian Bitters
Stirred, served on the rocks

Nilsson Schmilsson 14

Gin, Yuzu, Lime, Vanilla, Coconut
Shaken, served on crushed ice

Cherry Point 15

Ume Plum Whisky, Cream Sherry,
Blanc Quinquina, Vanilla Cherry
Bark Bitters
Stirred, served up

Kariyushi Club Cocktail 15, To share 29

Japanese Whisky, Passion Fruit,
Yuzu Kosho, Peach, Lime, Grapefruit
Shaken, served on crushed ice

Flying Fox 13

Rum, Rhum Agricole, Mezcal, Lime,
Pineapple, Cinnamon
Shaken, served up

Sanguine Sandía 13

Sake, Vodka, Tomato, Watermelon,
Rice Wine Vinegar, Lemon, Celery Salt,
Horseradish, Cayenne
Shaken, served tall over ice

Highballs

Colorless Tsukuru 12

Japanese Whisky, Celery Coconut
Bitters, Soda

Cloud Busting 12

Gin, Yuzushu, Lime, Tonic

Sweet Medicine 13

Umeshu, Oloroso Sherry, Orange
Bitters, Soda

JBS 14

Gin, Pear Brandy, Dry Vermouth,
Ginger, Shiso, Lemon, Seltzer

Sake 13

Brooklyn Kura, #14

Local, unpasteurized Junmai Ginjo

Jokigen

Junmai Ginjo

Beer

Firestone, Pivo Pils 8

Classic European style pilsner with a
West-Coast dry-hopped twist.

Hitachino Nest White Ale 12

Award-winning ale brewed in Japan,
in a classic Belgian wibier style.

Wine 12

Red

Domaine Galus, Castieres de Nimes
Rouge, Rhone Blend 2015

White

Chateau de Basset, Bordeaux Blanc Sec,
Sauvignon Blanc, 2016



THE
HIDDEN
PEARL