

GOLDEN HOURS

MONDAY TO FRIDAY • 4PM TO 7PM



COCKTAILS

SHIBUYA SHAKEDOWN 12

Ocho Blanco Tequila, yuzu, coriander, lime, honey agave, togarashi salt, sansho pepper

ABOVE THE CLOUDS 12

Haku Vodka, unfiltered sake, pickled ginger, lychee, orange blossom, rosebud

CLAP ESPRESSO MARTINI 12

Haku Vodka, homemade Shochu Coffee Liqueur, espresso, sugar

CHAMPAGNE

NV VEUVE CLICQUOT YELLOW LABEL BRUT 12 / 70

ROSÉ

WHISPERING ANGEL CHÂTEAU D'ESCLANS 2023 8 / 39

FRESH ROCK OYSTERS SF

THREE FOR 9 | SIX FOR 15 | TWELVE FOR 30

EDAMAME

SEA SALT GF, VG 4 | GRILLED & SPICY A, VG 5

CRISPY RICE

AVOCADO VG, V 6 | SALMON 9

ROCK SHRIMP TEMPURA SF 12

spicy chili mayo, chives

WAGYU BEEF TARTARE SF 12

& BIWA CAVIAR sando bread

☞ - signature | A - alcohol | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish

Not all ingredients are listed. Please inform our team of any allergy or dietary requirements.

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your final bill.