

# GOLDEN HOURS

EVERY DAY • 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.