

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

WINE

MINUTY PRESTIGE ROSÉ 9.5 / 49

CHÂTEAU MINUTY 281 19 / 99

GAVI GIROSSA ALVIO PESTARINO DOCG 9.5 / 49

CHAMPAGNE VEUVE CLICQUOT YELLOW LABEL BRUT 12.5 / 75

FRESH ROCK OYSTERS ^{SF}

THREE FOR 9 | SIX FOR 15 | TWELVE FOR 30

EDAMAME

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

PADRON PEPPERS ^{GF, V} 8.5

sweet honey miso sauce, sesame seeds

CRISPY RICE

AVOCADO VG, V 6 | SALMON 9

SQUID KARA AGE 7

aji panca aioli, lime

SHRIMP TEMPURA ROLL ^{SF} 10

spicy mayo, sesame seeds

 - 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.