

LOUNGE

TRUFFLE POPCORN 9

truffle butter, chive, sea salt

DUCK FAT FRY TRIO 12

paprika & bourbon bbq, herb-garlic ketchup, double truffle

CHAMPAGNE-BATTERED ONION RINGS 16

sriracha dipping sauce

AHI TUNA CIGARS 22

sriracha aioli, scallions, yuzu ponzu

PNW ESCABECHE 19

celery, bell pepper, lime vinaigrette

SESAME SHRIMP TOAST 24

brioche bread, toasted sesame

HOUSE-MADE FRIED CHICKEN BITES 22

lemon pepper, ranch crème fraîche
+\$35 pp add caviar to make it your
new fancy favorite

HAND-CUT STEAK TARTARE "PIZZA" 29

sun-dried tomatoes, capers, Calabrian chili

FRIED FISHWICH 35

dill tartar sauce, kaluga caviar

WAGYU SKEWER 31

caramelized onions, horseradish cream, pita bread

THE BBB 35

BOURBON STEAK BONE MARROW BURGER

sesame seed challah bun, gentleman's cut steak sauce
pickles, gruyère and cheddar mix
bone marrow flambéed tableside

*"I've been perfecting this recipe for 40 years, and this
is the best burger you'll ever eat in your life."*

Michael Mina

LOUNGE



MAKOTO'S GARDEN 20

Grey Goose Vodka, Mandarin
Cherry Blossom, Lemon, Egg Whites



BEET GENERATION 21

Botanist Rested Gin, Ginger, Beet
Lime, Grapefruit



NIKKEI IN THE BAY 21

El Tesoro Reposado, Mezcal, Yuzu Sake
Passionfruit, Togarashi Chamoy, Lemon



FLOR DE LA MISSION 21

Dobel Tahona Blanco Tequila, Lillet
Blanc Rose Hip, Lemon, Club Soda



KARL THE FOG 22

Buffalo Trace, Amaro Nonino
Calvados, Benedictine, Spring Apple



THE 1853 23

Barsol Pisco, Charred Pineapple
Lemon, Angostura, Sparkling Wine

WINE

Welschriesling, Kracher #2, Trockenbeereenauslese, Burgenland, Austria 2018	24
Royal Tokaji 5 Puttonyos Hungary 2008	29
Biac 'secret de biac' Entre Deux Mers, France 2025	26
Niepoort Port Vintage 15YR	35
The Rare 'Verdelho' Madeira Savannah Special Reserve Portugal	28
Penfolds Tawny Port Grandfather 20YR	32