

COCKTAILS

UME SPRITZ \$21
plum wine, yuzu juice, elderflower liqueur,
soda, prosecco

JASMINE GIN FIZZ \$19
gin, jasmine tea syrup, lemon, egg white,
soda, bitters

JADE JUNGLE BIRD \$21
dark rum, campari, pineapple, lime, demerara,
japanese bitters

MIDNIGHT RITUAL \$20
overproof jamaican rum, banana liqueur, licor 43,
espresso

KYOTO BASIL LEMONADE \$21
pear vodka, midori, matcha simple syrup, lemon,
prosecco, soda

THE EMPEROR MAI TAI \$21
aged rum, agricole rum, orange curaçao, orgeat,
lime, infused tea syrup, sakura bitters

SINGAPORE SLING ROYALE \$21
gin, cherry heering, pineapple, lime, benedictine,
bitters, prosecco

GOLDEN FAN DAIQUIRI \$20
white rum, lime, giffard banane, honey syrup

WATERMELON GOCHUJUANG MARGARITA \$21
tequila, fresh watermelon, lime, orange liqueur,
gochujang spice

TOKYO BLOSSOM HIGHBALL \$21
japanese whisky, aperol, cherry blossom tonic

TOASTED OLD FASHIONED \$20
japanese whisky, amaretto liqueur, aromatic bitters

LEMONGRASS CUCUMBER MULE \$19
lemongrass-infused tequila blanco, lime juice,
cucumber juice, ginger beer

MATCHALADA \$21
matcha liqueur, appleton rum, pineapple, orange,
coconut cream

MOCKTAILS

WATERMELON LIMEADE \$15
lyre's n/a tequila, fresh watermelon,
fresh lemon, simple syrup

JASMINE LEMONADE \$15
jasmine tea syrup, lemon, sugar

PHONEY NEGRONI \$15
bottled phoney negroni over ice



SAKE

BROOKLYN KURA #14 JUNMAI GINJO NAMA RICE SAKE USA, NV	\$18/\$38 (375mL / Btl)
BROOKLYN KURA LAKE EFFECT NIGORI RICE SAKE USA, NV	\$17/\$30 (375mL / Btl)
BOKEN SAKE HAYASHI HONJOZO NAMA RICE SAKE Japan, NV	\$19/\$77 (720mL / Btl)
OKA BREWERY LITTLE SUMO CHIBI ZUMO JUNMAI GENSHU RICE SAKE Japan, NV	\$17 (200mL)

BEER

MICHELOB ULTRA	\$8
KIRIN	\$9
TSINGTAO	\$9
ATHLETIC N/A	\$8

WINE

SPARKLING

VILLA SANDI IL FRESCO PROSECCO Italy, NV	\$15/\$60
LA CARAVELLE CUVÉE NINA BRUT CHAMPAGNE France, NV	\$24/\$95

ROSÉ

TRIENNES ROSÉ France, 2025	\$15/\$65
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WHITE

GANCEDO BODEGAS Y VINEDOS BIERZO VAL DE PAXARINAS CAPRICHIO GODELLO Spain, 2024	\$16/\$64
LOIMER KAMPTAL LOIS GRÜNER VELTLINER Austria, 2022	\$17/\$65
MAX FERD. RICHTER WEHLENER- SONNENUHR KABINETT RIESLING German, 2023	\$19/\$66
RESONANCE CHARDONNAY Willamette Valley, Oregon, USA, 2023	\$18/\$76
MOUTON CADET BORDEAUX SAUVIGNON BLANC France, 2024	\$15

RED

LIGER BELAIR BEAUJOLAIS VILLAGE LES JEUNES POUSSÉS GAMAY France, 2016	\$18/\$70
VINA ZORZAL GRACIANO Spain, 2023	\$16/\$55
BODEGA MALMA FINCA LA PAPAY PINOT NOIR Argentina, 2024	\$15
BODEGA COLOME ESTATE MALBEC Argentina, 2024	\$16/\$72
PRUNOTTO OCCHETTI LANGHE NEBBIOLO Italy, 2024	\$16



TO START

EDAMAME \$14
steamed shell-on edamame, hong kong style xo sauce,
korean chili threads v, GF, DF

DIM SUM

LOBSTER DUMPLINGS \$24
maine lobster, onion & soy finadenne sauce

WAGYU DUMPLINGS \$22
australian a5 wagyu ribeye, roasted pineapple
gochujang sauce

VEGGIE DUMPLINGS \$16
tofu, shiitake mushroom, carrot & cabbage,
garlic chili crisp oil v

MAKI ROLLS

SPICY SALMON ROLL \$24
ora king salmon, cucumber, gochujang aioli, furikake
rice seasoning, seasoned sushi rice, nori GF

HIRAMASA ROLL \$26
hiramasa king fish, pickled daikon, cucumber,
sesame aioli, salmon roe, nori GF

AVOCADO ROLL \$22
avocado, seasoned rice, toasted sesame, kombu aioli,
nori GF, v

HAND ROLLS

SPICY TUNA HAND ROLL \$20
bluefin tuna, wasabi, gochujang aioli, crispy garlic,
wasabi flying fish roe GF

SALMON AVOCADO HAND ROLL \$18
ora king salmon, sweet plum sauce, avocado, furikake,
fresh perilla leaves GF

DRINK
IN



THE
MOONLIGHT



VEG - Vegetarian | V - Vegan | GF - Gluten Free | DF - Dairy Free | N - Contains Nuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.