



Lee Jung Ave. Happy Hour

Daily incl. PH, 3-7pm



Cocktails

HH - \$75 RH - \$90

Aperol Spritz	Espresso Martini
Moscow Mule	Lychee Martini
Mojito	Old Fashioned
Negroni	Cosmopolitan
Margarita, on the Rocks	Sex on the Beach

Bubbles & Wine

HH RH

Chiaro Prosecco - Italy	\$55	\$75
Ayala Champagne - France		\$135
Rosé - France	\$65	\$85
White Wine		
Pinot Grigio - Italy	\$60	\$75
Chardonnay - Australia	\$70	\$85
Sauvignon Blanc - N.Z	\$75 all day	
Red Wine		
Cabernet Sauvignon	\$60	\$75
Malbec - Argentina	\$65	\$85
Shiraz - Australia	\$70	\$85
Pinot Noir - N.Z	\$80	\$95

Spirits & Beers

HH RH

House Spirits		
Vodka Gin Whiskey	\$55	\$75
Rum Tequila		
Bottled Beers		
Corona Peroni Asahi Corona 0%	\$55	\$75
Draft Beers		
Stella Artois	\$60	\$75
Goose Island IPA	\$65	\$85
Suntory Premium Malt's	\$60 all day	

5% staff gratuity applied to dine-in bill





Cocktails & Snacks

Signature Cocktails

\$98

Tokyo Smash

ROKU Gin, Pineapple Juice
Ginger Ale & Pressed Calamansi

Lychee Saketini

Sake, Lime Juice & Lychee Syrup

The Empress

Flor de Caña 4 Years, Frangelico,
Lychee Puree, Lemongrass & Fresh Lime

Tu Kill Yu

Tequila Blanco, Fresh Mango,
Fresh Lime & Crème de Banana

Kill Bill

ROKU Gin, Elderflower Liqueur
& Ruby Grapefruit Juice

Fu Pen Zi

Hibiscus infused Vodka, Grenadine,
Campari, Pineapple, Fresh Lemon

Fuji Fragrant

Gin, Sakura Infused Bianco,
Fresh Lime & Apple juice

Cool Snacks Going Well With Drinks

Cooshti Dragon Roll

Tempura prawn avocado roll, topped
with torched salmon and parmesan cream

\$190

Torched Salmon Nigiri

6 pcs - topped with jalapeño cream
and crispy garlic

\$180

Avocado & Beetroot Rice Paper Rolls

With a Vietnamese sweet chili
coriander dipping sauce

\$155



Pan-fried Veggie Dumplings

8 pcs with soy, ginger
and chili garlic sauce

\$165



Rainbow Veggie Roll

Beetroot, carrot, asparagus and
cabbage topped with avocado

\$170



Chicken Satay Skewers

6 pcs – with pickled papaya
and peanut satay sauce

\$170

Peking Duck Quesadilla

With spring onion, cucumber,
hoisin plum sauce

\$180

Chicken Karaage & Avocado Roll

Crispy chicken, avocado
and sweet chili mayo

\$180

Wok-Flashed Garlic & Chili Calamari

With sweet chili aioli

\$180

Crispy Falafel Mini Pitas

4 pcs - Balsamic beetroot tomato salsa,
fresh mint, lemon garlic tahini & sumac

\$170



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