



Happy Hour

EVERYDAY Inc P.H 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 | | \$125 |
| Rosé - France | \$65 | \$85 |
| White Wine | | |
| Pinot Grigio - Italy | \$60 | \$75 |
| Chardonnay - Australia | \$70 | \$85 |
| Sauvignon Blanc - N.Z | \$75 | \$95 |
| Red Wine | | |
| Cabernet Sauvignon - USA | \$60 | \$80 |
| Malbec - Argentina | \$65 | \$85 |
| Shiraz - Australia | \$70 | \$90 |
| Pinot Noir - N.Z | \$80 | \$100 |

Spirits & Beers

HH RH

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

No Service Charge





Happy Hour

EVERYDAY Inc P.H 3-7pm

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

\$180

Chicken Satay Skewers

6 pcs – with pickled papaya
and peanut satay sauce

\$170

Torched Salmon Nigiri

6 pcs - topped with jalapeño cream
and crispy garlic

\$180

Peking Duck Quesadilla

With spring onion, cucumber,
hoisin plum sauce

\$180

Teriyaki Wagyu

Beef Sliders
With Japanese tomato, jalapeño
and sriracha 'slaw

\$180

Kimchi Tuna Roll

A spicy tuna belly Korean kimbap
with avocado, cucumber,
wakame and carrot

\$190

Pan-fried Veggie Dumplings

8 pcs with soy, ginger
and chili garlic sauce

\$160



Wok-Flashed Garlic & Chili Calamari

With sweet chili aioli

\$180

Rainbow Veggie Roll

Beetroot, carrot, asparagus and
cabbage topped with avocado

\$160



Chunky Chicken Karaage Bites

With chilli yuzu mayo and
kimchi sauce

\$160

No Service Charge