

DRIFT COCKTAIL DINNER SERIES

THURSDAY, JUNE 30TH

TOUR OF JAPAN



Amuse Bouche

SHRIMP GYOZA & MISO SOUP

SUNRISE

suntory whiskey / ginger / lemon / honey

SUNSET

sake / starfruit / yuzu / dragonfruit / grenadine

First Course

LIVE SCALLOP SASHIMI sushi rice / ponzu “caviar” / avocado horseradish / puffed rice

PINK LADY haku vodka / yuzu / mixed berries / sparkling sake

Second Course

SMOKED DUCK OKONOMIYAKI

sesame ginger confit shiitake mushrooms / cabbage / sriracha kewpie / furikake

BONSAI

roku gin / green chartreuse / lime / midori / japanese chili lime bitters / togarashi

Third Course

MISO BLACK COD shiso leaf / orange miso glaze / baby bok choy

TOKYO DRIFT sake / capital rum / lime / asian pear / sesame oil

Fourth Course

BRAISED WAGYU SHORT RIB RAMEN

soy egg / wood roasted oyster mushroom / black garlic / daikon sprouts / scallions

SENSEI

suntory whiskey / ginger / lemon / japanese chili lime bitters

Dessert

JAPANESE CHEESECAKE yuzu glaze

YUZUCELLO housemade liqueur