



## **Spark Buster (refreshing)**

### **Not So Zen**

*Gin, Jasmine Tea, Lemon, Soda*

**\$22**

### **Super SAIYAJIN**

*Vodka, Beets, Shichimi Chili Pepper, Chai tea, Lime, Ginger beer*

**\$24**

### **After Hours**

*Rum, Blue cheese, Fig, Aloe, Cucumber, Muskmelon, Tonic Water*

**\$23**

## **Quest For Sour (sour)**

### **Raining In The Woods**

*Gin, Tarragon, Parsley, Sage, Lemon, \*Egg White*

**\$22**

### **Say Cheese**

*Vodka, Whiskey, Bacon, Black Pepper, Lemon, \*EggYolk, Palmajorno*

**\$24**

### **Mercy!Mercy!Merci**

*Tequila, Cardamom, Coriander, Green Pepper, Pear, Chili, Curry, Lemon, Foam*

**\$24**

## **Fairy Tale (sweet)**

### **Tao Pie Pie**

*Whisky, Apple, Cinnamon, Maple Syrup, Smoked Cream*

**\$25**

### **Imo Yaro**

*Rum, Butter Scotch Liqueur, Sweet Potato, Mirin, \*EggYolk*

**\$24**

### **Chokotto 1-Up**

*Tequila, White Chocolate, Porcini, Lillet, Quinquina*

**\$23**

If you have a food allergy, please notify us.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.





## Secret Code (interesting)

### **Banana Panic**

**\$23**

*Tequila, Banana, Truffle, Coconut Water, Purified Milk*

### **Into The Oasis**

**\$25**

*Vodka, \*Scallop, Passion Fruit*

### **Open Sesame**

**\$24**

*Brandy, Dry Vermouth, Benedictine, Sesame oil, Dill, Soy Sauce*

## Final Form (strong)

### **Star Negroni**

**\$23**

*Gin, Campari, Sweet Vermouth, 15 spice*

### **Green Grass Of Home**

**\$25**

*Whisky, Rum, Red Bean, Matcha Powder*

### **Mystic Island**

**\$24**

*Awamori, Gin, Sherry, Peach, Butterfly Pea, White Sesame, Absinthe*

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## FOOD

<b>Cobra Pickles</b>	<b>\$6</b>
<i>Cucumber, Carrot, Napa Cabbage, Vinegar, Salt, Kombu Dashi</i>	
<b>Cloudy Soup</b>	<b>\$16</b>
<i>Cauliflower, Onion, Mushroom, Heavy cream, Cheese, Bacon crumbles</i>	
<i>Add-on: Truffle - \$20</i>	
<b>“CFC” – Cobra Fried Chicken</b>	<b>\$18</b>
<i>Chicken, Mirin, Garlic, Soy Sauce</i>	
<b>Wagyu Ramen</b>	<b>\$30</b>
<i>A5 Wagyu slice, Soup( Sardine, Tuna, Scallops), Scallion, Bamboo shoot</i>	
<i>Add-on: Truffle - \$20</i>	
<b>Cinco Jotas 100% Iberico</b>	<b>\$30</b>
<i>Acorn-fed, dry-cured 100% ibérico sliced ham</i>	
<b>Green Tea Ice Cream</b>	<b>\$6</b>

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Glass | Bottle

## Champagne/Sparkling

Kylie Minogue Rosé Prosecco	\$18	\$48
Henriot Blanc De Blancs Brut <i>Champagne, France</i>		\$175
Louis Roederer Cristal Brut <i>Champagne, France 2014</i>		\$500
Dom Perignon <i>Brut, France 2010</i>	\$150	\$550

## White Wines

Vinho Verde <i>Quinta de Azevedo, Portugal 2020</i>	\$15	\$45
Sauvignon Blanc <i>Framingham, Marlborough, New Zealand 2022</i>	\$18	\$54
Domaine Gueneau Sancerre Les Terres Blanches <i>Loire, France 2023</i>		\$72

## Red Wines

Red Blend <i>Silk &amp; Spice, Bairrada, Portugal 2022</i>	\$16	\$48
Malbec <i>Finca Flichman Reserva, Mendoza, Argentina 2020</i>	\$18	\$54
Tempranillo <i>Montecillo Reserva, Rioja, Spain 2017</i>	\$20	\$60
Produttori <i>Barbaresco DOCG, Piedmont, Italy 2020</i>	\$40	\$150
Casa Ferreirinha Quinta De Leda <i>Douro Valley, Portugal 2019</i>	\$45	\$165
Stag's Leap Cask 23 Cabernet Sauvignon <i>Stag's Leap District, California 2020</i>		\$450
Heitz Cellars Lot C-91 Cabernet Sauvignon <i>Napa Valley, California 2005</i>		\$450