

Happy Hour Daily!

5-8pm

COCKTAILS

SAKE HONEY

Mizubasho sake, Manuka honey, fresh lemon

CLASSIC MARTINI

Choice of Gin / Vodka + Dry / Dirty
+ Lemon Twist / Olive

CHRYSANTHEMUM FRENCH 75

A refreshing classic cocktail made with gin infused
with chrysanthemum, fresh lemon, sugar,
and prosecco

LYCHEE MARTINI

Vodka, lychee puree, fresh lemon

SAKURA SAKE SPRITZ

Sakura sake, prosecco, lemon juice,
raspberry syrup and soda

YUZU SAKE SPRITZ

Yuzu sake, prosecco, calamansi juice, sugar, soda

OLD FASHIONED

Bourbon, sugar, bitters

HAPPY HOUR, EVEN HAPPIER!

SGD7 for 5 slices of salmon sashimi

SGD3 per freshly shucked oyster, and for only SGD10 for 11 grams of fresh uni

SGD12 onwards for cocktails for the perfect pairing



SALMON SASHIMI

5 slices

LOBSTER SALAD & SALMON BAO

Limited to 1 per drink

FRESHLY SHUCKED OYSTER

Limited to 6pcs per drink

UNI

11 grams of uni

COCKTAILS

Terms and Conditions apply.
Eating raw shellfish increases the risk of foodborne illness

NON-ALCOHOLIC

Please refer to our a la carte menu for the list on non-alcoholic beverages

DRAFT BEER

LAGER

Young Master Brewery

Clean, crisp base and new world hops for
added flavour punch

JENG IPA

Young Master Brewery

Jeng, Very Jeng, Super Jeng, Jeng AF,
drink this IPA all day everyday

WINE

PROSECCO

Bottega, Millesimato Brut, Veneto, Italy 2017

CHARDONNAY

Pierre Jean, France

MERLOT

Pierre Jean, France

FEATURED SAKE

DASSAI 45

Balanced, slightly sweet
and fruity, Junmai
Daiginjo, Yamaguchi

SHIKUWASA UMESHU

Aged Plum wine mixed with
Okinawan Kalamansi, sour and sweet,
easy to drink, Wakayama

CRAFT SPIRITS

KILCHOMAN

MACHIR BAY

SINGLE MALT SCOTCH WHISKY

The high proportion of bourbon barrel aging
creates a distinct balance of classic Islay
character and fresh floral complexity. Lemon
zest, vanilla and distinct coastal influence
give way to floral intensity, juicy peaches,
pears, and wafts of rich spices.

KOVAL

CHICAGO, USA

ORGANIC SINGLE BARREL BOURBON

Aged in a charred new American oak barrel,
millet and corn learn to complement each
other. Notes of mango chutney, while the millet
renders a soft whisper of vanilla throughout.
This pair finishes with peppery caramel, into a
wisp of clove-spiked tobacco. Small Batch.
Single Barrel. Unfiltered. Heart cut. Organic.

たぬき
TANUKI
RAW

APRIL

cocktail special



SPRING HIGHBALL

SGD **19**

With spring around the corner, enjoy a cocktail that's light, floral and refreshing! Rose Basil vodka, Hibiscus syrup, Lemon juice, Soda water, Lavender bitters.

Price is subject to GST and service charge. Image is for illustrative purposes only.