

FUHU

SUSHI • SAKE • SOCIAL

TAP ON ONE OF THE FOLLOWING MENUS

BRUNCH

DINNER

BEVERAGE

DESSERT



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BRUNCH

COLD

| | |
|--|-------|
| Oysters* traditional FUHU inspired sauces | 27/54 |
| Sashimi Platter* assorted fresh selections | 65 |
| Chirashi* fresh sashimi selections served with seasoned sushi rice | 28 |
| Coconut Shrimp Kinilaw* celery, onion, cilantro, coconut chili sauce, chicharron | 28 |
| Crispy Tuna* rice crisp, spicy mayo, sweet soy, crispy garlic | 29 |
| Kale Salad shaved walnuts, cucumber, crispy yuba, truffle vinaigrette | 18 |
| Bibb Lettuce Salad miso ranch, tomato, radish, youtiao crouton | 21 |

ROLLS

| | |
|---|----|
| Bluefin Tekka Maki* | 16 |
| Spicy Tuna* | 15 |
| Salmon Avocado* | 14 |
| Spicy Salmon* | 14 |
| Hokkaido Scallop* | 14 |
| Yellowtail & Scallion* | 15 |
| California - Kanikama | 13 |
| California - Snow Crab | 18 |
| Shrimp Tempura | 15 |
| Negi Toro - Fatty Tuna & Scallion* | 25 |

HOT

| | |
|---|----|
| Ube Pancakes condensed milk, whipped butter, kerisik | 16 |
| Nutella French Toast hazelnut crunch, whipped cream, berry sauce | 18 |
| 3 Eggs Your Way* bacon, toast, crispy fingerlings | 18 |
| Breakfast Sandwich* croissant, fried egg, bacon, avocado, cheese, sambal ketchup | 18 |
| FUHU Chilaquiles* chicken, two fried eggs, tortilla chips, yuzu crema, red onion, cilantro, cotija cheese | 23 |
| Tamarind Chili Octopus pickled cauliflower, black garlic aioli | 25 |
| Snow Crab Scramble Dynamite shitake, green onion, tobiko | 28 |
| Vegan Chick'n Larb gardein, lemongrass rice powder, onion, citrus vinaigrette | 20 |
| Vegan Basil Beef Bowl Impossible beef, peppers, beech mushroom, basil, steamed rice | 24 |
| Chicken Katsu* fried egg, pickles, steamed rice | 19 |
| Hainanese Chicken Rice chili sauce, ginger paste, dark soy | 25 |
| FUHU Prime Shortrib Benedict* over easy egg, toast, red vinegar hollandaise | 36 |
| 16oz New York Steak & Eggs* salt and pepper crispy fingerlings | 69 |

OYSTER SHOOTER* 12
Oyster with Sake, Yuzu and Ponzu

ENDLESS 35
Mimosas, Bloody Marys and Marias (90min Time Limit)

DIM SUM

| | |
|---|----|
| Vegan Mushroom & Scallion Dumpling | 9 |
| Foie Gras & Roast Duck Bun | 16 |
| Char Siu Bao | 12 |
| Shrimp & Pork Shumai | 12 |
| Shrimp Hargow | 12 |
| Wagyu Beef Potsticker | 15 |
| Shrimp & Pork Spring Roll | 13 |
| Crispy Seafood Soup Dumpling | 18 |
| Sesame Ball with Red Bean | 9 |

SIDES

| | |
|--|----|
| Duck Fried Rice egg, pearl onion | 20 |
| King Crab & Truffle Fried Rice egg, green onion | 40 |
| Signature Fried Rice beef, egg | 20 |
| Seafood Fried Rice shrimp, scallop, snow crab, tobiko, egg | 32 |
| Chicken Lo Mein crispy garlic | 18 |

BRUNCH COCKTAILS

FUHU-Chelada | 14

Michelob Ultra, Tomato, Sriracha & Yuzu

Szechuan Maria | 18

Our Signature Bloody with Patrón Tequila, a Szechuan Peppercorn & Tajin Rim

Belvedere Bloody Mary | 18

Our Signature Bloody with Belvedere Vodka, a Szechuan Peppercorn, & Citrus Salt Rim

...or make it a Highlands Bloody with Traditional Ming River Baijui

Ketel One Espresso Martini | 20

Our Espresso Martini made with Ketel One Vodka

FUHU Haiku | 20

Sip in the Lychee, Let it Sink into Your Soul, Breathe out the Wonder.

Our Lychee Cocktail made with Ketel One Grapefruit & Rose

Green Gold | 20

Patrón Silver, Pineapple, Peppers & Matcha

Sakura Smash | 20

Grey Goose Strawberry & Lemongrass, St-Germain,

Muddled Strawberry & Thai Basil

9th Island | 20

Botanist Gin, Aperol, Champagne Syrup & Egg White, Dusted with Li Hing Mui Powder, Hawaii's Favorite

Southern Belle | 20

Botanist Gin, Giffard Creme de Peche, Lemon, Champagne Syrup, & Muddled Blueberries

WINE

| | GLASS | BOTTLE |
|--|-------|--------|
| Chardonnay, Patz & Hall 2017 Sonoma Coast | 20 | 90 |
| Moët & Chandon Brut Rosé Imperial | 30 | 165 |
| Moët & Chandon Brut Imperial | 22 | 135 |
| Gerard Bertrand Côte des Roses 2021 Provence | 15 | 60 |
| Pinot Gris, Acrobat 2018 Oregon | 15 | 68 |
| Sauvignon Blanc, Cloudy Bay 2020 Marlborough | 20 | 90 |
| Rock Angel Rose 2018 750ML | -- | 110 |
| Rock Angel Rose 2020 1.5L | -- | 200 |
| Whispering Angel Rose 2020 3L | -- | 475 |

ALL BEER, WINE, & SAKE AVAILABLE DURING BRUNCH

* consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of food borne illness, especially if you have existing health conditions.
For your convenience, a service charge of 20% will be included for parties of six or more guests

BACK TO HOME

TIGER BITES

| | |
|---|----|
| Octopus pickled cauliflower, black garlic aioli, tamarind chili | 25 |
| Miso Cod "Taco" bibb lettuce, crispies, orange | 35 |
| Tiger Shrimp flash fried shrimp, garlic mayo, yuzu raisins | 26 |
| FUHU Fried Chicken chili glaze, scallion | 23 |
| Seared Foie Gras* puff pastry, pineapple, red vinegar caramel | 30 |
| Signature Black Pepper Beef* sweet pepper, pearl onion | 26 |
| Vegan Chick'n Larb gardein, lemongrass rice powder, onion, citrus vinaigrette | 20 |
| Crispy Seafood Soup Dumpling sweet mayo | 18 |
| French Onion Soup Dumpling crème fraîche | 20 |

RAW

| | |
|---|----|
| Kari Kari Toro Tartare* truffle cruller, mustard miso, ponzu | 40 |
| Coconut Tuna Ceviche* celery, bermuda onion, cilantro, coconut, chicharon | 28 |
| Yellowtail Sashimi* grapefruit, serrano, popcorn, kataifi, yuzu soy | 27 |
| Salmon Sashimi* caviar, mango, radish, ponzu | 29 |
| Fluke Sashimi* daikon, yuzu kosho, yuzu juice, serrano oil | 25 |
| Crispy Tuna* rice crisp, spicy mayo, sweet soy, crispy garlic | 29 |
| Bay Scallop Ceviche* bermuda onion, avocado, tomato, alma de tigre | 25 |
| Hokkaido Scallop Bantal* ponzu aioli, truffle, pillow cracker | 18 |

NIGIRI/SASHIMI*

2 PIECE PER ORDER

| | | | |
|-------------------------------------|----|----------------------------------|----|
| Oh Toro - Fatty Bluefin Tuna | 40 | Hokkaido Scallop - Hotate | 14 |
| Tuna - Maguro | 17 | Fluke - Hirame | 14 |
| Yellowtail - Hamachi | 16 | Shrimp - Ebi | 14 |
| Salmon - Sake | 14 | | |

ROLLS

| | | | |
|---------------------------------|----|--|----|
| Tekka Maki* | 16 | California - Kanikama | 13 |
| Spicy Tuna* | 15 | California - Snow Crab | 18 |
| Spicy Salmon* | 14 | Shrimp Tempura - Avocado & Cucumber | 15 |
| Salmon Avocado* | 14 | Negi Toro - Fatty Tuna & Scallion* | 25 |
| Hokkaido Scallop* | 14 | | |
| Yellowtail and Scallion* | 15 | | |

SPECIALTY ROLLS

| | |
|--|-----|
| Goma Krab mamenori, butter ponzu | 18 |
| The Motto (Itadakimasu-Tiësto)* yellowtail, snow crab, shibazuke, tenkasu, shiso truffle sauce | 28 |
| Crispy Salmon Roll* glazed salmon, kataifi, cucumber, spicy mala dipping sauce | 25 |
| Vegan Mamba Roll mango, avocado, shitake, coconut ube | 21 |
| Chili Tuna 2.0* spicy tuna, cucumber, tuna, takuan, tomato, ginger su miso | 28 |
| Highland Roll* lobster, A5 Wagyu beef, foie gras, caviar, mame nori, gold leaf, asparagus, truffle ponzu | 150 |
| Buttery Mahi* mahi tempura, hamachi belly, kaffir lime butter | 34 |
| Spicy Hamamon* hamachi, spicy salmon, pickled jicama, passion sauce | 26 |
| Vegan Two Timing Tuna roasted pepper, negi tempura, ponzu caramelized onion | 21 |

SOUP & SALAD

| | |
|--|----|
| Kale Salad shaved walnuts, cucumber, crispy yuba, truffle vinaigrette | 18 |
| Bibb Lettuce Salad miso ranch, tomato, radish, youtiao crouton | 21 |
| Cashew Cauliflower Soup pickled ginger, herb pesto cruller | 15 |
| Miso Soup scallion, tofu | 8 |
| "Smoked" Beet Salad pickled pear, salted crème fraîche, star anise honey | 20 |

DUCK

| | |
|---|----|
| Traditional Roasted Half Duck served with cucumber, leeks, plum sauce, sesame, pancakes | 60 |
| FUHU Aromatic Crispy Duck served with cucumber, leeks, hoisin sauce, sesame, pancakes | 60 |
| ZEDD-DUCK PANANG half duck, eggplant, pepper, lychee, coconut curry | 65 |

LAND

| | |
|--|-----|
| 45 Day Dry Age Tomahawk* 34oz house glaze | 240 |
| Black Hawk American Wagyu Reserve Striploin* 18oz bone-in, chimichurri | 200 |
| Prime Bone-In Shortrib yu choy, kabocha puree, crispy leek, reduction | 90 |
| Szechuan Crusted Filet Mignon* hoisin sansho | 55 |
| Sizzling New York Striploin* wasabi demi-glace | 68 |
| Bone-In Ribeye* brown butter, sweet soy, miso powder | 120 |
| FUHU Sticky Lamb Chop* maitake, sticky sauce | 60 |
| Vegan Basil Pork impossible pork, peppers, beech mushroom, basil | 23 |
| Vegan Bola Bola gardein chick'n meatballs, mint, cilantro, crispy five spice, lime vinaigrette | 23 |
| Vegan Roasted Cauliflower red onion marmalade, kaffir lime, toasted peanut | 22 |

A5 MITSUBOSHI GOLD STRIPLON*, TOKUSHIMA PREFECTURE 55/oz
choice of tatakoi or steak - 3oz minimum

SEA

| | |
|--|----|
| King Crab Tempura amazu aioli, red onion, cilantro | MP |
| Pan Seared Scallops* black rice, honeynut squash, brussel sprouts, pickled shimeji, coconut mushroom | 37 |
| Giant Wild Tiger Prawn Mee wonton noodle, carrot, mushroom, egg, chives | 35 |
| Fish Curry yellowtail collar, eggplant, cabbage, okra, bean curd | 29 |

MARKET FISH

| | |
|--|----|
| Seared eggplant, tomato, eringe mushroom, crispy spinach, truffle soy | MP |
| Crispy five spice, sea salt, jalapeno, crispy aromatics, pickled shallot, calamansi | MP |
| Steamed ginger, nira, cilantro, soy | MP |

SHELLFISH TOWER (SMALL/LARGE) 95/180
yuzu dijonaise, chinese mustard cocktail sauce, szechuan mignonette
Oysters*, Maine Lobster Salad, King Crab, Jumbo Shrimp
INCLUDE A MAGNUM OF DOM PERIGNON LUMINOUS 1500



SIDES

| | |
|--|----|
| Duck Fried Rice egg, cipollini onion | 20 |
| King Crab & Truffle Fried Rice egg, green onion | 40 |
| Signature Fried Rice beef, egg | 20 |
| Roasted Mushrooms calamansi garlic butter | 18 |
| Seafood Fried Rice shrimp, scallop, snow crab, tobiko, egg | 32 |
| Chicken Lo Mein crispy garlic | 18 |
| Spicy Duck Noodles peppers, mushroom | 25 |
| Broccoli crispy shallots | 13 |
| Stir Fried Ong Choy garlic, shrimp essence | 16 |
| Green Beans & Garlic | 15 |

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SPECIALTY COCKTAILS

20

THE ZEDD

Zedd's Delicious Creation made with Jack Daniel's Tennessee Fire, Campari, Falerum, Grapefruit, & Dusted with Cinnamon

Get Figgy With It

Remy Martin VSOP, Giffard Vanille de Madagascar, Honey Syrup, Cinnamon & Fig Jam

Sh*t Is Bananas

Bacardi Superior, Giffard Banane du Brésil, Crème de Cacao, & Rice Milk

Fuhu Haiku

Sip in the Lychee, Let it Sink into Your Soul, Breathe out the Wonder. Our Lychee cocktail made with Ketel One Grapefruit & Rose

Green Gold

Patrón Silver, Pineapple, Peppers & Matcha

Herbal Envy

Belvedere Pear & Ginger, Apple, Yellow Chartreuse, Rosemary Syrup, & Egg White

9th Island

Botanist Gin, Aperol, Champagne Syrup & Egg White, Dusted with Li Hing Mui Powder, Hawaii's Favorite.

Heart of Fire

Serrano Chili infused Avion Tequila, Dos Hombres Joven Mezcal, Passionfruit, Honey, & Egg White

Sakura Smash

Grey Goose Strawberry & Lemongrass, St-Germain, Muddled Strawberry & Thai Basil

BEER

| | |
|-------------------------------------|----|
| Asahi | 11 |
| Able Baker Atomic Duck IPA | 14 |
| Bad Beat Bluffing Isn't Weisse | 14 |
| Elysian Space Dust IPA | 14 |
| Kirin Ichiban | 11 |
| Kirin Light | 11 |
| Michelob Ultra | 11 |
| Modelo | 11 |
| Sapporo Premium | 11 |
| 2 Towns Ciderhouse Brightcider | 14 |
| Mother Earth Milk Truck Latte Stout | 14 |
| Pizza Port Chronic Amber Ale | 14 |

GOLDEN "SCOTCHED" EGG

25

Monkey Shoulder, Liquid Alchemist Ginger, Lemon, Sugar, Egg White, & Gold Dust

FALLEN EMBERS SMOKED OLD FASHIONED

35

Hinotori 5 Year Whiskey, Amaro Montenegro, Sweet Vermouth, Umami Bitters, & Smoked Lightly

SMOKED JW GODFATHER

Choice of JW Black (\$32) or JW Blue (\$90), Amaretto, Grand Marnier, & Smoked Lightly with Cinnamon Shavings

LOUIS XIII

PERFECT POUR

Think a century ahead. Each decanter is the life achievement of generations of cellar masters.

A BLEND OF UP TO 1,200 EAUX-DE-VIE, 100% FROM GRANDE CHAMPAGNE

| | | |
|------|-----|-----|
| .5oz | 1oz | 2oz |
| 120 | 240 | 480 |



SAKE

10oz 720ML/1.8L

JUNMAI

Kawatsuru Crane of Paradise -- 90
Sawahime Yamahai 26 76
Soto Sake Junmai -- 86

GINJO

Jozen Mizu No Gotoshi "Pink" -- 78
Rihaku Wandering Poet -- 108

DAIGINJO

Dassai 23 -- 300
Dassai 45 1.8L -- 250
Dewazakura "Mountain Cherry" -- 151
Four Fox -- 310
Ginga Shizuku Divine Droplets -- 220
Hakkaisan 1.8L 28 165
HeavenSake Camus Dassai -- 176
Soto Sake Junmai Daiginjo -- 152
Watari Bune "Ferry Boat" -- 255

NIGORI

Rihaku Dreamy Clouds -- 88
Tozai Snow Maiden Junmai -- 62

TOKUBETSU

Kubota Suiyu Namasake -- 120
Taka Noble Arrow -- 100
Yuri Masamune Tokubetsu 21 65

PRECIOUS GEMS

Hakkaisan "Awa Sparkling" -- 175
Hakkaisan "Awa Sparkling" 360mL -- 105
Kokuryu "Black Dragon" 1.8L -- 235
Zankyo Super 7 -- 3,190

WINE

GLASS BOTTLE

SPARKLING

Beau Jolie Brut Rosé -- 285
Dom Pérignon Brut 2012 Vintage -- 650
Dom Pérignon "P2" Plentitude Deluxe 2003 -- 1,350
Moët & Chandon Brut Imperial 22 135
Moët & Chandon Brut Rosé Imperial 30 165
Perrier-Jouët Grand Brut 35 175
Scharffenberger Brut Excellent 16 85
Telmont Brut Reserve 24 145
Veuve Clicquot Rosé -- 260
Veuve Clicquot Yellow Label Brut -- 220

WHITE

Burgundy, Remoissenet, Corton-Charlemagne Grand Cru 2017 -- 785
Chardonnay, Dumol "Wester Reach" 2019 Russian River Valley -- 80
Chardonnay, Far Niente, Napa Valley 2019 -- 220
Chardonnay, Flowers, Sonoma Coast 2019 -- 170
Chardonnay, Patz & Hall 2017 Sonoma Coast 20 90
Chardonnay, Rombauer 2019 Carneros 14 92
Pinot Gris, Acrobat 2018 Oregon 15 68
Riesling, Dr. Loosen Kabinett 2019 Mosel 18 68
Sauvignon Blanc, Cloudy Bay 2020 Marlborough 22 90
Sauvignon Blanc, Hall 2020 Napa Valley -- 90
Sauvignon Blanc, Justin 2020 Napa Valley -- 60
Viognier, Darioush Napa Valley, 2020 -- 130

RED

Barolo, Gaja Sperss 2015 Piedmont -- 745
Barolo, Pio Cesare 2017 Piedmont -- 214
Barolo, Prunotto 2017 Piedmont -- 182
Bordeaux Blend, Château Clarke 2016 Bordeaux -- 161
Bordeaux Blend, Château Mouton Rothschild 2014 -- 2,550
Bordeaux Blend, Le Petit Clos 2015 Chile -- 150
Brunello Di Montalcino, Uggiano 2016 Tuscany -- 215
Cabernet Blend, Ao Yun 2014 Yunnan Province -- 639
Cabernet Sauvignon, Chimney Vineyards 2018 Napa Valley -- 225
Cabernet Sauvignon, Caymus Rock 2015 Stag's Leap -- 252
Cabernet Sauvignon, Farm 2019 Napa Valley 20 75
Cabernet Sauvignon, Harlan Estate 2017 Oakville -- 1,840
Cabernet Sauvignon, Jayson 2018 Napa Valley -- 240
Cabernet Sauvignon, Justin Isosceles, Paso Robles 2018 -- 250
Cabernet Sauvignon, Jordan 2017 Alexander Valley 32 160
Cabernet Sauvignon, Opus One 2018 Napa Valley -- 790
Cabernet Sauvignon, Silver Oak 2018 Alexander Valley -- 225
Cabernet Sauvignon, Stag's Leap Artemis 2019 Napa 1.5L -- 525
Merlot, Emmolo 2019 Napa Valley -- 78
Merlot, PlumpJack 2018 Napa Valley 20 175
Merlot, Stag's Leap, Napa Valley 2018 -- 90
Pinot Noir, Archery Summit 2020 Willamette Valley -- 160
Pinot Noir, Belle Glos, Clark & Telephone, Santa Lucia 2020 -- 195
Pinot Noir, Flowers, Sonoma Coast 2019 -- 170
Pinot Noir, Four Graces 2021 Oregon 17 65
Pinot Noir, Skyside 2019 Central Coast California 19 70
Petite Sirah, Stokes Ghost 2016 Hames Valley -- 105
Proprietary Red, Continuum 2017 California -- 650
Proprietary Red, Pahlmeyer 2017 Napa Valley -- 420
Proprietary Red, The Prisoner Red Blend 2019 California 32 160
Sangiovese, Antinori Tignanello 2018 Tuscany -- 375
Tempranillo, Numanthia Termes 2019 Toro 18 70
Zinfandel, Orin Swift 8 Years in the Desert 2020 California -- 115

ROSE

Domaine Ott Chateau Selle Clair Noirs 2019 Provence -- 158
Gerard Bertrand Côte des Roses 2021 Provence 15 60
Miraval 2019 Provence -- 74
Whispering Angel 2020 Provence -- 60

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BACK TO HOME

TIGER TREATS

- Warm Toffee Date Cake** 14
caramelized bananas, rice puff croquant, brown butter ice cream
- White Chocolate Cheesecake** 14
pear spheres, graham cracker, chocolate micro sponge, strawberry ice cream
- Spiced Pumpkin Pie** 14
cranberry coulis, crystalized pumpkin seed, egg nog ice cream, spice wafer
- Kaya Toast** 14
pandan mousse sandwiches, coconut snow, gula melaka custard, coffee gelée, pineapple sorbet
- Vegan Pineapple Baked Alaska** 14
toasted "meringue," caramelized apples, vanilla syrup
- Wonton** 14
crispy milky way wrapped wontons, strawberry, chocolate sauces

COFFEE REGULAR | DECAF

- Coffee
- Cappuccino
- Latte
- Espresso
- Americano
- Macchiato

HOT TEA ASSORTMENTS

BY TEA FORTÉ

Decaf Breakfast

TEA TYPE: BLACK TEA

Enjoy this Decaf Breakfast the same way you would want to enjoy any black tea. Blended to hold up to milk and sweetener, Decaf Breakfast is a delicious solution for anyone looking to reduce caffeine intake.

Chamomile Citron

TEA TYPE: HERBAL TEA

Chamomile's mild flavor soothes the throat, the stomach, as well as the nerves. A dollop of honey brings out a hint of spiciness and some vanilla overtones.

Moroccan Mint

TEA TYPE: GREEN TEA

This award-winning Moroccan Mint green tea combines hand-rolled Chinese gunpowder green tea with fresh nana mint leaves. Mint herb tea is a quick way to introduce mint's healing powers into the body.

Jasmine

TEA TYPE: GREEN TEA

Pairing superbly with salty & spicy foods, Jasmine Green complements without overpowering. Without milk or sugar, this is a calorie-free beverage that is super-charged with antioxidants.

TEQUILA & MEZCAL

- | | |
|----------------------|--------------------------|
| Avión 44 | Clase Azul Reposado |
| Avión Cristalino | Clase Azul Plata |
| Avión Silver | Don Julio Blanco |
| Avión Reposado | Don Julio Reposado |
| Casa Dragones Añejo | Don Julio 1942 |
| Casa Dragones Blanco | Dos Hombres Joven Mezcal |
| Casa Dragones Joven | El Tesoro Blanco |
| Casamigos Añejo | Herradura Suprema |
| Casamigos Blanco | Herradura Ultra |
| Casamigos Mezcal | Milagro Silver |
| Casamigos Reposado | Patron Añejo |
| Cincoro Añejo | Patron Gran Burdeos |
| Cincoro Blanco | Patron Gran Platinum |
| Cincoro Extra Añejo | Patron Reposado |
| Cincoro Reposado | Patron Silver |
| Clase Azul Mezcal | |

APERITIFS & DIGESTIFS

COGNAC

- Courvoisier XO
- D'Ussé
- Hennessy Paradis
- Hennessy Privilege
- Hennessy V.S
- Hennessy V.S.O.P
- Hennessy XO
- Remy Martin 1738
- Remy Martin Louis XIII
- Remy Martin Tercet
- Remy Martin V.S.O.P
- Remy Martin XO

PORTS

- Cockburn's 2017 Vintage
- Fonseca 10 Year Tawny
- Graham's LBV
- Taylor Fladgate 30 Year Tawny

LIQUEURS

- Amaro Montenegro
- Amaro Nonino
- Chambord
- Dom Benedictine
- Fernet Branca
- Grand Marnier
- Grand Marnier Cuvée Louis Alexandre
- Grand Marnier Quintessence
- Italicus
- Licor 43
- Luxardo Liqueur
- Mu Tai Baijiu
- Ming River Baijiu
- Sambuca Romana
- St. Germain

WHISKEY & WHISKY

BOURBON & SOUR MASH

- Angel's Envy
- Basil Hayden
- Gentlemen's Jack
- Jack Daniel's
- Jack Daniel's Single Barrel
- Jack Daniel's Tennessee Fire
- Maker's Mark
- Wild Turkey 101
- Woodenville
- Woodford

RYE

- Bulleit
- Jack Daniel's Single Barrel
- Piggy Back 6 Year
- WhistlePig 12 Year
- WhistlePig 15 Year
- WhistlePig 18 Year

IRISH

- Jameson
- Slane
- Tallamore Dew

ASIAN

- Hakushu 12 Year
- Hibiki Harmony
- Nikka Coffee Grain
- Toki
- Yamazaki 12 Year

CANADIAN

- Crown Royal

SCOTCH

- Chivas 12 Year
- Chivas 18 Year
- Dalmore 12 Year
- Dalmore 15 Year
- Dewars White Label
- Glenfiddich 12 Year
- Glenlivet 12 Year
- Glenmorangie 10 Year
- Glenmorangie 12 Year
- Glenmorangie 18 Year
- Glenmorangie X
- Johnnie Walker Black Label
- Johnnie Walker Blue Label
- Johnnie Walker Highland Rye
- Laphroaig
- Monkey Shoulder
- The Macallan 12 Year
- The Macallan 15 Year
- Double Cask
- The Macallan 18 Year

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