


BAR BITES

	PIECES	PRICE
Oysters <i>With ceviche and red onion</i>	3 / 6	15 / 30
Chicken dumplings <i>With crispy chili, spring onions and soy sauce</i>	6	13
Cabbage dumplings  <i>With crispy chili, spring onions and soy sauce</i>	6	13
Bao bun braised veal <i>With mustard seeds, hoisin and chili</i>	2	14
Bao bun pulled eggplant  <i>With onions and pickles</i>	2	14
Bao bun sweet water lobster <i>With kimchi mayonnaise and trout eggs</i>	2	15
Chicken thigh yakitori <i>With crispy chicken skin and furikake</i>	2	15
Bread  <i>With kimchi butter</i>		6
Crispy fries  <i>With kimchi mayonnaise</i>		6.5
Mixed nuts 		3.5

Bar platter 35
With chicken thigh yakitori (2), chicken dumplings (6) and bao bun sweet lobster (2)

Bar platter  32
With bread and kimchi butter, cabbage dumplings (6) and bao bun pulled eggplant (2)

APERITIFS

SPARKLING	GLASS	BOTTLE
Gustave Lorentz <i>Crémant</i>	10.5	56
Veuve Clicquot brut Rose Vintage <i>Champagne</i>	15.6	79 96 129
Organic sparkling tea Bla <i>0% alcohol</i>	7	32
Organic sparkling tea Gron <i>5% alcohol</i>	7	32

ROUHI COCKTAILS

Osaka Manhattan <i>Orange zest, whiskey, vermouth, KINO sake</i>		14.5
Kyoto Sour <i>Grapefruit, tabasco, Sho-une sake</i>		14.5
Sake'rita <i>Junmai sake, togarashi, triple sec, lemon</i>		14.5
Espresso Martini <i>Vodka, espresso, Kahlua, Rouhi secret</i>		14.5
G&T with your choice of: <i>Japanese Roku gin / Hermit gin / Otenba gin</i>		14.5
Rituals Limited Edition <i>Ask our crew for ingredients</i>		14.5

MOCKTAILS

Kombucha margarita <i>Homemade hibiscus sirup, ginger</i>		10.5
New York sour <i>Lapsang tea, pomegranate</i>		10.5
Eastside <i>Damrak, cucumber, mint</i>		10.5
0% Gin tonic <i>Damrak, orangewheel</i>		10.5