

# SPECIALTY COCKTAILS

## **Lychee Rose**

Haku Vodka, Lychee Juice, Aperol, Rose Water  
\$23

## **Tokyo Ball**

Suntory Toki Whisky, Suze, Kalamansi Purée,  
Ginger Syrup, Soda Water  
\$25

## **Gardena Beach**

Spicy Shiso-Mango Salsa, Vida Mezcal,  
Lime Juice, Shichimi Togarashi Salt Rim  
\$25

## **Fuji Slippers**

Busnel Calvados, Midori, Fresh Pressed Fuji  
Apples, Fuji Apple Skin and Ginger Syrup,  
Umeshu, Cointreau, Lemon Juice  
\$26

## **Sakurajima**

Volcan Blanco Tequila, Sake, St Germain, Yuzu  
Juice, Cucumber Juice, Shiso Bitters, Smoke Show  
\$27

## **Rokupolitan**

Roku Gin, Yuzu Juice, Cointreau, Calpico,  
Red Dragon Fruit Juice  
\$27

# LE VAUX

## **Caviar** \$300

IMPERIAL OSSETRA

*Scallion Creme-Fraiche, Potato Gaufrette*

## **Chilled Green Gazpacho** \$24

*Charred Tomatillo, Jonah Crab, Extra Virgin Olive Oil*

## CRUDO

### **BlueFin Akami Tuna** \$34

*Orange Reduction, Calabrian Chili, Cucumber*

### **Red Snapper** \$36

*Sansho Pepper Citrus, Buttermilk Dressing*

## SKEWERS

*All Dipped in a Traditional Tare Sauce while Cooking*

### **Organic Chicken Thigh** \$17

*Scallion, 3 oz Chicken*

### **Maine Lobster** \$26

*Asparagus, 3 oz of Lobster*

### **Double R Ranch Filet** \$32

*Shishito Pepper, 3 oz Filet*

### **Roasted Miso Butter Sweet Corn** \$14

*Miso Butter, Shiso*

## DESSERT POPSICLES \$14

*Yuzu Peach*

*Matcha Strawberry*