

芸術は生活を美しくする

ART MAKES LIFE BEAUTIFUL

[to start]

WATERMELON SALAD [gf] red onions, baby heirloom tomatoes, sesame, nuoc cham	20
BLUE FIN TUNA TARTAR* crunchy garlic, avocado, truffle ponzu	26
SHISHITO PEPPERS & EDAMAME [gf] garlic soy sauce, bonito flakes	18
PORK BELLY BAO BUN [gf] pickled carrots, persian cucumber, yuzu aioli	14
STRACIATELLA STRAWBERRY & THAI BASIL JAM [gf] black garlic, savory beignet	24
SCALLOP SHUMAI spicy mayo, salmon roe	24

[to share]

RIBEYE CAP [gf] brown butter chimichurri, blood orange	56
AHI TUNA SLIDERS black squid ink brioche, foie gras, spicy aioli	28
ARTS CLUB WINGS [gf] fish sauce caramel, cilantro, crunchy garlic	24
SMOKED BONE MARROW [gf] nori & uni butter gremolata, grilled baguette	29
DAN DAN NOODLES ground pork, bok choy, szechuan pepper	23

**Please note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

[sushi-nigiri]

CHANNELSIDE ROLL* [gf] shrimp tempura, snow crab, avocado, yuzu amarillo	26
ARTS ROLL* [gf] spicy tuna, avocado, hamachi	26
WAGYU & FOIE GRAS NIGIRI* [gf] soy ginger glaze, gold leaf	29 each



[to finish]

MOCHI [gf] matcha, mango, or passion fruit	16
CHOCOLATE MOUSSE earl grey ganache, caramelized banana	18

An automatic gratuity of 20% will be added to all parties of 6 or more and can be adjusted at guest discretion.

Please note, we are a cashless venue.

[champagne]

TELMONT, BRUT, "RESERVE" champagne, france, nv	31 / 135
VEUVE CLICQUOT, BRUT champagne, france, nv	175
POL ROGER, BRUT champagne, france, nv	200
POL ROGER, "Sir Winston Churchill," BRUT champagne, france, 2015	750
LOUIS ROEDERER, "CRISTAL" champagne, france, 2015	750
DOM PÉRIGNON, BRUT champagne, france, 2013	700
KRUG, ROSÉ champagne, france, vintage 2008	750

[whites]

DONNHOF RIESLING nahe, germany	20 / 90
ROGER NEVEU SANCERRE "CLOS DES EMBOUFFANTS" france, 2023	24 / 95
RHYS, CHARDONNAY, santa cruz mountains, california	29 / 145
ITSAS MENDI 7 TXACOLI, basque region, spain	24 / 108

[reds]

EPIFANIO "ERIAL" TEMPRANILLO ribera del duero, spain 2021	20 / 90
STEPHANE OGIER cotes du rhone, france	22 / 99
VINEYARD 29 "CRU" napa valley, california 2021	32 / 150
REMOISSENET PERE ET FILS, bourgogne, france, 2022	35 / 175

[rosé]

TOMARESCA CALIFORNIA, salento, italy, 2023	20 / 95
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[sake]

HEIWA SCHUZOU, RED KID	18 / 80
HEIWA SCHUZOU, JUNMAI DAIGINJO	21 / 101
OHMINE, 2 GRAIN YAMADANISHIKI	52 / 240
OHMINE, 3 GRAIN YAMADANISHIKI	18 / 90
SENJO, JUNMAI DAIGINJO	20 / 95
KIRIN-ZAN, JUNMAI DAIGINJO (300 ml)	65

[beer]

KIRIN ICHIBAN	10
KYOTO IPA	10
ICHIKO RICE BEER	10
EDITION LAGER	10
GUINNESS 0.0	10

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MASTERPIECES

LE FRUIT DE LA PASSION 25

Enjoy the moment, with memories that last
milagro reposado, agave, passion fruit,
blood orange, pink grapefruit, sea salt

SARI 25

Sound of waves, taste of breeze
hendrick's flora adora, italicus, kaffir lime,
lemon cordial, prosecco

CITRI-COLA 25

Whispered words, eternal memories
santa teresa 1796, montenegro, angostura bitters,
vanilla, palm sugar, white cloves, allspice,
nutmeg, ginger, lemon, lime

WHITE LOTUS 25

Golden sands, azure skies
roku gin, coconut, pierre ferrand yuzu, ginger,
sencha green tea, lime, condensed milk

ZERO GRAVITY 25

Disco drizzle, bubbly oasis
patrón el cielo, banana, plantains,
clarified lime, champagne, salt

NIWA 25

Zen gardens, aesthetic marks
truman vodka, midori melon liqueur, lemon,
yuzu, homemade mint syrup, egg white,
cointreau

CELESTIAL 20

Cosmic gold crush (non-alcoholic)
seedlip, red bull sf watermelon, lemon,
gold dust
(enchance with herradura silver \$5)

CAFÉ NOIR 75

serves 6 shots
truman vodka, frangelico, demerara syrup,
coffee, cacao

BARREL-AGED

Single Serve 30 | 1lt. Barrel 250

OLD FASHIONED

maker's mark "sip the spirit" EDITION, homemade syrup, aromatic bitters

NEGRONI

tanqueray 10, campari, carpano antica formula

MANHATTAN

michter's rye, carpano antica formula, orange bitters

ROYAL CLASSICS

GOLD FASHIONED

blanton's gold, demerara syrup, signature bitters

75

EMPEROR'S MARTINI

beluga gold line, dry vermouth, citrus essence

75

NO. 75

roku gin, yuzu, sakura simple syrup, telmont brut champagne

50

CAFÉ MARTINI

don fulano imperial extra añejo, signature blend, coffee

90

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SPECIALTY SPIRITS LIST

[american]

EAGLE RARE 10 Y.O.	18 23
BLANTON'S SINGLE BARREL	25 33
BLANTON'S GOLD	55 63
E.H.TAYLOR SINGLE BARREL	40 50
E.H.TAYLOR SMALL BATCH	30 38
GEORGE T. STAGG	50 67
STAGG JR.	25 33
BUFFALO TRACE	18 23
THOMAS H. HANDY RYE	40 53
BOOKER'S	31 42
LITTLE BOOK CHAPTER 8	50 67
BAKER'S SINGLE BARREL 7 Y.O.	18 25
MAKER'S MARK CELLAR AGED 11 Y.O.	44 55
ANGEL'S ENVY	18 23
MICHTER'S US*I	18 23
MICHTER'S US*I RYE	18 23
MICHTER'S 10 Y.O.	60 75
WOODFORD RESERVE	18 23
WOODFORD BACCARAT	250 350

[scotch]

THE BALVENIE 12 Y.O. CARIBBEAN CASK	30 38
THE BALVENIE 14 Y.O. FRENCH OAK	35 44
THE BALVENIE 21 Y.O. PORTWOOD	65 82
CHIVAS REGAL 18 Y.O. GOLD SIGNATURE	35 55
THE GLENFIDDICH 15 Y.O.	28 35
THE GLENFIDDICH 18 Y.O.	40 54
THE GLENFIDDICH 21 Y.O. GRAN RESERVA	54 68
THE GLENFIDDICH 30 Y.O.	250 313
MACALLAN SHERRY CASK 12 Y.O.	25 32
MACALLAN SHERRY CASK 15 Y.O.	40 52
MACALLAN SHERRY CASK 18 Y.O.	75 105
MACALLAN SHERRY CASK 30 Y.O.	350 500
JOHNNIE WALKER BLACK LABEL	19 24
JOHNNIE WALKER GOLD LABEL	29 37
JOHNNIE WALKER BLUE LABEL	85 107

[and the world...]

SUNTORY TOKI	18 23
SUNTORY HIBIKI HARMONY	18 23
TEELING SMALL BATCH	18 23
YAMAZAKI 12 Y.O.	59 74
YAMAZAKI 18 Y.O.	165 207

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[agave]

PATRON EL CIELO	30 38
PATRON EL ALTO	45 57
MIJENTA REPOSADO	18 23
MADRE ANCESTRAL	29 39
DOS HOMBRES JOVEN	17 23
LALO BLANCO	18 23
GRAN PATRON PIEDRA	110 138
DON FULANO BLANCO	18 23
DON FULANO REPOSADO	20 25
DON FULANO IMPERIAL ANEJO	52 65
DON JULIO 1942	50 65
DON JULIO PRIMAVERA	45 60
JOSE CUERVO RESERVA DE LA FAMILIA, REPOSADO	25 32
JOSE CUERVO RESERVA DE LA FAMILIA, X.A.	30 38
JOSE CUERVO RESERVA DE LA FAMILIA, PLATINO	20 25
ILEGAL JOVEN	18 23
ILEGAL REPOSADO	20 25
ILEGAL ANEJO	18 23
HERRADURA SILVER	28 35
CLASE AZUL PLATA	41 55
CLASE AZUL REPOSADO	55 69
CLASE AZUL GOLD	65 82
CLASE AZUL ANEJO	100 125
CLASE AZUL ULTRA	300 375
ILEGAL 7 Y.O.	35 44

[cane]

MOUNT GAY ECLIPSE	18 23
MOUNT GAY BLACK BARREL	20 27
MOUNT GAY XO	30 40
RON ZACAPA 23	20 25
RON ZACAPA CENTENARIO XO	38 48
SANTA TERESA 1796	19 25

[pure spirit]

GREY GOOSE	16 20
ALTAMURA	18 23
TRUMAN	18 23
BELUGA NOBLE	18 24
BELUGA ALLURE	21 28
BELUGA GOLD	30 40

[botanical]

6 O'CLOCK BRUNEL	15 19
6 O'CLOCK DAMSON PLUM	18 24
BOMBAY SAPPHIRE MURCIAN LEMON	18 24
THE BOTANIST	16 20
HENDRICK'S	18 23
HENDRICK'S CABINET OF CURIOSITIES	18 23
MONKEY 47	22 27
NO. 3	20 27

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MARTINI EXPERIENCE

Savor a signature custom martini, meticulously crafted to tantalize your taste buds with a symphony of flavors.

30

[vodka]

GREY GOOSE

GREY GOOSE ORANGE

GREY GOOSE CITRON

[gin]

BOMBAY SAPPHIRE

BOMBAY GRAND CRU

[vermouth]

MARTINI ROSSO

MARTINI DRY

MARTINI BIANCO

[garnish]

LEMON PEEL

BLUE CHEESE OLIVES

OLIVES

PICKLED ONION

[method]

SHAKEN

STIRRED

THROWN

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