

# DRAGON

CYRIL LIGNAC

## CALIFORNIA - 8 pieces

Red Label salmon avocado, jalapeño, Sriracha	25
Tuna spicy tuna tartar, yuzu soy, wasabi sesame	22
Shrimp cucumber, tobiko, sobacha, spicy mayonnaise	20
Crab Spring roll, vegetables, fresh mango	18

## COCKTAILS

<b>DRAGON'S KISS</b> SWEET AND SOUR Zubrowka Czarna vodka, shiso, lemongrass, aloe vera, homemade vanilla syrup, lemon	14
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<b>JEALOUSY</b> FLAVOURED AND BALANCED Zubrowka Czarna vodka infused with roses, fresh raspberry, yuzu, lychee	15
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<b>CLEAR CURRY PUNCH</b> SPICY AND EXOTIC Sailor Jerry rum infused with soft curry, coco passion fruit, lime	13
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<b>KUNG FU PANDAN</b> STRONG AND SINGULAR Plantation Pineapple rum, homemade pandan syrup, Penja pepper	13
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<b>GREEN GARDEN</b> FRESH AND FLORAL Tanqueray gin, green chartreuse, cucumber, shiso, mint, lime juice	17
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<b>PURPLE RAIN</b> BITTER AND SOUR Blue Butterfly infused Tanqueray gin, Korean soju, lavender cordial, lemon	14
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<b>CLASSIC COCKTAILS</b>	16
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## MAKI - 6 pièces

Spicy tuna tartar	12
Salmon, spiced wasabi	10
Yellowtail, kosho yuzu	11
Avocado, sesame	10

## DESSERT

Traditionnal iced mochi - per piece mango-passion fruit, vanilla, lychee, chocolate, green tea, black sesame	5
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<b>CHICHARITO</b> SMOKY AND SPICY Milagro Silver tequila, Union mezcal, wasabi cucumber, Ginger Beer, lime	15
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<b>BISSO NA BISSAP</b> DRY AND SMOKY Union mezcal, hibiscus flower Bissap, Velvet Falernum, ginger cordial	15
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<b>PRINCESS JASMINE</b> FRESH AND SUBTLE Nakadori Junmai sake, jasmine, yuzu, Velvet Falernum	17
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<b>SIXTH SENSE</b> SWEET AND SOUR Demonio, St-Germain liquor, fresh grape, Champagne	18
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<b>SHIBUYA MARTINI</b> STRONG AND DRY Sesame infused Monkey Shoulder whisky, Umeshu, Montenegro, plum bitter	15
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<b>MISS SAYORI</b> ALCOHOL FREE Sencha green tea, fresh raspberry, hibiscus, lime	10
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