

Ama

RAW BAR

Cocktails

Lychee Colada \$14
rum, lychee, coconut milk, nutmeg
vodka, yuzu, lemon, berry, sparkling wine

Spicy Palawan \$14
tequila or mezcal, jalapeno, calamansi,
lime, spicy sesame salt

Kogo \$15
butterfly pea flower gin, yuzu, lemon, elderflower

Vietnamese Espresso Tini \$14
rum or vodka, espresso, condensed milk

Tokyo Vesper \$14
gin, vodka, plum wine, lemon

An Bong Collins \$13
gin, lemongrass syrup, tonic

Blushing Ama \$14
vodka, strawberry, lemongrass,
yuzu, lemon

Lychee Martini \$14
vodka, lychee, syrup

Miho \$14
vodka, yuzu, lemon, berry, sparkling wine

Kofuna \$14
whiskey, asian bitters, orange

Sake

Junmai (Chilled) \$12
Carafe of Hot Sake \$14

Happy Hour

Daily 4-7

*\$1 Oysters
(Seasonal Selection)*

Aperol Spritz \$9
Lychee Martini \$9
Miho \$10
Spicy Palawan \$10

House Lager \$6
Orion \$6
Sake \$9
Pinot Noir \$10
Vinho Verde \$9

Bubbles

Pasqua // Prosecco // Veneto, IT

Gl // Btl
12 48

White

Momo // Sauvignon Blanc // Marlborough, NZ	12	44
Aveleda // Loureiro, Arinto // Vinho Verde, PT	12	44
Red Tail // Chardonnay // Finger Lakes, US	13	48
Giordano Lombardo // Gavi di Gavi // Piedmont, IT	14	50
Jasci // Trebbiano // Abruzzo, IT		52
Jean-Max Roger // Sancerre // Loire, FR		70

Rose

Chateau Routas // Cinsault, Grenache // Provence, FR	12	44
Mirabeau // Grenache, Syrah // Provence, FR		54

Red

Criss Cross // Cabernet Sauvignon // California, US	14	58
Comahue Estate // Pinot Noir // Patagonia, AR	14	54
Silver Ghost // Cabernet Sauvignon // Napa, CA, US		95

Beer

Orion \$7 (draft)
House Lager \$7 (draft)
Harpoon IPA \$8 (draft)
Montauk Pilsner \$8 (draft)
Montauk Wave Chaser IPA \$7 (can)
City Roots Cider \$7 (can)

*Sales tax not included.

* \$1 oysters are limited to 24 per person. Oysters must be ordered in amounts of 24 or fewer at one time.