

SOUPS & SALADS

Miso Soup	2.25	🍣 Min Salad	18.95
Clam Soup	7.00	seaweed salad with chopped tuna (raw), cucumbers, crunch, tobiko and sweet & spicy sauce	
Garden Salad	3.50	🍣 Seared Tuna Salad	14.95
Seaweed Salad	6.00	seared tuna on top of mesclun greens served with a light ginger dressing	
Crab Salad	10.00	🍣 Caribbean Tuna Salad	15.95
with sushi crab stick & cucumbers		shredded cucumber, apple and sushi crab stick with raw tuna on top, served with sweet & spicy sauce	
Grilled Chicken or Salmon Salad	13.95	🍣 Akai Special Salad	16.95
classic salad with your choice of chicken or salmon		seaweed salad topped with sushi crab stick, crunch, tobiko & spicy mayo	

RAW BAR

Blue Point Oysters		Today's Clams (1/2 Dozen)	9.00
Per Piece	2.25	Raw Bar Special	16.50
½ Dozen	11.00	Four pieces each of oysters, clams and sushi shrimp	
1 Dozen	18.95		

APPETIZERS

Edamame	5.00	🍣 Tuna Guacamole	13.50
Gyoza Pork 7.50 Vegetable 6.50		finely chopped raw tuna served with wasabi-soy sauce and topped with homemade guacamole	
pan-fried or steamed pot-stickers		Tar Tar Sampler	21.00
Ebi Shumai	6.50	finely chopped tuna, white tuna and salmon served with two sauces: spicy creamy sauce and creamy wasabi	
steamed or deep fried shrimp dumplings		🍣 Lobster Pizza	15.95
🍣 Wasabi Pork Shumai	8.00	crispy rice topped with lobster salad and served with our sweet & spicy sauce	
steamed spicy pork dumplings		🍣 Seared Tuna	12.50
Harumaki	6.50	seared tuna served with ginger-sesame sauce	
Japanese spring rolls (with pork)		Soup Dumpling	8.95
Agedashi Tofu	8.00	steamed pork dumplings served with ponzu sauce	
Deep-fried silk tofu served in dashi broth		🍣 Fried Wontons	8.95
Teriyaki Wings	8.95	filled with spicy crab, shrimp, tobiko, and cream cheese. Served with sweet & spicy sauce	
Beef Negimaki	9.95	🍣 Yellowtail Jalapeño	12.50
scallions wrapped in thin slices of shell steak served with teriyaki sauce		sliced yellowtail with sliced jalapeño, served with our jalapeño vinaigrette	
Yakitori Chicken 8.00 Beef 9.50		Sushi Appetizer Sushi 10.50 Sashimi 11.50	
chicken or beef skewers, served with teriyaki sauce		assorted offerings from our sushi chef (no substitutions, please)	
Tempura Appetizer Chicken/Shrimp 9.50		🍣 Chef John Sushi Special	14.50
. Vegetable 7.50		grilled Chilean sea bass topped with seared tuna, served with wasabi mayo and sweet soy sauce (3 pcs)	
Soft-Shell Crab	9.50	🍣 Scallop Special	12.95
Batter-fried soft-shell crab with dipping sauce		baked scallops, Alaskan king crab, shrimp, tobiko, mushrooms, and red peppers in a creamy spicy sauce	
Sautéed Mushrooms	9.00	🍣 Seared White Tuna	11.95
Assorted mushrooms sautéed with zesty garlic butter		white tuna encrusted with black peppercorns, served with yuzu sauce	
🍣 Miso Eggplant	9.50	🍣 Seafood Pockets	11.95
½ eggplant, lightly fried & topped with sweet miso glaze		masa (corn meal) pockets stuffed with spicy shrimp & crab stick, served w/ salsa & Thai sweet and spicy sauce	
🍣 Prince Edward Island Mussels	11.00	🍣 Tuna Pizza	15.95
sautéed with sake butter sauce		choice of chopped tuna/ salmon/ yellowtail/ eel on a tortilla with homemade guacamole, diced peppers, fresh mango, served with spicy mayo, sweet soy & wasabi mayo	
🍣 Shrimp & Scallop Appetizer	13.00		
shrimps and scallops sautéed with sake butter sauce			
🍣 Rock Shrimp Tempura	11.95		
shrimp tempura tossed with a creamy spicy sauce			
🍣 Grilled Chilean Sea Bass	14.95		
filet of Chilean sea bass marinated with sake and miso			
🍣 Bonzai Tree	12.00		
tuna and salmon wrapped in thinly sliced cucumbers, served with ponzu sauce			
Tuna or Salmon Tar Tar	12.50		
finely chopped raw tuna or salmon served with two sauces: spicy creamy sauce and creamy wasabi			

ENTRÉES

Served with a choice of miso soup or garden salad and white rice

Classic Japanese Teriyaki


Our signature Akai teriyaki sauce


Tofu	14.95	Beef	20.95
Chicken	19.95	Salmon or Red Snapper	19.95
Pork	18.95	Combination (pick any two)	21.95
Shrimp	19.95		


Classic Japanese Tempura

Traditional Japanese batter-fried, served with a side of dipping sauce


Chicken	19.95	Shrimp	19.95
Vegetable	14.95	Combination (pick any two)	21.95

 Beef Negimaki	20.95
Scallions wrapped in thin slices of shell steak, served with teriyaki sauce	

 Skirt Steak	22.95
Skirt steak served with a light miso-based teriyaki sauce, served with our wasabi mashed potatoes	


 Akai BBQ	
Your choice of beef short ribs served on the bone or chicken (dark meat), marinated Korean-style and grilled, served with our chicken and vegetable fried rice	


Short Ribs	22.95	Chicken (dark meat)	18.95
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 Lobster Tempura	29.95
Tempura fried fresh lobster served with our spicy creamy sauce	

 Grilled Chilean Sea Bass	24.95
Filet of Chilean sea bass marinated in sake-miso and grilled	

Japanese Katsu	19.95
Chicken or pork cutlet, breaded in Japanese panko, deep-fried, and served with katsu sauce	

 Akai Shrimp & Rice	20.95
Pan-seared shrimp served with our chicken and vegetable fried rice	


 Cajun Miso Black Cod	23.95
Filet of black cod marinated in sake-miso, grilled and topped with Cajun spices	


 D.E. Warrior Roll	26.95
Fresh lobster, shrimp & crunch inside topped with sliced avocado and miso black cod, finished with sweet & spicy sauce. Also served with a side portion of grilled miso black cod	

NOODLES & RICE BOWLS

Served with a choice of miso soup or garden salad

Tempura Udon	12.95
Noodles with mixed tempura served in dashi (bonito-stock) broth	

 Sansai Udon	11.50
Noodles with Japanese vegetables and seaweed served in dashi (bonito-stock) broth	


 Nabeyaki Udon	15.95
Noodles with chicken, shrimp tempura, mushrooms, spinach and an egg served in dashi (bonito-stock) broth	

Yosenabe Udon	19.95
Noodles with assorted seafood served in dashi (bonito-stock) broth	

Zaru Soba	9.95
Cold buckwheat noodles served with scallions, grated daikon, wasabi and dipping sauce	

Ten-Zaru Soba	14.95
Cold buckwheat noodles served with shrimp and vegetable tempura	

Una Don	21.95
Rice bowl topped with broiled eel, served with sweet eel sauce	

 Chirashi	23.95
Rice bowl topped with assorted raw fish	

Seafood Yaki Udon	19.95
Noodles and assorted seafood, stir-fried with our ginger-oyster sauce	

SUSHI BAR ENTRÉES

Served with a choice of miso soup or garden salad
No substitutions, please

California Dinner	14.00
3 California rolls	
Tekka Maki Dinner	16.00
3 tuna rolls	
Maki Combo	16.00
California, tuna and eel roll	
Sushi Regular	24.00
7 pieces of assorted sushi and a California roll	
Sushi Deluxe	27.00
9 pieces of assorted sushi and a spicy tuna roll	
Sashimi Regular	27.00
12 pieces of assorted sashimi	
Sashimi Deluxe	33.00
18 pieces of assorted sashimi	

Sushi Dinner Plates	
10 pieces total; 5 pieces of each fish	
Tuna & Salmon	25.00
Yellowtail & Salmon	25.00
Yellowtail & Tuna	29.50
Sushi & Sashimi Combo	31.00
6 pcs sushi, 9 pcs sashimi, California roll	
Sushi for Two	50.00
16 pcs sushi with a California roll & a spicy tuna roll	
Sashimi for Two	60.00
30 pcs assorted sashimi	
Sushi & Sashimi Special	65.00
Assorted sushi & sashimi, and a Jingle 2 Roll	

A LA CARTE

Tuna Maguro	3.25
White Tuna	3.00
Salmon Sake	3.00
Yellowtail Hamachi	3.00
Baby Yellowtail	3.50
Fluke Hirame	3.00
Striped Bass Suzuki	3.00
Mackerel Saba	3.00
Smoked Salmon	3.00
Salmon Roe Ikura	3.00
Sea Urchin Uni	5.75
Quail Egg	1.50


























Octopus Tako	3.50
Squid Ika	3.00
Scallop Hotategai	3.25
Spicy Scallop	3.50
Red Clam Hokkigai	3.00
Sweet Shrimp Ama Ebi	M.P.
Shrimp Ebi	3.00
Crab Stick Kani	2.75
Eel Unagi	3.25
Flying Fish Roe Tobiko	3.00
Egg Tamago	2.50
Alaskan King Crab	4.50

ROLLS & HAND ROLLS

California Roll	5.00
Tuna Roll	5.50
Toro Scallion Roll	11.50
Salmon Avocado Roll	5.50
Yellowtail Scallion Roll	5.50
Spicy Tuna/ Yellowtail/ Salmon Roll	6.00
(choose one)	
Futo Maki Roll	7.00
Egg, crab stick, cucumber, avocado and oshinko	
Avocado Roll	3.50
Cucumber Roll	3.50
Oshinko Roll (pickled radish)	3.50
Cucumber & Avocado Roll	4.50
Eel Cucumber Roll	6.00

Eel Avocado Roll	6.00
Shrimp Tempura Roll	8.00
Salmon Skin Roll	5.50
Boston Roll	6.00
Shrimp and cucumber with mayonnaise	
Philadelphia Roll	6.50
Smoked salmon with cream cheese	
Alaska Roll	6.00
Cooked salmon, cucumber and avocado	
Mexican Roll	7.50
Spicy tuna, crunch and avocado with orange tobiko	
Spider Roll	13.50
Tempura fried soft shell crab, cucumber and avocado, served with tobiko on the outside and eel sauce	

SPECIAL ROLLS

-  **A.M. Roll** 14.95
Toasted eel, smoked salmon, shrimp and avocado in soy bean wrap with spicy sauce and eel sauce
-  **Bassterd Roll** 15.50
Spicy tuna and crunch topped with avocado and grilled Chilean sea bass, with eel sauce
- Bonsai Roll** 14.00
Shrimp tempura and sweet potato topped with spicy tuna
-  **Butterfly Roll** 13.50
Eel and avocado topped with shrimp tempura, red tobiko and eel sauce
- Chicken Tempura Roll** 13.00
Chicken tempura, cucumber, eel sauce topped with avocado and smoked salmon
- Crazy California Roll** 12.50
crab stick tempura with avocado & cucumber, topped with shrimp and black tobiko
- Crazy Tuna Roll** 13.00
Shrimp, cucumber & avocado, topped with spicy tuna
- December Roll** 13.50
Spicy tuna and crunch topped with salmon and avocado
-  **Devil's Advocate Roll** 14.50
Spicy yellowtail, shrimp & cucumber topped with red and white tuna, chili sauce & black tobiko
- Dragon Roll** 13.00
Toasted eel and cucumber topped with avocado
- Dynamite Roll** 13.00
Spicy crab stick & avocado topped with salmon
-  **EZ Ryder Roll** 15.50
Eel, asparagus, avocado and crunch topped with shrimp and skirt steak. Served with miso-teriyaki sauce
-  **Fantasy Roll** 14.50
Spicy tuna and crunch topped with avocado and seaweed flakes
-  **Fiesta Roll** 15.50
Spicy tuna and cucumber inside topped with yellowtail and thinly sliced jalapeño
-  **Goodfellas Roll** 19.50
Spicy yellowtail and crunch, topped with toro & thinly sliced lemon
- Godzilla Roll** 14.50
Spicy eel, cucumber and avocado topped with lobster salad
- Green Kiwi Roll** 12.50
Tuna and cucumber topped with fresh kiwi
-  **Green River Roll** 14.50
Giant roll stuffed with crab stick, eel, grilled whitefish, avocado, crunch, scallions & spicy sauce, topped with wasabi tobiko & eel sauce
-  **Green Monster Roll** 15.95
Grilled Chilean sea bass, asparagus, cucumber & crunch topped with layer of spicy crab stick & avocado and sweet & spicy sauce
-  **Jersey Roll** 13.00
Shrimp tempura topped with avocado, smoked salmon, and eel sauce
-  **Jets Roll** 14.50
Smoked salmon, toasted eel and cream cheese deep-fried and served with sweet & spicy sauce
- Jingle Roll** 14.50
Deep fried eel, salmon, whitefish and tuna roll. Served with sweet & spicy sauce and scallions
-  **Jingle 2 Roll** 14.00
Spicy tuna topped with toasted eel and eel sauce
- King Crab 2 Roll** 16.50
Fresh Alaskan king crab and avocado topped with spicy tuna
- Koi Roll** 15.50
Spicy yellowtail and avocado, topped with seared scallop
- Lady Dragon Roll** 14.00
Eel tempura and avocado topped with spicy tuna
-  **Fresh Lobster Roll** 15.50
Fresh lobster with cucumber and miso paste, topped with avocado and seaweed flakes
- Latin Roll** 14.00
Skirt steak and tempura plantain topped with avocado
-  **Mario Roll** 13.00
Sweet potato tempura and crab stick topped with shrimp and sweet & spicy sauce
-  **Maryland Crab Cake Roll** . . 13.00
Maryland crab cake, cucumber, and spicy sauce topped with sliced avocado and sweet sauce
- Mets Roll** 13.50
Spicy tuna, crunch & avocado topped with salmon & white tuna
- Mount Fuji Roll** 13.50
Spicy shrimp and cucumber topped with tuna and avocado
-  **NY Knicks Roll** 14.95
Grilled Chilean sea bass and crunch topped with seared salmon, eel sauce and wasabi mayo
-  **New Year's Roll** 15.00
Eel, avocado and wasabi mayonnaise topped with yellowtail and scallions and sweet sauce
-  **New York Roll** 16.50
Chopped Alaskan king crab, shrimp and spicy sauce, toasted, then rolled with avocado and crunch, topped with green tobiko and sweet sauce
-  **O.M.G. Roll** 17.50
Spicy tuna, spicy salmon, lobster salad & shrimp tempura wrapped in a special corn-seaweed topped with our chef's special sauces
-  **Pacific Roll** 13.50
Spicy tuna and fresh mango topped with avocado and seaweed flakes
-  **Paradise Roll** 15.50
Chilean sea bass, lettuce, avocado and crunch wrapped in soy paper, served with spicy mayo, wasabi mayo, and eel sauce
-  **Pain in the A** Roll** 15.00
Spicy tuna and lobster salad, topped with shrimp tempura, red tobiko and eel sauce
- Pac-Man Roll** 15.95
Shrimp tempura and crab stick topped with seared tuna, seared yellowtail, chili sauce, sweet & spicy sauce, and orange tobiko
- Red Dragon Roll** 13.00
Spicy salmon tempura, cucumber and avocado topped with shrimp tempura and red tobiko
-  **Sunrise Roll** 13.50
Spicy salmon topped with tuna and black tobiko
- Super California Roll** 13.00
Tempura fried crab stick, cucumber and avocado topped with spicy tuna
- Super Rainbow Roll** 14.00
Eel and cucumber roll topped with tuna, salmon, fluke, yellowtail, avocado and sweet sauce
- Super Tuna Roll** 13.50
Spicy white tuna and avocado topped with red tuna and black tobiko
-  **Surf & Turf Roll** 16.50
Fresh Alaskan king crab, avocado and spicy mayo topped with seared (med-rare) skirt steak
- Viper Roll** 13.50
Shrimp tempura and avocado topped with spicy tuna
- Volcano Roll** 12.50
Broiled salmon and cucumber topped with shrimp, black tobiko and sweet sauce
-  **Yankee (Bob) Roll** 14.00
Spicy tuna, crunch and avocado topped with lobster salad



SPECIAL MAKI LUNCH

Choice of one roll from the following list served with miso soup and garden salad

\$12.50

- Crazy California Roll
crab stick tempura with avocado & cucumber, topped with shrimp and black tobiko
- December Roll
Spicy tuna and crunch topped with salmon and avocado
- Dragon Roll
Toasted eel and cucumber topped with avocado
- Dynamite Roll
Spicy crab stick & avocado topped with salmon
- Jersey Roll
Shrimp tempura topped with avocado, smoked salmon, and eel sauce
- Lady Dragon Roll
Eel tempura and avocado topped with spicy tuna

- Mario Roll
Sweet potato tempura and crab stick topped with shrimp and sweet & spicy sauce
- Maryland Crab Cake Roll
Maryland crab cake, cucumber, and spicy sauce topped with sliced avocado and sweet sauce
- Mount Fuji Roll
Spicy shrimp and cucumber topped with tuna and avocado
- NY Knicks Roll
Grilled Chilean sea bass and crunch topped with seared salmon, eel sauce and wasabi mayo
- Spider Roll
Soft-shell crab, cucumber, and avocado, with tobiko outside and eel sauce

- Sunrise Roll
Spicy salmon topped with tuna and black tobiko
- Super California Roll
Tempura fried crab stick, cucumber and avocado topped with spicy tuna
- Super Tuna Roll
Spicy white tuna and avocado topped with red tuna and black tobiko
- Viper Roll
Shrimp tempura and avocado topped with spicy tuna
- Volcano Roll
Broiled salmon and cucumber topped with shrimp, black tobiko and sweet sauce

BISTRO LUNCH BOX

Served with rice, miso soup, garden salad, and 4 pieces of California roll

Rock Shrimp	11.95	Shrimp Tempura.	11.95
Chicken Teriyaki.	11.95	Vegetable Tempura.	10.95
Beef Teriyaki.	12.50	Chicken Katsu.	11.95
Shrimp Teriyaki.	11.95	Katsu Don.	11.95
Pork Teriyaki.	11.95	Tempura Soba or Udon.	11.50
Beef Negimaki.	11.95	Salad with Grilled Chicken or Salmon.	11.95
Pan-Seared Red Snapper.	11.95	Tuna and Salmon Sushi.	13.50
Served with teriyaki sauce		3 pieces of tuna and 3 pieces of salmon sushi	
Grilled Chilean Sea Bass.	12.95	Yellowtail and Salmon Sushi.	13.50
Marinated with sake and miso and grilled		3 pieces of yellowtail and 3 pieces of salmon sushi	
Fish of the Day.	11.95	Yellowtail and Tuna Sushi.	14.50
Shrimp & Scallop Special.	13.50	3 pieces of yellowtail and 3 pieces of tuna sushi	
Seafood Pockets.	10.95		

SUSHI BAR LUNCH

Served with miso soup and garden salad

- Chirashi Lunch. 13.95
Assorted raw fish served over a bed of sushi rice
- Unadon Lunch. 14.95
Broiled eel with sweet soy sauce served over a bed of sushi rice
- Maki Rolls Special. 12.75
Choose any 2 rolls from the following:

Spicy Tuna	Salmon	Eel & Cucumber	Avocado
Spicy Yellowtail	Salmon & Avocado	Boston	Cucumber
Spicy Salmon	Salmon & Cucumber	California	Oshinko
Tuna	Philadelphia	Cucumber & Avocado	Spinach
Tuna & Avocado	Alaska (cooked salmon)	Yellowtail	Sweet Potato Tempura
Tuna & Cucumber	Eel & Avocado	Yellowtail & Scallion	

Akai Wine List

BUBBLES	Glass	Btl
Prosecco, Caposaldo, <i>IT.</i>	9	34
Domaine Chandon Brut, <i>CA.</i>		38
Veuve Clicquot Yellow, <i>FR.</i>		85
Kenwood "Yulupa" Brut (187ml) . . .		7
WHITE WINE	Glass	Btl
Chardonnay, Greystone, <i>CA.</i>	8	30
Chardonnay, Hess Collection, <i>CA.</i> . . .	10	38
Chardonnay, Chateau St. Jean, <i>CA.</i> . .	12	44
Chardonnay, Jordan Vineyards, <i>CA.</i> . .		65
Chardonnay, Cakebread, <i>CA.</i>		80
Pinot Grigio, Mezzacorona, <i>IT.</i>	7	26
Pinot Grigio, Pighin, <i>IT.</i>		32
Pinot Grigio, Santa Margherita, <i>IT.</i> . .		40
Sauvignon Blanc, Monkey Bay, <i>NZ.</i> . .	8	30
Sauvignon Blanc, Oyster Bay, <i>NZ.</i> . . .	10	38
Sauvignon Blanc, Cakebread, <i>CA.</i> . . .		48
Sancerre, Dom. Buissonnes, <i>FR.</i>	13	48
Riesling, Relax, <i>GR.</i>	8	30
Rosé, Sacha Lichine, <i>FR.</i>	8	30
Moscato, Seven Daughters, <i>CA.</i>	9	34
White Zinfandel, Montevina, <i>CA.</i> . . .	6	22
RED WINE	Glass	Btl
Pinot Noir, Jargon, <i>CA.</i>	8	30
Pinot Noir, Parducci, <i>CA.</i>	11	40
Grenache/ Shiraz/ Mourvedre, Barossa Valley, <i>NZ.</i>	11	40
Merlot, Skyfall, <i>OR.</i>	10	38
Merlot, Clos du Bois, <i>CA.</i>		44
Shiraz, Rosemount, <i>AU.</i>	9	34
Malbec, Terrazas Altos Del Plata, <i>AR.</i>	8	30
Cabernet Sauvignon, Main Street, <i>CA.</i>	8	30
Cabernet Sauvignon, J Lohr, <i>CA.</i>	10	38
Cabernet Sauvignon, Josh, <i>CA.</i>	11	42
Cabernet Sauvignon, Simi, <i>CA.</i>		52
Cabernet Sauvignon, Jordan, <i>CA.</i>		82
Chianti, Ruffino, <i>IT.</i>	8	30
Zinfandel, St. Francis, <i>CA.</i>		48
Petite Sirah, HandCraft, <i>CA.</i>	9	34
SAKE/ PLUM WINE	Glass	Btl
Plum Wine.	9	34
Fuki Sake (<i>Cold or Hot</i>).	small 7	large 11
Kurosawa (<i>300ml</i>)		17
Okunomatsu (<i>300ml</i>).		18
Homare Aladdin Bottle Nigori (<i>300ml</i>).		18
Mu "Nothingness" (<i>720ml</i>).	9	55
BEER		
Sapporo.	6	
Kirin.	8	
Kirin Light.	5	
Asahi.	5	
Asahi Black.	6	

Martinis & Cocktails

Lychee Martini 10 <i>Vodka, Lychee Puree</i>
Blue Raspberry Martini 9 <i>Vodka, blue raspberry mix</i>
Samurai 9 <i>Cold sake, plum wine (on the rocks)</i>
Grapefruit Hibiscus Martini 12 <i>Deep Eddy Grapefruit Vodka, Elderflower, Soda, Hibiscus</i>
Akai Gold Rush 10 <i>Nikka Japanese Whisky, Ginger Liqueur, Lemon (on the rocks)</i>
Grey Goose Melon Martini 12 <i>Grey Goose Melon, Watermelon Pucker, OJ</i>
Pear Martini 12 <i>Double Cross Vodka, Pear juice, Baby Chilean Pear</i>
Black Truffle Olive Martini 11 <i>Double Cross, Olive Stuffed With Black Truffle Feta Cheese</i>
Akai Martini 10 <i>Tequila, Maraschino Syrup, Orange, Cranberry, Lime</i>
Sake Martini 9 <i>Vodka, Cold Sake, Cucumbers</i>
Lychee Mojito 10 <i>Rum, Lychee Puree, Mint, Club Soda</i>
French Martini 10 <i>Vodka, Raspberry liqueur, Pineapple</i>
Hawaii Martini 10 <i>Vodka, Coconut Rum, Melon liqueur, Pineapple</i>
Fuzzy Peach 10 <i>Vodka, Peach Schnapps, Cranberry, Orange</i>
Chocolate Dreams 10 <i>Vodka, Chocolate liqueur, Kahlua, Baileys</i>
Akai Mai Tai 10 <i>Rum, Orange, Pineapple, Triple Sec, Dark Rum Float</i>
Velvet Rose 10 <i>Rum, Peach Schnapps, Cranberry, Prosecco</i>
Dragonfruit 10 <i>Green Apple Mix, Chambord, Prosecco</i>
Cucumber Cocktail 9 <i>Effen Cucumber Vodka, Mint, Club Soda (on the rocks)</i>
Pear Blossom 10 <i>Absolut Pear, Elderflower, Sparkling Wine</i>
Tokyo Mule 8 <i>Ty Ku Citrus Liqueur, Vodka, Ginger Ale (on the rocks)</i>
Lychee Sangria 8