

Sushi Neko

4318 N Western Ave Oklahoma City OK 73118-5418 · +14055288862 · Updated: Jan 14, 2026

[View online menu](#)



ENTRÉES 6

Teriyaki Chicken **\$24.00**

Marinated and Grilled Chicken, Julianne Vegetables, Steamed Rice and House Teriyaki Sauce

Ahi Tuna **\$32.00**

Seared Ahi Tuna, Edamame Hummus, Asian Slaw, House Ponzu Sauce

Miso Salmon **\$26.00**

Seared Salmon, Bok Choy, Spicy Miso Glaze, Sweet Soy Glaze

Creekstone Filet (Cherry Blossom Filet) **AVAILABLE OPTIONS**

Your choice of 5oz or 10oz Creekstone tenderloin, with a cherry cabernet sauce, served with Neko fries and grilled asparagus. **\$28.00**
\$44.00

Teriyaki N.Y. Steak **\$36.00**

Grilled then Sliced N.Y Strip, Julianne Vegetables, Steamed Rice, House Teriyaki

Creekstone Ribeye **\$44.00**

Grilled Creekstone Ribeye, Neko Style Steak Fries, Grilled Asparagus, Japanese Whisky Peppercorn Demi

MAIN 15

Neko Fries **AVAILABLE OPTIONS**

Crispy Golden Fries tossed in a Sweet caramelized Soy Sauce, Togarashi, Jalapenos and Wasabi Aioli **\$10.00**
Upgrade to Crazy Fries: **\$21.00**

Gyoza **\$10.00**

Pan fried, pork and vegetable dumplings, served with a seven spice soy dipping sauce

Crispy Brussel Sprouts **\$12.00**

Crispy Brussel Sprouts with Chinese Sausage, Spicy Hoisin, Cotija cheese, Peanuts and Puffed Rice Noodles

Crispy Tofu **\$8.00**

Tossed with Szechwan Seasoning Salt, Toasted Pine Nuts, Sliced Jalapeno's, Chili Dipping Sauce on side

Kara Age Chicken **\$12.00**

Deep fried marinated crispy chicken, seasoned salt, pepper, lemon wedge, sliced jalapeno

Tempura **\$12.00**

Japanese style deep fried shrimp and vegetables, served with a hot dashi dipping broth

Crab Spring Rolls	\$16.00
Lump Crabmeat with Neko special seasoning served with sweet chili sauce and wasabi aioli	
Lobster Shooter	\$14.00
deep fry lobster croquette, served with Thai red curry coconut broth	
Negi Maki	\$14.00
Pounded Ribeye filled Spinach and Green Onions, grilled then Sliced and Served with House Made Tonkatsu	
Hamachi Kama	\$20.00
Marinated Yellowtail Collar that is Grilled and served with House Ponzu	
Fried Calamari	\$15.00
Deep fried calamari with our Szechwan spices, Sliced Jalapenos and Wasabi Aioli sauce	
Neko Crab Cake	\$20.00
Signature Crab Cake, Togarashi Aioli, Micro Salad, Chili Threads	
Hummus and Pita	\$10.00
House made Edamame Chili-Lime Hummus, Grilled Pita	
Pork Belly	\$12.00
Twice cooked Pork Belly, Asian Pickles, Shiitake, Asian BBQ Sauce	
Shishito Peppers	\$12.00
Wok Flashed Shishito Peppers & Asian Sausage tossed in House made Gochujang Sauce and Toasted Sesame Seeds	

SUSHI LUNCH SPECIALS 2

Sushi Deluxe Lunch*	\$16.00
6 pieces of assorted nigiri sushi (Chef Selection). 2 pieces of a California Roll & 2 pieces of a Big Roll	
Sushi Regular Lunch*	\$14.00
4 pieces of assorted nigiri sushi (Chef Selection). 1/2 Tuna Roll & 1/2 Cucumber Roll	

SUSHI ROLLS 21

Rice Roll**	\$3.75
Sushi rice wrapped in seaweed	
Spinach**	\$4.75
Sesame paste, spinach, sesame seeds. Outside: seaweed	
Avocado Roll**	\$4.75
Avocado, sesame seeds, and sushi rice wrapped in seaweed	
Cucumber Roll**	\$4.75
Slices of fresh cucumber, sesame seeds, and sushi rice wrapped in seaweed	
Pickled Radish**	\$4.75
Pickeled daikon radish and sushi rice wrapped in seaweed	

Salmon***	\$6.00
Salmon, wasabi. Outside: seaweed	
California Roll^	\$6.50
Avocado, Cucumber, Crab Salad. Outside: sesame seeds	
Yellowtail***	\$7.00
Yellowtail, green onions, wasabi. Outside: seaweed	
Tuna***	\$7.00
Tuna, wasabi. Outside: seaweed	
Big Roll^	\$9.00
Tamago, Cucumber, Burdock Root, Takuan, Kampyo, Spinach, Crab Sticks. Outside: seaweed	
Spicy Yellowtail***	\$9.00
Yellowtail, spicy sauce, green onion, chili sauce. Outside: seaweed	
Spicy Tuna***	\$9.00
Tuna, spicy sauce, cucumber. Outside: seaweed	
Sassy Shrimp^	\$8.00
Cream Cheese, Shrimp, Masago, Spicy Sauce, Cucumber, Green Onion. Outside: seaweed	
Salmon Skin^	\$8.00
Salmon Skin, Burdock Root, Cucumber, Spicy Sauce, Green Onion, Masago. Outside: dried bonito flakes, eel sauce	
Philadelphia***	\$8.00
Salmon, cream cheese, asparagus. Outside: seaweed	
New York^	\$8.00
Shrimp, avocado, cucumber. Outside: masago	
Lady Love***	\$8.00
Salmon, lemon, masago, green onion, spicy sauce. Outside: seaweed	
Spider^	\$11.00
Softshell crab, avocado, cucumber. Outside: masago	
Tempura^	\$9.00
Tempura shrimp, avocado, cucumber. Outside: masago	
Hawaii*	\$12.00
Tuna, shrimp, avocado, cucumber, macadamia nuts. Outside: masago	
Rock N Roll^	\$12.99
Cucumber and Avocado. Outside: freshwater eel, eel sauce, sesame seeds	

March Madness!*	\$16.99
Inside: Freshwater Eel, asparagus, cream cheese. Outside: Salmon, avocado, masago, spicy mayo, eel sauce, green onion and sesame seeds	
Atomic Tootsie^	\$9.00
(Tempura Salmon, Cream Cheese, Jalapeno Pepper), Spicy Sauce & Masago. Outside: seaweed	
Alaska***	\$8.00
Salmon, Spicy Sauce, Avocado	
Baja California^	\$8.00
Spicy Crab Salad, Cucumber, Avocado. Outside: masago	
Cajun^	\$8.00
Crawfish, spicy sauce, masago, green onion, sesame oil. Outside: seaweed	
Calypso***	\$16.99
Spicy crab salad, cream cheese, japanese mayo, asparagus. Outside: seared salmon, teriyaki sauce, chili sauce, jalapeno masago	
Calamari^	\$8.00
Fried squid rolled in bread crumbs, spicy sauce, green onion, masago. Outside: seaweed	
California Deluxe^	\$16.99
Real crab, masago, avocado, cucumber. Outside: sesame seeds	
Captain Crunch^	\$9.50
Freshwater eel, cucumber. Outside: tempura flakes, eel sauce	
Crazy Cajun*	\$15.99
Crawfish, spicy sauce, masago, sesame oil. Outside: Salmon, eel sauce, spicy mayo, masago, green onion, sesame seeds	
Cowboy^^	\$16.99
Tempura shrimp, cream cheese, spicy sauce. Outside: crab salad, tempura flakes, tobiko, eel sauce	
Cupid Roll^	\$19.99
Tempura shrimp and jalapeno, wrapped in soy paper. Topped with baked scallops and crawfish, tempura flakes, eel sauce, and scallions	
Dragon^	\$16.99
Tempura shrimp, cucumber. Outside: freshwater eel, avocado, shrimp, masago, eel sauce	
Firecracker^	\$16.99
Tempura shrimp, avocado. Outside: crab sticks mixed with chili sauce, green onion, japanese pepper, sesame seeds	
Grasshopper^	\$8.50
Shrimp, asparagus, avocado, cilantro, sesame seeds, wasabi mayo, horseradish sauce. Outside: seaweed	
Hot Lips***	\$15.99
Tuna, cucumber, chili sauce. Outside: salmon, eel sauce	
Kamikaze***	\$9.00
Yellowtail, jalapeno pepper, masago, nuclear sauce, cilantro	

Lifesaver*	\$16.99
Crab salad, tempura bacon, cucumber. Outside: salmon, tuna, lemon, spicy sauce, eel sauce, avocado, green onion, sesame seeds	
Mermaid*	\$14.99
Tempura shrimp, tuna, masago, chili sauce, cucumber, avocado. Outide: japanese mayo	
Neko Nugget^	\$8.00
Tempura chicken, masago, spicy sauce, green onion, soy sauce. Outside: seaweed	
Oklahoma Dynamite*	\$9.50
Tuna mixed with soy sauce, sesame oil, japanese mayo, japanese pepper, flying fish roe, and rolled with cilantro, jalapeno pepper, avocado, gobo, and green onion	
Rainbow***	\$16.99
California roll wrapped with 5 pieces of fish (chef's selection)	
Red Canyon^	\$16.99
Fried calamari, avocado, spicy sauce. Outside: baked crawfish, japanese mayo, green onion, eel sauce, japanese pepper	
Rocky Cajun^^	\$16.99
Crawfish, crab salad. Outside: freshwater eel, sesame seeds, masago, green onion, eel sauce, spicy sauce	
Seared Tuna*	\$9.50
Seared tuna, spring mix vegetables, spicy sauce, green onion, masago. Outside: eel sauce, sesame seeds	
Sexy*	\$16.99
Tempura shrimp, chili sauce, crab sticks, cucumber, japanese mayo. Outside: seared tuna, avocado, goma sauce	
South Beach***	\$8.75
Salmon, cream cheese, avocado	
Spicy Smoked Salmon^^	\$9.50
Smoked salmon, cucumber, masago, spicy sauce, cream cheese, green onion	
Sunrise*	\$16.99
Spicy crab salad, cucumber, avocado. Outside: tuna, avocado, wasabi mayo, chili sauce, sesame mayo, yuzu tobiko	
Sumo*	\$16.99
Tempura shrimp, tempura bacon, cream cheese, cucumber, avocado, spicy sauce. Outside: salmon, masago, eel sauce	
Super Tootsie^	\$12.99
Tempura (salmon and cream cheese), tempura shrimp, masago, spicy sauce	
Sweet Temptation*	\$19.99
Tempura (jalapeno and cream cheese), masago, green onion, spicy sauce. Outside: sweet shrimp, ponzu sauce, flying fish roe, sweet shrimp head	
Tarantula^	\$12.99
Soft shell crab, cream cheese, cucumber, masago, avocado. Outside: eel sauce, sesame seeds	
Terry^	\$12.99
Tempura shrimp, avocado, real crab, sesame seeds, japanese mayo. Outside: soy paper, japanese mayo	

Thai Dynamite***	\$8.00
Tuna, cilantro, masago, chili sauce	
Tootsie^	\$8.00
Tempura (salmon and cream cheese), spicy sauce. Outside: seaweed	
Thunder***	\$16.99
Crab sticks, japanese mayo, chili sauce, cilantro, cucumber, cream cheese. Outside: albacore, pine nuts, black sesame seeds, eel sauce, habanero masago	
Triple Delight**	\$8.00
Tempura (asparagus, avocado, sweet potato), sesame seeds. Outside: eel sauce, sesame seeds	
Typhoon^	\$16.99
Fried jalapeno, asparagus, green onion. Outside: marinated grilled beef with spicy sauce, eel sauce, wasabi sauce, sesame seeds	
Vegas*	\$16.99
Soft shell crab, salmon, cream cheese, masago, avocado. Outside: whole roll is deep fried, topped with eel sauce	
Volcano^	\$17.99
California roll topped with baked spicy scallops, masago, green onion, sesame seeds	
Yummy^	\$14.00
Freshwater eel, crab stick, cream cheese, masago, avocado. Outside: whole roll is deep fried, topped with eel sauce and spicy sauce	
Zebra^	\$12.99
Cucumber, masago, green onion, cream cheese, spicy sauce. Outside: freshwater eel, eel sauce, sesame seeds	

ADD ONS 8

Cucumber***	\$1.00
Jalapenos***	\$1.00
Masago***	\$2.00
Cream Cheese***	\$1.00
Soy Paper***	\$1.00
Avocado***	\$2.00
Sesame Seeds***	\$1.00
Add Crabstick^	\$2.00

HAND ROLLS 4

Tuna Poki***	\$9.00
Tuna, sesame oil, green onion, japanese pepper, soy sauce	
Spicy Scallops***	\$9.00
Scallops, spicy sauce, green onion, sesame oil, masago, kaiware	

Nuclear Roll***	\$9.00
Tuna with nuclear sauce, and green onion	
Lomi Salmon***	\$8.00
Salmon, sesame oil, green onion, ponzu sauce, sesame seeds	

SUSHI NEKO SPECIALS 6

Uni Shooter***	\$12.99
Sea urchin, yuzu sauce, quail egg, green onion. Outside: lemon. (Served in shot glass)	
Tuna Tower*	\$24.99
Sushi rice, crab salad, avocado, fresh chopped tuna, piled high into a delicious tower. Covered in spicy mayo and eel sauce	
Sea Monster^	\$33.99
Tempura lobster, crab stick, flying fish roe, chili sauce, cilantro. Outside: avocado, eel sauce, black sesame seeds. Also served with side of seaweed salad, radish, cucumber, lobster meat, spicy sauce, and flying fish roe	
Heartbreaker***	\$17.99
Sashimi-grade Tuna topped with avocado and served with a thick ginger soy based sauce	
Yellowtail Special***	\$17.99
Yellowtail-sashimi served with lemon, jalapeno slices, cilantro, served in ponzu sauce	
Salmon Surprise***	\$15.99
6 slices of salmon wrapped around asparagus and topped with spicy sauce, masago, green onion and sesame seeds on top	

SUSHI & SASHIMI 29

Jalapeno Masago^^	\$5.75
Salmon Roe (Ikura)^	\$7.50
Scallops (Kaibashira)***	\$7.50
Smelt Roe (Masago)^	\$5.50
Super White Tuna (Escolar)***	AVAILABLE OPTIONS
Sushi: \$8.50	
Sashimi: \$16.99	
Crab Sticks^	AVAILABLE OPTIONS
Sushi: \$5.50	
Sashimi: \$10.99	
Albacore (Binnaga Maguro)***	AVAILABLE OPTIONS
Try It Seared!	
Sushi: \$7.00	
Sashimi: \$16.99	
Citrus Flying Fish Roe (Yuzu Tobiko)^	\$5.75

Fatty Tuna (Toro)***	AVAILABLE OPTIONS
	Sushi: \$16.99
	Sashimi: \$32.99
Sea Eel (Anago)^	AVAILABLE OPTIONS
	Sushi: \$5.75
	Sashimi: \$12.99
Sea Urchin (Uni)***	AVAILABLE OPTIONS
	Sushi: \$15.99
	Sashimi: \$28.99
Octopus (Tako)^	AVAILABLE OPTIONS
	Sushi: \$6.50
	Sashimi: \$15.99
Quail Egg (Uzura No Tamago)***	\$4.00
Habanero Masago^^	\$5.75
Halibut (Hirame)***	AVAILABLE OPTIONS
	Sushi: \$9.50
	Sashimi: \$22.00
Squid (Ika)^	AVAILABLE OPTIONS
	Sushi: \$6.50
	Sashimi: \$15.99
King Salmon***	AVAILABLE OPTIONS
	Sushi: \$7.50
	Sashimi: \$16.99
Mackerel (Saba)^^	AVAILABLE OPTIONS
	Sushi: \$5.75
	Sashimi: \$12.99
Surf Clam^^	AVAILABLE OPTIONS
	Sushi: \$5.50
	Sashimi: \$11.99
Salmon (Shake)***	AVAILABLE OPTIONS
	Sushi: \$6.50
	Sashimi: \$15.99
Shrimp (Ebi)^	AVAILABLE OPTIONS
	Sushi: \$6.50
	Sashimi: \$15.99
Smoked Salmon (Shake/Kunsel)^^	AVAILABLE OPTIONS
	Sushi: \$6.50
	Sashimi: \$15.99

Freshwater Eel (Unagi)^	AVAILABLE OPTIONS
	Sushi: \$6.50
	Sashimi: \$15.99
Sweet Shrimp (Amaebi)***	AVAILABLE OPTIONS
	Sushi: \$8.00
	Sashimi: \$19.99
Crab^	AVAILABLE OPTIONS
	Sushi: \$6.50
	Sashimi: \$15.99
Flying Fish Roe (Tobiko)^ ^	\$5.75
Yellowtail (Hamachi)***	AVAILABLE OPTIONS
	Sushi: \$6.50
	Sashimi: \$15.99
Egg Omelet (Tamago)^ ^	AVAILABLE OPTIONS
	Sushi: \$3.50
	Sashimi: \$7.99
Tuna (Maguro)***	AVAILABLE OPTIONS
	Sushi: \$7.00
	Sashimi: \$16.99

DINNERS AND SUSHI BOATS 6

Sushi Dinner*	\$22.99
1 california roll, 8 pieces nigiri sushi (chef's selection), 1 piece tamago, miso soup	
Chirashi Dinner*	\$22.99
10 pieces of assorted fish (chef's selection) over sushi rice, miso soup	
Tastes of Japan*	\$85.99
1 roll of your choice and 1 of each of the following: tuna, yellowtail, albacore, salmon, smoked salmon, halibut, smoked trout, mackerel, crab, octopus, squid, shrimp, sweet shrimp, freshwater eel, sea eel, egg omelet, smelt roe, salmon roe, flying fish roe, sea urchin (when in season), scallop, quail egg, fatty tuna (when available), white tuna	
Boatload of Sushi*	\$45.00
Salmon, Shrimp, Freshwater Eel, Tamago, California Roll, New York Roll, Spider Roll, Spicy Tuna Roll. Substitutions will affect price	
Sushi Party Boat*	\$110.99
Albacore, Salmon, Halibut, Smoked Salmon, Octopus, Shrimp, Freshwater Eel, Tamago, Cucumber Roll, California Roll, New York Roll, Philadelphia, Tempura Roll, Spider Roll, Rock N Roll, 1/2 Big Roll, Spicy Tuna Roll	
Sashimi Dinner*	\$23.99
11 pieces of sliced raw fish (chef's selection) with sweet shrimp, miso soup	

COCKTAILS 13

Jade Dragon	\$12.00
Creamy and smooth with a hint of sweet and fruity. Suntory Japanese Haku Vodka, Midori Melon Liqueur, Pineapple juice with a beautiful topping of whip cream and cherry on top	
Pegu Club	\$12.00
Refreshingly citrusy with a subtle dash of sweet. Nolet's Silver Gin, Fresh Lemon Juice, Simple Syrup, St. Germain Elderflower Liqueur, and a dash of Ango Bitters. Garnished with a Lemon twist and candied cherry	
In Between the Sheets	\$15.00
An Old Fashion take on the classic 'Between The Sheets' cocktail. Remy Martin 1738 Royal Cognac, Bacardi Rum, Fresh Lemon Juice, Demerara Simple served over a large rock and finished with a Flamed Orange Expression and Luxardo cherries	
Sweet Goodbye	\$12.00
Perfect sweet note to end the night on. Whiskey Smith Chocolate Whiskey, Frangelico Hazel Liqueur, Kahlua Coffee Liqueur, Baileys, Heavy Whipping Cream, served with a Black Onyx Chocolate Sugar Rim and topped with a cherry	
Bourbon Fizz	\$12.00
Bulleit Bourbon, Aperol, Simple Syrup, Fresh Lemon Juice, Garnished with Fresh Mint	
Signature Japanese Highball (Haibōru)	\$12.00
Our signature Japanese Highball is made with Suntory Toki Whisky, soda water, and a lemon peel. Served in our Suntory highball glasses. The highball is a staple in Izakayas across Japan. It is a perfect drink for whisky in the summer. Try it regular or with a hint of ginger, just tell your server	
"Tokyo Drift" Mule	\$12.00
Our take on a Japanese Mule, made with Suntory Haku vodka, Gekkeikan sake, Dashfire Mr. Lee's Secret Bitters, lemon juice, cucumber shrub, and ginger beer. Get one now, they go fast!	
Japanese Old-Fashioned	\$15.00
Our signature Sushi Neko Old-Fashioned, made with Mars Iwai Blue Label, Hella Cocktail Co ginger bitters, Angostura bitters, & Kuromitsu (Black Sugar Syrup) !! Served over a Vault Ice Sphere & Garnished With an orange peel	
Shishito Margarita	\$12.00
Tequila infused with roasted shishito peppers and a hint of toasted sesame seeds, Cointreau orange liqueur, lime, agave simple, & a Togarashi salted rim	
Lychee Daiquiri	\$12.00
Bacardi Superior, Lychee Sake, Simple Syrup, Fresh Lime Juice, Orange Bitters	
Pepper Blossom	\$12.00
Ketel One Botanical "Grapefruit & Rose" Vodka, St. Germain, Grapefruit juice, Fresh Jalapeno	
Shiso Fizz	\$12.00
Strawberry and Shiso Leaf Infused Bombay Gin, Lime Juice, Simple Syrup, Bittercube Bolivar Bitters, & Club Soda	
White Peach Mule	\$12.00
Grey Goose Essence white peach & rosemary, ginger beer & lime	

SAKE 28

Nanbu Bijin "Tokubetsu" 720ml, Junmai	AVAILABLE OPTIONS
	\$8.00
	\$75.00

Kikusui "Funaguchi" Nama Genshu	\$14.00
Hot Sake (Gekkeikan Traditional)	AVAILABLE OPTIONS
Carafe for one or to share. Junmai, Dry with good minerality	\$9.00
	Make It Raspberry for Just: \$1.00
Sake Flight	\$19.00
New to Sake? Order a Sake Flight and choose 3 Sakes by the Glass to try	
Sake Bomb	\$5.00
Shot of Hot Sake, dropped in Sapporo Beer. "Ichi...Ni...San...Sake Bomb!"	
Ozeki "Hana Awaka" Sparkling-Sweet	\$14.80
Ozeki "Hana Fuga Yuzu" Sparkling-Sweet	\$14.80
Ozeki "Hana Awaka Mix Berry" Sparkling-Sweet	\$15.80
Ozeki "Hana Awake Peach" Sparkling-Sweet	\$14.80
Ozeki "Nigori" 375ml, Junmai Unfiltered	AVAILABLE OPTIONS
	\$5.00
	\$14.00
Ozeki "Strawberry Nigori" Junmai Unfiltered	\$19.00
Hakutsuru "Ukiyo-e Junmai Daiginjo" 720ml, Junmai Daiginjo	AVAILABLE OPTIONS
	\$7.00
	\$68.00
Hakutsuru "Ukiyo-e Junmai" 720ml, Junmai	AVAILABLE OPTIONS
	\$6.00
	\$58.00
Hakutsuru "Ukiyo-e Daiginjo" 720ml, Daiginjo	AVAILABLE OPTIONS
	\$6.00
	\$58.00
Hakushika, Junmai Gingo	\$14.80
Hakushika Yamadanishiki, Junmai	\$14.80
Gekkeikan "Horin" Junmai Daigingo	\$26.00
Gekkeikan Blueberry 750ml, Sweet	AVAILABLE OPTIONS
	\$7.00
	\$30.00
Gekkeikan "Suzaku" 720ml, Jumai Gingo	AVAILABLE OPTIONS
	\$7.00
	\$68.00

Amanoto "Heaven's Door" 720ml, Tokubetsu Junmai, Dry, Slightly Fruity	AVAILABLE OPTIONS
	\$8.00
	\$78.00
Konteki "Pearls of Simplicity" 720ml, Junmai Daigingo	AVAILABLE OPTIONS
	\$7.00
	\$68.00
Konteki "Tears of Dawn" 720ml, Junmai Daigingo	AVAILABLE OPTIONS
	\$7.00
	\$68.00
Manotsuru "Demon Slayer" Tokubetsu Honjozo	\$26.00
Hana Lychee 750ml, Sweet	AVAILABLE OPTIONS
	\$7.00
	\$30.00
Tensei "Endless Summer" 720ml, Tokubetsu Honjozo	AVAILABLE OPTIONS
	\$7.00
	\$49.00
Ippongi Hannya Tou Hot Plum 720ml, Junmai-Sweet	AVAILABLE OPTIONS
	\$7.00
	\$68.00
Rihaku "Wandering Poet" 720ml, Junmai Gingo	AVAILABLE OPTIONS
	\$7.00
	\$68.00
Zipang, Sparkling-Sweet	\$14.80

BEER - DOMESTIC AND IMPORTS 14

Small Asahi	\$4.75
Large Asahi	\$7.75
Kirin	\$8.75
Orion	\$10.80
Bud Light	\$3.00
Modelo	\$4.00
Corona	\$4.00
Corona Premier	\$4.00
Small Sapporo	\$4.75
Large Sapporo	\$7.75

Sapporo Light	\$4.75
Sapporo Pure	\$4.75
Sapporo Black	\$7.75
Sapporo Reserve	\$7.75

BEER - LOCAL AND DRAFT
16

Golden One, Anthem	\$6.00
Hoparazzi, Anthem	\$6.00
OK Pils, Anthem	\$6.00
Uroboros, Anthem	\$6.00
F5 IPA Coop Ale Works	\$6.00
Rainbow Sherbet, Prairie Artisan Ales	\$8.00
"Lite" Lager, StoneCloud	\$6.00
Neon Sunshine, StoneCloud	\$6.00
Crew - Kölsch Style, Twisted Spike	\$6.00
Dirty Blonde, Twisted Spike	\$5.00
401K - Cream Ale, Vanessa House	\$6.00
The Samurai's Anthem	\$7.00
A Sushi Neko Exclusive!! (16oz Draft) Japanese-inspired rice lager by ANTHEM BREWING exclusively for Sushi Neko. Oio toasted rice, lotus & sultana hops, 4.4%ABV. Perfect to pair with fish or any japanese dish	
Ice Chest, Draft - Coop Ale Works	\$7.00
Pacifico, Draft	\$6.00
Everything Rhymes with Orange, Draft - Roughtail	\$7.00
Sapporo, Draft	\$6.00

WHITE WINE
16

Gekkeikan Plum Wine, Japan	AVAILABLE OPTIONS	
		\$9.00
		\$38.00
Centorri Moscato, Italy	AVAILABLE OPTIONS	
		\$8.00
		\$34.00

Butter Chardonnay, California	AVAILABLE OPTIONS	
		\$9.00
		\$38.00
Riff Pinot Grigio, Italy	AVAILABLE OPTIONS	
		\$8.00
		\$34.00
Honig Sauvignon Blanc, Napa Valley	AVAILABLE OPTIONS	
		\$10.00
		\$42.00
Sean Minor Sauvignon Blanc, California	AVAILABLE OPTIONS	
		\$8.00
		\$34.00
Santa Margherita Pinot Grigio, Italy		\$33.00
Keenan Chardonnay, Spring Mountain	AVAILABLE OPTIONS	
		\$16.00
		\$68.00
Plump Jack Reserve Chardonnay, Napa Valley		\$95.00
Auntsfield Sauvignon Blanc, Marbough, New Zealand	AVAILABLE OPTIONS	
		\$10.00
		\$42.00
Raptor Ridge Gruner Veltliner, Willamette Valley		\$43.00
Honig Sauvignon Blanc Reserve, Napa Valley		\$48.00
Kung Fu Girl Riesling, Washington	AVAILABLE OPTIONS	
		\$8.00
		\$34.00
Cade Sauvignon Blanc, Napa Valley		\$68.00
Mirth Unoaked Chardonnay, Washington	AVAILABLE OPTIONS	
		\$9.00
		\$38.00
W.H.W. Chardonnay	AVAILABLE OPTIONS	
		\$9.00
	For every bottle sold, \$1 will be donated to OKC Memorial and Museum	

RED WINE 17

Dash LH Dry Zinfandel, California	\$53.00
Kate Arnold Pinot Noir, Willamette Valley, Oregon	AVAILABLE OPTIONS
	\$10.00
	\$42.00

Broadside Merlot, Paso Robles	AVAILABLE OPTIONS
	\$9.00
	\$38.00
Sean Minor Pinot Noir, California	AVAILABLE OPTIONS
	\$10.00
	\$42.00
Camp Zinfandel, Sonoma County, CA	\$48.00
Ruta 22 Malbec, Argentina	AVAILABLE OPTIONS
	\$8.00
	\$34.00
Poppy Cabernet Sauvignon, Paso Robles	AVAILABLE OPTIONS
	\$8.00
	\$34.00
Substance Cabernet Sauvignon, Washington	AVAILABLE OPTIONS
	\$10.00
	\$42.00
Cult Cabernet Sauvignon, California	\$43.00
Jam Cabernet Sauvignon, California	\$43.00
Folk Machine Parts & Labor Red Blend, California	\$43.00
Juggernaut Cabernet Sauvignon, California	\$55.00
Meiomi Pinot Noir, California	AVAILABLE OPTIONS
	\$12.00
	\$50.00
Honig Cabernet Sauvignon, Napa Valley	\$68.00
Madness & Cures (Blend), Sonoma County	AVAILABLE OPTIONS
	\$12.00
	\$50.00
Requiem Cabernet Sauvignon, Washington	AVAILABLE OPTIONS
	\$10.00
	\$42.00
Jam Cabernet Sauvignon, Napa Valley	\$43.00
ROSE 2	
Castello del Poggio Sweet Rosé, Italy	AVAILABLE OPTIONS
	\$8.00
	\$34.00

Gassac Guilhem Rosé, France	AVAILABLE OPTIONS
	\$9.50
	\$40.00

CHAMPAGNE & SPARKLING 8

Perrier Jouet Fleur, Champagne, France	\$320.00
Schramsberg Blanc de Blanc, North Coast, CA	AVAILABLE OPTIONS
	\$88.00
	375ml: \$48.00
Chandon Brut, California	\$12.00
Chandon Rosé, California	\$12.00
Ca'Bianca Brachetto d'Acqui, Italy	\$45.00
Sommariva Prosecco, Italy	\$45.00
La Marca Prosecco, Italy	\$12.00
Veuve Clicquot Brut Yellow Label, Champagne, France	\$110.00

VODKA, GIN, SHOCHU, & OTHER 7

"Ginza No Suzume Kohaku" Shochu	\$8.75
Distilled from barley and aged in oak bourbon whiskey barrels, creating a mellow taste and golden color. Nose is mainly wood, barrel notes. Tastes of toasted vanilla and green rye spices. Pair with grilled red meat or Chef J's charcuterie board. Good gateway for those who love bourbon/whiskey/scotch	
House of Suntory "Roku" Gin	\$7.75
Roku is "6" in Japanese, so six unique Japanese botanicals were used to create this gin along with eight traditional gin botanicals. The six Japanese botanicals include the sakura flower, sakura leaf, sencha tea, gyokuro tea, sansho pepper, and yuzu peel	
Midori Melon Liqueur	\$5.50
This vibrant green, original melon liqueur explodes with the fresh flavor of Japanese melons	
Takara "Yokaichi Kome" Shochu	\$6.00
A rice-based, single-distillation shochu. This process allows for greater complexity, so look for aromas of pear, jasmine rice, delicate white flowers, and rainwater. The palate is more savory with flavors of salted pear, mineral, green olive, and lemon pith	
House of Suntory "Haku" Vodka	\$7.00
The Japanese Craft Vodka. Haku is the premium Japanese craft vodka. Made with 100% Japanese white rice, the name Haku means "white" in Japanese. The word can also be read as "brilliant". Filtered through bamboo charcoal, Haku has an unparalleled soft, round, and subtly sweet taste	
Masahiro Distillery "Okinawa Gin"	\$10.75
Botanicals including roselle (from the hibiscus family), guava leaves, and long pepper, but the most interesting addition is goya, the green, bumpy Okinawan bitter melon. At 47% ABV, it's bursting with floral flavours, tropical fruit, and green notes from the bitter melon	

Matsui "The Hakuto" Gin	\$8.00
With an emphasis on the Japanese pear, "Nashi", this special product of Tottori prefecture draws upon 9 botanicals; juniper berries, coriander seed, orange peel, yuzu peel, Japaneseginger, green tea, cherry blossom and black pepper	

JAPANESE WHISKY 15

Gyokusendo Peak Whisky 43% ABV	\$438.00
Blend of imported malt and grain creates a rich and round flavor ending with a sharp, bright finish. Gentle aromatics of raw honey, old temple incense, dried herbs and hint of sherry barrels. Delightful to use in cocktails or our Japanese Highball	

Eigashima Distillery "Akashi White Label" 40% ABV	\$10.00
Eigashima Shuzo (known as White Oak Distillery in Japan) is one of Japan's oldest family-run distilleries. An excellent introduction to the Japanese whisky category. Designed to be an approachable, sipping whisky, Akashi Whisky has a malty, citrusy characteristic complemented by hints of salinity due to its coastal location. This whisky is distilled from wheat, barley and rye with notes of subtle peat, aged in ex-bourbon, barley shochu, and sherry barrels. Tasting Notes - Vanilla and pine nuts delight on the palate, leading to a long, wheaty finish. The nose is slightly fruity with hints of lemon, cherry, toffee, oats and sea air. The palate is perfectly clean & easy with a touch of peat on the finish	

House of Suntory "Hibiki Japanese Harmony" 43% ABV	\$13.75
Luminous. Delicate. A transparency that unveils complexity. Color: Amber Tasting Notes - Nose: Rose, lychee, hint of rosemary, mature woodiness, sandalwood. Palate: Honey like sweetness, candied orange peel, white chocolate. Finish: Subtle, tender long finish, with hint of Mizunara (Japanese oak)	

Kaikyo Distillery "Hatozaki Blended" 40% ABV	\$9.50
A premium blend of whiskies, aged up to 12 years in barrel with a minimum malt whisky content of 40%. Light in style with a rich backbone of malt whisky character. Cereal notes and a light sweetness. Tasting Notes - Light, Cereal Grain, Citrus, Honey, Balanced	

Eigashima Distillery "Akashi Plum Whisky" 30.5% ABV	\$8.00
Looking for something fruity, easy-drinking and unique, look no further than Akashi Ume Plum Whisky, inspired by the traditions of Umeshu (Plum Wine). Freshly harvested, Japanese Ume (ooh-meh) sour plums are added directly to matured barrels of Akashi (white label) Whisky and aged for approximately 6-10 months depending on the season. Akashi Ume can be sipped neat, on the rocks, served with soda. Tasting Notes - Bright plum notes with hints of apricot, raisin jam, and honey. Smooth and sweet with a touch of acidity on the finish	

Mars "Iwai Blue Label" 40% ABV	\$8.50
Tasting Notes: Nose / Aroma / Smell On the nose you'll find carnations and orchard fruits in addition to vanilla and caramel notes. Flavor / Taste / Palate The palate opens with menthol and vanilla extract over notes of wet oak, bitter orange, and burnt demerara sugar. Finish The finish is medium-length with a lingering heat. A corn-forward Whisky from Japan aged in ex-Bourbon casks for a Bourbon-inspired profile. Mars Iwai Blue Label Whisky is a "Bourbon-inspired" dram. The mash bill is approximately 75% corn and 25% malted barley to facilitate fermentation and open up the floral aromatics. The Spirit is aged in ex-Bourbon casks as well, lending even more Bourbon flavors to each sip. The resulting Spirit is bottle in a double-hopped bottle at 40% ABV	

Mars "Traditional Blended Whisky" 40% ABV	\$11.00
Tasting Notes; Nose / Aroma / Smell Grapes, Sherry, peat. Flavor / Taste / Palate Peppery, cherry, toffee, honey, ginger spice. Finish Long, crisp, rounded. Mars Shinshu Iwai Tradition Whisky is named after Kiichiro Iwai, also known as "The Silent Pioneer of Japanese Whisky," Iwai-san and former mentor of Masataka Taketsuru, the founder of Nikka and Suntory Whisky. Iwai sent Taketsuru to Scotland to learn the art of whisky-making. And he became the first Japanese to learn the art, Taketsuru returned to Japan, presenting a Whisky-making report -the Taketsuru Notes- to Iwai. This special Japanese blend is distilled with the waters that pass through granite rock, which is high in natural minerals. Iwai is a blended Whisky, made of both single malts, grains, and blended Whiskies. This mixture is then aged in a combination of ex-Bourbon, ex-Sherry, and ex-Wine casks, creating a perfect trifecta of harmonious flavor. Shinshu's Whiskies are quality manifestations of their longstanding history of distilling. "Kame no kou yori toshi no kou": "Wisdom gotten from age is better than the shell of a tortoise." With age comes wisdom, and damn good Whisky	

Sensei "Blended Whisky" 40% ABV	\$10.75
Tasting Notes: Honey, caramel, Japanese plum, balanced oak, peat and toffee with hints of sandalwood and green tea. Sensi Whisky hails from Yamanashi Prefecture, the birthplace of Japanese Whiskey. A harmonious blend of malt and grain. It ages to perfection in Mizunara (Japanese Oak) barrels. Our Mizunara barrels give Sensei its distinctive flavor, one desired by all because of the complexity in aging with barrels of this wood. The taste of sandalwood is present, a precious ingredient in Oriental incense used for aromatherapy, meditation, and spiritual ceremonies. To others, the taste will suggest a faint hint of coconut. So, we fused together rare whiskey, finest malt whiskeys from the rest of the world, and the highest quality pure spring water from Japan to create this remarkable blend	
Shinobu Distillery "The Koshi-No Shinobu Blended Whisky" 43% ABV	\$12.00
Tasting Note: Nose: Lemon curd and buttery grain sweetness, with mint white chocolate and fragrant wood. Palate: Fresh, oily malt, with hints of orange and sherry influence alongside creamy coconut. Finish: Lasting notes of chocolate and creamy vanilla. Here we have a blended whisky, Shinobu, which translates as "perseverance" or "patience" in Japanese. A marriage of 50% malt and 50% grain whisky, it's first matured in sherry and bourbon casks before a finishing period in Japanese Mizunara oak adds nice buttery and woody notes	
Shinobu Distillery "The Koshi-No Shinobu Pure Malt" 43% ABV	\$13.50
Tasting Note: Nose: Stewed stone fruit and red berries, with creamy oak and mint white chocolate. Palate: Lemon curd and citrus peel lead into oak char, chai spices and floral oak. Finish: Toasty oak and underripe red fruit linger. Like its sister vintage drams, Shinobu Pure Malt Japanese Whisky has spent most of its time aging in ex-Bourbon and ex-Sherry casks. Then it was finished in those rare and delightfully expensive Mizunara oak barrels. It is a blend of 100% malt spirits, with masterfully balanced profile. But Whisky-lovers will notice the influence of the Mizunara right away — with dense, wood-forward notes	
Sunday's Whisky are Better than Others 40% ABV	\$12.75
Tasting Notes: Nose: aromas of yuzu, sugar snap pea and apple cider donut. Palate: shows notes of cocoa, fresh mint, and waffle with a rounded mouthfeel, in part from the soft water source. Finish: showcases more sweet baking spice notes with pink peppercorn and barley. Sunday's Whisky is aged 3-9 years at cask strength in mostly ex-bourbon casks, with some whisky being aged in port, sherry, and wine casks to allow Yamaguchi-san to perfect the blend utilizing the varying flavors that each cask has imparted. The diurnal temperature shifts of Koriyama allow the casks to expand and contract to accelerate the process of aging. The whisky is then blended before adding the pristine, alkaline water from the nearby springs of Koriyama	
Matsui "The Tottori Blended Whisky" 43% ABV	\$9.00
Tasting Notes: Nose: Elegant, balanced with ripe fruit, hint of spices coming from the oak. Palate: Rich, floral & complex with spices, vanilla and chocolate. FINISH: Refined finish with a mouthful of oak. A tribute to the province that has been Matsui distillery's home since 1910. The Tottori range is composed of several Japanese whiskeys. The use of the clean and fresh water from Tottori natural streams is key to the process. Tottori Blended Whisky expresses Matsui's 100+ years expertise in the art of aging and blending spirits! Aged 3 years in toasted oak. For a more authentic, pure and unique taste it has not been chill-filtered	
House of Suntory "Toki" 43% ABV	\$8.00
Tasting Notes: Nose: Basil, green apple, honey. Palate: Grapefruit, green grapes, peppermint, thyme. Finish: Subtly sweet and spicy finish with a hint of vanilla oak, white pepper and ginger. A blended whisky from Suntory's three distilleries: Yamazaki, Hakushu and Chita. Toki has a different composition to another Suntory blend, Hibiki, as its main components are Hakushu single malt and Chita grain whisky. Toki means 'time' in Japanese. Try it in our signature highball	
Kojiki Blended Whisky 40% ABV	\$10.50
Shows a clear and light pale golden color. Its rich sweetness and freshness reveal gentle and soft scents of wheat bread, orange peel, white peach and cotton candy. This whisky is composed of an unusual blend of 40% barley, (with a small percentage of the barley being peated), 30% wheat and 30% corn. The malted barley and grain whisky in this blend all come from the Kojiki distillery, located in the Kansai area close to Kyoto along the shore of Lake Biwa, the largest freshwater lake in Japan. Twice distilled in Kojiki traditional pot stills, then aged for three years in Bourbon barrels, this whisky is then finished for three months in Sauternes barrels and for four months in Champagne casks	

Yamato "Blended Small Batch" 40% ABV	\$12.00
Yamato was created by Aiko Importers after contacting one of the largest distilleries in the Yamanshi Prefecture and learning of excess barrels of Japanese Whisky that had not been assigned to a market and could be acquired. Aiko, under Japanses authority, was able to contract for this whisky, and developed the Yamato label to be bottled exclusively as a Small Batch Japanese Whisky. This whisky is a blend of malted barley Scotch whisky and selected Japanese grain that was grown in the Yamanashi Prefecture. The cold winters and fiery summers gives a rich flavour quality to the grain. The unique geographical location allows the whisky an intense maturation period, thereby losing a considerable amount as the "angel's share". To maintain the products natural character it is non-chill filtered. It is a blend of 3-8 year old whiskies aged in Mizunara Oak barrels. Tasting Notes: Nose: Distinctly confident liquorice-bourbon notes with near perfect bitter-sweet balance; burnt honeycomb and toffee also abound.Taste: Outstanding richness and sheen to the enormous barley-oak sweetness; again there is big bourbon influences with all the associated liquorice and molasses sugar. The barley adds an extra dimension. Finish: Long, wonderfully layered oak, offering variations on the sweet/dry theme, with some creamed toffee at the death	

JAPANESE WHISKY (PREMIUM) 10

Eigashima Distillery "Akashi Grey Label" 46% ABV	\$18.50
Due to Eigashima's coastal climate, Akashi whiskies impart a unique briny quality that is especially apparent in the Akashi Single Malt. Aged approximately 5-8 years in ex-Bourbon, sherry, brandy and barley casks, this whisky's prominent notes of salted caramel and subtle peat boasts a long, buttery finish. Tasting Notes - Salted caramel, yellow apple, brown sugar, angelica fruits, mild peat	
Fukano Whisky 2020 Edition 40.6% ABV	\$16.75
Tasting notes - Nose / Aroma / Smell The aroma is delicate and soothing with notes of rose petals, wild honey, toffee, and coconut cream. Flavor / Taste / Palate The flavor profile is elegant and smooth with light tannins and gentle notes of almond cookies, ripe red plum, vanilla, and tea. Finish Medium length with a lingering notes of toasted almond, banana, and coconut	
Kurayoshi "18 Year Pure Malt" 50% ABV	\$34.00
tasting Notes Nose / Aroma / Smell A deep and rich perfume of jasmine and honey. Flavor / Taste / Palate A delicate balance of vanilla and mint with a sweet hint of toasted wood and cardamom. Finish Smooth and satisfying. Kurayoshi 18 Year Old Pure Malt Whisky is the most significant Whisky produced by Matsui Shuzo so far. It's their top-of-the-line dram, and one of the older Malts available from any producer in Japan. It's a 100% malted barley Whisky, sourced from distilleries around Scotland, before making their way to Japan, where it is blended with Japanese Whisky, aged and cut to proof with the legendary volcanic stone filtered waters of Tottori Prefecture	
Matsui "Sakura Cask Single Malt" 48% ABV	\$18.00
Tasting Notes: Nose: Almond, faint hints of fresh orange and melon, sawdust spiciness. Palate: Baking spices and citrus once again. A light whiff of spring blossom later on. Finish: White pepper heat and vanilla sponge cake. A single malt whisky distilled in the rich, natural environment of Tottori and aged in cherry wood casks. Combined with the malt aroma and bitter flavor of unblended whisky, a faint, sweet, crisp smell of cherry blossom spreads throughout the mouth. This masterpiece, carefully crafted with heart and passion, is brought to proof with high-quality natural spring water from Mt. Daisen	
Ohishi: 10 Year Brandy Cask" 42.2% ABV	\$15.50
Tasting Notes: Nose / Aroma / Smell The delightfully floral aroma wraps around notes reminiscent of Sake. There's prominent oak and fruit on the nose as well. Flavor / Taste / Palate It's a deep and complex one. The brandy-cask sweet fruit notes are obvious on the palate with green apples and pears especially prominent. The oak spice rounds it up nicely. Finish Finishes long with fruity, rice, and oak notes slowly fading. There's a unique family-run distillery on the southern Japanese island of Kyushu, near the source of the Kuma River, that was founded in 1872 and goes by the name Ohishi. We all know that the Japanese take their Single Malts seriously — and so do we — but this one is a special case. For starters, it's not a Single Malt at all, as it's made from rice! Where distilleries usually use malted barley, Ohishi uses Japan's favorite grain to create this superb cousin of Sake or Shochu. The 6th generation Master Distiller Kazunori Oishi doesn't settle for just any old type of rice either: apart from their own hinohikari rice they also use local mochi rice as well as organically-farmed gohyakumangoku, where koi carp are employed for weed control	
Chichibu Distillery "Ichiro's Malt & Grain Whisky" 46.5% ABV	\$18.00
Distilled by the legendary king of Japanese distilling: Ichiro Akuto. Tasting Notes - Nose: Peach, dried apricot, sweet butterscotch and citrus zest aromas. Palate: Toffee first, followed by gingerbread, tropical fruits, black pepper and fresh cut hay. Finish: medium length with vanilla and dried tropical fruit	

House of Suntory "Hakushu 12 Year Single Malt" 43% ABV

\$20.00

Tasting Notes: Nose: Basil, pine needle, green apple. Palate: Sweet pear, mint, kiwi. Finish: Green tea, subtle smoke. Straight from the untouched forests, soft and crisp waters and mountains of the Southern Japanese Alps, it is no wonder that Hakushu is a "green and fresh" whisky. Created by the dream for a new type of whisky of Keizo Saji, the second master blender, the unique taste made in distinct four seasons in high altitude is praised by the most curious whisky connoisseurs and lovers of gastronomy. Its crisp and vibrant feel, unique in a single malt whisky, enlivens and liberates your senses

Chichibu Distillery "Ichiro's Malt & Grain World Blend Whisky" 48% ABV

\$32.00

Nose / Aroma / Smell: The aromas of peach and apricot cobbler, lemon zest, and granola waft over creamy toffee. Flavor / Taste / Palate: The palate has vanilla and toffee up front with tropical fruit, pepper, and lemon grass on the back of the tongue. Finish: Medium length with more tropical fruit and lingering butterscotch notes

Kurayoshi "Sherry Cask Pure Malt" 46% ABV

\$15.50

Tasting Notes: Nose / Aroma / Smell Balanced with berry, lemon grass, and dark chocolate. Flavor / Taste / Palate Citrus zest and field greens on the front palate with Sherry and young strawberries on the back. Finish Medium length and lightly tart. Matsui Shuzo Distillery was founded in 1910 northwest of Kyoto on the facing the Sea of Japan in Tottori Prefecture. Importantly, the distillery is within sight of Mount Daisen — a volcanic peak rising more than a mile above the surrounding fertile plains. This is significant because the spring water used to distill their Sake, Shōchū, and Whisky and bring it to proof has filtered through volcanic stone for eons — resulting in significant purity and a unique, soft mineral composition

House of Suntory "Yamazaki 12 Year Single Malt"

\$28.00

Tasting Notes: Nose: Good body with plenty of nut oils and zest, a pleasant floral character with a little tropical fruit and a rooty note. Palate: Smooth and soft with good sweetness and winter spice. A lovely citrus note develops with more tropical fruit notes and a little rum. Finish: Medium with fruit and zest. Yamazaki is Suntory's flagship single malt whisky, from Japan's first and oldest malt distillery. This 12 year old first came onto the market in 1984 and was the first seriously marketed Japanese single malt whisky. Since then, it has acquired something of a cult following, and for good reason! A wonderfully elegant and smooth single malt that's certainly not lacking in flavour

JUST FOR KIDS 4

Tempura Chicken

\$8.95

Teriyaki Chicken

\$8.95

Neko Nuggets

\$8.95

Macaroni & Cheese

\$8.95

DESSERTS 8

Valentine's Chocolate Mousse Cake

\$24.00

For Valentine's Day enjoy our Special Heart Shaped Chocolate Mousse layered cake from local bakery La Baguette. It is the perfect size for two to share and served with 'Love' written in chocolate on the plate

Chocolate Divine Cake

\$8.00

Layered Chocolate Mousse & Chocolate Cake, Caramel and Chocolate Sauce, Chantilly Cream Topped with a Cherry

Banana Tempura

\$7.00

Crispy Tempura Banana, Miso Caramel, Vanilla Ice Cream, Chocolate Croquant

Taiyaki and Mochi Ice Cream

\$8.00

Fish-Shaped Waffle Filled with Red Bean Paste Served with Mochi Green Tea Ice Cream

Panna Cotta	\$9.00
Vanilla Panna Cotta topped with Chocolate Coffee Mouse, Chocolate Croquants, Wafer Cookie	
Chocolate Lava Cake	\$9.00
Warm Chocolate Cake filled with Chocolate Ganache, Vanilla Ice Cream, Miso Caramel	
Daily Ice Cream	\$5.00
Vanilla or Green Tea Ice Cream Served with Chantilly Cream	
Vegan Strawberry Cake	\$10.00
Strawberry Vegan Filling Layered Between Vanilla Cake	

CORDIALS 5

Frangelico	\$5.50
Grand Marnier	\$6.50
Baileys	\$5.50
Kahlua	\$5.50
Chambord	\$5.50