



SHARE PLATES 4

Yellowtail Sashimi*	\$15.00
orange, serrano, pickled ginger, white shoyu, olive oil, cilantro	
Gochujang Brussels Sprouts	\$13.00
roasted red pepper sauce, hearth onion, bonito, almond, mitsuba	
Hearth Beets	\$11.00
whipped tofu, verjus shallot, persimmon jam, quinoa crunch, mizuna	
Gyoza	\$15.00
minced steak, chili soy glaze, crispy leeks	

SKEWERS (3PCS) 3

Chicken Thigh	\$10.00
yuzu kosho	
Pork Belly	\$13.00
negi	
Tsukune Meatballs	\$13.00
pickled ginger, negi	

HAND ROLLS (2PCS) 3

Spicy Salmon*	\$12.00
cucumber, quinoa crunch	
Negi Yellowtail*	\$14.00
negi, crispy garlic	
Tuna*	\$15.00
ponzu, avocado, cucumber	

PLATES 3

Chili Garlic Noodles	\$12.00
tonkotsu broth, chili crunch, negi	
Short Rib Fried Rice*	\$15.00
kimchi, negi, poached egg, nori kizami	

Pyro Cheeseburger*	\$17.00
yuzu pickles, shaved onion, burger sauce, pyro fries, chili aioli	

WINE 6

Prosecco / Adami 'Garbèl' / Treviso, Italy	\$10.00
Prosecco / Adami 'Garbèl' / Treviso, Italy	\$40.00
Chardonnay / Devil's Corner / Tasmania, Australia	\$10.00
Chardonnay / Devil's Corner / Tasmania, Australia	\$40.00
Cabernet Sauvignon / Loscano Grand Reserve / Mendoza, Argentina	\$10.00
Cabernet Sauvignon / Loscano Grand Reserve / Mendoza, Argentina	\$40.00

TITO'S MARTINIS 1

Tito's Martinis	\$11.00
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HOUSE COCKTAILS 5

Calamansi Margarita	
Altos Tequila, Thai Chili + Calamansi Sherbet, Aloe Liqueur, Lime	
Sake Spritz	
Italicus Rosolio di Bergamotto, Aperol, Junmai Sake, Sparkling Yuzu, Lemon	
Louis' Martini	
Haku Vodka, Oka Japanese Bermutto, Pomegranate, Pineapple, Yuzu	
Lime-Yuzu Highball	
Toki Whisky, Lime-Yuzu Soda, Lime, Ice Sphere	
Matcha Espresso	
Tito's Vodka, Cartel Cold Brew, Caffè Borghetti, Frangelico, Matcha Cold Foam	

NOODLES 3

Crab Pasta	\$27.00
lemon juice, crème fraîche, chive, smoked chili	
Yaki Soba	\$17.00
shiitake, carrot, red pepper, cashew, jalapeño, tamari	
Chili Garlic	\$17.00
tonkotsu broth, chili crunch, negi	

CAVIAR* 1

Osetra Sturgeon	\$130.00
japanese egg salad, nori crème fraîche, chive, potato rösti	

SALADS 3

Shaved Greens	\$16.00
tamari-lime vinaigrette, togarashi, cucumber, carrot, herbs, curried cashew	
Pyro Caesar*	\$19.00
parmesan, nori, crunchy bits, miso caesar dressing	
Asian Pear & Mixed Greens	\$17.00
blue cheese, candied pecans, herbs, persimmon vinaigrette	

HEARTH 6

Filet Mignon*	\$69.00
jus, roasted mushrooms	
Roasted Chicken	\$34.00
carrot-ginger purée, radish, pea tendril	
40 Day Dry Aged Bone in Ribeye*	\$5.50
pyro jus	
Lamb Rack*	\$67.00
sunchoke chip, shiso gremolata, black garlic jus	
Bone in NY Strip*	\$79.00
yuzu-shiso béarnaise	
Whole Branzino	\$57.00
pickled ginger, radish & herb salad, lemon-chili vinaigrette	

PYRO PLATES 5

Pyro Cheeseburger*	\$24.00
yuzu pickles, shaved onion, burger sauce, pyro fries, chili aioli	
Sashimi Rice Bowl*	\$26.00
cucumber, negi, avocado, seaweed salad, assorted sashimi, ponzu, sticky rice, chili aioli	
Miso Salmon*	\$37.00
charred leeks, togarashi, yuzu beurre blanc, fresno, garlic chip	
Seared Bigeye Tuna*	\$48.00
togarashi, negi-fresno relish, herb salad, crispy shallot	
Scallops*	\$55.00
koji risotto, lemon, brown butter, black garlic jus	

SIDES 6

Short Rib Fried Rice*	\$22.00
kimchi, negi, poached egg, nori kizami	
Embered Sweet Potato	\$15.00
chili crunch, black vinegar gastrique, shiso	
Charred Green Beans	\$16.00
bagna càuda, sesame seeds, mitsuba, anchovy vinaigrette	
Roasted Mushrooms	\$19.00
bacon, shoyu, chive	
Crispy Potato Pave	\$17.00
sake parmesan cream, unagi sauce, nori kizami, negi	
Gochujang Brussels Sprouts	\$16.00
roasted red pepper sauce, hearth onion, bonito, almond, mitsuba	

COCKTAILS 8

Louis' Martini	\$16.00
Haku Vodka, Oka Japanese Bermutto, Pomegranate, Pineapple, Yuzu	
Sake Spritz	\$16.00
Italicus Rosolio di Bergamotto, Aperol, Junmai Sake, Sparkling Yuzu, Lemon	
Calamansi Margarita	\$18.00
Altos Tequila, Thai Chili + Calamansi Sherbet, Aloe Liqueur, Lime	
Lime-Yuzu Highball	\$16.00
Toki Whisky, Lime-Yuzu Soda, Lime, Ice Sphere	
Yuzu-Shiso Southside	\$18.00
Roku Gin, Cognac Park Mizunara, Juicy Yuzu, Oleo-Saccharum, Mint, Shiso	
Smokey Melon	\$18.00
Illegal Mezcal Joven, Mizu Barley Shochu, Melon Soda, Lemon, Melon Pearls	
Tallow Washed Old Fashioned	\$22.00
Tallow Washed High West Double Rye, Umeshu, Kokuto, Angostura + Umami Bitters	
Matcha Espresso	\$17.00
Tito's Vodka, Cartel Cold Brew, Caffè Borghetti, Frangelico, Matcha Cold Foam	

FREE SPIRITED 3

Na NY Sour	\$14.00
Non-Alcoholic Whiskey, Lemon Juice, Mulled Grape Float	
Spiced Peach Tea	\$12.00
Peach, Lemon Juice, Thai-Chili Honey, Black Tea Ice Cube	

Blue Lychee	\$14.00
Noughty Non-Alcoholic Sparkling Blanc de Blanc, Lychee, Curacao, Lemon	

BEER 7

Hitachino Nest White Ale, Kiuchi Brewery	\$12.00
Hitachino Nest Dai Dai IPA, Kiuchi Brewery	\$12.00
Hitachino Nest Yuzu Lager, Kiuchi Brewery	\$12.00
Kirin Ichiban Japanese Lager	\$9.00
Michelob Ultra	\$9.00
Athletic Brewing Run Wild NA IPA	\$9.00
Ohso Brite Lager	\$9.00

WHITE 9

Pinot Grigio / Giuseppe & Luigi / Friuli, Italy	\$13.00
Chardonnay / Devil's Corner / Tasmania, Australia	\$15.00
Sauvignon Blanc / Jules Taylor / Marlborough, New Zealand	\$15.00
Chenin Blanc / Vincent Carême 'Spring' Vouvray Sec / Vouvray, France	\$16.00
Sauvignon Blanc / Viña Marty 'Goutte d'Argent' / Aconcagua, Chile	\$17.00
Pecorino / Illuminati / Abruzzo, Italy	\$17.00
Riesling / Willems Willems Kabinett Feinherb / Mosel, Germany	\$18.00
Carricante / Cantine Patria Etna Bianco / Sicily, Italy	\$20.00
Chardonnay / Hartford Court / Sonoma, California	\$20.00

ORANGE/ROSÉ 2

Carignan / Lioco / Rosé / Mendocino, California	\$17.00
Pinot Grigio / Venica y Venica 'Jesera' / Collio, Italy	\$18.00

BUBBLES 3

Prosecco / Adami 'Garbèl' / Treviso, Italy	\$15.00
NV Brut / Keush 'Origins' / Vayots Dzor, Armenia	\$17.00
Champagne / Nicolas Feuillatte / Champagne, France	\$30.00

RED 9

Malbec / Andeluna Cellars / Mendoza, Argentina	\$14.00
Cabernet Sauvignon / Loscano Grand Reserve / Mendoza, Argentina	\$15.00
Pinot Noir / J. de Villebois / Loire Valley, France	\$17.00
Tempranillo / Bodegas Numanthia 'Termes' / Toro, Spain	\$18.00
Areni / NOA / Vayots Dzor, Armenia	\$19.00
Sangiovese / Villa Calcinaia Chianti Classico / Tuscany, Italy	\$21.00
Pinot Noir / Failla / Sonoma Coast, California	\$22.00
Cabernet Sauvignon / Gehricke 'Knights Valley' / Sonoma, California	\$24.00
Nebbiolo / Figli Luigi Oddero 'Convento' Barolo / Piedmont, Italy	\$29.00

ALCOHOL FREE 1

NA Brut / Noughty Non-Alc Sparkling Blanc de Blanc / Spain	\$14.00
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SAKE 9

Soto Junmai	\$12.00
crisp, notes of cucumber & melon	
Soto Junmai	\$48.00
crisp, notes of cucumber & melon	
Manotsuru 'Demon Slayer' Tokubetsu Honjozo	\$24.00
dry, light spice & a hint of fruit	
Manotsuru 'Countless Visions' Nigori Junmai Ginjo	\$24.00
cloudy & rich, slightly sweet, tropical	
Mana 1751 'True Vision' Yamahai Tokubetsu Muroka Genshu	\$80.00
aromatic & tangy, notes of green apple	
Shiokawa 'Cowboy' Yamahai Junmai Ginjo Genshu	\$80.00
bold, smoky, with a hint of caramel	
Arizona Sake Junmai Ginjo Nama	\$120.00
fresh & zippy, notes of fruit	
Manotsuru 'Maho' Daiginjo	\$220.00
velvety with delicate melon & anise vibes	
Imayo Tsukasa 'Koi' Junmai Daiginjo Genshu	\$240.00
lush with exotic florals, cocoa & tropical fruit	

DESSERT 1

Ube Panna Cotta	\$15.00
coconut tapioca pudding, mango lassi froyo, candied sesame	

DESSERT WINES 5

Reserve Port, Fonseca Terra Bella	\$11.00
Barolo Chinato, Giulio Cocchi	\$12.00
Tawny Port, Warre's Otima 10 Year	\$13.00
Tokaji Aszú, Royal Tokaji 5 Puttonyos	\$18.00
Sercial Madeira, Henriques & Henriques	\$16.00

MAIN 4

Tuna Tataki Spoon*	\$6.00
ponzu, wasabi, toasted garlic oil	
Yellowtail Sashimi Spoon*	\$6.00
orange, serrano, pickled ginger, white shoyu, olive oil, cilantro	
Pyro Spicy Tuna*	\$5.00
tuna tartare, hearth hot sauce, avocado, shiso, crispy onion, potato chip	
Steak Tartare*	\$5.00
ginger condiment, tamari aioli, hearth onion, tallow toast	

SKEWERS 4

Chicken Thigh	\$5.00
yuzu kosho	
Pork Belly*	\$6.00
negi	
Short Rib	\$6.50
wasabi, lime	
Tsukune Meatballs	\$5.00
pickled ginger, negi	

HAND ROLLS 4

Spicy Salmon Handroll*	\$5.00
cucumber, quinoa crunch	
Negi Yellowtail Handroll*	\$5.50
negi, crispy garlic	

Tuna Handroll*	\$5.50
ponzu, avocado, cucumber	
Uni Handroll*	\$7.00
smoked trout roe, shiso, fleur de sel	

ORANGE / ROSÉ 6

Frappato / Caruso & Minini 'Frappo' Rosé / Sicily, Italy	\$15.00
Albariño / Forlorn Hope 'Queen of the Sierra' Amber / Calaveras, California	\$15.00
Garnacha / Domaines Ott 'BY.OTT' / Provence, France	\$70.00
Pinot Grigio / Venica y Venica 'Jesera' / Collio, Italy	\$80.00
Ribolla Gialla / Movia 'Rebula' / Brda, Slovenia	\$74.00
Cinsault / Château Pradeaux / Bandol, France	\$84.00

SPARKLING 8

Brut Rosé / Graham Beck / Western Cape, South Africa	\$60.00
Inzolia / Marino Abate 'Inzolita' Pet Nat / Sicily, Italy	\$70.00
Franciacorta Rosé / Ferghettina 2018 / Lombardy, Italy	\$170.00
Champagne / Charles Heidsieck Blanc de Blanc / Champagne, France	\$260.00
Champagne / Dom Pérignon Brut 2013 / Champagne, France	\$500.00
Champagne / Krug Grande Cuvée 170th Ed. / Champagne, France	\$540.00
Champagne Rosé / Dom Pérignon Brut Rosé 2009 / Champagne, France	\$995.00
Champagne / Armand de Brignac 'Ace of Spades' Gold Brut / Champagne, France	\$1,200.00

RESERVE WHISKY 13

Yamazaki 12	\$44.00
Yamazaki 18	\$120.00
Yamazaki 12, 100 Year Anniversary	\$166.00
Yamazaki 18, 100 Year Anniversary	\$460.00
Hakushu 12	\$98.00
Hakushu 18	\$208.00
Hakushu 12, 100 Year Anniversary	\$150.00

Hibiki Harmony	\$30.00
Hibiki Harmony, 100 Year Anniversary	\$47.00
Hibiki Harmony 21	\$120.00
Shibui Nokoribi Kara	\$80.00
Kentucky Owl Takumi Edition	\$115.00
Four Gate Japanese Mizunara Oak	\$175.00

VODKA 8

Titos	\$16.00
Haku	\$14.00
Chopin	\$17.00
Chopin Reserve	\$26.00
Absolut Elyx	\$17.00
Belvedere	\$17.00
Grey Goose	\$17.00
Ketel One	\$16.00

GIN 7

Masahiro Okinawa Gin	\$17.00
Beefeater	\$11.00
Tanqueray	\$15.00
Bombay Sapphire	\$16.00
Hendrick's	\$17.00
Roku	\$14.00
Monkey 47	\$19.00

BOURBON & RYE 15

Russell's Reserve 10	\$17.00
Angel's Envy Port Finished Bourbon	\$18.00
High West Bourbon	\$17.00

Maker's Mark	\$16.00
Legent Bourbon	\$17.00
Wild Turkey 101 Bourbon	\$16.00
Four Roses Single Barrel Bourbon	\$21.00
Four Roses Small Batch Select Bourbon	\$15.00
Angel's Envy Rum Finished Rye	\$28.00
High West Rye	\$21.00
Rittenhouse Rye	\$15.00
Wild Turkey Rare Breed Rye	\$21.00
Wilderness Trail Pyro Barrel Edition	\$21.00
The Macklowe Kentucky Edition	\$46.00
The Macklowe Private Collection	\$205.00

JAPANESE WHISKY 8

Toki	\$16.00
Shibui Grain Select	\$17.00
Shibui Pure Malt	\$21.00
Shibui 10 White Oak	\$44.00
Nikka Coffey Grain	\$15.00
Nikka from the Barrel	\$21.00
Fuji Single Grain	\$39.00
Fuji Single Blended	\$30.00

SPEYSIDE 4

Macallan 12	\$19.00
Glenlivet 18	\$38.00
Glenlivet 25	\$106.00
Balvenie 14 Caribbean Cask	\$28.00

HIGHLAND 5

Glenmorangie 10	\$18.00
Glenmorangie Lasanta	\$21.00
Glenmorangie Nectar d'Or	\$30.00
Glenmorangie Signet	\$48.00
Oban 14	\$30.00

ISLAY 3

Lagavulin 16	\$29.00
Bruichladdich Classic Laddie	\$18.00
Port Charlotte 10	\$21.00

BLEND 3

Johnnie Walker Black Label	\$16.00
Johnnie Walker Blue Label	\$60.00
Compass Box Glasgow Blend	\$17.00

RUM 6

Bacardi Superior	\$12.00
Kasama 7-Year Philippines	\$14.00
Appleton Estate Rare Blend	\$17.00
Plantation Stiggins Fancy Pineapple	\$14.00
Plantation O.F.T.D	\$15.00
Minoki Mizunara	\$19.00

COGNAC 5

Park Mizunara	\$21.00
Courvoisier XO	\$55.00
Remy Martin XO	\$55.00
D'ussé XO	\$47.00
Camus XO	\$75.00

AMARO 7

Braulio	\$15.00
Averna	\$15.00
Fernet	\$14.00
Cynar 70	\$17.00
Sfumato	\$14.00
Montenegro	\$17.00
Nonino	\$17.00

MEZCAL 3

Ilegal Joven	\$17.00
Ilegal Reposado	\$22.00
Ilegal Anejo	\$28.00

TEQUILA 28

Lalo	\$17.00
Casamigos Blanco	\$18.00
Casamigos Reposado	\$22.00
Chamucos Diablo Blanco	\$22.00
Flecha Azul Blanco	\$16.00
Flecha Azul Reposado	\$18.00
Flecha Azul Anejo	\$19.00
Altos Plata	\$16.00
Altos Reposado	\$17.00
Corrido Blanco	\$18.00
Corrido Reposado	\$19.00
Fortaleza Blanco	\$18.00
Fortaleza Reposado	\$20.00
Fortaleza Anejo	\$24.00
Tequila Ocho Blanco	\$17.00
Patrón Blanco	\$17.00

Patrón Reposado	\$18.00
Patrón Anejo	\$23.00
Patrón El Cielo	\$39.00
Patrón El Alto	\$47.00
G4 Blanco	\$18.00
Don Julio Blanco	\$17.00
Don Julio 1942	\$54.00
Clase Azul Plata	\$30.00
Clase Azul Reposado	\$39.00
Clase Azul Anejo	\$80.00
Clase Azul Gold	\$42.00
Maestro Dobel 50 Cristalino	\$39.00

TEA 4

Blue Butterfly Garden Herbal Tea

Genmaicha Green Tea

Blue Mountain Organic Black Tea

Majestic Maple Black Tea

COFFEE 2

Blend 48

Colombia Double Decaf

WATER 2

Acqua Panna **\$8.00**

San Pellegrino **\$8.00**