

Ciel

DOWNTOWN

COCKTAILS



TORAGARSHI MARGARITA 20

Don Julio Reposado, Union Mezcal, Passionfruit, Togarashi Grenadine, Togarashi Rim, Lime



THE KYOTO ORCHARD 20

Bulleit Bourbon, Apple Cider, Yuzu, Shiso Honey, Fee Foam



KASUMI 22

Hennessy VSOP, Umeshu, Yuzu, Vanilla, Plum Bitters, Mist Bubble



SUGAR BABY 20

Casamigos Blanco, St-Germain, Watermelon, Lime, Simple, Sparkling Sake, Watermelon Sugar Rim



CHANDON GARDEN SPRITZ 18



TOKYO 75 18

Aviation Gin, Yuzu, Chandon Brut Rosé, Lychee Pearls



KOHI MARTINI 18

Ketel One Vodka, Mr. Black Coffee Liqueur, Kahlua, Owen's Premium Blend Coffee



LYCHEE MARTINI 20

Belvedere Vodka, Lychee Puree, Snow Angel Sake, Yuzu



MIYAKO 18

Buchanan's 12 Year, Yuzu Bitters, Okakura Sweet Vermouth, Orange Peel Garnish



AMARGA CALIENTE 1.2 22

Don Julio Reposado, Mango, Pineapple, Lime, Ginger Habanero Syrup, Shochu, Shiso Leaf

NON-ALCOHOLIC

HIBISCUS SHISO ICED TEA 12

Iced Tea, Shiso, Hibiscus

JAPANESE ARNOLD PALMER 12

Hibiscus Shiso Iced Tea and Sweet Matcha Lemonade

SWEET MATCHA LEMONADE 12

Matcha, Lemonade

RIZZI MUSHROOM SPARKLING ELIXIR 12

25mg Green Tea Extract, Cordyceps, L-Theanine, Lions Mane Mushrooms,

YANA MARY JANE MULE 12

THC Seltzer 2mg THC, CBD, 12mg Lions Mane Extract

BOTTLED / CANNED

BLOSSOM ESPRESSO MARTINI - 12

MICHELOB ULTRA - 8

MICHELOB ULTRA 0 LIME - 8

STELLA ARTOIS - 8

BUD LIGHT - 8

BLOSSOM BROWN SUGAR ESPRESSO MARTINI - 12

LOOSE CANNON IPA - 8

KONA BIG WAVE - 8

ESTRELLA JALISCO - 8

NÜTRL SELTZER - 8

RED BULL

RED BULL SUGARFREE - 6

RED BULL ENERGY DRINK - 6

RED BULL YELLOW EDITION (TROPICAL) - 6

RED BULL RED EDITION (WATERMELON) - 6

WINE

RED

MEOMI, PINOT NOIR 14 | BTL 63
Sonoma Coast, California

ESCUDO ROJO, CABERNET 18 | BTL 90
Maipo, Chile

THE PRISONER, UNSHACKLED, RED BLEND 17 | BTL 85
Napa, California

COLOMÉ, MALBEC 16 | BTL 72
Calchaquí Valleys, Argentina, 2022

BRASSFIELD ESTATE PINOT NOIR 14 | BTL 63
High Valley, California

SALDO ZINFANDEL 16 | BTL 72
California

WHITE

KIM CRAWFORD, ROSÉ 14 | BTL 63
Marlborough, New Zealand

SCARPETTA, VENEZIA GIULIA PINOT GRIGIO 16 | BTL 72
Friuli-Venezia Giulia, Italy, 2019

INDIAN WELLS, RIESLING 16 | BTL 72
Yakima Valley, Washington

ESCUDO ROJO, CHARDONNAY 16 | BTL 72
Maipo, Chile

KIM CRAWFORD, SAUV BLANC 14 | BTL 63
Marlborough, New Zealand

WHISPERING ANGEL, ROSÉ 16 | BTL 63
Chateau d' Esclans, France

BRASSFIELD PINOT GRIS 16 | BTL 72
High Valley, California

SPARKLING

VEUVE CLICQUOT, CHAMPAGNE 28 | BTL 126
Champagne, France

VEUVE CLICQUOT ROSÉ, CHAMPAGNE 22 | BTL 110
Champagne, France

CHANDON BRUT 16 | BTL 63
California

CHANDON BRUT ROSÉ 16 | BTL 63
California

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APPETIZERS

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| SPICY BEEF LETTUCE WRAPS 21 | SWEET CHILI SHRIMP 20 |
| Tender Marinated Beef, Cabbage,
Pickled Vegetables, Cilantro, Sesame Seeds
<i>D, SE, SOY</i> | Jumbo Prawns, Sweet Chili Glaze,
Sriracha Aioli, Mixed Greens
<i>GF, D, SE, SF</i> |
| KOREAN WINGS 17.50 | BEEF SKEWERS 18 |
| Crispy Wings, Sweet Gochujang Glaze,
Crispy Shallots, Sesame Seeds
<i>Choice of: Ranch or Blue Cheese</i>
<i>D, SE, SOY</i> | Teriyaki Marinated Beef, Scallions,
Crispy Shallots
<i>D, SE, SOY</i> |
| CAULIFLOWER BITES 18 | SAUTEED SUGAR SNAP PEAS 15 |
| Romesco, Olives, Arugula, Pickled Onions
<i>V, GF</i> | Miso Cauliflower Puree, Red Chili Peppers,
Peanuts, Lime Zest
<i>VG, N, SOY</i> |

ENTRÉES

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| MISO SHORT RIBS 41.50 | TERIYAKI SALMON DONBURI 36 |
| Creamy Orzo Pasta, Sauteed Mushrooms,
Basil, Parmesan Cheese
<i>D, SOY</i> | Oven Roasted Salmon, Spring Rice,
Cabbage, Pickled Vegetables, Sriracha Aioli
<i>D, SF, SOY</i> |
| GARLIC NOODLES 25 | SPICY THAI BEEF SALAD 28 |
| Rich Egg Noodles, Garlic Soy Glaze, Carrots,
Vegetables, Peanuts, Cilantro, Sesame Seeds
<i>Add on: Chicken \$6, Shrimp \$8, Salmon \$10</i>
<i>VG, D, N, SOY</i> | Marinated Beef, Chili Sauce, Cilantro, Basil,
Cherry Tomatoes, Crispy Shallots
<i>SE, SOY</i> |
| CHICKEN CAESAR SALAD 23.50 | |
| Romaine, Parmesan, Garlic Croutons
<i>Add on: Shrimp \$5, Steak Bites \$10</i>
<i>D, SF</i> | |

SIDES

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| CREAMY ORZO PASTA 6 | SPRING RICE 6 |
| <i>VG, GF</i> | <i>V</i> |
| TRUFFLE POTATOES 8 | CAESAR SALAD 8 |
| <i>GF, VG, D</i> | <i>GF, VG</i> |

DESSERTS

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| MANGO CREME BRULEE 14 | |
| Creamy Mango Custard
with Torched Sugar Crust
<i>GF, D, VG</i> | |
| CHERRY GELATO 12 | TOFFEE BUTTER CAKE 12.50 |
| Brandy Basket Shell, Biscoff Crumb
<i>D, VG</i> | Fresh Berries, Vanilla Gelato
<i>D, VG</i> |

**GF-GLUTEN FREE V-VEGAN VG-VEGETARIAN
N-NUTS SF-SEAFOOD SH-SHELLFISH SOY-SOY SE-SESAME D-DAIRY**

Please inform your server of any allergies or dietary restrictions.

Please note a 20% auto gratuity and 3% service charge will be added to all guests checks. This fee is not a tip and will be used to cover our increasing operational costs.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness