

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 20
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

Iced Tea, Shiso, Hibiscus

JAPANESE ARNOLD PALMER

Hibiscus Shiso Iced Tea and Sweet Matcha Lemonade

SWEET MATCHA LEMONADE

Matcha, Lemonade

RIZZI MUSHROOM SPARKLING ELIXIR

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

YANA MARY JANE MULE



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

BEER

MICHELOB ULTRA - 8

MICHELOB ULTRA 0 LIME - 8

STELLA ARTOIS - 8

BUD LIGHT - 8

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

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 16 | BTL 63
Marlborough, New Zealand

BRASSFIELD PINOT GRIGIO 16 | BTL 72
High Valley, California

SALDO ZINFANDEL 16 | BTL 72
California

SPARKLING

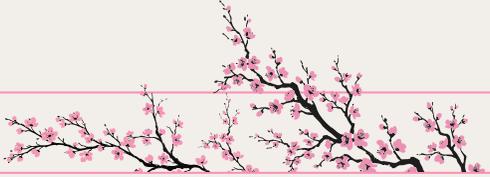
VEUVE CLICQUOT, CHAMPAGNE 28 | BTL 126
Champagne, France

VEUVE CLICQUOT ROSE, CHAMPAGNE 18 | BTL 90
Champagne, France

Ciel

DOWNTOWN

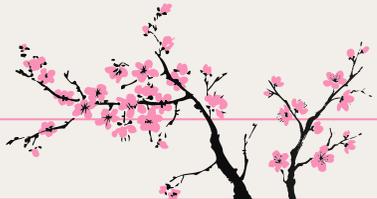
APPETIZERS

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| SPICY BEEF LETTUCE WRAPS 21 | SWEET CHILI SHRIMP 20 |
| Tender Marinated Beef, Cabbage, Pickled Vegetables, Cilantro, Sesame Seeds <i>D, SES, SOY</i> | Jumbo Prawns, Sweet Chili Glaze, Sriracha Aioli, Mixed Greens <i>GF, D, SES, 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, SES, SOY</i> | Teriyaki Marinated Beef, Scallions, Crispy Shallots <i>D, SES, 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>V, 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>SES, 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>V, 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 SO-SOY SES-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