

HAPPY HOUR BAR BITES

Senbei Brothers Rice Crackers

selected tokyo rice crackers and celery
salt-roasted nuts
650

House-Made Pickles

lime-avocado coulis
560

Mixed Olives

herb- and garlic-marinated
560

Fresh Vegetable Crudités on Ice

buttermilk ranch dressing
1,120

Tuna Yukke

100% sustainable wild-caught yellow fin, avocado,
sesame dressing, sardinian wafer,
kyoto seven-spice blend
1,400

Shrimp Cocktail

avocado cream, vodka-spiked orange,
cocktail sauce
1,220

Hiroshima Fried Oysters

spiced rémoulade, lemon
840

Chicken Drumettes

curry-spiced, house-made pickles
750

Mushrooms on a Skillet

thyme
650

Grilled Maple Double Bacon Steak

served with our club-crafted m6 sauce
1,030

Broccoli Bites

buttermilk ranch dressing, cherry tomatoes
840

Fried Mozzarella Sticks

chimichurri rémoulade
560

Steak Pinchos

shiso leaf chimichurri
1,100

Mixed Smoked Sausages

white smoke original beef brisket, spicy lamb
merguez, italian pork sausages, garlic
and sun-dried tomato relish
1,400

American Room Burger

caramelized onions, tomato, lettuce,
brioche bun, pickles
1,680

add white cheddar +240 · swiss cheese +240
maple-smoked bacon +375 · avocado +170

Farmhouse Cheese Platter

dried fruits, senbei brothers rice crackers
1,680

DRINKS

Sparkling: NV **Guy de Forez Brut Tradition**

Nature, Les Riceys, Champagne, France
1,760

Sparkling: **Chandon Garden Spritz**, Australia

(with ice and seasonal garnish)
990

White: 2017 **Clos Henri Sauvignon Blanc**,

Marlborough, New Zealand
1,430

Red: 2020 **Dumnacus Vignerons Chinon**

Cabernet Franc, Loire Valley, France
1,430

Rosé: 2022 **Château d'Esclans Whispering**

Angel Rosé, Côtes de Provence, France
990

Yebisu Premium

740

Asahi Super Dry

600

Traders' Session IPA bottle

500

Today's Bartender Cocktail Selection

1,200