



HAPPY HOUR

DAILY UNTIL 7PM | SUNDAY ALL DAY

AFTER OFFICE ADULT HAPPY HOUR MEAL

\$39 | daily 5-7pm

KING RIVER WAGYU BURGER

8oz, caramelized onions, aged cheddar, black truffle aioli
triple cooked fries & baked apple pie

SERVED WITH GOOSE TINY TINI 1.5 oz

grey goose, dry vermouth, lemon peel

TOY
INCLUDED

SHARE PLATES

- 25% OFF ON SHARE PLATES

TRUFFLE FRIES (V) 16
triple cooked, parmigiano reggiano,
truffle aioli

CHICKEN KARA-AGE 21
agave citrus, red chili dip

JUMBO PRAWN COCKTAIL (GF) 31
tiger prawns, atomic horseradish,
wasabi cocktail sauce

STEAK TARTARE 27
egg yolk buttered sourdough toast,
horseradish, cornichon

CRAB CAKE 32
sea bean & fennel salad,
vadouvan-spiced curry aioli

WAGYU CROQUETTES 19
arrabiata sauce

ROYAL CHILLED SEAFOOD PLATTER 90

east & west coast oysters, jumbo prawns,
hamachi nobu style, gringo salmon aburi skewers,
bluefin tuna tartare, taro chips

LIQUID ENHANCEMENT| TOWER FOR TWO

Tide & Tini's| grey goose, olives & twists | **18** (1.5oz each)

Ocean & Bubbles| mionetto piccolo | **18** (200ml)

Sea & Sake| ONM sparkling junmai | **39** (300ml)

LIBATIONS

COCKTAILS 1.5OZ 14

SUNSET SANGRIA

st. remy brandy, mission hill pinot
grigio, lambrusco grasparossa, peach
& cranberry

PINK+WHITE (N)

coconut oil washed bacardi black,
cointreau, grapefruit, orgeat,
peychaud bitters

FREE SPIRITED 12

GARDEN CITY

butterfly pea blossom empress indigo
0.0, fever tree tonic, grapefruit

WINE 6OZ 12

WHITE | ATTEMs

sauvignon blanc

RED | CASTELLO DI QUERCETO CHIANTI

sangiovese, canaiolo

SAKE 5OZ 12 9OZ 24

BREWMASTER'S CHOICE, YOSHI NO GAWA

honjozo | served hot or cold

BEER 14OZ 7

MADRI EXCEPTIONAL

GRANVILLE ISLAND IPA