



APPETIZERS

EDAMAME (GF) SPICY EDAMAME (GF) • 13

Sea salt, yuzu aioli, Szechuan sauce, lime zest

SHISHITO PEPPERS (GF) • 19

Red yuzu kosho aioli, fried shallot

'SALT & PEPPER' CALAMARI (GF) • 32

Wok tossed, sambal, sweet & sour sauce

WAGYU BEEF GYOZA* • 25

Su miso mustard, ponzu

CRISPY PEKING RAVIOLIS • 21

Locally made pork dumpling, chili garlic sauce

SCALLION PANCAKES • 19

Crispy & flaky, sesame vinaigrette, curry aioli

MISO BLACK COD (GF) • 22

Charred leeks, wild garlic sauce

BROILED ALASKAN KING CRAB* (GF) • 32

Yuzu butter, togarashi

SOUPS & SALADS

MISO SOUP (GF) • 12

Classic dashi, tofu, scallions

HOT & SOUR SOUP (GF) • 13

Seasonal mushrooms, tofu, egg, vegetable broth, bamboo, chili sesame oil

AVOCADO SALAD (GF) • 19

Cucumber, carrot, smoked salt, citrus vinaigrette

JAPANESE SEAWEED SALAD • 16

Shaved radish, fuji apple, yuzu soy dressing

RICE BITES

SPICY TUNA* (GF) • 24

Spicy tuna salad, tuna tataki, pickled fresno, chili aioli

AVOCADO (GF) • 15

Cilantro, pickled red onion, sudachi aioli

ROBATA GRILL

AVOCADO BOMB (GF) • 18

Sudachi aioli, toasted sesame, ponzu

CHICKEN WINGS (GF) • 22

Yuzu kosho, shiso butter

TIGER PRAWN (GF) • 20

Togarashi, momiji aioli

BEEF NY STRIP* (GF) • 20

Scallion yakitori, shishito sambal

KUROBUTA PORK CHOP • 31

Boneless Berkshire pork chop, edamame puree, sweet ginger pickled onion, gochujang butter

SCALLOPS (GF) • 22

Smoked tomato vinaigrette, citrus butter

CHARRED CAULIFLOWER (GF) • 18

Curry aioli, shiso butter

LOBSTER (GF) • 35

Yuzu butter, herb aioli, Thai pickled cucumber salad

MUSHROOM YAKITORI • 20

Shiitake & maitake mushrooms, dashi butter

*This item is served raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a certain medical condition.

***Before placing your order, please inform your server if a person in your party has a food allergy. Information regarding the ingredients on the menu items is available upon request.

GF is gluten free or can be prepared gluten free



MAKI

SOFT SHELL CRAB • 25

Fried soft shell crab, chili aioli

RANGOON ROLL • 35

Snow crab salad, caramelized cream cheese, scallion, wonton crisp

SALMON FIRE • 37

Snow crab, torched salmon avocado, ginger dressing, fried shallot

SALMON DRAGON • 29

Grilled salmon salad, cucumber, avocado, tempura flake, scallion

RAINBOW • 29

Tuna, salmon, hamachi, avocado, snow crab, shrimp, kanikama, cucumber

NEGI TORO (GF) • 20

Fatty tuna, scallion

SHRIMP TEMPURA • 18

Avocado, cucumber, chili aioli

EEL AVOCADO • 18

Broiled freshwater eel, hass avocado

SPICY TUNA (GF) • 18

Tuna, chili aioli, scallion

TEKKA (GF) • 14

Bluefin hossonaki

SPICY SALMON (GF) • 17

Avocado, chili aioli, togarashi

CALIFORNIA • 18

Snow crab, kanikama, avocado, cucumber

RAW*

SCALLOP CEVICHE • 24

Sudachi soy, fuji apple, sansho, asian pear

SALMON TATAKI (GF) • 25

Truffle, shiso, red yuzu kosho, truffle ponzu

TUNA TARTARE (GF) • 28

Bigeye tuna, smashed avocado, orange tobiko, lemon soy

HAWAIIAN CHILI POKE • 25

Salmon, hamachi, kabosu ponzu, tamago

NIGIRI* & SASHIMI*

FRESH WATER EEL • 17

HOKKAIDO SCALLOP (GF) • 22

SALMON (GF) • 16

BLUEFIN TUNA (GF) • 16

YELLOWTAIL (GF) • 17

BLUEFIN BELLY (GF) • 26

SEA URCHIN (GF) • 19

RED SPOTTED PRAWN (GF) • 18

HOKKAIDO SEA URCHIN (GF) • 46

OMAKASE PLATTER* • 95 /person



Executive Sushi Chef's selection of nigiri and sashimi

*This item is served raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a certain medical condition.

***Before placing your order, please inform your server if a person in your party has a food allergy. Information regarding the ingredients on the menu items is available upon request.

GF is gluten free or can be prepared gluten free



MAIN

WILD MUSHROOM UDON • 37

Maitake and morel mushroom, black garlic tofu 'cream', shaved black truffle

BRAISED SHORT RIB • 55

Tonkatsu sauce, Japanese sweet potato salad

KOREAN BBQ NY STRIP* • 58

Double cut steak frites, sweet & sour sauce, wasabi salt

RIBEYE STIR FRY* • 55

Baby bell peppers, shishito, black peppercorn, organic honey

GINGER SOY STIR FRY (GF) • 30

Baby bok choy, bell pepper, broccoli, shiitake

LOBSTER FRIED RICE (GF) • 42

Maine lobster, garlic chives, lemongrass, egg

KING SALMON (GF) • 45

Mirin glaze, kale, dashi poached potato

SIZZLING STEAK & NOODLES* • 45

Skirt steak, onions, peppers, lo mein, herb salad

CHILEAN SEA BASS • 49

Chili miso, kimchi corn, grilled yu choy

SESAME BEEF* (GF) • 38

Flank steak, orange sweet & sour sauce, broccoli florets, jasmine rice

TIK TOK CHICKEN (GF) • 35

Sweet and spicy ginger sauce broccoli, snap peas, jasmine rice

HONEY FRIED CHICKEN • 45

Double fried, chili truffle honey, house cut fries

HOUSE FRIED RICE • 32

Pork, chicken, shrimp, sesame, egg

SINGAPORE STREET NOODLE • 35

Shrimp, scallop, char siu pork, madras curry, xo sauce

FRESH LO MEIN • 30

Local egg noodle, vegetable, soy sauce

WAGYU CUTS*

A5 - 3oz NEW YORK STRIP (GF) • 90

A5 - NIGIRI / SASHIMI • 35

STEAK & EGGS* • 42

Steak tartare, caviar, truffle aioli, crispy rice

TORCHED TOMAHAWK (GF) • 200

32oz, Wasabi, ponzu, daikon puree

MIYAZAKI STRIPLOIN (GF) • 280

10oz NY strip, Grilled maitake and shiitake mushroom, tare

A5 MAKI (GF) • 39

Torched Miyazaki A5, cucumber, avocado, black truffle aioli, shaved perigord truffle

WAGYU BURGER • 50

10oz ground wagyu, thick cut bacon, mirin pickles, black truffle aioli

WAGYU CAVIAR TEMAKI • 45

Pickled wasabi, truffle, caviar

*This item is served raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a certain medical condition.

***Before placing your order, please inform your server if a person in your party has a food allergy. Information regarding the ingredients on the menu items is available upon request.

GF is gluten free or can be prepared gluten free



MYSTIQUE

ASIAN RESTAURANT & LOUNGE

LIQUID DESSERT

ESPRESSO MARTINI \$21

Stoli Vanilla, Chilled Espresso,
Baileys, Coffee Liqueur

PISTACHIO MARTINI \$21

Amaretto, Baileys,
Frangelico

U-BAE \$22

Skyy Espresso,
Coconut Milk, Ube, 24K Gold

DESSERT

CHOCOLATE TSUNAMI \$26

Chocolate Cake, Chocolate Crème Anglaise,
Caramel, Caramel Buttercream,
Caramel Popcorn

PASSIONFRUIT BOMBE \$24

Vanilla Sable, Passionfruit Mousse,
Mango Sorbet, White Chocolate,
Fresh Mango, Warmed Mango Sauce

TRIPLE CHOCOLATE MOUSSE CAKE GF \$22

Flourless Chocolate Cake, Dark Chocolate Mousse,
White Chocolate Mousse, Strawberry Scented Meringues,
Strawberry Cream Sauce, Fresh Strawberry

BAKED ALASKA \$38

Lemon Cake, Honey Ice Cream,
Blueberry Thyme Sauce
(Serves 4-6)

COTTON CANDY CAROUSEL \$40

Espresso Truffles, Maldon Salted Caramels,
Matcha Raspberry French Macarons,
Black Tea & Orange Crème Cookies,
Carnival Tuiles, Cotton Candy
(serves 4 to 6)

ASSORTED MOCHI \$15

Gluten Free And Vegan



PARTY DRINKS

SLAY THE DRAGON • 85 ☺

Grey Goose Strawberry & Lemongrass, Elderflower, Yuzu & Lime

ROCKET FUEL • 68 ☺

Patrón Reposado, Ancho Reyes Verde, Caramelized Pineapple, Caliwater Cactus Water

SEA SPICE • 80

Bacardi Mango, Bacardi Black, Pineapple & Tropical Red Bull

COCKTAILS

THE COCONUT CARTEL • 34 ☺

Bacardi Coconut, Howler Head, Coconut Cream, Pineapple, Spice

LYCHEE MARTINI • 22

Grey Goose, Lychee, Sparkling Rosé

MYSTIQUE MAI TAI • 20

Branson VSOP, Bacardi 8, Orgeat, Lime, Pineapple

PEACH & ORANGE BLOSSOM MAI TAI • 20

Ketel One Peach & Orange Blossom, Aperol, Lime, Pineapple, Cointreau

THE BUTTERFLY EFFECT • 22

Tito's Vodka, Pear, St. Germain & Kiwi

BLACK WIDOW • 20

Maker's Mark, Black Sugar, Averna, Aperol, Cherrywood Smoke

CUCUMBER BASIL MARTINI • 22

Hendrick's, Cucumber, Thai Basil & White Pepper

MYSTIQUE MULE • 20

Haku Vodka, Yuzu, Mango & Ginger Beer

THE 23 MARTINI • 23

Cincoro Blanco, Chilled Espresso & Coffee Liqueur



TIGER LILLY • 20

Patrón Silver, St. Germain, Lime & Kiwi

KOMODO DRAGON • 20

Chili infused Lobos 1707 Joven, Lime, Mango, Togarashi, Black Sea Salt

U-BAE • 22

Skyy Espresso, Ube, Coconut Milk & 24K Gold

SMOKED COCONUT • 20

Vida Del Maguey Mezcal, Coconut, Passion Fruit & Thai Basil

GOLD APRICOT SANGRIA • 17 glass / 62 carafe

Gold Apricot Vodka, Stoli Orange, Pinot Grigio, Sake, Ginger, Basil

SAKE

BY THE GLASS

JUNMAI, HAKKAISAN "BLUE PANDA" • GL 15 / BTL 50

JUNMAI DAIGINJO "SOTO" • GL 15 / BTL 50

NIGORI "DREAMY CLOUDS" • GL 15 / BTL 50

BY THE BOTTLE

JUNMAI DAIGINJO "SOTO" (720 ML) • 95

JUNMAI DAIGINJO WAKATAKE "DEMON SLAYER" (720ML) • 120

JUNMAI DAIGINJO "IWA 5 ASSEMBLAGE" (720ML) • 295

BEER

DRAFT

ALLAGASH WHITE • 10

HARPOON IPA • 10

LORD HOBO BOOMSAUCE DIPA • 12

KIRIN • 10

SAM ADAMS SEASONAL • 10

SAM ADAMS BOSTON LAGER • 10

SAPPORO • 10

STELLA ARTOIS • 10

BOTTLE

AMSTEL LIGHT • 11

BUD/BUD LIGHT • 10

CORONA • 11

HEINEKEN • 11 / HEINEKEN 0.0 • 11

MICHELOB ULTRA • 10

SAPPORO CAN (22 OZ) • 15

TRULY VODKA SELTZER • 10

VIVA TEQUILA SELTZER • 10



WINE BY THE GLASS

CHAMPAGNE + SPARKLING

BRUT, CHANDON (FR) • 18

SPARKLING ROSÉ, MAISON MARCEL (FR) • 17

WHITE + ROSÉ

ROSÉ, MAISON MARCEL (FR) • 16

PINOT GRIGIO, AQUA DE VENUS (ITA) • 16

SAUVIGNON BLANC, KIM CRAWFORD (NZ) • 17

CHARDONNAY, NEWTON SKYSIDE (CA) • 17

RED

PINOT NOIR, MEIOMI (CA) • 17

RED BLEND, LOCATIONS (CA) • 17

RED BLEND, THE PRISONER (CA) • 34

MALBEC, CATENA (ARG) • 16

CABERNET SAUVIGNON, DECOY (CA) • 18

WINE BY THE BOTTLE

CHAMPAGNE + SPARKLING

BRUT, ACE OF SPADES • 900

BRUT, DOM PÉRIGNON • 900

BRUT ROSÉ, DOM PÉRIGNON • 1,100

BRUT, VEUVE CLICQUOT • 325

BRUT, VEUVE CLICQUOT ROSÉ • 350

BRUT, LE CHEMIN DU ROI • 300

BRUT ROSÉ, LE CHEMIN DU ROI ROSE • 400

WHITE + ROSÉ

ROSÉ, MAISON MARCEL (FR) • 62

WHITE BLEND, CONUNDRUM (CA) • 70

SANCERRE, PASCAL JOLIVET (FR) • 110

SAUVIGNON BLANC, CLOUDY BAY (NZ) • 105

CHARDONNAY, HARTFORD COURT (CA) • 120

CHARDONNAY, KONGSGAARD (CA) • 315

CHASSAGNE MONTRACHET, DOMAINE GAGNARD (FR) • 320

GRAND CRU, LOUIS LATOUR CORTON-CHARLEMANGE (FR) • 440

GRAND CRU, OLIVIER LEFLAIVE (FR) • 340

RED

PINOT NOIR, EMERITUS (CA) • 140

PINOT NOIR, LA CREMA (CA) • 98

PINOT NOIR, DOMAINE SERENE (OR) • 250

PINOT NOIR, CHAPTER 24 "THE LAST CHAPTER" (OR) • 250

RED BLEND, THE PRISONER (CA) • 125

RED BLEND, CHARLES KRUG GENERATIONS (CA) • 240

MERLOT, FREEMARK ABBEY (CA) • 145

MALBEC, RED SCHOONER (ARG) • 145

CABERNET SAUVIGNON, KENDALL JACKSON (CA) • 90

CABERNET SAUVIGNON, GROTH (CA) • 200

CABERNET SAUVIGNON, CAYMUS (CA) • 265

OPUS ONE (CA) • 850

MYSTIQUE



SCOTCH

- Ardbeg 10 \$18
- Balvenie 12 \$24
- Balvenie 14 \$26
- Dewer's White \$15
- Glenfiddich 12 \$18
- Glenfiddich 18 \$34
- Glenlivet 12 \$17
- Glenmorangie 10 \$18
- Johnnie Walker Black \$18
- Johnnie Walker Gold \$22
- Johnnie Walker Blue \$68
- Macallan 12 \$32
- Macallan Rare Cask \$84
- Monkey Shoulder \$16
- Oban 14 \$28

WHISKEY

- Baker's Bourbon \$20
- Basil Hayden \$20
- Booker's Bourbon \$28
- Bulleit Bourbon \$18
- Crown Royal \$18
- Jack Daniel's Honey \$16
- Jameson \$17
- Knob Creek \$20
- Knob Creek Rye \$20
- Makers Mark \$18
- Woodford Reserve \$18

JAPANESE WHISKEY

- Hatozaki Small Batch \$22
- Hakushu 18 \$110
- Kaiyo Cask Strength \$26
- Suntory Toki \$22
- Yamazaki 12 \$52

TEQUILA

- Casamigos Blanco \$18
- Casamigos Reposado \$19
- Casamigos Anejo \$20
- Cincoro Blanco \$24
- Cincoro Reposado \$30
- Cincoro Anejo \$50
- Clase Azul Reposado \$60
- Don Julio Blanco \$20
- Don Julio Reposado \$22
- Don Julio Anejo \$24
- Don Julio 1942 \$65
- Patron Silver \$18
- Patron Reposado \$20
- Patron Anejo \$24
- Lobos 1707 Joven \$16
- Lobos 1707 Reposado \$17
- Lobos 1707 Extra Anejo \$50

COGNAC

- Branson VS Phantom \$15
- Branson VSOP \$16
- Branson VSOP Grande \$17
- D'Usse \$16
- Hennessy VS \$18
- Hennessy VSOP \$34
- Hennessy XO \$68
- Remy Martin VSOP \$18
- Remy Martin Louis XIII
\$325 (1oz) \$575 (2oz)

CORDIALS

- Amaretto Disaronno \$16
- Grand Marnier 100 \$40
- Kweichow Moutai
\$32/GL - \$275 BTL