

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

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

B&B Bites

broccoli, bacon, buttermilk dressing
750

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 **Bliard-Moriset Blanc de Blancs**
Grand Cru, Champagne, France
1,760

Sparkling: **Chandon Garden Spritz**, Australia
(with ice and seasonal garnish)
990

White: 2020 **Delheim Gewürztraminer**,
Stellenbosch, South Africa
1,430

Red: 2020 **Josh Cellars Bourbon Barrel Aged**
Cabernet Sauvignon, California
1,430

Yebisu Premium
740

Asahi Super Dry
600

Traders' Session IPA bottle
500

Today's Bartender
Cocktail Selection
1,200

All prices include 10% consumption tax.