

STELLE

KAIYŌ MENU

THURSDAYS FROM 6PM–10PM

Sake Cocktails

Ginger Sake \$16

Tito's vodka, homemade ginger syrup, silver dry sake, ginger ale, lime juice

Cucumber Sake \$16

Organic sake, fresh cucumber, fresh lime juice, simple sugar syrup

Strawberry Sake \$16

Ruby sake, strawberry purée, lime juice, simple sugar syrup

Sake Selection

SAKE TOKKURI \$10 | BOTTLE \$75

Ruby Sake - Junmai Ginjo

Junmai Ginjo is slightly sweet with tropical flavors of mango, guava and cantaloupe that lasts on the palate.

Pearl Sake - Nigori Genshu

Nigori Genshu is partially filtered leaving a rich creamy character with hints of banana, coconut and cream.

Organic Sake - Junmai Bento

Junmai Bento is creamy and silky smooth with hints of deep rice, citrus and array of tropical flavors.

Japanese Whisky

Nikka Whisky From the Barrel \$30

Nikka Whisky From the Barrel is a full-bodied blended whisky that has notes of winter spice, toffee, caramel, vanilla. It's long warming fruity and oaken spice finish makes it one of the best in the world.

Kikori \$28

Kikori is lighter, brighter, and more delicate than traditional Japanese whiskies because it is derived from rice. Kikori is golden and pure in color with a floral and fragrant aromas of sweet pea flowers and sandalwood. The palate is delicate, with notes of botan rice candy wrapper, grain and orange blossom.

Please advise your server of any dietary restrictions.

Prices are listed in US Dollars and are subject to a 12% tax. Gratuity is at ones discretion (suggested minimum of 15%).

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THURSDAYS FROM 6PM–10PM

Maki Rolls

- Shrimp and Kimchi \$15
- Salmon and Avocado \$16
- Shrimp Tempura \$14
- Avocado, Carrots and Mango \$12
- Seaweed, Carrots, Mango
Cucumber and Sesame Seeds \$12

Nigiri

- Mango and Kimchi \$12
- Hamachi and Nori \$18
- Salmon and Asparagus \$18

Sashimi

- Tuna \$20
yuzu, togarashi, sturgeon fish roe
- Salmon \$18
ginger, micro cilantro, hot sesame oil
- Hamachi \$20
*avocado mousse, mango,
cucumber salsa*

Our Mixologist recommends pairing our Chef selection with our specially crafted Sake Cocktail flight comprising of 120ml of Ginger Sake, Cucumber Sake and Strawberry Sake for \$26.

Ceviche

served with fried corn tortilla chips

- Shrimp Ceviche \$16
*jalapeño, avocado, cilantro,
lime juice*
- Tuna Ceviche \$14
*ginger, bell pepper, red onion, chili,
lime zest, lime juice*
- Conch Ceviche \$14
*red onion, habanero pepper, bell pepper,
tomato, lime juice*

Poke Bowls

- Tuna \$24
*avocado, mango, chopped green onions,
sesame seeds, low sodium soy sauce*
- Tempura Octopus \$22
kimchi, tobiko, hoisin sauce
- Seaweed Salad \$20
*crispy pearl rice, red cabbage, edamame,
crispy tofu, house dressing*

Chef Selection

includes samples of all items below
\$28

- Shrimp Tempura Rolls
- Hamachi and Nori Nigiri
- Salmon Sashimi
ginger, micro cilantro, hot sesame oil
- Tuna Ceviche
*ginger, bell pepper, red onion, chili,
lime zest, lime juice*

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