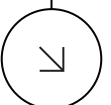


Gyoza - sweet soy, fried garlic, lace	12
Cabbage Salad - onion straws, tamarind dressing, candied peanuts	8
Palm Sugar Ribs - fish sauce caramel, candied peanuts	16
Japanese Eggplant - thai chili sweet soy, crispy tofu, herb salad	12
Cauliflower - thai chili verde, pistachio, candied nuts	14
Laarb - yai's spice, lamb tartare, candied peanuts	18
Shrimp Toast- mango sweet chili, cellophane noodle, piperade, LOAFERS bread	18
Japanese Pumpkin - green curry sauce, pistachio	14
Issan Hamachi - candied garlic, thai kosho, coconut naam pla	20
Sake Crudo - asian pear, korean chili flake, nori	20
Yellowfin Tuna Poke - sesame cracker, sweet soy, flying fish roe	20
Shima Aji Sashimi - sichuan chili crisp, charred scallion	20
Laksa - red curry broth, mussels, shrimp, salmon	28
Chili Garlic Noodles - black garlic, mushrooms, chili oil	18
Madai Congee - slow cooked rice, aged seabream, mushroom salt	28
Crab Fried Rice - candied shrimp, crispy rice	18
Coconut Persimmon Cake - thai tea ice cream, pocky crunch	12
Sesame Cookie Bar - white chocolate, miso	12



DAILY NIGIRI SELECTION



Benitoro - torched salmon belly	10
Shima aji - striped jack	12
Avocado - tare, yuzu kosho	10
Mushroom - confit mushroom	10
Madai - seabream	12
Hirame - flounder	10
Hotate - scallop Hokkaido, JPN	12
Masu - cherry ocean trout	12
Kanpachi - amberjack	12
A5 Wagyu Beef Hokkaido, JPN	24
Uni Santa Barbara, USA	14
Kani - canadian snow crab	14

SPECIAL

Thai Hummus - fried pork rinds, tom yum	10
Snow Crab Hand Roll - prawn aioli, asian pear	10
Hamachi Kama - papaya salad, tom yum	20



INDO

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BEVERAGE MENU

INDO

FALL/WINTER '20

**COCKTAILS**

Seoulful <i>jinro 24 soju, yuzu, herb-cava syrup, orange blossom</i>	10
Air Chrysalis <i>nigori sake, coconut baijiu, lime, vanilla, peach, aquafaba, togarashi</i>	12
Serene Sabai <i>hendrick's gin, blanc vermouth, honey, tom yum port, orange bitters</i>	13
Kodama Echo <i>banhez mezcal, lime, wasabi orgeat, green chartreuse, chocolate bitters, black pepper, nori</i>	12
Chiang Mai Punch <i>hamilton demerara 86 rum, shiitake-green curry, lime, vanilla, china-china, passionfruit, mezcal, walnut bitters</i>	13
Devil's Onsen <i>suntory toki, rainwater madeira, angostura, peychaud's, cassia bark smoke</i>	14
Violet Hour (NA) <i>giffard aperitivo, lemon, mixed oleo-saccharum, topo chico, butterfly pea flower</i>	10

**NA**

Coke	3
Diet	3
Sprite	3
Topo Chico	4

**BEER**

Singha	5
Asahi	6
Logboat Snapper IPA	7
Civil Life Brown	8
Asahi 20 oz.	11
Sapporo 20 oz.	11

**SAKE - BY THE GLASS**

Manotsuru "Demon Slayer" <i>Tokubetsu Honjozo</i>	8   25
Tozai "Snow Maiden" <i>Nigori</i>	7   20

**SAKE - BY THE BOTTLE**

Rihaku "Wandering Poet" <i>Junmai Ginjo</i>	30
Konteki "Tears of Dawn" <i>Daiginjo</i>	36
Fukucho "Seaside" <i>Sparkling Junmai   500 ml</i>	60

**WINE BY THE GLASS**

**BUBBLES**

Papet del Mas Cava <i>SP</i>	9   40
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**WHITE**

Simonsig Chenin Blanc <i>Stellehnbosch, ZA</i>	10   40
Schlink Haus Riesling <i>Nahe, DE</i>	11   45
Momo Sauvignon Blanc <i>Marlborough, NZ</i>	13   65
Kumeu River Village Chardonnay <i>NZ</i>	14   70

**RED**

Foillard Beaujolais Villages <i>FR</i>	14   70
GD Vajra Barbera d'Alba <i>Piedmont, IT</i>	13   68
Rotem & Mounir Saouma "Inopia" Rouge GSM Blend <i>Rhone, FR</i>	15   75

## WINE BOTTLE LIST

## BUBBLES

2006 Turo D'en Mota <i>Barcelona, SP</i>	220
2019 Papras "Melanthia" Ancestral Sparkling Rosé <i>Thessaly, GR</i>	55

## WHITE

2018 Domaine Jean-Louis & Fabienne Mann Steinweg Gewurztraminer <i>Alsace, FR</i>	60
2014 Domaine Jean-Louis & Fabienne Mann Pfersigberg Riesling <i>Alsace, FR</i>	70
2018 Weingut Robert Weil "Tradition" Riesling <i>Rheingau, DE</i>	63
2018 Bisson "Ü Pastine" Genovese <i>Liguria, IT</i>	65
2018 Tiberio Trebbiano <i>Abruzzo, IT</i>	55
2009 Domaine Les Matheny "Vin Jaune" <i>Jura, FR</i>	120
2017 Quinta da Boavista "Rufia" Vinho Branco <i>Dão, PT</i>	58
2019 L'Alezan "Metonymia" Orange <i>Ardèche, FR</i>	68
2019 Chateau de Petits Thouars "Les Clos" Chenin Blanc <i>Chinon, FR</i>	64
2019 Matetic EQ Sauvignon Blanc <i>Aconcagua, CL</i>	68
2018 Jonathan Didier Pabiot "Prélude" Pouilly-Fumé <i>Loire Valley, FR</i>	64
2018 Ojai "Bien Nacido" Chardonnay <i>Santa Maria Valley, CA, USA</i>	65
2018 Peay Chardonnay <i>Sonoma, CA, USA</i>	80
2012 Domaine Jean Bourdy Côtes du Jura Blanc <i>Jura, FR</i>	73
2018 Aubert "Larry & Hyde Sons" Chardonnay <i>Carneros, CA, USA</i>	100

## WINE BOTTLE LIST CONT.

## RED

2015 Poggio Anima "Asmodeus" Nero d'Avola Sicily, IT	55
2016 Johannes Zillinger Zweigelt Velue Weinviertel, AT	60
2018 Faury "Collines Rhodaniennes" Syrah Vin de Pays, FR	60
2018 Arnot-Roberts Syrah Sonoma County, CA, USA	90
2018 Ultraviolet Cabernet Sauvignon Napa Valley, CA, USA	60
2016 Château Les Ormes de Pez Bordeaux Blend Saint-Estèphe, FR	115
2013 Tenuta Santa Maria Di Gaetano Bertani Amarone Veneto, IT	130

## SPIRITS

\*Availability subject to change

## VODKA

Tito's	8
Suntory Haku	10

## SOJU / BAIJIU

Jinro 24 Soju	7
Ming River Baijiu	11

## GIN

Broker's	8
North Shore #6	9
Hendrick's	11
Nikka Coffey Grain	12

## TEQUILA / MEZCAL

Libelula	8
Banhez Mezcal	8
Milagro Silver	10
Milagro Reposado	11

## RUM/RHUM

Duckett Blue Rhum	8
Hamilton Demerara 86	10
Plantation OFTD	11
Clement Rhum 10 Year	17
El Dorado 15 Year	18

## COGNAC / BRANDY

Camus VS	10
Pierre Ferrand 1840 Cognac	12

## WHISKIES

Four Roses	6	Old Overholt Rye	8
Iwai Mars	8	Templeton Rye	13
Suntory Toki	9	High West Rendezvous	18
Kaiyo Mizunara Oak	13		
Ohishi Whisky	15	Monkey Shoulder Blended Scotch	12
Ohishi 8 Year Sherry Cask	18	Glenfiddich 15 Year	19
St. George "Baller" Single Malt	20		



BEVERAGE MENU

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**APERITIVO / DIGESTIVO**

1220 Spettro	8
Amaro Averna	10
Bonanto Aperitivo	9
Cardamaro	8
Fernet Branca	10
Punt e Mes	9

**DESSERT WINE**

Sandeman Don Fino Sherry	11
Sandeman Rainwater Madeira	12