

SAMBAROOM®
NIGHT SHIFTS

TOKYO CONFIDENTIAL MENU

HOKKAIDO HIGH 16

Orientalist 8-Year-Old Dragon whisky paired with corn tea,
Sho Zuisen Awamori, mango, and lemon.
Served long over ice.

CHESHIRE CAT 16

Orientalist Origins vodka combined with Calvados apple brandy,
brown sugar shochu, lemon, and beetroot, topped with Champagne.
Served up.

TOKYO COLADA 18

Orientalist Solera 23 Imperial rum, Tempus banana liqueur,
pineapple, salted milk, and a dash of bitters.
Served short over crushed ice.

DREAMCATCHER 18

The Orientalist gin layered with Amaro Montenegro liqueur, Enamor
yuzu liqueur, chamomile pineapple cordial, and vegan egg white.
Shaken hard and served up.

UMAMI TIDE 12

(non-alcoholic)

Honeydew and bitter melon soda combined with
miso and nori for a whisper of umami.
Served long over a block of ice.

