



The Studio

KITCHEN & COCKTAILS

\$35 / Person

TASTE OF OMAKASE

ENTRÉE

Seaweed Salad

Mixed Greens, Marinated
Seaweed, Sesame Oil, Chili

Salmon Poke

Fresh Salmon, Scallion,
Edamame, Sesame, Poke Sauce

California Roll

Snow Crab, Avocado,
Cucumber, Toasted Sesame

COCKTAILS

Violet Shift

Pea Flower Gin, Lillet Blanc,
Lavender, Honey, Lemon
AROMATIC AND ELEGANT WITH A
CITRUS FINISH

Blush Hour

Watermelon & Strawberry Infused
Sauvignon Blanc, Haku Vodka,
Ginger, Mint, Soda
BRIGHT, REFRESHING, AND LIGHTLY
FRUIT FORWARD

Still Frame

Mars Iwai Whiskey, Turbinado,
Aromatic Bitters, Orange
DELICATE WHISKEY WITH NOTES OF FRUIT,
HONEY AND A CLEAN CITRUS FINISH

Indigo Rush

Blueberry & Basil Infused Vodka,
Lime, Ginger, Soda
VIBRANT, HERBAL, AND LIGHTLY SPICED