Named after the world’s most famous opium den from Victorian times in East London where Charles Dickens, Arthur Conan Doyle and other creative people derived inspiration. We hope by bringing you the most delicious tipples and morsels your imagination will flourish as well!
SIGNATURE COCKTAILS

A LOVE LETTER FOR MICKIE ~ 18
Rosaluna Mezcal, Tromba Reposado Tequila, St. George Green Chile, Ancho Reyes Verde, Prickly Pear, Guava, Sambal, Jalapeno, Citrus, Agave

UME AND YOU ~ 16
Iwai-Mars Japanese Whisky, House Made Umeshu, Umami Bitters

ROYAL AFFAIR ~ 14
No. 3 London Dry Gin, Pimm’s No.1, Combier Mure, Earl Grey Tea, Lemon, House Smoked Tea Bitters

SHOYU A GOOD TIME ~ 20
CHOICE - HAKU VODKA OR ROKU GIN
Shakura “Cherry Blossom” Shoyu, Aged Dry Vermouth, Garden Rosemary Bitters, EVOO, Cracked Pepper, Brisket Stuffed Olives

ARE YOU AFRAID OF THE DARK ~ 17

LADY SMITH ~ 16
Still Austin Cask Strength Bourbon, Plantation O.F.T.D. Rum, Allspice Dram, Kronan Swedish Punsch, Ginger Syrup, Lemon, Cardamom Bitters

CHEW QUIETER ~ 16
Suntory Toki Whisky, Sweet Potato Simple Syrup, Walnut and Bacon Bitters, Cold Smoked Chocolate

EASY ON A SUNDAY MORNING ~ 14
Dank Terpene, Ketel One Cucumber & Mint, Cathead Honeysuckle Vodka, Aqua Perfecta Basil Eau de Vie, Apricot Eau de Vie, Aperol, Italicus, Honey, Lemon, Apple Serrano Shrub, Tullia Sparkling Rose

NO SHOES REQUIRED ~ 16
Flor de Cana 12yr, Kuleana Rum Agricole, Pierre Ferrand dry Curacao, Pistachio Orgeat, Pineapple Black Pepper, Lemon, Agave, Aromatic Bitters, Hibiscus

SMOKE AND MIRRORS ~ 25
Jameson, Garrison Brothers Honey Dew, Fernet Branca, Bigallet Thym, China-China, Lucano Amaro, Green Chartreuse, Cardamoro Amaro, Montenegro, Luxardo Bitters, Lavender, Lemon, Smoked Rosemary

THE MOTHER OF PEARL ~ 30
Mizu Lemongrass Shochu, Rihei Ginger Shochu, Zephyr Gin, Yuzuri, Lemongrass Syrup, Rose Water, Baby Pearls

ROTATING FROZEN ~ MP
Sake

KIKU-MASAMUNE DRY SAKE CUP, FUTSUSHU
Casual table sake, dry & sharp

HOT JUNMAI SAKE (Small/Large)
70% filtered, full flavor

SUIGEI TOKUBETSU JUNMAI “DRUNKEN WHALE”,
SO-SHU
Clean crisp texture, bright flavor dry finish

NAGARAGAWA JG TENKAWA “MILKY WAY”,
KUN-SHU
“Music enhanced”, delicate balance between sweetness & acidity, vanilla and green apple

KIKU-MASAMUNE JUNMAI TARU, JUN-SHU
Samurai Favorite. Bright and dry with a woody aroma

KIKUSUI NIGORI “PERFECT SNOW”, JUN-SHU
Pure, unfiltered, full textured. Notes of eggnog and coconuts

Beer

LONE STAR ~$3
MODELO ESPECIAL ~$4
TIGER ~$4
ATX BEERWORKS PEARL SNAP PILSNER ~$5
ATX BEERWORKS ROTATING IPA ~$6
KUROMAME ALE ~$8
ATX EAST CIDERS SEASONAL ~$6
KIRIN ICHIBAN $7
ELECTRIC JELLYFISH TALLBOY $14
TERROIR DRIVEN ALL NATURAL WINES

WHITE:

SPORTOLETTI, ASSISI GRECHETTO, ITALY, 2017
Jasmine, golden apple, fresh mint, smooth finish

REZABAL TXAKOLI BASQUE COUNTRY, SPAIN 2018
Dry, slightly effervescent, bright acidity, great minerality

MARTIN ALBARINO, SPAIN, 2019
Lime zest, crisp, ripe apple, bright minerality, hints of spice

ROSE & SPARKLING:

TULLIA, PROSECCO NV
Light, crisp, floral nose, green apple and honey

TULLIA, BRUT ROSE NV
Bright red fruit flavors of raspberry, strawberry with vibrant acidity

SACHA LICHEINE THE PALE ROSE, FRANCE 2019
Crisp, hints of strawberries and melon, slightly effervescent

REZABAL TAXKOLI ROSE’ BASQUE COUNTRY, SPAIN 19
Aromatic, wild strawberries, silky

NOVECENTO BRUT, NV
Dry, green apple, hints of pear

L’ONESTA LAMBRUSCO DI SORBARA DRY ROSE EMILIA-ROMAGNA, ITALY (NV)
Sparkling red wine, crisp, dry, bouquet of violets

RUINART BLANC DE BLANCS, NV
Citrus fruit nose, white flowers, hint of peaches

KRUG GRANDE CUVEE
Aromatic flowers, yellow peach, honey, spiced minerals

VEUVE CLICQUOT, FRANCE, NV
Dry, crisp, ripe fruit, grape, hints of orange

KRUG GRANDE CUVEE 168TH EDITION
Aromatic flowers, yellow peach, honey, spiced minerals

RED:

LA MALDICION, MARC ISART, BODEGAS 2018
Plum, cherry forward, vanilla tones with a touch of oak

CLOVIS, COTES DU RHONE, FRANCE 2019
Bold ripe fruit flavors, sweet spice, balanced tannins

RIO MAGGIO, ROSSO PICENO, ITALY, 2015
Beautifully complex, dark fruit

NICOLAS POTEL PINOT, FRANCE
Hints of kirsch, soft, silky, cherry aromas, hints of spice

TERRAZAS, MALBEC, ARGENTINA 2017
Ripe black cherry, plum aromas, toasted black pepper
ASIAN SPIRITS

BAJIU (CHINA)
A high ABV sorghum-based spirit known for its complex flavors.
Mong River ~12  Red Star ~8

SHOCHU (JAPAN)
A single-distilled spirit made from barley, rice or sweet potato. Commonly served neat, on the rocks or with water (either hot or cold).
Takara Gankutsuoh ~8  Yokaichi Imo (sweet potato) ~10
Mizu Saga Barley ~10  Kurokame (sweet potato) ~8
Takara Jun ~9  Takara Benlikko ~10
Mizu Lemongrass ~12  Yokaichi Mugi (barley) ~10
Mizu Green Tea ~14  Rihei (ginger) ~14

SOJU (KOREA)
A clear distilled spirit from Korea. Clean, mild taste with arounded sweetness.
Ty-ku ~8  Ty-ku Citrus ~10
Jinro Original ~8  Jinro Fresh ~10
Jinro ~8 Green Grape • Grapefruit • Plum • Strawberry

JAPANESE SPIRITS

SUNTORY HIBIKI TOKI ~13
IWAI-MARS ~13
AKASHI WHISKEY ~17
AKASHI UME ~16
AKASHI SINGLET MALT ~38
SUNTORY HIBIKI HARMONY ~27
YAMAZAKI 12Y ~44
KOMAGATAKE SINGLE MALT ~62
KIKORI WHISKEY ~12
NIKKA COFFEY GRAIN ~22
NIKKA COFFEY MALT ~25
NIKKA YOICHI SINGLE MALT ~28
NIKKA COFFEY GIN ~16
NIKKA COFFEY VODKA ~14
KI NO BI VODKA ~22
HAKU VODKA ~14
ROKU GIN ~14
KAVALAN SINGLE MALT (TAIWAN) ~22
SHARED MORSELS

HOUSE PICKLES ~$12
Turmeric-lime pickled cauliflower, cucumber, carrot, ginger, green onion (vegan)

AGEDASHI TOFU ~$14
Shiitake mushrooms, sweet soy glaze & scallions (gf & vegan)

GREEN PAPAYA SALAD ~$12
Shredded green papaya, carrot, cherry tomato, cashew, cilantro, basil, crispy onion, citrus dressing
(vegan on request)
+ Grilled tiger shrimp ~ $5

GRILLED BROCCOLINI ~$9
Spicy black vinegar, crispy garlic & sweet soy (vegan)

GRILLED CAULIFLOWER ~$15
Charcoal grilled cauliflower, pickled onion, white sesame emulsion, basil, cashews (vegetarian, vegan on request)

GOAT CHEESE RANGOONS ~$11
Shiitake mushrooms, sweet soy glaze & scallions (vegetarian)

POKE NACHOS* ~$11/M/P
Fresh tuna, smashed avocado, wonton chips, wasabi aioli*

SHUMAI ~$16
Tiger shrimp dumpling, kimchi, chili oil, scallions, basil, sweet soy

LAMB WONTONS ~$15
House ground CO lamb, fermented mustard greens, spicy chili oil, ponzu sauce and fresh herb salad

STEAMED BAO BUN ~$15
Ask your server for todays creation, always delicious!

STEAMED PEI MUSSELS ~$21
Green curry, shrimp stock, lime, lemongrass, herbs, butter, grilled baguette

CHICKEN KATSU SANDO ~$17
Panko crusted chicken, cheese, pickled carrot, black truffle yuzu mayo, milk bread

GRILLED AKUASHI RIBEYE ~$29*
Braised and charred leeks, crispy leeks, kalbi butter, egg

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

*CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELLFISH & EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
SWEET MORSELS

WARM CHOCOLATE CHIP-CASHEW COOKIE ~8
Vanilla bean ice cream, chocolate ganache

LEMON TARTLET
Meringue, fresh berries, toasted coconut ~9

MOCHI TRIO
Red bean, green tea, black sesame ~8

MACAROONS ~8

TEA & COFFEE

Pour Over ~3
Vietnamese Pour Over ~4

ORGANIC ROOIBOS
red tea, earthy, nutty

ORGANIC GINGER TURMERIC
apple, beetroot, lemongrass

CITRON GREEN TEA
Chinese green tea, lemon orange

SOHO BLEND-BLACK
chocolate, coconut, vanilla, amaranth petals

All Teas ~6