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*Menu*

Curated By Michelin Star Chef:  
Head of RDG Culinary, Michaël Michaelidis

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## *Mila Classics*

**margarita verde 20**  

botanical | citrus | spicy

tres generaciones blanco tequila, cointreau,  
cilantro, peppers, passion fruit, lime

**MILA G&T 21**  

fresh | effervescent | earthy

citadelle gin, almond, lime, cucumber tonic

## *Signatures*

**ispahan 24** 

floral | delicate | fruity

citadelle gin, st. germain, lychee, rose, raspberry

**miyagi-san 24** 



robust | honeyed | waxy

hennessy vs, blended scotch, lapsang souchong honey, beeswax

**petit niçois 24**  

smokey | sparkling | savory

del maguey vida, red bell pepper shrub, sparkling sake

**MILA paloma 22**  

floral | bright | refreshing

maestro dobel diamante tequila, elderflower, grapefruit, sparkling water

**tamago 25** 

silky | savory | sour

nolet's silver gin, junmai sake, sesame gomasio, lemon,  
fever tree mediterranean tonic, egg white

**silk route 26** 

smooth | silky | faceted

ten to one dark rum, plantation "stiggin's fancy" pineapple rum,  
vanilla, apricot, lustau cream sherry, coconut,  
spiced pineapple, masala chai





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## *Table Side Mixology Experiences*

### **dark roast 45**

rich | bold | vigorous

ragnaud sabourin vs, diplomatico reserva exclusiva,  
j.rieger caffè amaro, mr. black cold brew liqueur, demerara,  
tableside coffee infusion

### **eudaimonia 100**

sparkling | citrus | aromatic

volcan xa, pamplemousse, citrus spiked agave  
clarified lime served with a bottle of mini moët

## *Zero Proof Cocktails*

### **longevity 10**

restorative | crispy | effervescent  
almond, lime, cucumber tonic

### **heir of the god 10**

hydrating | tropical | spicy  
passion fruit, pineapple, ginger, lemon



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*Food Menu*

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## *Mila Classics*

**toro & caviar toast\* 58**

sterling caviar, fresh wasabi, brioche

**nigiri moriwase (8pc) | chef selection\* 51**

**seafood sushi & sashimi tower\* 155**

madai, bluefin tuna, faroe island salmon, king crab miso mustard,  
ikura, 1/2 lobster yuzu crème fraiche chive, 6ea oysters

**caviar by sterling\* 150/oz**

egg, onion, capers, sour cream, lemon, blini


## *Zensai*

**edamame 10**  

edamame, MILA spice, fleur de sel

**miso soup 10** 

tofu, yuzu, wakame

**grilled shishito peppers 11** 

mentaiko mayo, bonito flakes, pickled ginger, sesame oil


**grilled avocado 20** 

vegan caviar, sweet ponzu, shiso flower

**shrimp tempura\* 18**

smoked mentaiko mayo, shichimi, yuzu zest

## *Salads*

**sichuan cucumber salad 12** 

chili garlic sauce, sesame

**charred avocado salad 15** 

artisanal vinegar, feta, campari tomato

**whole maine lobster salad\* MP** 

baby gem lettuce, avocado, sweet and spicy sauce, pickled coconut



- gluten free



- vegan

ask your server which additional dishes can be adjusted to become vegan friendly.



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## Raw Bar

**smoked salmon tataki\* 25**

onion serrano relish, kumquat, white ponzu

**truffle hamachi\* 28** 

fresh black truffle, yuzu, fleur de sel

**tuna tartare\* 29** 

roasted fennel-tofu aioli, avocado coulis

**tuna caviar spring roll\* 33**

ponzu, shiso flower


**1/2 dozen oysters\* 25**

spicy ponzu, japanese mignonette

## Maki

**avocado truffle 13**

tempura mushroom, kampyo, cucumber, ponzu aioli

**spicy tuna\* 22** 


akami tuna, avocado, smoked mentaiko aioli

**aburi hamachi\* 22**

fried shallot, calamansi soy, micro cilantro

**crispy shrimp\* 26**

sashimi trio, spicy mentaiko

**snow crab maki\* 26** 

torched salmon, ikura, lemon dill aioli

**chilled maine lobster\* 38**

spicy tuna, wasabi aioli, soy caviar

**steak & caviar\* 28**

japanese wagyu, caviar, tamago



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\*Eating raw or undercooked fish, shellfish or meat increases the risk of foodborne illness especially if you have Certain medical conditions. Please alert your server to any food allergies before you order. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. 20% service charge will be added for your convenience.






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## *À la carte Nigiri & Sashimi*

2pc | our fish selections are sourced primarily from hokkaido, kyushu, and fukuoka prefecture


akami\* 14 | hamachi\* 14 | aji\* 16  
shima aji\* 18 | hotate\* 20 | king salmon\* 14  
hirame\* 16 | madai\* 16 | ikura\* 20

## *Signatures*


caviar potato millefeuille 

smoked wasabi, crème fraîche

vegan caviar 20 | sterling supreme caviar 28

miso marinated black cod\* 52 

pickled hajikami, shiso

whole roasted branzino\* 72 

smoked paprika gremolata, kalamata olive, herb salad

short rib robata\* 38

red miso, micro green

beef tenderloin\* 58

ponzu aioli, shizuoka wasabi

## *Wagyu*

"shawarma" wagyu gyoza\* 32

shichimi ponzu

A5 wagyu crispy rice\* 34

caviar, mirin furikake

japanese wagyu A5\* (2oz minimum/order) MP

shizuoka wasabi tableside



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## *Vegetables*

**crispy brussels sprouts 14**   
honey-soy balsamic glaze

**grilled asparagus 14**   
tzatziki sauce, green olive oil

**seasonal truffle mushroom 28**   
ponzu butter, shaved truffle

## *Desserts*

**chocolate fondant (to share) 19**  
salted caramel, matcha

**manjari chocolate mousse parfait 38**   
salted caramel, banana coulis

**orange blossom olive oil cake 17**  
raspberry jam, pistachio, basil oil

**matcha crêpe cake 16**  
vanilla ganache, coconut sorbet

**artisan gelato and sorbet 15**  
choice of 3 scoops - seasonal availability

**MM dessert platter 95**  
chef's selection & tropical fruit salad



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*Spirit Menu*

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## **vodka**

alb vodka	25
beluga noble	20
beluga gold line	50
belvedere	20
belvedere organic infusions:	
blueberry & lemongrass   lemon & basil   pear & ginger	25
e11even	20
grey goose	20
suntory haku	20
ketel one	20
russian standard platinum	20
tito's	20

## **gin**

atian rose gin	20
the botanist	20
citadelle	18
drumshambo	20
ford's gin	20
gray whale	20
hendrick's	25
magic city XXI	20
monkey 47	30
no. 3 gin	20
nolet's	24
sipsmith london dry	20
sipsmith VJOP	25
tanqueray 10yr	20

## **blanco tequila**

arteNOM 1123	30
casa del sol	20
casa dragones blanco	50
casamigos blanco	25
cazadores tequila	18
clase azul plata	60





### **blanco tequila**

don fulano blanco	25
don julio banco	25
g4 blanco	25
paladar blanco	25
siete leguas blanco	20
siete leguas decadas	120
tapatio blanco 110	25
tequila ocho blanco	25
tromba blanco	20
volcan blanco	30

### **reposado tequila**

arteNOM 1414	35
casa dragones reposado	60
casamigos reposado	30
clase azul reposado	115
clase azul gold	125
don fulano reposado	35
komos rosa	50
maestro dobel diamante	30
patron el alto	160
siete leguas reposado	25
tequila ocho reposado	30
tromba reposado	25
volcan reposado	40

### **anejo tequila**

arteNOM 1146	40
casa dragones anejo	80
casa dragones joven	120
casamigos anejo	40
clase azul anejo	175
don fulano anejo	45
don julio 1942	80
komos extra anejo	120
komos cristalino	50
tequila ocho anejo	80



## **anejo tequila**

volcan anejo cristalino	50
volcan xa	80

## **mezcal**

amaras cupreata joven	20
clase azul guerrero	100
clase azul durango	100
del maguey vida	20
del maguey chichicapa	35
del maguey pechuga	60
del maguey tobala	50
el jolgorio coyote	90
el jolgorio tepeztate	45
nuestra soledad zoquitlin	20

## **rum**

appleton estate signature blend	20
appleton 8yr	25
appleton 12yr	30
appleton estate ruby	350
avua amburana	20
batavia arrack	20
brugal 1888	20
cruzan blackstrap	20
diplomatico reserva exclusiva	25
hell's bay	20
mount gay black barrel rum	30
plantation 3 star	18
plantation dark	20
plantation OFTD	22
plantation "stiggin's fancy" pineapple	20
smith & cross	20
st. james rhum	18
ten to one dark rum	20
ten to one white	18
wray & nephew	20
ron zacapa 23	25
ron zacapa xo	80





## **bourbon**

angel's envy bourbon	20
basil hayden	20
blanton's	50
bomberger's small batch straight bourbon	25
buffalo trace	20
eagle rare	25
george t stagg	60
hillrock single malt	40
jefferson's reserve "aged at sea"	30
jefferson's reserve very small batch	24
michter's 20yr bourbon	350
michter's toasted barrel finish	80
old rip van winkle 10yr	100
pappy van winkle 12yr	125
redemption bourbon	18
rock hill farms single barrel	50
russell's reserve 10yr	20
russell's reserve 13yr	50
russell's reserve single rickhouse	200
stagg jr.	45
wild turkey master's keep "unforgotten"	200
willett 6yr	175
willet 8yr	225
shenk's sour mash	50
kentucky owl sour mash	25

## **rye whiskey**

angel's envy rye	35
blue run rye	35
bulleit rye	20
colonel e.h. taylor straight rye	40
high west double rye	20
michter's rye	20
michter's straight 10yr rye	80
rare perfection rye	35
redemption rye	18
rittenhouse	25



### **rye whiskey**

st. nick 8yr rye	45
st. nick harvest rye	50
st. nick summer rye	50
whistle pig 10yr rye	30
whistle pig "boss hog ix"	250
whistle pig 12yr rye	80
whistlepig double malt 18yr	250
whistlepig farmstock	60
wild turkey rare breed rye	25

### **irish whiskey**

green spot	35
limavady single malt	28
mcconnell's irish - sherry cask	35
red breast 12yr	45
slane irish whiskey	20

### **french whiskey**

alfred giraud harmonie	60
alfred giraud heritage	50
alfred giraud intrigue	200

### **scotch whiskey**

ardberg 10yr	30
balvenie 14 "caribbean cask"	35
bruichladdich "classic laddie"	34
compass box "the spaniard"	25
dalmore 12yr	25
dalmore "king alexander iii"	90
glendronach 12yr	35
glenmorangie 12yr	30
glenmorangie 18yr	50
glenmorangie sauternes cask	40
johnnie walker black	20
johnnie walker blue	80
laguvulin 16yr	35
laphroaig 10yr	25





**scotch whiskey**

the macallan 12yr	25
the macallan 15yr	50
the macallan "a night on earth in scotland"	50
the macallan rare cask	90
the macallan 18yr	150
the macallan 25yr	450
the macallan "m"	1,100
the macallan "m" black	1,250
the macallan "m" copper	1,500
monkey shoulder	24
talisker 10yr	25

**japanese whiskey**

hakushu 12yr	125
hakushu 18yr	250
hibiki harmony	30
hibiki harmony "blossom"	125
hibiki 21yr	200
ichiros malt & grain	40
nikka yoichi single malt	35
suntory world whisky ao	60
yamazaki 12yr	125
yamazaki 18yr	200
yamazaki "tsukuriwake selection" mizunara	250
yamazaki "tsukuriwake selection" peated malt	250
yamazaki "tsukuriwake selection" puncheon	250
yamazaki "tsukuriwake selection" spanish oak	250



**brandy**

bas armagnac 1988	22
bhakta 50yr	220
camus borderies vsop	26
cardinal du four "21 rebellion"	105
christian drouhin calvados vsop	35
d'ussé vsop	20
d'ussé xo	60
hennessy vs	22
hennessy vsop	30
hennessy paradis	300
pierre ferrand 1840	20
remy martin 1738	30
remy martin xo	60
remy martin louis XIII 1/2oz	120
remy martin louis XIII 1oz	240
remy martin louis XIII 2oz	360
ragnaud sabourin vs	25
ragnaud sabourin vsop	35
ragnaud sabourin reserve special 20yr	45
ragnaud sabourin xo 25yr	60
ragnaud sabourin fontvielle 35yr	150
ragnaud sabourin florilege 45yr	100
ragnaud sabourin paradis 100yr	500

**ragnaud sabourin cognac flight** 75

½ oz pour of  
ragnaud sabourin vs, vsop, reserve, and fontvielle