

MILÄ

GOLDEN HOUR

Sunday - Thursday | 6 pm - 7:30 pm

offered exclusively at the bar | no reservations required

Wines 8

sommelier's selection of red or white

Cocktails 10

GOLDEN HOUR

nutty | classic | rich

sipsmith gin, sherry blend (PX + manzanilla),
lemon, orgeat, dash angostura

MINTED BLOSSOM

spicy | bold | refreshing

haku vodka, fernet, lime, ginger, soda, mint

SCARLET BLISS

sweet | fruity | delightful

redemption bourbon, strawberry campari,
sweet vermouth, chocolate mole bitters

Hōseki Experience 20

embark on a culinary journey with a tantalizing
assortment of our most beloved creations.

includes salmon crispy rice*, hamachi crudo*,
'shawarma' wagyu gyoza, tuna nigiri*, avocado-tomato salad

Appetizers 8

CAVIAR POTATO MILLEFEUILLE*

smoked wasabi crème fraiche

SALMON CRISPY RICE*

serrano pepper, marinated ikura, katsuo furikake

HAMACHI CRUDO*

avocado coulis, lime caviar

'SHAWARMA' WAGYU GYOZA



shichimi ponzu

AVOCADO-TOMATO SALAD

green shiso, lemon zest, basil, evoo, MILA spice

TUNA NIGIRI*

romesco sauce

 - gluten free |  - vegan

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

*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.