

Ciel

Cherry Blossom

COCKTAILS



HANA-YORI-DANGO 20
Roku gin, Don Ciccio & Figli Cerasum, lychee & rose tea, lemon, raspberry foam, soda



DEVIL FRUIT 18
San Zanj Haitian Rum, Petit shrub, matcha coconut milk, red bean and rice orgeat



MIKAN CRUSH 18
Haku Vodka, Maku rice beer, Satsuma orange, squash shrub



MURASAKI IMO 18
El Silencio Mezcal, El Dorado 8, housemade ube milk, pandan, pineapple, Angostura



AMARGA CALIENTE 3.0 18
Altos Blanco, Kina L'Aero D'Or, ramen syrup, shishito shrub, lime



TANUKI'S TREAT 18
Haku Vodka, Amaro Montenegro, Snow Angel Unfiltered Sake, house-made lychee cordial



YUBARI KING 18
Suntory Whisky Toki, Midori, ginger, cucumber, soda water



TOKYO TONIC 18
Umbeoshi infused Roku Gin, housemade lemongrass tonic



SADNESS IN SHIBUYA 18
Roku gin, Oka Kura Yuzu Liqueur, Caffo Bitter, Bermutto Sweet Vermouth, rice starch



TAKESHITA + PRINCE 20
Sesame oil washed Mercer and Prince Canadian Whisky, Pu-Erh, Angostura, hay smoke



HATTORI HANZO 20
Belvedere Vodka, Lillet, Oka Kura Dry Vermouth, lemon oil



YASHOKU (MIDNIGHT SNACK) 20
Hennessy, sesame orgeat, lemon, Angostura

JAPANESE WHISKIES - 20Z POURS

HAKUSHU SINGLE MALT 12YR - 60
HIBIKI 21YR - 180
IWAI TRADITION - 18
ICHIRO'S CHICHIBU MALT 2021 - 60
ICHIRO'S MALT & GRAIN WORLD WHISKY - 30

MARS MALTAGE COSMO - 50
MARS THE Y.A. - 40
KANOSUKE SINGLE MALT 2021 - 90
NIKKA YOICHI - 35

NIKKA COFFEY GRAIN - 30
NIKKA FROM THE BARREL - 25
SUNTORY WORLD A.O. - 35
YAMAZAKI 12 - 60
YAMAZAKI 18 - 110

BEERS

BLUE MOON - 8 CORONA - 8 GOOSE ISLAND IPA - 8
STELLA ARTOIS - 8 MODELO ESPECIAL - 8 HEINEKEN ZERO NA - 8
AMSTEL LIGHT - 8 MICHELOB ULTRA - 8 SIERRA NEVADA PALE ALE - 8

RED BULL

RED BULL ENERGY DRINK - 6 RED BULL SUGARFREE - 6
RED BULL YELLOW EDITION (TROPICAL) - 6
RED BULL RED EDITION (WATERMELON) - 6

WINES

SPARKLING

ALBERT BICHOT, CREMANT, N.V. 16 | BTL 72
Bourgogne, France

ALBERT BICHOT, CREMANT ROSE, N.V. 16 | BTL 72
Burgundy, France

MOËT & CHANDON GARDEN SPRITZ 16 | BTL 63

MOËT & CHANDON, CHAMPAGNE, N.V. 30 | BTL 135
Champagne, France

VEUVE CLICQUOT, CHAMPAGNE, N.V. 35 | BTL 155
Champagne, France

WHITE

WHISPERING ANGEL, ROSE 16 | BTL 72
Côtes De Provence, France

TERLSTO, PINOT GRIGIO 16 | BTL 72
Friuli-Venezia, Giulia

VELENOSI PECORINO, VERDICCHIO 14 | BTL 63
Marche, Italy

FROG'S LEAP, CHARDONNAY 18 | BTL 81
Rutherford, California

HENRI BOURGEOIS, SAUVIGNON BLANC 16 | BTL 72
Burgundy, France

SAINT CLAIR, SAUVIGNON BLANC 18 | BTL 81
Marlborough, New Zealand

RED

BENTON LANE, PINOT NOIR 18 | BTL 81
Willamette Valley, Oregon

CHELSEA GOLDSCHMIDT, MERLOT 17 | BTL 76
Alexander Valley, California

ALONA, RIOJA 14 | BTL 63
Rioja, Spain

LOUIS M. MARTINI, CABERNET 16 | BTL 72
Sonoma, California

MICHELE SATTA, BOLGHERI ROSSO 18 | BTL 81
Tuscany, Italy

THE PRISONER, UNSHACKLED, RED BLEND 17 | BTL 85
Napa, California

Ciel Cherry Blossom

HEAVENLY BITES

COLD SESAME UDON 15
NOODLE SALAD

VT, VG, N

ginger udon noodles, bok choy & squash,
crispy onions, toasted sesame,
add lemongrass chicken +10, shrimp +12

BROWN SUGAR SALMON 22
GF, N

udon soy noodles, roasted tomato & asparagus,
toasted sesame seeds

LAOTIAN LETTUCE WRAP 18
GF, N

baby butter lettuce boats, lemongrass chicken,
spicy slaw, ginger dressing

BAO BUN TRIO 18
N

5-spice pork belly, kimchi, cilantro,
green onions, hoisin sauce

GINGER TIGER PRAWNS 25
N, GF

chili prawns, kimchi salad, ginger dressing

LEMONGRASS CHICKEN 21
N, GF

sweet potato cake, bok choy & tomato,
peanut-coconut satay

TUNA, CRAB & MANGO 25
SALAD
SH

avocado, cucumber, sriracha, sweet mango,
lemon zest, green onions, wonton crisps

TERIYAKI BEEF 27
TENDERLOIN

potato cake, oyster mushrooms & asparagus,
teriyaki glaze

THE HAPPIEST HOURS

HAPPY HOUR - 5 TO 7PM

LATE NITE - FRI & SAT 11PM TO 12:30AM, SUN 1-8PM

BAO BUNS DUO 13

5-spice pork belly, cucumber, carrots,
jalapeno, radish, cilantro, hoisin sauce

SPICY KOREAN 13
MEATBALLS

spicy kimchi, gochujang aioli

SWEET RED CURRY WINGS 13

pineapple glaze, spicy mayo, crispy onion

BENTO SHARE BOX 60

kimchi, red curry wings, korean meatballs,
sweet potato & cauliflower, bao buns, spring rolls

CIEL VEGETABLE 13
SPRING ROLLS

VT, N

house kimchi, sweet chili

DEVEILED CRAB DIP 13
SH

lump crab, shishito pepper dill-garlic,
cream cheese, crispy wontons chips

HONEY GLAZED JAPANESE 13
SWEET POTATO & CAULIFLOWER

VG, VT, N

spicy honey glaze, green onions,
toasted sesame seeds

SWEET TREATS

MINI VANILLA 12
CHEESECAKE

simple fresh berries

MATCHA 12
MOUSSE TEA

solid chocolate teacup

INSANE FLOURLESS 12
CHOCOLATE TORTE

luxardo cherry reduction

GF-GLUTEN FREE VT-VEGETARIAN VG-VEGAN N-NUTS SH-SHELLFISH

Please inform your server of any allergies or dietary restrictions.
Please note that 20% gratuity is automatically added to each check.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness