

月光  
G E K K Ō

MENU

<b>SNACKS</b>	<b>RM</b>
Edamame <i>Soy Beans</i>	10
Ko Ebi Kara-age <i>Baby Shrimp</i>	10
<b>SALAD</b>	
Green Salad	16
Crab Stick Salad	18
Seared Salmon Salad	30
<b>SASHIMI</b>	
Salmon <i>3 pcs</i>	26
Hotate <i>Scallop 2 pcs</i>	40
Shima Aji <i>Yellow Jack 3 pcs</i>	50
Hon Maguro <i>Bluefin Tuna</i>	
Akami <i>Lean 3 pcs</i>	55
Chu Toro <i>Semi Fatty 3 pcs</i>	85
Seasonal Fish <i>3 pcs</i>	Market Price
<i>Please ask your server for offerings</i>	
<b>HOT DISH</b>	
Age Dashi Tofu <i>4 pcs</i>	18
Baked Blue Mussel <i>8 pcs</i>	22
Saba Shio Yaki <i>Japanese Mackerel Half pc</i>	26
Gindara Saikyo Yaki <i>Black Cod</i>	85
Grilled Buri Kama <i>Yellowtail Collar</i>	85

<b>NIGIRI SUSHI</b> <i>1 pc/order</i>	<b>RM</b>
Salmon	8
Unagi <i>Freshwater Eel</i>	12
Shima Aji <i>Yellow Jack</i>	15
Enagawa Aburi <i>Seared Halibut Fin Muscle</i>	15
Hotate <i>Scallop</i>	20
Hon Maguro <i>Bluefin Tuna</i>	
Akami Zuke <i>Marinated, Lean</i>	20
Chu Toro <i>Semi Fatty</i>	28
Seasonal Fish	Market Price
<i>Please ask your server for offerings</i>	
 <b>MINI SUSHI CUP</b>	
Ikura <i>Salmon Roe</i>	40
Uni <i>Sea Urchin</i>	Market Price
 <b>SUSHI TACOS</b>	
Prawn Tempura w/ Tobiko Spicy Mayo	18
Greenland Halibut Katsu w/ Tonkatsu Sauce	20
Salmon Aburi <i>Seared Salmon</i>	24
Unagi <i>Fresh Water Eel</i>	28
Hotate Zuke <i>Marinated Scallop</i>	28
Australian Wagyu Beef Yakiniku w/ Kimchi	30
Saba Aburi <i>Seared Japanese Mackerel</i>	30
Spicy Whitefish Poke w/ Pico De Gallo	36
Engawa Aburi <i>Seared Halibut Fin Muscle</i>	40
Spicy Tuna w/ Avocado <i>Bluefin Tuna</i>	42
Toro Taku <i>Chopped Fatty Tuna with Pickled Daikon</i>	50
Uni <i>Sea Urchin</i>	Market Price

<b>MAKI SUSHI</b>	<b>RM</b>
Avocado Roll <i>6 pcs</i>	18
Kanpyo <i>Gourd</i> Roll <i>6 pcs</i>	18
Veggie Roll <i>6 pcs</i>	24
Salmon Roll <i>6 pcs</i>	26
Number 9 Roll <i>4 pcs</i>	32
Lava Roll <i>4 pcs</i>	34
<b>NOODLE</b>	
Curry Udon w/ Australian Wagyu Beef	38
Curry Udon w/ Prawn Tempura <i>2 pcs</i>	38
Bukkake Cold Sarashina Soba w/ Crabstick Tobiko	30
<b>SOUP</b>	
Miso Soup	8
<b>DESSERT</b>	
Ice Cream Monaka <i>Japanese Macaron</i>	18
Homemade Nama Chocolate <i>7 pcs</i>	20

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DRINKS

<b>HIGHBALL</b>	<b>RM</b>
Whisky Highball	38
Shochu Highball <i>lemon / lime / orange / grapefruits / pineapple</i>	38
 <b>SHOCHU</b>	
Ichiko Mugi 25	22
Ougaku Shochu 720ml	260
 <b>BEER</b>	
Kyoto Beer - Yamadanishiki	45
Kyoto Beer - Kuromame	45
 <b>NON ALCOHOLIC</b>	
Mocktail	28
Acqua Panna 1L	28
San Pellegrino 750ML	24
Freshly Squeezed Orange Juice	18

## CLARITY COCKTAILS

RM

### Cold Brew Martini

45

*rice vodka, cold brew coffee*

### Blue Kawaii

45

*overproof rum, rice vodka, pineapple juice, coconut, blue curaçao*

### My Bitter Gawd

45

*gin, bitter gourd cordial*

### Epitome

45

*tequila, strega, maraschino*

### Against the Strom

45

*cognac, pomegranate, turmeric galangal honey, lemon foam*

### Gekko Chili Sour

45

*single malt scotch, St. Germain, poire liqueur, lillet, apple juice, chili syrup*

<b>TWISTED CLASSIC COCKTAILS</b>	<b>RM</b>
<b>White Martinez</b> <i>Old Tom Gin, lillet, maraschino</i>	45
<b>Rob Roy</b> <i>single malt scotch, red vermouth, gentiane</i>	45
<b>Vesper Martini</b> <i>gin, vodka, lillet</i>	45
<b>El Presidente</b> <i>rum, dry vermouth, curacao, pomegranate</i>	45
<b>Mezcal Paloma</b> <i>mescal, lime, agave, pink grapefruit soda</i>	45
<b>Sidecar Royale</b> <i>cognac, curacao, lemon juice, bubbles</i>	45



<b>JAPANESE SAKE</b>	<b>RM</b>
Echigozakura <i>300ml</i>	100
Shuho Yamahai <i>300ml</i>	100
Shuho Tokubetsu Junmai	230
Komagura Munouyaku Yamadanishiki	300
Shuho Cho-Karakuchi Junmai Daiginjo	360
Morinokura Junmai Daiginjo Kaze	360
Tokyo Zakari Junmai Ginjo	360
Sakon Junmai Ginjo	390
Foo Fighters Dewasansan	560
Kuheiji Human	600
Izumibashi Junmai Daiginjo Kimoto Tonbo	620
Tanaka 65 13	700
Kokuryu Daiginjo Ryu	700
Shuho Cho-Karakuchi Junmai Daiginjo <i>1.8L</i>	650
Isojiman Tokubetsu Honjozo Tokusen <i>1.8L</i>	750
Shoka Junmai Daiginjo	790
Horeki Junmai Daiginjo	1600
Dassai Beyond	3300

<b>WINE</b>	<b>RM</b>
<b>White Wine</b>	
Schubert Sauvignon Blanc	230
Domaine de l'Ecu, VDF Marguerite 2019	410
Kuheiji Domaine Bourgogne Blanc 2018	450
Domaine Pierre Joliet Fixin 1er Cru 2020	790
<b>Red Wine</b>	
Anne Gros & JP Tollot Les Fontanilles 2019	420
Domaine Simon Bize, Savigny-Les-Beaune 2018	550
Griffons De Pichon Baron Pauillac 2017	570
La Pagodes De Cos	640
Domaine De Chevalier, Cru Classé De Graves 2014	790
<b>Champagne</b>	
Moët & Chandon Brut Imperial RSV	680
Dom Pérignon Brut	1650
Ace Of Spades Brut	3200
Louis Roederer Cristal	3200

**WHISKY****Scotch Whisky**

Caol Ila 12y

Lagavulin 16y

Macallan Double Cask 12y

Old Pulteney 12y

Clynelish 14y

**RM RM***Glass Bottle***38 620****46 830****48 890****40 680****40 650****Japanese Whisky**

Akashi White Oak

Hakushu Distiller's Reserve

**38 450****75 1200**

	<b>RM</b>	<b>RM</b>
<b>GIN</b>	<i>Glass</i>	<i>Bottle</i>
Fair	40	620
Roku	40	620
Juju	40	630
Tobermory Hebridean Mountain	40	630
Tobermory Isle of Mull	40	630
Portobello Mediterranean	43	670
Caorunn	43	670
Hakuto Matsui	43	670
Ki No Bi	48	850
Yuzu Gin	60	1200
<b>RUM</b>		
Plantation 3 Stars	38	460
Plantation Pineapple	38	530
Plantation O.F.T.D.	38	480
Ron Zacapa 23y	38	650
<b>TEQUILA</b>		
Milagro Reposado	38	630
Código Reposado	45	800
Código Rosa Reposado	45	850
Clase Azul Reposado		2200
Don Julio 1942		2400