

EATS



CRAFTED COCKTAILS

ADD ¥1,200 TO INCLUDE YOUR OWN COLLECTIBLE GLASS

PASSION FRUIT MAI TAI

Captain Morgan Spiced Rum | Bacardi Black Rum | Passion Fruit | Monin Orgeat Syrup | Lime Juice | Bitters
12 oz. ¥1,580 | 26 oz. ¥2,180

TIKI ROYALE

Empress 1908 Gin | Jose Cuervo Silver Tequila | Pineapple Juice | Lemon Juice Simple Syrup 12 oz. ¥1,580 | 26 oz. ¥2,280

ZOMBIE

Havana Club 3 Year Rum | Bacardi Black Lime Juice | Pineapple Juice | Passion Fruit Purée | Angostura Bitters | Grenadine
12 oz. ¥1,280 | 26 oz. ¥1,880

MARGARITA RITA

Jose Cuervo Silver Tequila | Lime Juice Agave Nectar | Sweet & Savory Citrus Rim
12 oz. ¥1,580 | 26 oz. ¥2,280

Upgrade to Patrón Silver ¥500

CLASSIC CARIBBEAN MOJITO

Havana Club 3 Year Rum | Fresh Mint Fresh Lime | Sparkling Soda
Bacardi Black Rum Floater
12 oz. ¥1,580 | 26 oz. ¥2,280

ELECTRIC BLUES

Smirnoff Vodka | Havana Club 3 Year Rum Gordon's Gin | Blue Curaçao
Sweet & Sour | Pineapple Juice | Red Bull
12 oz. ¥1,380 | 26 oz. ¥1,980

ULTIMATE LONG ISLAND ICED TEA

Tito's Handmade Vodka | Bombay Sapphire Gin Captain Morgan Spiced Rum | Cointreau Orange Liqueur | Sweet & Sour | Coca-Cola
12 oz. ¥1,580 | 26 oz. ¥2,280

BAHAMA MAMA

Havana Club 3 Year Rum | Malibu Coconut Rum | Grenadine | Crème de Banana Pineapple Juice | Orange Juice
12 oz. ¥1,280 | 26 oz. ¥1,880

BIG KABLUE-NA

Malibu Coconut Rum | Blue Curaçao Lime Juice | Pineapple Juice | Crème of Coconut
12 oz. ¥1,280 | 26 oz. ¥1,880

HURRICANE

Havana Club 3 Year Rum | Orange Juice Pineapple Juice | Mango Nectar | Grenadine Amaretto | Bacardi Black Rum Floater⁺
12 oz. ¥1,380 | 26 oz. ¥1,980

ZERO PROOF COCKTAILS

ADD ¥1,200 TO INCLUDE YOUR OWN COLLECTIBLE GLASS

STRAWBERRY BASIL LEMONADE

Lemonade | Muddled Strawberries | Agave Nectar | Basil 16 oz. ¥1,680 | 20 oz. ¥2,280

MANGO TANGO

Red Bull | Mango Nectar | Orange Juice 16 oz. ¥1,280 | 20 oz. ¥1,880

MANGO BERRY COOLER

Mango Nectar | Strawberry | Pineapple | Orange | Sweet & Sour | Sprite 16 oz. ¥1,380 | 20 oz. ¥1,980

CHILI PINEAPPLE

Pineapple | Fresh Lime | Simple Syrup | Jalapeño | Fever-Tree Elderflower Tonic
16 oz. ¥1,280 | 20 oz. ¥1,880

Prices include tax. 10% service charge will be added.

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CRAFTED COCKTAILS

YUZU LYCHEE MARTINI

Tito's Handmade Vodka | Yuzu | Lychee
Purée | Lemon Juice | Egg Whites*
¥1,580

COCONUT GUAVA MEZARITA

Jose Cuervo Silver Tequila | Mezcal Ajal
Lime Juice | Crème of Coconut | Guava
Grenadine ¥1,680

JALAPEÑO PEACH MEZARITA

Jose Cuervo Silver Tequila | Mezcal Ajal
Lime Juice | Peach Purée | Agave Nectar
Jalapeño ¥1,680

PALOMA

Jose Cuervo Silver Tequila | Lime Juice
Agave Nectar | Grapefruit | Club Soda ¥1,280

ESPRESSO MARTINI

Ketel One | Kahlúa Coffee Liqueur
Espresso | Simple Syrup ¥1,580

BOURBON APPLE MULE

Maker's Mark | Green Apple
Apple Juice | Simple Syrup
Fever-Tree Ginger Beer | Fresh Mint ¥1,580

LUCKY PENNY

Buffalo Trace Bourbon | Lemon Juice
Honey Syrup ¥1,580

SMOKED OLD FASHIONED

Maker's Mark | House-Made Brown Sugar Simple Syrup
Cherry Bitters | Cherry ¥1,580

HARD ROCK BLOODY MARY

Smirnoff Vodka | Lemon Juice
Tomato Juice | Celery Salt | Hot Sauce
12 oz. ¥1,380 | 20 oz. ¥1,980



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DRAFT BEER

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	12 oz.	16 oz.	20 oz.
Kirin Ichiban	¥980	¥1,280	¥1,480
Heineken	¥1,080	¥1,380	¥1,500
Budweiser	¥1,080	¥1,380	¥1,500

BOTTLED

Asahi Super Dry ¥980

The Premium Malt's ¥1,080

Yebisu ¥1,080

Corona Extra ¥1,180

Corona Extra Bucket (5 Bottles) ¥4,720

Blue Moon ¥1,380

OTHER

Guinness Draught Can ¥1,180

NON-ALCOHOLIC

Corona Cero ¥1,080

Kirin Green's Free ¥980

RTD

Smirnoff Ice ¥980

Zima ¥980

WINE

BUBBLY

House Sparkling

Suisyo - Yamanashi, Japan

Chandon Rosé - Australia

Moët & Chandon Moët Impérial - France

Dom Pérignon - France

Glass

¥1,080

Bottle

¥4,800

¥5,800

¥8,800

¥14,800

¥40,000

WHITE & ROSÉ WINES

House White

Manns Wines, Chikumagawa Ryugan 2024 - Nagano, Japan

Woodbridge by Robert Mondavi Chardonnay, California

Sherwood Estate Stratum Pinot Gris, New Zealand

Bonterra Sauvignon Blanc, California

Penfolds Max Chardonnay, Australia

Beringer California White Zinfandel, California

Glass

¥1,080

Carafe

¥2,800

Bottle

¥4,000

¥4,500

¥4,500

¥7,800

¥8,800

¥12,000

¥5,000

RED WINES

House Red

Manns Wines, Yamanashi Muscat Bailey A 2024 - Yamanashi, Japan

Woodbridge by Robert Mondavi Merlot, California

Woodstock Deep Sands Shiraz, Australia

Robert Mondavi "Private Selection Rum Barrel Aged" Merlot, California

Block Nine Caiden's Vineyard Pinot Noir, California

Hope Family Liberty School Cabernet Sauvignon Paso Robles, California

Glass

¥1,080

Carafe

¥2,800

Bottle

¥4,000

¥4,500

¥4,500

¥7,800

¥8,800

¥9,800

¥11,000

STARTERS & SHAREABLES

CLASSIC NACHOS

Tortilla Chips | Black Beans | Queso
Pickled Pico | Jalapeños | Cheddar Cheese
Monterey Jack Cheese | Green Onions
Lime Crema

Shareables ¥2,980 / Regular ¥1,980

Add Guacamole ¥300

Grilled Chicken ¥500

Grilled Steak* ¥1,200

Pulled Pork ¥700

CHAR-GRILLED QUESADILLA

Chili-Dusted Grilled Tortilla | Pineapple
Sweet & Spicy Tangy Sauce
Melted Jack and Cheddar Cheese | Pickled Pico
Guacamole | Sour Cream

Grilled Chicken ¥2,180

Grilled Steak * ¥2,880

ONE NIGHT IN BANGKOK SPICY SHRIMP™

Crispy Shrimp | Creamy Spicy Sauce
Spicy Coleslaw | Green Onions ¥2,180

HOUSE-MADE CRISPY CHICKEN TENDER PLATE

House Breaded Chicken Tenders | Celery
Choice of Two Dipping Sauces. ¥1,580

Choice of Sauce:

Ranch, Honey Mustard, Legendary Sauce,
Spicy Mayo, House-Made Barbecue, Buffalo,
Sweet & Tangy, Herb Aioli



LEGENDARY FUSION PLATTER

Featuring our signature chicken tenders,
chicken wings, and chicken tacos. Served
alongside golden onion rings and indulgent
cheesy mozzarella bites. ¥5,280

ONION RINGS

Onion Rings | Ranch | House-Made
Barbecue Sauce. ¥1,580

WINGS

Signature Slow-Roasted Wings | Celery
Blue Cheese Dressing ¥2,080

Choice of Sauce:

Stardust Dry Rub 🔥

House-Made Barbecue 🔥

Sweet & Tangy 🔥 🔥

Classic Buffalo 🔥 🔥 🔥

Gochujang+ 🔥 🔥 🔥



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SPECIALTY ENTRÉES

NEW YORK STRIP STEAK

12oz NY Strip Steak | Herb Butter
Choice of Two Side Items.* ¥5,980

Choice of Side:

Seasoned Fries, Mashed Potatoes, Fresh Vegetables, Rice.

MAC, CHICKEN & CHEESE

Grilled Chicken Breast | Cavatappi Pasta
Cheese Sauce | Red Peppers
Seasoned Breadcrumbs ¥2,840

FAMOUS FAJITAS

Classic Tex-Mex-Style Fajitas | Pickled Pico
Cheddar Cheese | Monterey Jack Cheese
Guacamole | Lettuce | Charred Roasted Corn
Pickled Onion | Warm Tortillas | Cilantro Lime Crema

Grilled Chicken ¥3,840

Grilled Steak* ¥4,650

Duo Combo* ¥4,380

BABY BACK RIBS

Signature Spice Blend | House-Made
Barbecue | Seasoned Fries | Coleslaw
Full Rack ¥4,880 / Half Rack ¥3,180

SMOKEHOUSE BBQ COMBO

Pulled Pork | A Half Rack of Baby Back Ribs
House-Made Barbecue Sauce | Crispy
Shoestring Onions | Seasoned Fries | Coleslaw
¥4,380

GRILLED SALMON

Grilled Salmon | House-Made Barbecue Glaze
Choice of Two Side Items.* ¥3,780

Choice of Side:

Seasoned Fries, Mashed Potatoes, Fresh Vegetables, Rice.

HOUSE-MADE CRISPY CHICKEN

Hand Breaded Chicken Tenders | Seasoned Fries
Honey Mustard | House-Made Barbecue
¥2,280

BEER BATTERED FISH AND CHIPS

Beer-Battered Fish Fillet | Seasoned Fries
House-Made Tartar Sauce ¥2,780

AMPLIFY YOUR ENTRÉE

Classic Caesar Side Salad ¥980

House Side Salad ¥980

Mac & Cheese ¥1,280

Side One Night In Bangkok Spicy Shrimp™ ¥1,180

Side Onion Rings ¥1,180



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STEAK BURGERS

SERVED WITH SEASONED FRIES

SUBSTITUTE FOR A 100% Plant-Based Vegan PATTY AT NO EXTRA CHARGE

ORIGINAL LEGENDARY® BURGER

Steak Burger | Smoked Bacon | Cheddar
Onion Ring | Leaf Lettuce | Tomato
Toasted Artisan Bun* ¥3,380

BBQ BACON BURGER

Steak Burger | Signature Spice Blend
Barbecue | Crispy Shoestring Onions
Cheddar | Smoked Bacon | Leaf Lettuce
Tomato | Toasted Artisan Bun* ¥3,380

SMASHED & STACKED

SERVED WITH SEASONED FRIES

LEGENDARY® SMASHED BURGER

2 Smashed Burgers | Cheddar | Bacon Onion
Jam | Cheese Sauce | Legendary Sauce
Pickles | Smoked Bacon | Toasted Artisan Bun*
¥3,580

THE CLASSIC SMASHED BURGER

2 Smashed Burgers | Shaved Yellow Onions
American Cheese | Lettuce | Tomato
Legendary Sauce | Pickles
Toasted Artisan Bun* ¥3,480

SPICY DIABLO SMASHED BURGER

2 Smashed Burgers | Monterey Jack Cheese
Pickled Jalapeños | Leaf Lettuce
Tomato | Spicy Mayonnaise
Toasted Artisan Bun* ¥3,380

SANDWICHES

SERVED WITH SEASONED FRIES

BBQ PULLED PORK SANDWICH

Smoked Pork | House-Made Barbecue Sauce
Coleslaw | Pickles | Crispy Shoestring
Onions | Toasted Artisan Bun ¥2,530

GRILLED CHICKEN SANDWICH

Grilled Chicken Breast | Honey Mustard
Monterey Jack Cheese | Smoked Bacon | Leaf
Lettuce | Tomato | Toasted Artisan Bun ¥2,380

MESSI CHICKEN SANDWICH

Milanese-Style Crispy Chicken
Mozzarella Cheese | Herb Aioli | Tomato
Arugula | Toasted Artisan Bun
¥2,880



TURN IT UP A NOTCH

Add a Smashed Patty* ¥800
Add Smoked Bacon ¥200
Upgrade to Onion Rings ¥500
Upgrade to Loaded Cheese Fries ¥400

FRENCH FRY DIPS ¥200

Ranch | Honey Mustard | Legendary Sauce
Spicy Mayo | Herb Aioli | Buffalo House-Made
Barbecue



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The Classic Smashed Burger



Messi Chicken Sandwich



BBQ Bacon Burger



Spicy Diablo Smashed Burger



Original Legendary® Burger



Legendary® Smashed Burger

BOWLS & SALADS

CAESAR SALAD

Romaine | Classic Caesar Dressing
Parmesan Crisps | Croutons | Shaved
Parmesan Cheese ¥1,980

Add Grilled Chicken ¥500

Add Grilled Steak* ¥1,200

COBB SALAD

Mixed Greens | Ranch Dressing | Tomatoes
Avocado | Egg | Blue Cheese | Bacon Charred
Roasted Corn | Crispy Onions ¥2,280

Add Grilled Chicken ¥500

Add Grilled Steak* ¥1,200

SOUTHWESTERN BOWL

Quinoa Corn Salad | Pickled Pico
Black Beans | Red Cabbage | Mixed Greens
Ranch Dressing ¥2,280

Add Guacamole ¥300

Add Grilled Chicken ¥500

Add Grilled Steak* ¥1,200

ADD ON SIDES

Seasoned Fries ¥580

Loaded Cheese Fries ¥980

Side Onion Rings ¥1,180

Mac & Cheese ¥1,280

Fresh Vegetables ¥680

Mashed Potatoes ¥580

Side Caesar Salad ¥980

Side House Salad ¥980



**SCAN TO VIEW OUR
GLUTEN-FREE MENU**

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Images are for illustration purposes only.

CLASSICS NEVER GO OUT OF STYLE



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DESSERTS

HOT FUDGE BROWNIE

Warm Chocolate Brownie | Vanilla Ice Cream | Hot Fudge | Chocolate Sprinkles | Whipped Cream | Cherry Regular ¥1,980 / Small ¥1,180

NEW YORK CHEESECAKE

NY-Style Cheesecake | Strawberry Sauce
Whipped Cream
Regular ¥1,580 / Small ¥980

SEASONAL FRUIT COBBLER

Seasonal Fruit Cobbler | Vanilla Ice Cream
Caramel Sauce
Regular ¥1,580 / Small ¥980

ICE CREAM

Choose from Vanilla or Chocolate
Regular ¥1,080 / Small ¥480

MILK SHAKE

Choose from Vanilla or Chocolate. ¥1,180

ROCKIN' JEWELRY DESERTS

An Indulgent Dessert Platter Featuring
Hot Fudge Brownie | Seasonal Fruit Cobbler
New York Cheesecake ¥2,840



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