



DINNER

LUNCH

BRUNCH

BEVERAGES

SPIRITS

## Khe-Yo Cocktails

Tequila Grapefruit

Blanco Tequila, Campari & Lime

**18**

Sake Paloma

Junmai Sake, Gin, Grapefruit, Ginger & Lime

**18**

Thai Chili Infused Vodka Cucumber

House Thai Chili infused vodka with cold pressed cucumber juice

**18**

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Khe-Yo Mule

Vodka, Tamarind, Ginger Beer & Lime

**18**

Warm Cider & Bourbon

Bourbon, Apple Cider, Lemon, Cinnamon & Ginger

**18**

Tamarind & Ginger Mimosa

Prosecco, Tamarind & Ginger

**18**

Lychee Martini

Vodka, Housemade Lychee Syrup & Lychee

**18**

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## Classic Cocktails

Aperol Spritz

Aperol & Prosecco topped with sparkling served over ice

**18**

Hot Toddy

Rye, Ginger & Honey

**18**

Espresso Martini

Stumptown Cold Brew, Khalua, Vodka

**18**

Sidecar

Cognac, Lemon, Lime & Orange

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**18**

Margarita (Tequila or Mezcal)

Classic Lime Margarita. Served over ice.

**18**

Aviation

Gin, Maraschino, Creme de Violet & Lime Juice

**18**

Gold Rush

Bourbon, Lemon & Honey. Served over ice.

**18**

Manhattan

Bourbon Manhattan. Served up or over ice.

**18**

Tom Collins

Dry London Gin, Lemon & Lime

**18**

Old Fashioned

Bourbon Old Fashioned

**18**

Daiquiri

Blanco Rum & Lime. Served up.

**18**

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## Sparkling Wine

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**Domaine Rolet, Crémant Du Jura Brut, Jura, France NV**

A tense, floral sparkler, this feels cool, crisp and linear. It has a salty mineral edge.

**17****64****Domaine Joseph Cattin, Crémant d'Alsace, Rosé, Alsace NV**

Bright, crisp & refreshing while exhibiting notes of apple, pear & white peach. This Sparkling has a dry yet long finish. This sparkling rose has fine bubbles.

**19****72**

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## Red Wine

**Salento, Primitivo Piluna, Puglia, Italy 2019**

Wild strawberry and dried marjoram notes are bright and fragrant in this round, light- to medium-bodied red. A zesty underpinning of aromatic ground spice lingers on the finish

**15****59****Tenute Falezza, Corvina Veronese, Veneto, Italy 2017**

Full bodied, velvety, balanced with a long finish. Grapes harvested at perfect phenolic ripeness.

**15****59****L'Eden, Bordeaux Blend, Medoc, Bordeaux, France 2016**

Cabernet Sauvignon Predominately. Medium-Full Bodied, Dark Fruits, & Velvety Finish.

**15****59****Bethel Heights Pinot Noir, Willamette Valley, Oregon 2019**

Fruity with a little oak. Raspberries, red cherries and vanilla. Also a little earthy. Medium plus acid,

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**Smith & Hook Cabernet Sauvignon, Central Coast CA, 2019**

Vibrant aromas of dark fruit and black currant with hints of sweet spice and toasty oak. Full-bodied and full of flavor with a round viscous mouthfeel backed with concentrated tannic structure carry through to a smooth finish.

**18****72****Altos Ibericos, Reserve Rioja, Spain 2015**

A nice Temolanillo from Rioja. Showing black currant, blackberry, cloves, vanilla and floral notes. Medium to high acidity and silky tannins. It has a good weight that are well balanced with acidity

**16****64****Finca La Emperatriz "Terruno" Tempranillo, Rioja, Spain 2011**

Ranging from medium to full-bodied with medium tannins and low acidity, carries a heady mix of sweet cherry and plums

**89****Chateau Rocher-Bonregard, Pomerol, Bordeaux, France 2015**

Cabernet Sauvignon & Merlot make up over 90% of this wine. The other 10% is Petite Verdot, Cabernet Franc & Petite Syrah. Full bodied with full rich dark flavors of black currants and raspberry.

**98****Domaine Drouhin Pinot Noir, Dundee Hills OR, 2017**

The 2017 Domaine Drouhin, offers a fragrant nose of bright black cherries, berry bramble, orange peel, golden brown spices and a touch of sweet oak. Layered behind are notes of red berries and rhubarb. Flavors of red plum, boysenberry and cassis mingle with a savory trio of white pepper, forest floor and sassafras.

**108****Secondo Marco, Amarone Valpolicella Classico, Veneto, Italy 2011**

Aromas and flavors of dried Morello cherries and warm baking spices are followed by a ripe but

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**Château Rauzan-Ségla, Margaux, Bordeaux, France 2015**

Deep ruby in appearance, Segla delivers aromas of blueberry and vanilla on the nose and developing lovely complexity after having some time to breath On the palate it is medium bodied with silky tannin

**190**


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## Sake

Takara Shuzo, Shochikubai Mio Sparkling Sake, Hyogo Prefecture {300 ML}

Refreshing, fruity and unique sweet aroma. Crafted in the traditional brewing style, with rice, water and Koji, Mio appeals to a wide range of tastes - a new sake for a new age.

**20**

Kubota, Junmai Daigingo, Niigata Prefecture {300 mL}

This premium junmai daiginjo variety has a fruity aroma with flavors of honeysuckle and Fuji apple with subtle notes of spiced pear.

**26**

Fukucho,Biho, Junmai Ginjo, Hiroshima Prefecture {300 mL}

This elegant and intense brew has a nose of wisteria and fruit, and hints at crisp muscat grapes. Using soft water and brewing by hand in a small batches

**33**

Nihon Sakari, Junmai, Hyogo {200mL carafe / 720mL bottle}

**14****52**

Hakutsuru Superior, Junmai Ginjo, Nada- Hyogo Prefecture

A Flowery and Fragrant Sake with Silky, well Balanced Smoothness. Notes of Blueberry & Melon with well balanced flavors of Pear and Strawberry

**14****52**

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**17****67**

Miwatari Petillant, Junmai-Ginjo, Nagano Prefecture {200mL carafe / 720mL bottle}

Despite undergoing hii-re (pasteurization) this sake retains the rich aroma and fresh taste of raw, freshly pressed sake. On the palate it shows soft and rich, with ripe peach aromas and the echo of Nagano Alps' terroir. subtle black currant tones and a vibrant acidity balance out the rice's umami, and lead into a long finish.

**19****76**

Sho Chiku Bai, Nigori-Unfiltered, Berkeley, CA - {200mL carafe / 720mL bottle}

Nigori emits the fruity aromas and flavors of ripe banana, vanilla, melon, strawberry, and creamy sweet rice custard. Its milky-white appearance previews the characteristically full, smooth palate of the nigori sake type. Nigori is unfiltered (cloudy) and great on its own or as a softly sweet after-dinner drink. Its bold, sweet, fruity flavors balance spicy and salty foods.

**15****59**

Yaoshin Shuzo, Gangi Mizunowa, Junmai Ginjo, Yamaguchi Prefecture {720mL}

This light and soft sake is pleasant and easy to drink. Mizunowa refers to the rippling waves that form when fish leap from the river surface.

**18****70**

Born Gold, Junmai Daiginjo, Fukui, Japan {720mL}

This is another great Daiginjo from a brewery known for making Daiginjo sake. "Gold" has an elegant nose comprised of green apple, sweet rice, plum skin, and peach aromas.

**18****74**

Kikusui Funaguchi, Honjozo, Nama Prefecture {200mL}

Off-dry, smooth finish, balanced sake. Honjozo sake is fortified with a neutral spirit for an extra

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punch.

**15**

Hot Sake

Nihon Sakari, Junmai, Hyogo {200 mL} carafe

**15**

Nanbu Bijin Daiginjo, Iwate Prefecture- Japan {720}

Made with local Ginotome rice milled down to 45%, lending the sake a delicate floral aroma and an exceptionally clean taste. Dry, juicy and full of umami

**145**

Fukuju, Junmai Ginjo, Hyogo, Japan {200mL carafe / 1800mL bottle}

Complex and rich aroma with mixed wood spicy. Fresh and crispy mouth feel with well balanced medium body. Long aftertaste with elegant umami.

**17**

**150**

Ohmine, Junmai-Daiginjo, Mine City, Yamaguchi Prefecture {720mL}

Delicate, smooth, off-dry & light finish. Chef/Owner Phet's favorite sake.

**195**

Kikusui Kuramitsu, Junmai- Daiginjo, Niigata Prefecture {720mL}

Kuramitsu is crafted from rice that's been delicately milled to 23% of its original size. The heady, rice aroma tantalizes the senses before the first, fascinating sip. Mellow, melon tones smooth out the palate, releasing tension, then continues to soothe through every following glass.

**275**

Tatsuriki "Jingu" Junmai- Daiginjo, Hyogo Prefecture {720mL}

It took the brewery more than 120 hours to polish the rice down to 30% of its original size, resulting in this well-balanced sake with plentiful unami and an elegant floral aroma. This sake is named after an empress Regent Jingu, a Japanese empress who ruled beginning in the year 201

**300**

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3x {100mL} flights

**33**

Sanwashuruiichiko, Mugi, Shochu

This is the standard barley shochu, best described as "vodka light." Grainy, clean, and dry on the finish, lichiko is ideal for drinking neat, on the rocks, mixed in cocktails, in chuhai (equal parts shochu and juice).

**15**

## Beer

Sapporo, Lager, Japan 4.9% ABV (12oz draft)

**9**

Cigar City, "Jai Alai", American IPA, Florida 7.5% ABV (12oz draft)

**9**

Dupont, Saison Farmhouse Ale, Belgium – ABV 6.5%

**11**

Montauk Brewing Company, "Summer Ale", Session Ale, Montauk 5.6% ABV

**9**

Sixpoint, Crisp Lager, Brooklyn NY, ABV 5.4%

**9**

Ommegang, "Witte" Wheat Ale, Cooperstown, NY - 5.2% ABV

**9**

Asahi "Super Dry" Lager, Japan, ABV 5% ABV

**9**

Wolffer, Sparkling Dry Rose Cider, Long Island, NY - ABV 6.9%

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Henry D'Assay, Sauvignon Blanc, Touraine, France 2018

White peaches, nectarines and mandarin zest are the first hints on the nose. The acidity and sweetness on the palate are in perfect balance.

**17**

**68**

Pacher Hof, Kerner, Alto Adige, Italy 2018

Grape: 100% Kerner. Fruit forward, aromatic nose, Tropical fruits, lychee, syrup flavor with great balancing acidity. \*Khe-Yo staff recommendation

**16**

**64**

Blue Quail, Chardonnay, Mendocino County, CA 2020

The nose is fresh and bright with orchard fruit aromas and a touch of smoke and flint. Lush notes of ripe pear and apple blend with mouthwatering acidity to give backbone and verve.

**15**

**59**

Campos De Celtas, Albarino, Rias Baixas, Spain 2019

Bright and light golden in color. Aromas of apricot, pear and apples. A very friendly, easy-drinking but typical Albariño.

**13**

**51**

Elena Walch, Gewurztraminer, Alto Adige, Italy 2019

Gleams in intense straw yellow with hints of gold reflections. notes are mirrored in the bouquet – intensively aromatic notes of rose petals, flowers and spices.

**16**

Domaine Mittnacht, "Cuvée Gytaku", Riesling/Pinot Blanc, Alsace, France 2018

This is the perfect wine to pair with spicy food. Very well balanced and exhibits a long lingering finish. Very aromatic. Medium Body. \*Khe-Yo staff recommendation. Grapes: 40% Pinot Blanc, 30%

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Hugel, Riesling, Alsace, France 2013

Grape Varietal: 100% Riesling Tasting Notes: An open and airy Riesling, with deftly mixed flavors of apple blossom, star fruit, apricot and stone. Hints of spice and honey wind through the wine, lingering on the mouthwatering finish. Fruity and smooth.

**149**

Marc Colin, "1er Cru" Chassagne-Montrachet, Burgundy, France 2016

Grape Varietal: 100% Chardonnay Tasting Notes: Buttery and complex, exceptionally fresh and pure nose of lemon, wet stone, high-toned floral and soft spice notes. There is excellent richness, size and weight to the mineral-suffused medium weight flavors that possess good power before culminating in a saline, balanced, austere and persistent finish

**199**

Moreau "Les Clos," "Grand Cru" Chablis, Burgundy, France 2016

Grape Varietal: 100% Chardonnay Tasting Notes: Bright medium yellow. Reticent aromas of under ripe pineapple, white nectarine, crushed herbs and white pepper. Fruit and spice flavors conveying an impression of finesse and richness. The wine is jam-packed with ripe fruit from beginning to end, which combines with driving mineral and racing acidity.

**219**

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## Rose

Domaine Reverdy Ducroux, Sancerre Rose, Loire, France 2020

Light Salmon Colour, Fresh and Fruity With Flavour Of Red Fruits (Strawberry) and Yellow Peaches. Lovely Roundedness Between Acidity and Vinosity.

**18**

**72**

Bridge Lane, Rose, Long Island, NY, 2020

Cabernet Franc-based, Guava and Peach Blossom followed by flavors of Strawberry and Watermelon.

**12**

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Tamarind Ginger Soda

Tamarind Ginger Syrup, Club Soda & Lime serve over ice

**3**

Limeade

House made Limeade

**3**

Lychee Soda

House made Lychee syrup topped with sparkling water

**3**

Iced Tea

House made Iced Tea (unsweetened)

**3**

Loose Tea (served hot)

Green, Black, Pomegranate Oolong, Chamomile (decaf) or Lemongrass (decaf)

**5**

Stumptown French Press Coffee

French Pressed to order (Regular or Decaf)

**5**

Stumptown Cold Brew Coffee

Cold Brew or Nitro Cold Brew

**6**

Vietnamese Coffee

10 minute prep time. Stumptown coffee, served hot with a side of ice.

**6.50**

Soda

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3

Sparkling / Still Water Bottle (720mL / large)  
House filtered bottled water

5



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