

## MIXED

<b>Subarachii</b>	320
Rum, peach liqueur, strawberry liqueur, fresh pineapple, fresh orange	
<b>Kiri Bara</b>	350
Yuzu sake, sparkling sake, yellow chartreuse, lemon, mist of roses	
<b>Shibui</b>	320
Sweet potato shochu, ginger, lemongrass, matcha, foam	
<b>Tsuru</b>	320
Gin, mezcal, sake, coriander, ginger, lemon, shiso	
<b>Samurai Mule</b>	320
Vodka, lime juice, falernum syrup, ginger beer	
<b>Aoki Sour</b>	340
Bourbon, lemon juice, cherry blossom, cucumber, syrup, egg white, Angostura bitters	
<b>Sakura</b>	320
Gin, mezcal, yuzu citrus, lime, rose syrup	
<b>Ikigai</b>	320
Tequilla, rhubarb gin, lime, elderflower	

## FROM JAPAN

<b>Beer</b>		<b>Japanese Whiskey</b>	
Asahi Draught <i>by glass</i>	220	Suntory Whisky Kakubin	220
Asahi Draught <i>by pitcher</i>	520	Suntory old	399
Asahi Draught <i>by Tower</i>	1,250	Suntory Hakushu	440
		Suntory Yamazaki Single	2,650
		Malt 18 year old	
<b>Gin &amp; Vodka</b>		<b>Local Beer</b>	
Roku Gin	290	Heineken	240
Haku Vodka	290	Singha	240
Fever-Tree Indian or	95	Chang	220
Mediterranean Premium Tonic			

## PURE

Orange Juice	180
Watermelon Juice	180
Coconut Juice	180
Lime / Lemon Soda	180

## BREW

### Hot and Iced Coffee

Espresso	90
Double Espresso, Americano, Cappuccino, Latte, Iced Coffee	140

### Tea

<i>Selection of Dilmah Premium Tea</i>	140
Japanese tea	120

## KIDS

Watermelon Lemonade	125
Sweet Shirley Temple	125
Frosty Orange Smoothie	150
Peanut Butter Smoothie	125
Strawberry Raspberry Smoothie	150

## CLASSICS

### Water

Chang ( <i>Still / Sparkling</i> )	90
Fuji water (780 ml.)	270
San Pellegrino (250 ml / 750 ml.)	160 / 280

### Soft Drinks

Pepsi, 7 up, Mirinda Orange, Coke, Diet Coke, Tonic, Ginger Ale, Soda,	130
<i>Fever-Tree Premium Tonic:</i> Mediterranean, Indian	130

### Mocktails

Virgin Mojito, Virgin Colada, Sappari, Pinku, Peach Energy, Zen Smoothie	210
--	-----

# PREMIUM SAKE

	<b>Carafe</b>	<b>Bottle</b>
	300 ml.	720 ml.
<b>Tokubetsu Honjozo</b>	<b>950</b>	<b>1,350</b>
Made from polished rice, well-balanced and not too sweet. Mostly consumed warmed but also enjoyable chilled.		500 ml.
<b>Yuzu Shuwa</b>	<b>950</b>	<b>1,250</b>
Sparkling with fresh juice of yuzu, lemon and honey		720 ml.
<b>Hidden Yamahai Junmai Ginjo</b>	<b>1,750</b>	<b>3,600</b>
Distinct floral fragrance with an elegant taste, gold medal winner		
<b>Yamahai Honjozo</b>	<b>900</b>	<b>2,000</b>
Fragrant with an excellent balance between a strong flavor from rice and fruity notes		
	<b>Glass</b>	<b>Bottle</b>
<b>Sparkling Sake</b>	180 ml.	720 ml.
<b>Mizubasho Junmai-Ginjo Karakuchi</b>	<b>650</b>	<b>2,500</b>
The smaller bubbles, soft, creamy sensation at first. Beautiful dry taste.		

	<b>Carafe</b>	<b>Bottle</b>
	180 ml.	720 ml.
<b>Eikun Karaguchi Junmai</b> Like the word "Karaguchi" suggests, this is a dry junmai sake that is great for everyday casual drinking due to flavourful taste within dryness.	<b>590</b>	<b>1,990</b>
<b>Kirizan Dentou karakuchi</b> This classic sake retains its traditional dryness whilst having a certain sourness that gives it refreshing feel overall	<b>450</b>	<b>1,900</b>
<b>Tedorikawa Yamahai Jikomi Junmai</b> Brewed in the traditional "Yamahai" method, this junmai sake has a rich and full-bodied flavour with layer of fragrances that can be felt once swallowed.	<b>600</b>	<b>2,300</b>

## Light & Crisp

	<b>Carafe</b>	<b>Bottle</b>
<b>Ozeki Tarusake 1.8 l.</b> Woodsy aroma with a nice mild taste from storage in a "Yoshino-Cedar" barrel	<b>380</b>	<b>2,250</b>
<b>Ozeki Sake Gold 1.8 l.</b> Well balanced with an enjoyable dry taste can be served warm, chilled, or at room temperature	<b>520</b>	<b>2,400</b>
<b>Ozeki Sake Silver 1.8 l.</b> Well balanced with an enjoyable dry taste can be served warm, chilled, or at room temperature	<b>320</b>	<b>1,900</b>

# UMESHU

Very popular in Japan, Umeshu is a Japanese liqueur made of Ume apricot, alcohol and sugar.

	<b>Glass</b>	<b>Bottle</b>
	90 ml.	1.8 l.
<b>Nakano BC Kishuu Akai Umeshu</b>	<b>270</b>	<b>3,500</b>
<b>Nakano BC Kishuu Ryukucha Umeshu</b>	<b>270</b>	<b>3,500</b>

*Condensed, rich and well-bodied, to be mixed with soda or served on the rocks*