

DRINKS

飲み物

SOFT DRINKS & JUICE

COKE, COKE ZERO, SPRITE	4.0
STILL & SPARKLING WATER	4.0
CALPICO WATER	4.0
RAMUNE	4.0
ORANGE JUICE	4.0
APPLE JUICE	4.0
HOT GREEN TEA & OOLONG TEA	4.0
COLD GREEN TEA	4.0
WATERMELON SODA	6.0
PEACH SODA	6.0
MUSK MELON SODA	6.0
MANGO SODA	6.0

COCKTAILS

AMERICANO	15.0
CAMPARI, UNICO ZELO YUZU VERMOUTH, SODA, LEMON	
GYUSHA NEGRONI	18.0
SAKURAO GIN, CAMPARI, VERMOUTH, ORANGE	
VANILLA & SESAME SEED DAQUARI	16.0
HAVANA CLUB 3 YEAR YUM, FRESHLY SQUEEZED LIME, HOMEMADE SESAME & VANILLA SYRUP	
SHISO SMASH	18.0
SAKURAO GIN, LIME, APPLE & GINGER JUICE, SHISO	
GYUSHA RED EYE	15.0
TOMATO, KIRIN ICHIBAN BEER, SALT+PEPPER, LEMON, ARDBEG SCOTCH WHISKY SPRAY, ROSEMARY	
JAPANESE SUMMER	17.0
SAKURO GIN, BANANA & PEACH SYRUP, LEMON, FINISHED WITH YUZU SPRAY	
SANCHO OLD FASHIONED	18.0
CHILLI SAKE, WHISKY, ORANGE & ANGOSTURA BITTERS, SANSHO SUGAR SYRUP, SANSHO	
YUZUHATTEN	17.0
COPPER DOG WHISKY, UNICO ZELO YUZU VERMOUTH, MARASCHINO LIQUOR, LEMON	

JAPANESE BEER

	GLASS	JUG
DRAFT		
ASAHI SUPER DRY BLACK	12.0	28.0
RICH AROMA AND FLAVOUR YET SMOOTH - A RARITY FOR A DARK BEER. DEEP DARK FLAVOUR DERIVED FROM ROASTED MALT. CRISPNESS COMES FROM RICE AND CORN		
GYUSHA ORIGINAL	10.0	25.0
PALE LAGER, MALT AND HOPS MAKING FIRST PRESS OF THE WORT. CRISP, REFRESHING, AND MOSTLY DRY		
BOTTLE / CAN		
SAPPORO SILVER	13.8	
(CAN BEER: 650ML)		
KOSHIHIKARI ECHIGO BEER	15.0	
(BOTTLE: 500ML)		
KYOTO MATCHA IPA	18.0	
(BOTTLE: 330ML)		
NAGOYA AKA MISO LAGER "KIN SHACHI"	19.0	
(BOTTLE: 330ML)		
HAHN PREMIUM LIGHT	8.0	
(BOTTLE: 330ML)		

CIDER

KIRIN FUJI APPLE CIDER (BOTTLE: 330ML) 9.0

WINE

	GLASS	BOTTLE
WHITE		
821 SOUTH (2016)	8.0	30.0
SAUVIGNON BLANC MARLBOROUGH NZ FRAGRANT WITH TROPICAL AND CITRUS FRUIT		
LEO BURING (2018)		
RIESLING CLARE VALLEY SA	9.0	40.0
SCENTED WITH FRESH LIME JUICE, YUZU ZEST AND ORANGE BLOSSOMS WITH A TOUCH OF CRUSHED STONES. LIGHT-BODIED, DRY WITH REFRESHING ACIDITY, IT FINISHES LONG AND STEELY		
PENFOLDS MAX'S		
CHARDONNAY ADELAIDE HILLS SA	13.0	55.0
CLASSIC CHARDONNAY WITH WHITE STONE FRUITS AND A HINT OF AROMATIC WHITE FLOWERS AND BLOSSOM		
ROSEMOUNT LITTLE BERRY	8.0	30.0
PINOT GRIGIO ADELAIDE HILLS SA PASSIONFRUIT, TANGY CITRUS AND GREEN APPLES WITH SOME LIGHT GRASSY HERBACEOUS END NOTES		

	GLASS	BOTTLE
ROSE		
SQUEALING PIG ROSÉ (2018)	9.0	40.0
ROSÉ MARLBOROUGH NZ		
STRAWBERRY SHORTCAKE AND WATERMELON. NECTARINE AND WHITE CHERRY. REFRESHINGLY CRISP NATURAL ACIDITY BALANCED BY SWEETNESS FOR DRY FINISH		
CHATEAU DE L'ESCARELLE CUVÉE "PALM" ROSÉ (2018)	10.0	45.0
ROSÉ PROVENCE, FRANCE		
WATERMELON, STRAWBERRY AND PINK FLOWERS. DRY PALATE OF MEDIUM INTENSITY. LIGHT, CRISP AND REFRESHING		
RED		
PENFOLDS BIN 8 (2017)	18.0	90.0
SHIRAZ/CABERNET SOUTH AUSTRALIA		
RIPE, BALANCED FRUIT FLAVOURS ARE SUPPORTED BY SOFTLY INTEGRATED OAK RESULTING IN A SMOOTH RED WINE. CLASSIC AUSTRALIAN WINE STYLE IN AN EARLY DRINKING STYLE		
PENFOLDS MAX'S (2018)	13.0	55.0
PINOT NOIR TASMANIA, HENTY (VICTORIA)		
RASPBERRY, BLACK CHERRY, OLIVE TAPENADE AND OOLONG TEA ARE FRAMED BY A SUBTLE CHAR- TOAST CHARACTER. HINTS OF SEA SPRAY AND A DISTINCT CAMPARI NOTE LINGER		
WYNNS COONAWARRA ESTATE "THE GABLES" (2017) - LIMITED RELEASE	9.0	40.0
CABERNET SAUVIGNON SOUTH AUSTRALIA		
DARK CHERRY AND FRAGRANT DUSTY SPICE, WITH LINGERING SAGE AND THYME NOTES. BLACKBERRY, CHERRY, PLUM AND THYME, MESHING WITH SAVOURY FINE CEDAR NOTES. SOFT BUT SUCCULENT ACID AND SUPERFINE TANNINS. PERFECT WITH GYUSHA'S CURED MEAT PLATTER OR YAKINIKU		

	GLASS	BOTTLE
<p>PEPPERJACK GRADED MCLAREN VALE AU (2018)</p> <p>SHIRAZ MCLAREN VALE, SA</p> <p>HAND CRAFTED TO PARTNER WITH BEEF, HIGHLY CONCENTRATED WITH LOTS OF FRUIT. CONCENTRATED BLUE AND BLACK FRUITS, DARK CHOCOLATE AND HINTS MOCHA AND SAVOURY OAK NOTES. MATURED IN A COMBINATION OF FRENCH, AMERICAN AND HUNGARIAN OAK BARRELS FOR 15 MONTHS</p>	15.0	65.0
<p>SEPPELT THE DRIVES (2018)</p> <p>SHIRAZ VICTORIA</p> <p>"SPICE AND VIOLETS IS BACKED UP BY BLACKBERRY COMPOTE AND A HINT OF PEPPER. CEDARY OAK ACCOMPANY WELL-STRUCTURED TANNINS"</p>	8.0	30.0
<p>PAUL JABOULET AINE COTES DU RHONE PARALLELE 45</p> <p>GRENACHE BLEND RHONE, FRANCE</p> <p>HOLISTICALLY MANAGED VINEYARD, CERTIFIED ORGANIC. WELL STRUCTURED PALATE SUPPORTED BY WELL ROUNDED TANNINS, LOVELY GRAINY FRUIT FLAVOURS AND MINERAL TEXTURES, BRAMBLE BERRIES AND CURRANT, FRAGRANT WITH PIQUANT SPICE. SIX PARTS GRENACHE, FOUR PARTS SYRAH (SHIRAZ)</p>	9.0	40.0
<p>ST HUBERTS THE STAGS</p> <p>TEMPRANILLO VICTORIA</p> <p>RUSTIC, WITH SAVOURY SPICES, RED BERRIES, BRIGHT CHERRY AND POTPOURRI AROMATICS. MEDIUM BODIED AND SUPPLE, WITH CHERRY, CHOCOLATE AND TOBACCO NOTES. TEMPRANILLO TANNINS HAVE A POWDERY FEEL ABOUT THEM, LEADING TO A SAVOURY SPICE FINISH</p>	8.8	38.0

	GLASS	BOTTLE
<p>FINCA LAS MORAS (2018)</p> <p>MALBEC SAN JUAN, ARGENTINA</p> <p>COFFEE, CASSIS, AND SPICY OAK ON THE BACKGROUND. DARK VIOLET, CONCENTRATED, MEDIUM TO FULL BODY, BLACKBERRY STRUCTURE, CRISP ACIDITY, HIGH TANNINS, AND A MEDIUM MOCHA FINISH</p>	8.0	30.0
<p>BODEGAS FONTANA "MESTA" (2017)</p> <p>TEMPRANILLO UCLES, SPAIN</p> <p>CERTIFIED ORGANIC - BRIGHT RED FRUIT, LIQUORICE, VIOLETS AND TOASTY CARAMEL-BRULÉE. SOFTLY BALANCED, VELVETY TEXTURED MOUTHFEEL. VERSATILE, MEDIUM-BODIED FOOD WINE, EXCELLENT WITH RED MEAT</p>	8.0	30.0
<p>SPARKLING WINE</p> <p>SQUEALING PIG PROSECCO</p> <p>CITRUS FRUITS, SWEET LEMON AND GREEN APPLE, CREATING A LIGHT & FRESH SPARKLING PROSECCO, LINGERING FINISH</p>	9.0	40.0

SAKE

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	180ML	300ML	720ML
DASSAI JUNMAI DAIGINJO 45 (獺祭/山口)	21.0		78.0
RICE MILLED DOWN TO 45% OF THE ORIGINAL SIZE OF THE RICE GRAIN, CLEAN, SOFT AND SUBTLE, BALANCED AROMAS AND A MILD SWEETNESS. SUITABLE FOR ALL FOODS			
DASSAI JUNMAI DAIGINJO 23 (獺祭/山口)	47.0		188.0
RICE HAS BEEN MILLED DOWN TO 23% OF THE ORIGINAL SIZE OF THE RICE GRAIN; THE HIGHEST DEGREE OF MILLING, SUITS BOTH SUSHI AND YAKINIKU			
DASSAI BEYOND SPECIAL (獺祭/山口)			999.0
YAMAGUCHI RARE SAKE, UNPARALLEL SMOOTHNESS, CLEAN, COMPLEX FLAVOURS ENGULF THE PALATE, FOLLOWED BY A STUNNING LENGTH OF FINISH, SUITS ALL FOOD OCCASIONS			
KUBOTA MANJU JUNMAI DAIGINJO (新潟)	21.0		78.0
SMOOTH WITH AROMAS OF HONEYSUCKLE. LIGHT AND CLEAN WITH SUBTLE APPLES AND PEAR. BEST ENJOYED WITH SUSHI, SASHIMI AND OTHER SEAFOOD DISHES			
KIWAMI JUNMAI DAIGINJO		26.0	
BREWED WITH TABLE RICE, NOT USING SAKAMAI, SERVED CHILLED, ENJOYED WITH BOTH SUSHI AND YAKINIKU			
TARU SAKE JUNMAI HYOGO	18.0		
SLIGHTLY DRY SAKE MATURED IN BARRELS MADE FROM FINE YOSHINO CEDAR, PAIRING WELL WITH RICH, FULL BODIED YAKINIKU			
KAGATOBI JUNMAI DAIGINJO	23.0		88.0
LIGHT AND CLEAN, WITH A RICH FLAVOUR. GOES WITH BOTH SUSHI OR YAKINIKU, SERVED CHILLED			

	180ML	720ML
SHIKAIYOU YUMEGINKA JUNMAI DAIGINJO	17.0	58.0
LIGHT AND REFRESHING, CHARACTERISTIC OF A JUNMAI DAIGINJO, BALANCED SAKE FOR ALL FOOD OCCASSIONS		
BLACK LABEL JUNMAI DAIGINJO	39.0	150.0
2015 IWC CHAMPION SAKE WINNER. INTENSE AROMATIC STYLE WITH REFRESHING FLAVOURS OF MANGO AND TROPICAL FRUITS. SOFT WELL ROUNDED SAKE THAT GOES WELL WITH SASHIMI, SUSHI AND OTHER SEAFOOD		
KINMONSEKAIDAKA JUNMAI GINJO	20.0	75.0
RICH RICE FLAVOUR WITH FRUITY AROMAS, SUBTLE SWEETNESS, SLIGHTLY DRY		
KARATAMBA JYOZEN	19.0	70.0
RICH, DRY AND CRISP. GREAT ALL-AROUND SAKE FOR SEAFOOD, MEAT AND POULTRY		
SHIOKAWA YAMAHAI JUNMAI GINJO		
GENSHU "COWBOY"		68.0
FULL BODIED SAKE WITH COMPLEX LAYERS OF MUSKY FRUITS, STEAMED RICE AND CARAMEL. SMOOTH SAVORY SAKE PAIRS WELL WITH MEAT AND SEAFOOD		

	180ML	250ML	300ML
SAKE COCKTAILS			
MIKAN TANGERINE	22.0		
FRESH FRUITY TAKE ON THE CLASSIC JUNMAI MIXES SAKE WITH GENUINE JAPANESE MIKAN SWEET TANGERINES - SERVED OVER ICE			
HOMARE ALADDIN YUZU SHU			35.0
JUNMAI FUKUSHIMA JUNMAI BLEND MADE WITH YUZU. FRESH, EASY AND UNCOMPLICATED, SERVED ON THE ROCKS			
HOMARE ALADDIN JUNMAI SHU			35.0
JUNMAI FUKUSHIMA FRUITY AROMA COMING FROM "UTSUKUSHIMA YUME" YEAST, THIS PURE RICE LIQUOR HAS A NICE RICE ESSENCE THROUGHOUT AND A CLEAN AND SMOOTH FINISH. SERVED ON THE ROCKS			
HOMARE ALADDIN NIGORI SAKE			35.0
NIGORI FUKUSHIMA BANANA-LIKE AROMA, FLAVOUR OF SOFT RICE, SERVED ON THE ROCKS			
STRAWBERRY NIGORI SAKE			33.0
NIGORI MILD AND CREAMY APERITIF FROM NIGORI SAKE INFUSED WITH NATURAL STRAWBERRY JUICE CREATE A UNIQUE TASTE, SERVED ON THE ROCKS			
OZEKI YUZU SPARKLING SAKE		38.5	
APERITIF SPARKLING SAKE INFUSED WITH YUZU, SERVED ON THE ROCKS			
OZEKI PEACH SPARKLING SAKE		38.5	
APERITIF SPARKLING SAKE INFUSED WITH PEACH, SERVED ON THE ROCKS			

	SINGLE	DOUBLE	BOTTLE
JAPANESE WHISKEY			
YAMAZAKI 12 YEARS	15.0	30.0	
THE YAMAZAKI 12 LEADS YOU IN WITH FRUITY AROMAS AND A TOUCH OF HONEY, WITH A SMOOTH AND MELLOW BODY THAT'S CAPPED OFF WITH A DELIGHTFUL WOODY FINISH.			
YAMAZAKURA (山桜) BLACK LABEL	11.0	22.0	
YAMAZAKURA BLACK LABEL IS A JI-WHISKY (MADE BY A SMALL DISTILLER). THIS BLENDED WHISKY WAS INTRODUCED IN 2015 AND IS RARELY SEEN OUTSIDE JAPAN. SPICY WITH A HINT OF SWEETNESS AND A RICH OAK AND WOODY PEAT TASTE.			
JAPANESE GIN			
SAKURAO GIN	10.0	18.0	188.0
A CRAFT GIN THAT UTILIZES 9 KINDS OF BOTANICALS, INCLUDING FRESH CITRUS FROM HIROSHIMA, AND IS DISTILLED USING A COMBINATION OF STEEPING AND VAPOR METHODS. BESIDES 9 KINDS OF BOTANICALS FROM HIROSHIMA, 5 KINDS OF IMPORTED BOTANICALS SUCH AS JUNIPER BERRY AND CORIANDER SEED ARE ALSO USED. THE FUSION OF A CITRUS-LIKE AROMA WITH THE TRADITIONAL TASTE OF GIN IS THE MOST DISTINCTIVE FEATURE OF THIS GIN.			
JAPANESE VODKA			
SUNTORY HAKU VODKA	9.0	16.0	
MADE WITH 100% JAPANESE WHITE RICE, THE NAME HAKU® MEANS "WHITE" IN JAPANESE. THE WORD CAN ALSO BE READ AS "BRILLIANT" – A TRIBUTE TO THE CRAFT OF MASTERING A CLEAR, CLEAN, AND LUMINOUS VODKA. FILTERED THROUGH BAMBOO CHARCOAL, HAKU® HAS AN UNPARALLELED SOFT, ROUND, AND SUBTLY SWEET TASTE.			

	60ML	500ML	720ML
UMESHU (PLUM WINE)			
SHIKAIUO UMESHU	10.0	68.0	
AROMAS OF PLUM, RAISIN AND HONEY. MELLOW AND CHEWY WITH SWEET AND JUICY FLAVORS AND MILD ACIDITY.			
HONKE MATSUURA TOGARASHI UMESHU	33.0		388.0
LOCALLY GROWN RED CHILI PEPPER "HONKE MATSUURA TOGARASHI" IS BLENDED INTO THIS PLUM SAKE MADE FROM LOCAL GREEN PLUMS AND HIGH QUALITY JUNMAI SAKE. THE CHILI ADDS A KICK TO THE RICH, SWEET, AND SLIGHTLY SOUR UMESHU AND IT MAKES THE LIQUEUR A FAVORITE TO MANY. HAS A COMPLEX YET UNIQUE FLAVOR THAT WILL WET THE APPETITE. ENJOY CHILLED OR ON THE ROCKS.			
HOURAISEN AO SHISO KAORU UMESHU (BOTTLE OR SINGLE)	10.0		
THE AO SHISO KAORU UMESHU IS A CRISP UMESHU INFUSED WITH SHISO LEAVES GIVING IT A FANTASTICALLY FRESH AROMA.			
CHOYA UJI GREEN TEA UMESHU (UJI CHA UMESHU)			58.0
THIS IS A JAPANESE PREMIUM PLUM UMESHU AND KYOTO UJI'S PREMIUM GREEN TEA LEAVES TOGETHER TO MAKE THIS BEAUTIFUL GREEN TEA FLAVOUR UMESHU. WITH ITS REFRESHING FRAGRANCE, LIGHT SOFT TOUCH ON YOUR PALATE & SMOOTH LONG SEMI DRY FINISH, YOU WOULD ENJOY THIS UNIQUE UMESHU WITH MOST OF JAPANESE DISHES. DRINK STRAIGHT IN CHILL OR MIX WITH ICE. LOWER IN ALCOHOL THAN THE NORMAL CHOYA.			

720ML

CHOYA YUZU

68.0

MADE FROM REFRESHING CITRUS JUICE OF THE YUZU FRUIT FROM SHIKOKU-REGION TO CREATE A DELICATE AND FLORAL LIQUOR. ENJOY SIMPLY ON THE ROCKS, WITH MIXERS OR MAKE GREAT TASTING COCKTAILS.

NAKANO BC YUZU UMESHU

60.0

NAKANO BC YUZU UMESHU IS A UNIQUE BLEND OF YUZU JUICE WHICH IS EXTRACTED FROM YUZU GROWN IN THE MOST FAMOUS REGION FOR, CALLED SHIKOKU ISLAND. JAPANESE TOP 2 POPULAR FRUIT/CITRUS "UME & YUZU" BLENDED IN A PERFECT SENSE.