

SAKE

-JUNMAI DAIGINJO-

	gls / btl
TENKU <i>Dry, Crisp, Fruity, Floral <Hyogo></i>	/ 600
SENSHIN <i>Soft and smooth, clean <Niigata></i>	/ 180
DASSAI BLUE <i>light and silky <Yamaguchi>I (Hot Sake 180ml \$34)</i>	20 / 150
NABESHIMA <i>Soft and slightly floral <Saga> (Hot Sake 180ml \$32)</i>	19 / 120
GASANRYU KISARAGI <i>Bright, crisp, juicy <Yamagata> (Hot Sake 180ml \$26)</i>	16 / 90
HAKKAISAN <i>Dry, clean, smooth <Niigata> (Hot Sake 180ml \$24)</i>	14 / 75

-GINJO-

	gls / btl
KATSUYAMA LEI <i>Sweet, massive, relaxed <Miyagi> (Hot Sake 180ml \$34)</i>	20 / 150

-JUNMAI-

	gls / btl
KENBISHI MIZUHO <i>Aromatic, deep, rich <Hyogo> (Hot Sake 180ml \$30)</i>	18 / 110
SENCHU HASSAKU <i>Super dry and sharp, clean <Kochi> (Hot Sake 180ml \$26)</i>	16 / 90
SHICHIDA <i>Dry and rich <Saga> (Hot Sake 180ml \$26)</i>	16 / 90
YOSHINOSUGI NO TARUSAKE <i>Cedar, smooth, round <Nara> (Hot Sake 180ml \$24)</i>	14 / 75
Hakkaisan Tokubetsu Junmai <300ml> <i>Dry, clean, Rich <Niigata></i>	/ 36
House Hot Sake <360 ml>	28

WHISKY

-JAPANESE-

	1oz / 2oz
YAMAZAKI 18 YEARS <i>Woody and rich, decadent chocolate</i>	50 / 98
YAMAZAKI 12 YEARS <i>Smooth and soft with good sweetness</i>	18 / 34
HAKUSHU 12 YEARS <i>Summer fruits and smoke oaky malt</i>	18 / 34
Hibiki Harmony <i>rich with sweet fruit and floral aromas</i>	13 / 24
AO <i>fruity notes and smooth, sweet</i>	11 / 20
TOKI <i>Delicate honey, floral</i>	9 / 16
TAKETSURU <i>Spice picks up, with nutmeg and oaky vanilla</i>	16 / 30
YOICHI <i>Aromatic, malty, briny</i>	13 / 24

-SCOTCH & IRISH-

	1oz / 2oz
JONNIE WALKER BLUE LABEL <i>Rich, smoky, and fruity</i>	22 / 40
MACALLAN 18 YEARS <i>Smooth, Classic, sweet and smokey</i>	40 / 78
MACALLAN 12 YEARS <i>Classic, fresh, slightly sweet and smokey</i>	16 / 30
GLENFIDDICH <i>Characteristic sweet, fruity</i>	16 / 30
ARBEG <i>Peaty, Smoky, dry seagrass, slightly charcoal</i>	13 / 24
LAPHROAIG 10 YEARS <i>Big peaty slap, hints of seaweed</i>	13 / 24
BOWMORE 12 YEARS <i>Classic, smoky, fruity</i>	13 / 24
CHIVAS REGAL MIZUNARA <i>Gentle and creamy, grain-like sweetness</i>	12 / 22
JAMESON <i>Smooth, balanced, and light-bodied</i>	11 / 20
	9 / 16

-BOURBON-

	1oz / 2oz
BLANTON <i>Creamy feel like vanilla and caramel</i>	17 / 32
I.W.HARPER <i>Vanilla flavor with bursts of oak and spice</i>	11 / 20
MAKER'S MARK <i>Classic, sweet, smooth</i>	9 / 16
JACK DANIEL'S <i>Smooth, smoky, and sweet palate</i>	9 / 16

WINE

-RED-

gls / btl

BV Georges De Latour
Private Reserve Napa Valley (2019) / 280
Cabernet Sauvignon - (CA)

Cakebread Cellars Napa Valley (2021) / 195
Cabernet Sauvignon - (CA)

Amarone Della Valpolicella Classico / 140
Il Lussurioso (2019) Buglioni
Corvina, Corvinone, Rondinella, Croatina, Oseleta - (ITA)

Château de Pez, Saint-Estèphe (2020) / 110
Cabernet Sauvignon, Merlot
Cabernet Franc, Petit Verdot - (FR)

Cloudy Bay Marlborough (2021) / 95
Pinot Noir - (NZ)

Kaiken Ultra Mendoza (2020) 15 / 75
Malbec - (ARG)

DAOU Vineyards Paso Robles (2022) 15 / 75
Cabernet Sauvignon - (CA)

House Red Wine 14

-WHITE-

gls / btl

Far Niente Napa Valley (2022) / 180
Chardonnay - (CA)

Domaines Schlumberger / 90
Alsace Grand Cru Riesling Saering (2020)
Riesling - (FR)

Sterling Vineyards Heritage Collection 18 / 90
(2020)
Chardonnay - (CA)

Craggy Range 15 / 75
Te Muna Martinborough (2023)
Sauvignon Blanc - (NZ)

House White Wine 14

CHAMPAGNE

gls / btl

DOM PERIGNON / 500

Rare Brut Millesimé (2007) / 280

Roederer
Brut L'Ermitage Anderson Valley (2017) / 180

Ca'del Bosco / 110

VEUVE CLICQUOT <375ml> / 85

MOËT & CHANDON ROSÉ <375ml> / 75

BEER

ASAHI DRAFT 8

ORION <BOTTLE> 9

RYDEEN IPA <BOTTLE> 12

ECHIGO STOUT <BOTTLE> 8

SHOCHU

-Sweet Potato-

gls / btl

MORI IZO 22 / 180

TOMINOHOZAN 12 / 80

KUROKIRISHIMA 10 / 60

-Barley-

IICHICO FRASCO 14 / 98

IICHICO 10 / 60

-Rice-

TORIKAI 14 / 98

SHIRO 10 / 60

PLUM WINE & FRUIT SAKE

gls / btl

YAMADA JURO DAIGIN UMESHU 13 / 90

YUZUOMOI 13 / 72

COCKTAIL

HIGHBALL	14
<i>TOKI WHISKY with Soda</i>	
GREEN APPLE HIGHBALL	14
WAGYU FUSION	18
<i>Wagyu beef fat washed whiskey and vermouth, honey</i>	
MARTINI	16
<i>Gin base or Vodka base</i>	
ESPRESSO MARTINI	18
OLD FASHIONED	16
NEGRONI	16
MANHATTAN	16
KAMIKAZE	18
SCREW DRIVER	14
GIN TONIC	16
TORAJI MOJITO	18
TEQUILA SUNRIZE	16

- CHU-HI - *Shochu with soda or tea*

LEMON SOUR	12
TOWER OF LEMON	15
OOLONG-HI	12
JASMIN-HI	12
RED SHISO SOUR	13
UMEBOSHI SOUR	12
GRAPEFRUIT SOUR	12
YUZU SOUR	12
CALPICO-HI	12

BARFOOD

Only Bar Counter

ASSORTED KIMCHI	12
<i>Napa, Radish and Cucumber Kimch</i>	
MAZE NAMUL	12
<i>Seasoned Spinach, Spring, Radish & Carrot and Bean Sprout</i>	
A5 WAGYU YUKHOE	25
<i>Shredded Raw Beef Marinated in Special Yukhoe Sauce with Yolk on Top</i>	
RICE BURGER	18
FILLET SANDWICH	15
PISTACHIO	8
KAKINOTANE	8
<i>chili Rice cracker</i>	

CHOCOLATE	8
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- DESSERT - *Dining and Bar Counter*

VANILLA ICE CREAM	6
GREEN TEA ICE CREAM	6
ALMOND PUDDING	8
NEW YORK CHEESE CAKE	10