

# COCKTAILS

**KUNG FU PANDAN** - Think - Milk punch <sup>175</sup>

Luzhou Baijiu, Gunroom 2 Ports Rum, oolong tea, coconut, pandan, milk, lemon (clarified)

**WITCH DOCTOR** - Think - Gimlet <sup>175</sup>

Roku gin, Muyu Jasmine, palo santo, lime, vanilla, mint oil

**ELECTRIC FEEL** - Think - Margarita <sup>175</sup>

Ocho Blanco tequila, blood orange sake, sancho pepper, lime, agave, lemongrass foam, yuzu salt

**PRINCESS PEACH** - Think - Bellini <sup>175</sup>

Peach sake, Muyu Vetiver, dessert wine, sparkling wine

**SUDACHI SMASH** - Think - Vodka sour <sup>175</sup>

Absolut vodka, sudachi sake, coriander, shiso, lime

**MATCHA FIZZ** - Think - Gin fizz <sup>175</sup>

Roku gin, matcha, yuzu, vanilla, soda, egg white

**UME HIGHBALL** - Think - Highball <sup>175</sup>

Absolute vodka, umeshu, green tea, apricot shrub, ume soda

**MON CHERRY** - think - Gin & tonic <sup>175</sup>

Beefeater gin, Merlet cherry, Maurin Quina, kaffir lime, tonic water

**FORBIDDEN FIKA** - Think - Stiff milk punch <sup>175</sup>

Brugal 1888, Galliano vanilla, Mode cold brew, butter, oolong tea, tonka bean, lemon, cinnamon & umeshu tapioca, oat milk (clarified)

**ESPRESSO PATRONUM** - Think - Espresso martini <sup>175</sup>

Absolut vodka, Mr Black, espresso, miso, sesame

**KING TARO** - Think - Dessert <sup>175</sup>

Galliano vanilla, white cacao, taro, cream

NON ALCOHOLIC  
THIS WAY!



# NON-ALCOHOLIC

## • DRINKS

### COCO RHUBARB TONIC <sup>85</sup>

Rhubarb & coco tonic syrup, soda water

### HOMEMADE WHITE COLA <sup>85</sup>

Orange oil, nutmeg oil, coriander oil, orange flower blossom oil, lemon oil, cinnamon oil, citric acid, lime, gelatine

### SLEEPING WILLOW <sup>85</sup>

Yuzu, lavender, vanilla, maple verjus, non-alcoholic sparkling wine

## • SODA

KIMINO YUZU <sup>49</sup>

CHOYA UME <sup>55</sup>

PEACH SODA <sup>55</sup>

COCA COLA <sup>39</sup>

COCA COLA ZERO <sup>39</sup>

FANTA <sup>39</sup>

SPRITE <sup>39</sup>

THREE CENTS GINGER BEER <sup>45</sup>

THREE CENTS TONIC WATER <sup>45</sup>

THREE CENTS PINEAPPLE SODA <sup>45</sup>

THREE CENTS PINK GRAPEFRUIT SODA <sup>45</sup>

# DRINKS

## • BEER/CIDER ON BOTTLE <sup>33cl</sup>

HITACHINO NESTBEER NIPPONIA PILSNER, Kiuchi Craft Brewery, Japan, 6.0% <sup>125</sup>

HITACHINO NESTBEER DAI DAI IPA, Kiuchi Craft Brewery, Japan, 6.0% <sup>125</sup>

HITACHINO NESTBEER RED RICE ALE, Kiuchi Craft Brewery, Japan, 7.0% <sup>125</sup>

HITACHINO NESTBEER YUZU LAGER, Kiuchi Craft Brewery, Japan 5.5% <sup>125</sup>

ASAHI SUPER DRY, Asahi Breweries, Japan, 5.0% <sup>89</sup>

BERNARD GLUTEN FREE LAGER (50cl), Bernard Family Brewery, Czech Republic, 4.9% <sup>130</sup>

MIKKELLER JAPANESE RICE LAGER, Mikkeller Brewery, Denmark, 5.0% (44cl) <sup>135</sup>

S:T ERIKS RABARBER SUR, S:t Eriks Bryggeri, Sweden, 4.7% <sup>90</sup>

KIVIKS APPLE CIDER, Kiviks Musteri, Sweden 4.5% <sup>88</sup>

## • BEER ON TAP <sup>40cl</sup>

ASAHI SUPER DRY, Asahi Breweries, Japan, 5.0% <sup>98</sup>

SIGTUNA HAZY DAZE IPA, Sigtuna Brygghus, Sweden, 6.2% <sup>98</sup>

S:T ERIKS LAGER, S:t Eriks Bryggeri, Sweden, 5.0% <sup>92</sup>

LAGUNITAS IPA, Lagunitas Brewing Company, USA 6.2% <sup>99</sup>

WEIHENSTEPHANER HEFE WEISSBIER, Weihenstephaner, Germany, 5.4% <sup>95</sup>

BERNARD BOHEMIAN PREMIUM LAGER, Bernard Family Brewery, Czech Republic, 4.9% <sup>92</sup>

## • NON-ALCOHOLIC BEER & CIDER

ASAHI 0%, Asahi Breweries Japan, 0% <sup>60</sup>

HITACHINO NON ALE YUZU/GINGER, Kiuchi Craft Brewery, Japan, 0.3% <sup>75</sup>

SIGTUNA N.A.P.A NO ALKO PALE ALE, Sigtuna Brygghus, Sweden, 0.5% <sup>65</sup>

PIQUETTE SPRITZ, apple & pear cider, Frukstereo, Sweden 0.0% <sup>85</sup>

LOOKING FOR WINE OR SAKE?  
SCROLL FOR MORE BEVERAGES!



# WINE

## • SPARKLING

### GOSSET EXTRA BRUT

Champagne Gosset, Champagne, France

btl. gl.

1050 210

### CELEBRANDUM CAVA BRUT NV

Castell d'Or, Penedès, Spain

675 135

### BIRGIT PUR ROSE PET NAT

Birgit Braunstein, Burgenland, Austria

850 170

### BLOOMING MOUNTAIN PET NAT

Kamara Winery, Thessaloniki, Greece

825 165

## • WHITE WINE

### RIESLING KABINETT

Stein Und Fels, Weingut Brand, Pfalz, Germany

640 160

### RIESLING TROCKEN

H. Sichel Söhne, Rheinhessen, Germany

620 155

### COLLE MURELLO

Leonardo Bussoletti, Umbria Italy

700 175

### BOGLE CHARDONNAY

Clarksburg, California, USA

740 185

### VEIGA DA PRINCESA ALBARIÑO

Pazo do Mar, Rias Baixas, Spain

720 180

## • ORANGE WINE

### WILDER SATZ ORANGE (TAP)

Stein Und Fels, Weingut Brand, Pfalz, Germany

/ 150

### MICHIS FARM ORANGE

Michael Gindl, Weinviertel, Austria

660 165

# MORE WINE

|  |     |     |
|--|-----|-----|
| • ROSÉ WINE  | btl | gl  |
| VIGNES D'OC ROSÉ<br>SO Vignerons, IGP Pays d'Oc, France                    | 600 | 150 |
| • RED WINE   | btl | gl  |
| PUSZTA LIBRE! ZWEIGELT<br>Claus Preisinger, Burgernland, Austria           | 720 | 180 |
| M&T GASSIER CÔTES DU RHÔNE<br>Famillie Gassier, Rhonedalen, France         | 620 | 155 |
| BUSSOLETTI BRECCIARO<br>Leonardo Bussoletti, Umbria Italy                  | 700 | 175 |
| VIÑA ALMATE TEMPRANILLO<br>Alfredo Maestro, Castilla y León, Spain         | 680 | 170 |
| BLOCK NINE PINOT NOIR<br>Caiden's Vineyards, California, USA               | 740 | 185 |
| • UMESHU <sup>6CL</sup>  | btl | gl  |
| KIUCHI <sup>30CL</sup><br>Sparkling Umeshu, Kiuchi Brewery, Ibaraki, Japan | 485 |     |
| TENTAKA UMESHU<br>Tentakata Shuzo Co Ltd, Tochigi, Japan                   |     | 100 |
| KOZAEMON UMESHU<br>Nakashima Sake Brewing Co Ltd, Gifu, Japan              |     | 110 |
| KISHU MONOGATARI<br>Heiwa Shuzou Co Ltd, Wakayama, Japan                   |     | 95  |
| CHOYA KOKUTO<br>Choya, Osaka, Japan  |     | 95  |

SAKE THIS WAY ↓

# SAKE

## • CLASSIC SAKE

|  | 6 cl | 24 cl | btl  |
|--|------|-------|------|
| <b>TENTAKA ORGANIC JUNMAI</b><br>Junmai Shu, Tentaka Shuzo Co Ltd, Tochigi, Japan    | 100  | 400   | 1200 |
| <b>MISS VOON</b><br>Junmai Ginjo, Nakashima Sake Brewery Co Ltd,<br>Mizunami, Japan  | 110  | 440   | 1320 |
| <b>AMANOTO 35</b><br>Junmai Daiginjo, Asamai Shuzo, Akita, Japan                     | 135  | 540   | 1620 |
| <b>DEWAZAKURA OMACHI</b><br>Junmai Ginjo, Dewazakura Brewery, Yamagata, Japan        | 115  | 460   | 1380 |
| <b>TAMAGAWA 3U IWAI NAMA GENSHU</b><br>Junmai Ginjo, Kinoshita Brewery, Kyoto, Japan | 120  | 480   | 1440 |

## • SPARKLING & JUICY SAKE

|  |    |     |      |
|--|----|-----|------|
| <b>PUCHI PUCHI</b> <sup>30cl</sup><br>Suehiro Sake Brewery, Fukushima, Japan   | -  | -   | 485  |
| <b>HOMARE YUZU</b><br>Junmai Shu, Homare Sake Brewery Co Ltd, Fukushima, Japan | 85 | 340 | 1020 |
| <b>AMABUKI BLOOD ORANGE</b><br>Junmai Shu, Amabuki Sake Brewery, Saga, Japan   | 85 | 340 | 1020 |
| <b>AMABUKI MYTHIC PEACH</b><br>Junmai Shu, Amabuki Sake Brewery, Saga, Japan   | 85 | 340 | 1020 |
| <b>TENZAN SUDACHI</b><br>Junmai Shu, Tenzan Sake Brewery, Saga, Japan          | 85 | 340 | 1020 |

## • AGED SAKE

|  |     |   |     |
|--|-----|---|-----|
| <b>HANA HATO 8 YEARS</b><br>Enoki, Shuzo Co. Ltd, Hiroshima, Japan | 160 | - | 800 |
|--|-----|---|-----|

# FOOD

- SNACKS

KIMCHI POPCORN <sup>40</sup>

SWEET & SPICY CASHEW NUTS <sup>50</sup>

EDAMAME <sup>60</sup>

TEMPEH CRISPS <sup>65</sup>

- LIGHT DISHES

HIRAMASA SASHIMI, YUZU PONZU, HORSERADISH, DAIKON <sup>110</sup>

CABBAGE & TRUFFLE GYOZA, CHIVES, BROWN BUTTER <sup>99</sup>

SHRIMP & CRAB TOAST, SESAME, LIME, JALAPEÑO <sup>85</sup>

TUNA TARTAR, NORI TACO, WASABI, WAKAME, LIME <sup>95</sup>

MUSHROOM STEAMED BUN, SWEET SOY, CORIANDER, CREAM CHEESE <sup>78</sup>

PRAWN TEMPURA, YUZU-KOSHO, LEMON, TOGARASHI <sup>98</sup>

- MAINS

MISO GRILLED SALMON, BOK CHOY, TROUT ROE OVER RICE <sup>295</sup>

STEAMED SOLE, YUZU BEURRE BLANC, HOKKAIDO PUMPKIN, RICE <sup>299</sup>

ROBATA ENTRECOTE, SHISO&TARRAGON SAUCE, TOMATOES, MOCHI FRIES <sup>325</sup>

PORK CHOP TONKATSU, GOMA KALE SLAW, STEAMED RICE <sup>265</sup>

AUBERGINE, GOMA KALE SLAW, STEAMED RICE <sup>255</sup>

- SWEET

MOCHI ICE <sup>40</sup>

VANILLA ICE CREAM, CHOCOLATE & MISO SAUCE <sup>85</sup>

MATCHA & MANGO KAKIGORI, COCONUT, PASSIONFRUIT<sup>120</sup>

BLACK SESAME BASQUE CHEESECAKE, CHERRY <sup>110</sup>

ALLERGIES? PLEASE LET US KNOW!

# VEGETARIAN

- SNACKS

EDAMAME <sup>60</sup>

TEMPEH CRISPS <sup>65</sup>

- LIGHT DISHES

CABBAGE & TRUFFLE GYOZA, CHIVES, BROWN BUTTER <sup>99</sup>

MUSHROOM STEAMED BUN, SWEET SOY, CORIANDER, CREAM CHEESE <sup>78</sup>

- MAINS

AUBERGINE, GOMA KALE SLAW, STEAMED RICE <sup>255</sup>

- SWEET

MOCHI ICE <sup>40</sup>

VANILLA ICE CREAM, CHOCOLATE & MISO SAUCE <sup>85</sup>

MATCHA & MANGO KAKIGORI, COCONUT, PASSIONFRUIT<sup>120</sup>

BLACK SESAME BASQUE CHEESECAKE, CHERRY <sup>110</sup>

ALLERGIES? PLEASE LET US KNOW!

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