

# DRINK MENU



# SAKE JOURNEY EXPERIENCE



## SAKE FREE FLOW 90min

All you can drink our sake by the glass list

\$80

We will serve one type of sake in carafe, you can order next sake after finish carafe.

### HOKKAIDO | 北海道



KAMIKAWATAISETSU SHUZO Tokachi junmai  
上川大雪酒造 十勝純米  
Rice : Hokkaido grown rice  
Polish : 70% | N/A

A powerful and dry sake fresh and creamy , perfectly balanced with notes of blueberry and Umami. It is a very good table sake to fulfill sobas or raison.

Glass 90ml \$22  
Carafe 180ml \$42  
Bottle 720ml \$165

SWEET ———— ● ———— DRY

### AOMORI | 青森



HACHINOHE SHUZO Hassen isaribi tokubetu junmai  
八戸酒造 八仙 漁火 特別純米  
Rice : Aomori grown hanafubuki  
Polish : 60% | SMV +6

Light body, fresh, and dry with a short clean finish. The aroma is like green apple. Well-balanced umami and acidity. it goes particularly well with Hachinohe's specialties such as squid and mackerel.

Glass 90ml \$19  
Carafe 180ml \$36  
Bottle 720ml \$140

SWEET ———— ● ———— DRY

### AKITA | 秋田



ASAMAI SHUZO Amanoto Junkara  
浅舞酒造 天の戸 醇辛  
Rice : Ginnosei, Miyamanishiki  
Polish : 60% | SMV +10

The Sake is well-balanced, with a dry, earthy taste. It has a brilliant aroma and delightful acidity, with an easy-to-drink texture with a floral nose. It complements well with any cuisine.

Glass 90ml \$17  
Carafe 180ml \$33  
Bottle 720ml 130

SWEET ———— ● ———— DRY

### YAMAGATA | 山形



TATENOKAWA SHUZO Utsukushiki keiryu junmai daiginjo  
楯の川酒造 楯野川 美しき溪流 純米大吟醸  
Rice : Yamagata grown miyamanishiki  
Polish : 50% | SMV +3

This is a sake that shows off the best characteristics of the rice: a deep sharp citrus like acidity. A slightly reserved nose lends itself to an expansive rustic flavor.

Glass 90ml \$19  
Carafe 180ml \$36  
Bottle 720ml \$140

SWEET ———— ● ———— DRY

### YAMAGATA | 山形



KOJIMAYA SOHONTEN Untitled #1  
小嶋屋総本店 無題 壱  
Rice : Yamagata grown dewasansan  
Polish : 50% | SMV N/A

Featuring sweet nectarine aromas, coupled with melon and cherry flavors with a hint of yuzu peel. The elemental form of the four-step brewing method, Untitled #01 has a light yet complex flavor.

Glass 90ml \$22  
Carafe 180ml \$42  
Bottle 720ml \$165

SWEET ———— ● ———— DRY

### YAMAGATA | 山形



DEWAZAKURA SHUZO Daiginjo  
出羽桜酒造 大吟醸  
Rice : N/A  
Polish : 50% | SMV +4

It's characterized by a floral aroma typical of Daiginjo, a smooth and light texture, a refined and transparent taste with a beautifully crisp finish.

Glass 90ml \$20  
Carafe 180ml \$38  
Bottle 720ml \$150

SWEET ———— ● ———— DRY

## FUKUSHIMA | 福島



NINKI SHUZO Long terme sparkling junmai ginjo  
人気酒造 人気ー ロンターム スパークリング純米吟醸  
Rice : Gohyakumangoku  
Polish : 60% | SMV N/A

Cotton candy, water melon, pear, young green banana.  
Good balance of sweetness and acidity. Refreshing finish.

Glass 90ml \$18  
Bottle 720ml \$130

SWEET —●— DRY

## FUKUSHIMA | 福島



TAKAHASHI SHOSAKU SHUZO Aizu musume junmai  
高橋庄作酒造 会津娘 純米  
Rice : Aizu grown gohyakumangoku  
Polish : 60% | SMV +3

A gentle, fluffy texture that tenderly envelops the tongue. There's a subtle scent reminiscent of freshly cooked rice.

Glass 90ml \$18  
Carafe 180ml \$34  
Bottle 720ml \$130

SWEET —●— DRY

## IBARAKI | 茨城



URASATO SHUZO Junmai  
浦里酒造 純米  
Rice : Ibaraki grown gohyakumangoku  
Polish : 60% | SMV N/A

It's rather snappy, and the aftertaste is of rice. It is the type of wine that is delicious and goes down smoothly.

Glass 90ml \$22  
Carafe 180ml \$42  
Bottle 720ml \$165

SWEET —●— DRY

## TOKYO | 東京



TOSHIMAYA SHUZO Okunokami junmai  
豊島屋酒造 屋守 純米  
Rice : Hattannishiki  
Polish : 55% | SMV +1

Light pineapple aroma with a floral and earthy after note. Overt pineapple flavor with a hint of yogurt and slight nuttiness. A lean, fruit-driven sake with a creamy mouthfeel and a dry finish.

Glass 90ml \$18  
Carafe 180ml \$34  
Bottle 720ml \$130

SWEET —●— DRY

## KANAGAWA | 神奈川



NAKAZAWA SHUZO S.TOKYO junmai ginjo  
中澤酒造 松みどり S.TOKYO 純米吟醸  
Rice : Domestic rice  
Polish : 55% | SMV N/A

Aroma is like green apple and muscat. Elegant sweetness and acidity like white wine. The texture is smooth and velvety.

Glass 90ml \$22  
Carafe 180ml \$42  
Bottle 720ml \$165

SWEET —●— DRY

## TOCHIGI | 栃木



SENKIN Modern muku  
せんぎん モダン仙禽 無垢  
Rice : Sakura-shi grown yamadanishiki  
Polish : 50% | SMV -2

This signature product is made using yamadanishiki grown near the brewery. Intense perfumes of ripe fruits such as peach & pear, luscious texture, a juicy sweetness.

Glass 90ml \$18  
Carafe 180ml \$34  
Bottle 720ml \$130

SWEET —●— DRY

## NIIGATA | 新潟



MIDORIKAWA SHUZO Junmai  
緑川酒造 純米  
Rice : Gohyakumangoku  
Polish : 60% | SMV N/A

The sake was blended different vintage. Clean, smooth, and gracious. Mild and refreshing acidity. Elegant aroma.

Glass 90ml \$18  
Carafe 180ml \$34  
Bottle 720ml \$130

SWEET —●— DRY

## NIIGATA | 新潟



IMAYOTSUKASA SHUZO IMA for pairing with oysters  
今代司酒造 IMA 牡蠣のための日本酒  
Rice : Gohyakumangoku  
Polish : 55% | SMV -1

Using a special strain of yeast to create higher levels of malic acid. This creates a juicy acidity to lighten the palate after having oysters.

Glass 90ml \$16  
Carafe 180ml \$30  
Bottle 720ml \$120

SWEET —●— DRY

## ISHIKAWA | 石川



KAZUMA SHUZO Noto beef junmai  
数馬酒造 能登牛 純米  
Rice : Noto grown yumemizuho  
Polish : 70% | SMV N/A

Use 100% of edible rice "Yumemizuho " and brew it with kimoto. The sourness is enhanced to synergize with the rich taste of Noto beef, resulting in a fresh taste and mellow taste.

Glass 90ml \$19  
Carafe 180ml \$36  
Bottle 720ml \$140

SWEET —●— DRY

## ISHIKAWA | 石川



SHATA SHUZO Tengumai junmai daiginjo  
車多酒造 天狗舞 純米大吟醸  
Rice : Yamadanishiki  
Polish : 50% | SMV +3

It blesses your tongue with an elegant acidity. This acidity blends with a savory undercurrent to deliver an irresistible, semi-dry sake.

Glass 90ml \$18  
Carafe 180ml \$34  
Bottle 720ml \$130

SWEET —●— DRY



## FUKUI | 福井

MIKAWA SHUZO Maibijin Yamahai junmai  
美川酒造 山麩純米  
Rice : Gohyakumangoku  
Polish : 55% | SMV -1

The sake has a sweet and sour aroma reminiscent of yogurt or sour cream. When you taste it, a mellow sweetness is paired with a concentrated, rich acidity.

Glass 90ml \$20  
Carafe 180ml \$38  
Bottle 720ml \$150

SWEET —●— DRY



## TOYAMA | 富山

FUMIGIKU SHUZO Haneya kirabi junmai ginjo  
富美菊酒造 羽根屋 純米吟醸 煌火 生原酒  
Rice : Toyama grown gohyakumangoku  
Polish : 60% | SMV N/A

The sake brewed using the subterranean water of the Tateyama watershed, is characterized by its clean and pure taste. Floral fragrance and a well-balanced sweetness and umami.

Glass 90ml \$19  
Carafe 180ml \$36  
Bottle 720ml \$140

SWEET —●— DRY



## NAGANO | 長野

DAISHINSHU SHUZO Karakuchi tokubetsu junmai  
大信州酒造 辛口特別純米  
Rice : Nagano grown hitogokochi  
Polish : 70% | SMV +6

This Sake has a clean and dry flavour that makes it light and very drinkable. It has a slightly rich taste.

Glass 90ml \$17  
Carafe 180ml \$33  
Bottle 720ml \$130

SWEET —●— DRY



## AICHI | 愛知

MARUISHI SHUZO Nito banzai  
丸石酒造 二兔 萬歳  
Rice : Aichi grown banzai  
Polish : 70% | SMV N/A

The sweet and tart taste continues with a large volume and a wild taste. It is a sake that you can enjoy until the end with a firm aftertaste. Round texture & Harmony of faint bitterness and pleasant acidity.

Glass 90ml \$17  
Carafe 180ml \$33  
Bottle 720ml \$130

SWEET —●— DRY



## KYOTO | 京都

SHIRAKIKU SHUZO Ginshari tokubetu junmai  
白杉酒造 白木久 銀シャリ 特別純米  
Rice : Kyoto Tango grown sasanishiki  
Polish : 60% | SMV +5

The aroma is rich and gorgeous like tropical fruits. The texture is mellow, and the dryness and refreshing bitterness come out gradually. The finish is sharp and clean.

Glass 90ml \$18  
Carafe 180ml \$34  
Bottle 720ml \$130

SWEET —●— DRY



## KYOTO | 京都

MASUDA TOKUBE SHOTEN Tsuki no katsura junmai  
増田徳兵衛商店 月の桂 旭・純米  
Rice : Kyoto grown asahi  
Polish : 60% | SMV +2

The rice growing it under special pesticide-free organic cultivation with a farmer in Fushimi. Its milky flavour, like freshly cooked rice, spreads softly in the mouth.

Glass 90ml \$20  
Carafe 180ml \$38  
Bottle 720ml \$150

SWEET —●— DRY



## HYOGO | 兵庫

NADAGIKU SHUZO Junmai ginjo  
灘菊酒造 純米吟醸  
Rice : Hyogo grown yamadanishiki  
Polish : 60% | SMV -1

A classic Hyogo style junmai ginjo. Made using top grade yamadanishiki rice, this sake has great balance. An aromatic sake of light peach fruits and barely noticeable spice.

Glass 90ml \$20  
Carafe 180ml \$38  
Bottle 720ml \$150

SWEET —●— DRY



## SHIMANE | 島根

TAIUN SHUZO Yamahai junmai  
台雲酒造 山麩純米  
Rice : Yamadanishiki  
Polish : 65% | SMV N/A

The brewery was founded in 2021 by a Taiwanese, Chen Weijen san. Consist of mellow rice with well-balanced lactic acidity, and ends with smooth aftertaste.

Glass 90ml \$22  
Carafe 180ml \$42  
Bottle 720ml \$165

SWEET —●— DRY



## OKAYAMA | 岡山

KIKUCHI SHUZO Sanzen junmai daiginjo  
菊池酒造 燦然 純米大吟醸 雄町  
Rice : Okayama grown omachi  
Polish : 50% | SMV N/A

A very unique tasting sake made from the original sake rice, Omachi. Aromatic notes of grapefruit, mandarin orange and pomelo, well textured with a bit of bite on the palate.

Glass 90ml \$20  
Carafe 180ml \$38  
Bottle 720ml \$150

SWEET —●— DRY



## YAMAGUCHI | 山口

ASAHI SHUZO Dassai junmai daiginjo 39  
旭酒造 獺祭 純米大吟醸 磨き三割九分  
Rice : Yamadanishiki  
Polish : 39% | SMV +6

Soft, sweet scents of Cotton Candy, hints of Banana, Japanese pears. mid palate gives a crisp, clean, dry taste.

Glass 90ml \$24  
Carafe 180ml \$45  
Bottle 720ml \$180

SWEET —●— DRY

## EHIME | 愛媛



ISHIZUCHI SHUZO Junmai daiginjo  
 石鎚酒造 純米大吟醸  
 Rice : Matsuyama mii, Yamadanishiki  
 Polish : 50% | SMV 0

A calm and elegant handmade Junmai Daiginjo that has a nice fruity flavour, a hint of ginkgo nut with good texture and body.

SWEET ———— ● ———— DRY  
 Glass 90ml \$19  
 Carafe 180ml \$36  
 Bottle 720ml \$140

## KAGAWA | 香川



KAWATSURU SHUZO Sanuki cloudy  
 川鶴酒造 讃岐クラウドイ  
 Rice : Domestic rice  
 Polish : 70% | SMV -70

Creamy and aromatic, with a sweet and sour taste, like a Yakult, with a very pleasant lemon sourness. This fruity sake is low in alcohol and is exhilarating at first taste.

SWEET ———— ● ———— DRY  
 Glass 90ml \$13  
 Carafe 180ml \$22  
 Bottle 720ml \$88

## KOCHI | 高知



MUTEMUKA Junmai ginjo  
 無手無冠 純米吟醸  
 Rice : Shimanto grown gin no yume  
 Polish : 55% | SMV +3

Carefully selected Shimanto's sake rice is refined up to the 55% polished rice ratio, finishing up with gorgeous and fruity taste.

SWEET ———— ● ———— DRY  
 Glass 90ml \$19  
 Carafe 180ml \$36  
 Bottle 720ml \$140

## KOCHI | 高知



MINAMI SHUZO Junmai ginjo  
 南酒造 純米吟醸  
 Rice : Matsuyama mii  
 Polish : 50% | SMV +8

Gentle fruity aroma like a pear. The clean dryness and acidity give a well-balanced structure.

SWEET ———— ● ———— DRY  
 Glass 90ml \$20  
 Carafe 180ml \$38  
 Bottle 720ml \$150

## OITA | 大分



SANWA SHURUI Wakabotan junmai ginjo  
 三和酒類 和香牡丹 ヒノヒカリ 純米吟醸  
 Rice : Oita Usa grown Hinohikari  
 Polish : 50% | SMV -1

Mature notes of persimmon, peach granola and citrus. Satisfyingly full in flavour, with a cocoa nib finish.

SWEET ———— ● ———— DRY  
 Glass 90ml \$20  
 Carafe 180ml \$38  
 Bottle 720ml \$150

## FRANCE | フランス



WAKAZE Barrel pinot noir  
 WAKAZE バレル ピノノワール  
 Rice : Camarugu rice  
 Polish : 90% | SMV N/A

Designed as a tribute to Burgundian red wines, and made with Wakaze's Classic Junmai aged in Pinot Noir barrels. Light vanilla aromas, a smooth texture and a long and complex finish.

SWEET ———— ● ———— DRY  
 Glass 90ml \$24  
 Carafe 180ml \$45  
 Bottle 720ml \$180

# PREMIUM SAKE



## YAMAGATA | 山形

TATENOKAWA SHUZO Junmai daiginjo Nehan  
 楯の川酒造 純米大吟醸 涅槃  
 Rice : Soubu wase  
 Polish : 18% | SMV -2

This sake has a gentle and calm aroma, reminiscent of flowers, with pure sweetness. The taste changes with every moment.

SWEET ———●———— DRY      Bottle 720ml \$800



## YAMAGATA | 山形

DEWAZAKURA SHUZO Aged daiginjo yuki man man  
 出羽桜酒造 雪漫々 5年氷点下熟成  
 Rice : Yamadanishiki  
 Polish : 35% | SMV +4

Beautiful Daiginjo with pure aromas of apple, pear and melon aromas. This sake was aged for 5 years at -5 degrees Celsius. This allows it more complexity without sacrificing its ginjo aromas

SWEET ———●———— DRY      Bottle 720ml \$350



## FUKUSHIMA | 福島

SUEHIRO SHUZO Daiginjo Gensai  
 末廣酒造 大吟醸 玄宰  
 Rice : Yamadanishiki  
 Polish : 35% | SMV +3

Rich aroma of white peach and ripe nectarine. This sake melts on your palate smoothly, leading to a finish with a refined elegance.

SWEET ———●———— DRY      Bottle 720ml \$300



## HYOGO | 兵庫

BANJYO JYOZO Kurodashou takou 2020  
 萬乗醸造 久野九平次本店 黒田庄町田高 2020  
 Rice : Yamadanishiki  
 Polish : N/A | SMV N/A

The appearance is a beautiful silvery sparkling liquid, accompanied by rich aromas of white peaches and pears rising from the glass like a fruit basket, followed by the refreshing flavor of lemon verbena.

SWEET ———●———— DRY      Bottle 720ml \$250



## GIFU | 岐阜

WATANABE SHUZO Junmai daiginjo Irootoko  
 渡辺酒造 純米大吟醸 色おとこ  
 Rice : Yamadanishiki  
 Polish : 45% | SMV +3

Light melon aromas laced with cream cheese and rainwater. Complex and structured on the palate with a great depth of flavour that lingers. Elegant, well-textured yet light, with a slight crisp, mineral finish.

SWEET ———●———— DRY      Bottle 720ml \$170



## KOCHI | 高知

MINAMI SHUZO Junmai daiginjo  
 南酒造 純米大吟醸  
 Rice : Yamadanishiki  
 Polish : 40% | SMV +8

Gentle fruity aroma like a pear. The clean dryness and acidity give a well-balanced structure.

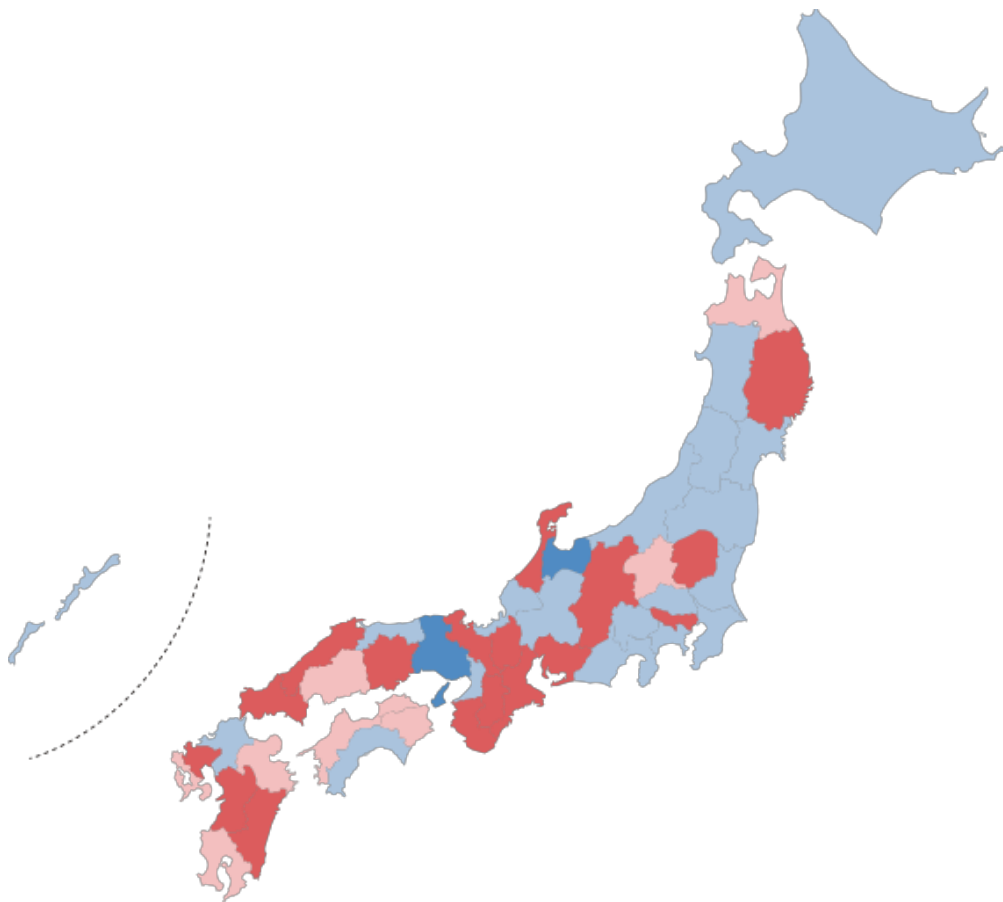
SWEET ———●———— DRY      Bottle 720ml \$180

# SAKE FLIGHT MENU



- No.1 精米 Seimai-buai (Polish)  
純米 Junmai  
純米吟醸 Junmai ginjo 60% or less  
純米大吟醸 Junmai daiginjo 50% or less
- No.2 シーフードと一緒に For seafood  
Made for oyster, Use Shiro koji, Kimoto style etc.
- No.3 肉と一緒に For meat  
Aged wine barrel, Made for beef,  
Record matched 97.8% yakitori with the sake etc.
- \$25
- \$25
- \$25

# SAKE MAP



## Light & Dry

**Hokkaido**  
**Tohoku** (Akita, Miyagi, Ymagata, Fukushima)  
**Kanto** (Ibaraki, Saitama, Chiba, Kanagawa)  
**Chubu** (Niigata, Fukui, Yamanashi, Shizuoka, Gifu)  
**Kinki** (Osaka)  
**Chugoku | Shikoku** (Tottori, Kouchi)  
**Kyushu | Okinawa** (Fukuoka, Okinawa)

## Rich & Dry

**Chubu** (Toyama)  
**Kinki** (Hyogo)

## Rich & Sweet

**Tohoku** (Iwate)  
**Kanto** (Tochigi, Tokyo)  
**Chubu** (Ishikawa, Nagano, Aichi)  
**Kinki** (Kyoto, Shiga, Mie, Nara, Wakayama)  
**Chugoku | Shikoku** (Shimane, Yamaguchi, Okayama)  
**Kyushu | Okinawa** (Saga, Miyazaki, Kumamoto)

## Light & Sweet

**Tohoku** (Aomori)  
**Kanto** (Gunma)  
**Chugoku | Shikoku** (Hiroshima, Kagawa, Tokushima, Ehime)  
**Kyushu | Okinawa** (Oita, Nagasaki, Kagoshima)



# WINE

Sparkling wine Prosecco	\$16
White wine Pinot grigio	\$16
Red wine Cabernet sauvignon	\$16

# BEER

SUNTORY Premium malt's	\$17
GARAGE PROJECT Hatsukoi 初恋 (can   barley & rice)	\$19
GARAGE PROJECT White mischief (can   wheat & peach)	\$17
GARAGE PROJECT Tiny XPA (can   non-alcohol)	\$15
SPECIFIC GRAVITY Classic IPA (bottle   Singapore beer)	\$18

# JAPANESE WHISKY

## HIBIKI BLENDEERS'S CHOICE

The inclusion of a few wine cask-aged whiskies in the mix results in a round, well-balanced flavor with incredible depth.

\$38

## SUNTORY WHISKY KAKU

A blend of bourbon-cask whisky from Yamazaki and Hakushu, this is a classic example of lighter Japanese whisky.

\$17

# JAPANESE SPIRITS

## SUNTORY ROKU GIN

Use the six Japanese botanicals Sakura flower, Sakura leaf, Yuzu peel, Sencha tea (green tea), Gyokuro tea (refined green tea) and Sanshō pepper.

\$18

## TATSUMI DISTILLERY Innaki Gin

The Gin is distilled from two different Shochu bases, Sake Lees Shochu & Chicory Shochu.

\$28

## MIZUHO SHUZO ORI-GIN

It is a craft gin born from Awamori prepared with Sakura yeast and 9 other Okinawan botanicals such as Juniper berries.

MIZUHO SHUZO OKINAWA ISLAND RUM –Blended- \$20

It is a blended rum filled with the charm of Okinawa, finished by blending unique rum sake made from brown sugar from 8 islands.

\$20

## SANWA SHURUI Wapirits Koji

Use 5 carefully selected botanicals for Koji spirit, Oita's Kabosu and Mint, Yuzu from Shikoku, Setouchi lemon, Mikkabi mikan.

\$17

## MEIRI SHURUI WA VODKA

It is carefully filtered Japanese white birch charcoal.

\$17

# SHOCHU & UMESHU

NISHIYOSHIDA SHUZO Tsukushi Shiro Fukuoka   Barley	\$18
SANWA SHURUI Iichiko 麦 Oita   Barley	\$15
HONBOU SHUZOU Daishizenrin Kagosima   sweet potato	\$22
SANWA SHURUI Iichiko 芋 Oita   Sweet potato	\$15
NEKKA Fukushima   Rice	\$20
MUTEMUKA Dabada hiburi Kochi   Chestnuts	\$16
MIZUHO SHUZO Awamori SHO Okinawa   Rice Shochu	\$22
NISHIYOSHIDA SHUZO Ume-shu Fukuoka   Plum	\$16
Choice of mixer Soda, Tonic water, Coke, Sprite	+\$2 (Water, On the rock is free)

# MOSS'S COCKTAILS

MOSS sweet potato   matcha   pine forest soda	\$27
Yuzu negroni yuzu sake   sherry   campari	\$20
Sake sangria sake   muscat   lime	\$18
Okinawa fizz Okinawa rum   pineapple sake   soda	\$22
Chocolate sake martini chocolate sake   vodka   whisky	\$20
Lychee sake martini sake   lychee liqueur   waporits koji	\$20
Melon martini Hokkaido melon wine   ROKU gin   vermouth	\$22
Berries daiquiri strawberry nigori sake   dark rum   cranberry	\$20
Houjicha jack coke Houjicha   whisky   coke	\$18

# CLASSIC COCKTAILS

Singapore sling gin   cherry brandy   benedictine   pineapple	\$22
Negroni gin   vermouth   campari	\$20
Margarita tequila   cointreau   lime	\$22
Old fashioned bourbon whisky   bitters   sugar	\$20
Martini ROKU gin   vermouth	\$22
Mojito rum   mint   lime   soda	\$22
Cosmopolitan vodka   cointreau   cranberry   lime	\$20
Long island ice tea Gin   vodka   rum   tequila   cointreau   coke   lemon	\$20
House spirits 45ml Gin, Vodka, Rum, Tequilla	\$15
Choice of mixer Soda, Tonic water, Coke, Sprite	+\$2
	(Water, On the rock is free)

# KOMBUCHA

**POUR  
BUCHA**



## What is Kombucha?

Kombucha is a fermented, lightly effervescent, sweetened black tea drink. Sometimes the beverage is called kombucha tea to distinguish it from the culture of bacteria and yeast. Juice, spices, fruit or other flavorings are often added.

### KOMBUCHA TASTING SET (60ml x 4)

\$18

#### No.1 YU SO CUTE Yuzu & jasmine 250ml

Smooth | Aromatic | Gentle jasmine note

Mixed of tangy lemon, sweet orange and acidic grapefruit

\$15

#### No.2 LIKE A ROSE Lychee & Rose 250ml

Blush pink liquid | Rose floral note | Sweet | Rosé inspired

\$15

#### No.3 MOM WOULD APPROVE Passionfruit & Vanilla 250ml

Fruity | Fresh | Bright | Vanilla bouquet

\$15

#### No.4 TOAST TO ME Grape 250ml

Sweet-tangy | like red wine

\$15

# NON ALCOHOL

KIMINO Yuzu sparkling 250ml	\$15
KIMINO Plum sparkling 250ml	\$15
idyll wild rhubarb 250ml	\$18
idyll pine forest 250ml	\$18
Aomori apple juice	\$9
Coca Cola	\$6
Coca Cola Zero	\$6
Sprite	\$6
Orange juice	\$6
Apple juice	\$6
Pineapple juice	\$6
Cranberry juice	\$6

# WATER

San pellegrino 1L (sparkling water)	\$12
Aqua panna 1L (still water)	\$12
Ice water	\$1
Warm water	\$1

# COFFEE & TEA

Green tea	\$8
Houjicha roasted tea	\$8
Coffee	\$5
Ice coffee	\$6
Espresso	\$5
Café latte	\$6
Ice café latte	\$7



ワイン  
WINE LIST



## SPARKLING 泡

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NV	LUMIERE Sparkling Koshu Yamanashi JAPAN / Grape : Koshu	180
NV	LAURENT PERRIER La Cuvee Champagne FRANCE / Grape : Chardonnay, Pinot noir, Meunier	180
2016	LELARGE PUGEOT Gueux Extra Brut 2016 Champagne FRANCE / Grape : Meunier, Pinot noir, Chardonnay	250
NV	LOU DUMONT Cremant de bourgogne brut Champagne FRANCE / Grape : Meunier	130
NV	KRUG Grande Cuvee 171eme Edition Champagne FRANCE / Grape : Pinot noir, Chardonnay, Meunier	560
NV	RUINART Blanc de Blancs Champagne FRANCE / Grape : Chardonnay	280
NV	CHANDON Rose Yarra Valley AUSTRALIA / Grape : Chardonnay, Pinot noir, Meunier	120

## WHITE 白

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2021	RUBAIYAT Koshi Sur Lie Yamanashi JAPAN / Grape : Koshu	160
2021	GRAPE REPUBLIC Bianco Yamagata JAPAN / Grape : Delaware, Niagara and Seibel	180
2021	FOLIUM Sauvignon Blanc Marlborough NEW ZEALAND / Grape : Sauvignon Blanc	150
2020	SATO WINES Chenin Blanc "Schisteux" Otago NEW ZEALAND / Grape : Chenin Blanc	180
2021	KUNOH WINES Narcissus Nelson NEW ZEALAND / Grape : Viognier, Sauvignon Blanc, Pinot noir	160
2021	FREEMAN Ryo-Fu Chardonnay Russian River Valley Sonoma Coast USA / Grape : Chardonnay	280
2021	CHANTEREVES Bourgogne aligote "Bas des ees" Burgundy FRANCE / Grape : Aligote	170
2020	LOU DUMONT Puligny Montrachet Burgundy FRANCE / Grape : Chardonnay	300

## Rose 桃

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2022	FOLIUM Rose Marlborough NEW ZEALAND / Grape : Pinot Noir	150
2021	TAKEDA WINERY Sans soufre rose Yamagata JAPAN / Grape : Muscat Bailey A	160

## ORANGE 橙

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2022	SATO WINES Pinot Gris L'Atypique Otago NEW ZEALAND / Grape : Pinot Gris	170
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## RED 赤

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2020	CHANTER Muscat Bailey A Yamanashi JAPAN / Grape : Muscat Bailey A	200
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2021	DOMAINE TAKAHIKO Nana Tsu Mori Hokkaido JAPAN / Grape : Pinot noir	320
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2022	LEGACY PEAK Chi Wen Cabernet Sauvignon Ningxia CHINA / Grape : Cabernet sauvignon	190
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2019	FOLIUM Pinot noir Marlborough NEW ZEALAND / Grape : Pinot Noir	150
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2021	KUNOH WINES Casablanca Nelson NEW ZEALAND / Grape : Pinot noir, Merlot, Malbec	180
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2020	SATO WINES La ferme de Sato " Sous bois" Otago NEW ZEALAND / Grape : Cabernet franc	180
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2019	STARK CONDES Stellenbosch Cabernet Sauvignon Stellenbosch SOUTH AFRICA / Grape : Cabernet Sauvignon	180
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2021	CHANTEREVES Nuits saint george Burgundy FRANCE / Grape : Pinot Noir	250
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2020	LOU DUMONT Gevrey Chambertin Burgundy FRANCE / Grape : Pinot Noir	280
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2018	DOMAINE KUHEIJI Savigny les beaune Burgundy FRANCE / Grape : Pinot Noir	210
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