

# Saké

## Sake Tasting Set

3 glasses Recommended Sake 30

## Sparkling

Awaibuki Sparkling Sake (720ml) 131

*Bottle-fermented, this sweet-sour sake has fine bubbles and swirling white lees that evoke regional snowfall.*

Hatsumago Biho (300ml) 46

*Natural gas in the sake creates delicate bubbles, gentle sweetness, and a smooth, refined rice aroma*

Small Tokkuri / Large Tokkuri / Bottle

## Junmai

Yonetsuru Super Dry 13 / 23 / –

*Carefully crafted, this sake offers a crisp taste with earthy umami and a refreshing finish, ideal for food pairing.*

## Junmai Ginjo

Tenjou Mugen Nama Chozō (300ml) 47

*"With a pear-like aroma and balanced umami and acidity, this smooth junmai ginjo namachozo pairs well with light dishes.*

## Tokubetsu Junmai

Tenjo Mugen Umakuchi 21 / 37 / 78

*Award-winning premium sake to be enjoyed in any temperature range. Smooth mouthfeel, full of Umami.*

Kenkon-Ichi Karakuchi 21 / 37 / 78

*Classic type of savory and rice-y sake. Slight bitterness and crisp finish of white pepper.*

Hirotogawa 22.5 / 39 / 84

*Aromas of peach and melon, beautiful harmony of umami and sweetness, with slight bitterness and acidity in the finish.*

## Junmai Daiginjo / Daiginjo

Miyakanbai Junmai Daiginjo 28 / 49 / 105

*Modern style sake with bright fragrance reminiscent of pineapple and mango, sweet rice taste, refreshing sharpness and slight bitterness*

Kaze-no-Mori Akitsuho 657 93

*This sake offers gentle spritz and a refreshing palate. Notes of white grape and pear unfold over soft umami and light acidity, finishing with a clean, crisp lift. A signature bottle of the Kaze-no-Mori series, it represents the essence of the brewery's style.*

Miyakanbai - Shisui (720ml) 165

*Part of the EXTRA CLASS line, it features floral aromas and uses brewery-grown rice polished to 35% or less for exceptional elegance.*

Momokawa Shizuku Daiginjo (720ml) 272

*This award-winning sake offers delicate white peach notes and lemon-like acidity, perfectly balancing rich, savory dishes.*

## Special Sake

Niwa no Uguisu Doburoku 23 / 41 / 88

*Unfiltered Sake with juicy fruit note of pear and hints of yoghurt. Elegant sweetness and very milky texture.*

Emishiki Monsoon, Kijo-shu 27 / 47 / 102

*This special sake offers soft aromas of banana and cream, with a rich, velvety texture and gentle sweetness. Its higher alcohol content brings smooth weight to the palate, finishing clean and crisp.*

## Fruit Sake

Miyakanbai Strawberry Sake 13

*Rich and sweet strawberries from Miyagi blended with high umami local sake*

Miyakanbai Yuzu Sake 13

*Organic yuzu from Umaji Village is hand-squeezed with zest and added to Miyakanbai Ginjo sake.*

Tenjo Mugen Yuzu Umeshu 13

*Refreshing yuzu and rich Japanese plum flavors.*

## White Wine

Viura - Chardonnay,

Terra Linda

8 / 42

La Mancha, Spain

*Aromas of ripe peach, pineapple, apple, pear, white flowers, and vanilla. Elegant and fresh, with a soft, long finish.*

Sauvignon Blanc, Peter Zemmer

12 / 60

Südtirol, Italy

*A crisp Sauvignon Blanc from the cool climate of South Tyrol. Bursting with fresh citrus, green apple aromas, and subtle herbal notes. Bright acidity and a clean mineral finish make this a refreshing dry white wine.*

Pinot Grigio Riserva Giatl Alto Adige DOC,

Peter Zemmer

16 / 80

Südtirol, Italy

*This wine showcases vibrant acidity and complexity, with hints of citrus and floral undertones, perfect for elegant sipping.*

Chablis, Guillaume Vignaud

16 / 80

Bourgogne, France

*A classic Chablis from the family estate of Guillaume Vignaud. Crisp acidity supports flavors of white stone fruit, flint, and minerality. A precise, pure expression of Burgundy's renowned Chardonnay terroir.*

Cuvée XII, Apostelhoeve

60

Maastricht, Netherlands

*Crafted from Müller-Thurgau, Auxerrois, and Pinot Gris, it offers delicate floral notes, orchard fruit, and a crisp, mineral finish. A graceful and refreshing expression of the Netherlands' oldest vineyard.*

Albariño Atlántico DO Rías Baixas,

Mar de Frades

73

Rias Baixas, Spain

*Mar de Frades specializes in wines that celebrate the harmony between ocean and vineyard. Fresh apple, lime zest, and a saline minerality define its profile, this coastal Albariño from Rías Baixas captures the essence of the Atlantic breeze.*

Conte Hugues, Tenuta Rapitala

89

Sicily, Italy

*From the volcanic soils of Sicily, this expressive white wine balances richness and elegance. Tenuta Rapitalà merges French finesse with Sicilian heritage, producing wines with vibrant fruit and refined acidity.*

Grand Reserve Chardonnay, DiamAndes

99

Uco Valley, Argentina

*Crafted at high altitude in Argentina's Uco Valley, this Grand Reserve Chardonnay from DiamAndes showcases Burgundian elegance with Andean vibrancy. Rich aromas of tropical fruit, toasted nuts, and vanilla unfold in a structured, full-bodied style.*

Piesporter Goldtröpfchen Riesling - Spätlese,

Grans-Fassian

113

Mosel, Germany

*From the prestigious Piesporter Goldtröpfchen vineyard in the Mosel, this late-harvest Riesling by family-run Grans-Fassian offers notes of peach, honey, and wet stone. A beautifully balanced wine with delicate sweetness and vibrant acidity.*

## Sparkling Wine

Martini Prosecco Extra Dry DOC,

Martini & Rossi

10/50

Veneto, Italy

*A classic Italian sparkling wine from Martini. Fruity notes of green apple and pear, with a light and crisp extra dry finish. Perfect as an aperitif or to start any celebration.*

Cuvée Préstige, Jean Aubry et Fils

121

Champagne, France

*Hand selected by our champagne supplier (Mijnchampagnemoment), made with 80% pinot noir and 20% chardonnay, a full bodied champagne that pairs very well with our Wagyu.*

Moët & Chandon Brut Impérial,

Moët & Chandon

156

Champagne, France

*Moët & Chandon's iconic flagship Champagne. Elegant layers of white flowers, citrus, and brioche aromas. A beautifully balanced brut with fine bubbles and a refined finish.*

## Rosé Wine

AIX, Maison Saint Aix

12 / 60

Provence, France

*Maison Saint Aix crafts this wine using the region's generous sunshine and cool nights, resulting in fresh aromas of red berries, citrus, and delicate florals. Crisp acidity and a refined finish make AIX Rosé a globally celebrated expression of premium Provence rosé.*

# Red Wine

## France

### Pinot Noir, Maison Centaurée

Pays d'Oc, France 8 / 42  
*A classic-style Pinot Noir from Burgundy, offering aromas of red berries and subtle spice. Elegant acidity and soft tannins define this approachable yet refined wine from Maison Centaurée.*

### Saint-Émilion Grand Cru “Saintayme”, Denis Durantou 14 / 72

Bordeaux, France  
*Crafted by the late Pomerol master Denis Durantou, this Grand Cru from Saint-Émilion shows ripe black fruit, violet, and refined oak. A supple, Merlot-driven red with graceful structure.*

### Haut-Medoc, Château Giscours 102

Bordeaux, France  
*From the esteemed Château Giscours in Margaux, this Haut-Médoc blends bold Cabernet fruit with the structure and elegance of classic Bordeaux. A polished and age-worthy wine.*

### Pernand-Vergelesses Premier Cru, Domaine Lucien Jacob 105

Bourgogne, France  
*A hidden gem from Côte de Beaune's premier cru vineyards. Red fruit, earthy undertones, and fine tannins define this classic Pinot from Domaine Lucien Jacob, a family-run traditionalist.*

## Iberian Peninsula

### Dominio de Atauta Tempranillo, Dominio de Atauta 22/112

Ribera Del Duero, Spain  
*Dominio de Atauta honors old vines and terroir with precision and passion. From over 1,000m altitude in eastern Ribera del Duero, this Tempranillo delivers deep concentration and vibrant minerality.*

### Finca Malaveïna DO Catalunya, Castillo Perelada 92

Catalunya, Spain  
*A flagship wine from the historic Castillo Perelada estate. From the single vineyard “Malaveïna” in Catalonia, this bold red delivers ripe fruit, spice, and velvety tannins.*

### Gran Reserva 904 Selección Especia, La Rioja Alta 256

Rioja, Spain  
*A benchmark Rioja from the legendary La Rioja Alta. Extended aging brings layers of dried fruit, tobacco, and balsamic notes. Silky texture and a long, graceful finish.*

## Italy

### Primitivo Salento Piluna, Castello Monaci 8 / 42

Salento, Italy  
*This sun-drenched Primitivo from Puglia shows rich fruit, spice, and a smooth finish. Castello Monaci blends modern winemaking with southern Italian tradition.*

### Barbaresco Riserva, Roberto Sarotto 18 / 91

Piemonte, Italy  
*Roberto Sarotto crafts wines with artisanal precision. A refined expression of Nebbiolo from Piedmont. Floral, cherry, and tobacco notes evolve with age, balanced by fine acidity.*

### Barolo, Roberto Sarotto 19 / 94

Piemonte, Italy  
*Known as the “king of wines,” this Barolo offers classic structure, elegance, and aging potential. A proud expression of Piedmontese tradition from Roberto Sarotto.*

### Chianti Classico Riserva, Agostino Petri 72

Tuscany, Italy  
*A traditional Chianti Classico Riserva with ripe cherry, violet, and subtle oak. Expressive Sangiovese from the historic Agostino Petri line by Ruffino.*

### Syrah di Macellaretto, Case Alte 104

Sicilia, Italy  
*From the cooler highlands of Sicily, this Syrah displays blackberry, spice, and earthy notes. A concentrated yet elegant wine from the boutique winery Case Alte.*

## New World

### Cabernet Sauvignon, Carnivor 10,5 / 52

California, USA  
*A bold, fruit-forward Cabernet from California, crafted to pair with meat. Ripe blackberry, vanilla, and toasted oak create a rich, smooth profile. Full-bodied and satisfying.*

### Finca Orellana Malbec 2017, Trapiche 94

Mendoza, Argentina  
*Trapiche is one of Argentina's most historic and respected producers. From the Finca Orellana single vineyard in Mendoza, this Malbec shows rich ripeness, balance, and depth.*

# Shochu

*Distilled drinks popular in Japan that pairs well with yakiniku*

Glass (neat or rocks) / Glass (with soda) / Bottle

## Classic

**Kuro Kirishima (720 ml)** 7 / 8,5 / 73  
*Rich sweet potato shochu made with black koji, which creates a round sweetness, with a distinctly crisp aftertaste. Recommended on the rock.*

**Ikkomon (500 ml)** 8 / 9,5 / 83  
*Brewed entirely with sweet potatoes that are cultured with a special mold to enable fermentation (imo koji). Unique sweet aroma and smoothness typical of imo shochu. Recommended straight or on the rock.*

**Sobagura (900 ml)** 8 / 9,5 / 83  
*While most soba shochu uses only about 30% buckwheat, this shochu is made using 67% buckwheat, using only the best parts of polished grains, for full soba flavor without bitterness. It is aged for more than 3 years, giving it a delicate roundness. Recommended straight or on the rock.*

## Premium

**MUGY (750 ml)** 9 / 10,5 / 80  
*Yellow flowers and wild fruit aromas. Enjoy it with soda, tea or ginger ale. Made with barley, aromatic lemongrass, and wine yeast, this shochu is unexpectedly bold and crafted specifically to drink with soda.*

**Bakkan Nasake-Shima (700 ml)** 10 / 11,5 / 83  
*Premium barley shochu, crafted on Hachijojima, an island south of Tokyo. It offers a smooth and mild flavor with aroma of roasted barley and a hint of chocolate. We recommend drinking it on the rock or with soda.*

**Yama Saru (720 ml)** 12 / 13,5 / 101  
*Brewed from barley, it has a sweet cocoa-like scent, and a lingering smokey taste. We recommend drinking it on the rocks or with hot water.*

**Yama Neko (720 ml)** 12 / 13,5 / 101  
*Sweet potato shochu with a citrus-like freshness, with sweetness derived from the sweet potato. We recommend drinking it with soda, water, or on the rock.*

# Japanese Whiskey

30ml / 60ml

**Yamazaki 12 years** 32 / 64  
*The flagship single malt whiskey from Japan's oldest whiskey maker, Suntory. On the nose, peach, pineapple, grapefruit, clove, orange, vanilla and Mizunara (Japanese oak) and coconut, cranberry and butter on the palate, with a long finish of sweet ginger and cinnamon.*

**Hibiki Japanese Harmony** 24 / 48  
*Among the most prestigious whiskeys in the world. A harmonious blend of innumerable malt and grain whiskeys which are meticulously blended to create a full orchestra of flavors and aromas.*

**Nikka Whiskey from the Barrel** 14 / 28  
*delivers rich, full flavors through complex blending, a higher ABV of 51.4%, and a meticulous "marriage" process, capturing the essence of "from the barrel" whisky*

**Tenjaku** 6 / 12  
*Rich and full-bodied, Tenjaku lets you experience a slightly spicy note with an oaky and sweet finish*

# Other Spirits and Liquor

30ml

**Roku Gin** 6,5  
*premium Japanese gin that embodies the essence of the four seasons of Japan. Made with six traditional Japanese botanicals and eight traditional gin botanicals, this exquisite gin offers a harmonious balance of flavours and a smooth finish.*

**Bacardi Superior White Rum** 6,5  
*A world-renowned white rum. Light hints of almond and vanilla, smooth and clean.*

**Haku Vodka** 7  
*A Japanese craft vodka made from high quality Japanese rice. Very smooth yet sweet and rich.*

**Umeshu (90ml)** 6.5  
With soda 9.5  
*Japanese plum wine known for its rich, fruity flavor and sweet-tart taste.*

## Beer

Kagua “Rouge” (330 ml)	9
<i>Rich and full-bodied Belgian-style dark ale with flavor of roasted malt and sansho peppers</i>	
Kagua “Saison” (330 ml)	9
<i>Fruity and dry farmhouse ale with refreshing yuzu aroma</i>	
Kagua “Blanc” (330 ml)	9
<i>Refreshing Belgian-style ale with a flavor of Yuzu and yeast-derived phenolic aroma</i>	
<b>Sapporo Premium Draft Beer</b>	
<i>The first beer of Japan</i>	
<small>*Since 1876, Sapporo has been the first beer brewed by the people of Japan, the brand that paved the way for all beers in the nation.</small>	
Large (500ml)	11,5
Small (250ml)	7,5
Bottle (330ml)	7,5
<b>Asahi “Super Dry” Draft Beer</b>	
Large (500ml)	12,5
Small (250ml)	8,5
Bottle (330ml)	8,5
Kirin 0.0 alcohol free (330ml)	5,5

## Stirred Cocktails and “Chū-Hai”

Moscow Mule	10,5
<i>Japanese vodka “HAKU” and fever-tree ginger ale</i>	
Gin Tonic	13,5
<i>Japanese gin “ROKU” and fever-tree tonic water</i>	
Tenjaku HighBall	10,5
<i>“Tenjaku” whiskey with soda</i>	
Kaku HighBall	11,5
<i>“Kaku” whiskey with soda</i>	
TGL High Ball	13,5
<i>Tenjaku whiskey, soda, lemon, ginger and honey</i>	
Oolong-Hai	10,5
<i>Shochu and oolong tea</i>	
Fresh Lemon Chū-Hai	10,5
<i>Fresh lemon juice, shochu and soda</i>	
Fresh Grapefruit Chū-Hai	11,5
<i>Fresh Grapefruit juice, shochu and soda</i>	
Calpico Sour	11,5
<i>Calpico syrup, shochu and soda</i>	

## Signature Cocktails

Plum Breeze	13,5
<i>A refreshing blend of sweet-sour umesbu, fresh shiso, and tart cranberry.</i>	
Yuzu Moshiso	14,5
<i>Mojito but with a Japanese twist, with yuzu and shiso</i>	
Sakegria	14,5
<i>Our Japanese take on sangria, made with sake</i>	
Yuzu Margarita	14,5
<i>A yuzu-infused margarita with bright citrus notes perfectly balanced with tequila.</i>	
Yuzu Shōgun	15,5
<i>A bold cocktail with zesty yuzu sake, Japanese gin and slightly spicy sancho pepper</i>	

## Dessert Cocktails

Matcha Kalmil	14,5
<i>A smooth blend of bitter matcha, rich Kablúa, and creamy milk.</i>	

## Mocktails

Virgin Yuzu Moshiso	9,5
<i>Mojito but with a Japanese twist, yuzu purée, lime, shiso and soda</i>	
Matsuri Punch	10,5
<i>Ramune, non-alcoholic gin and fresh fruits</i>	
Yuzu Samurai	11,5
<i>Non-alcoholic gin, sansho peppers, yuzu purée, pasteurized egg white, and lemon juice</i>	

## Non-Alcoholic Drinks

Mineral Water (still or sparkling)	7
Soft Drinks (cola, fanta orange, tonic water, ramune, iced tea, cassis, ginger ale)	4,5
Homemade Ginger Lemonade <i>With still or sparkling water</i>	4,5
Calpico	4,5
Cassis Calpico	5,5
Iced Oolong Tea	3,5
Iced Coffee	3,5
Iced Matcha Latte	5,5

## Hot Beverages

Coffee (Espresso or Lungo)		3,5
Cappuccino or Café Latte		4,5
Oolong Tea / Green Tea	Cup	3,5
	Pot	6
Matcha		4
Hot Matcha Latte		5,5