

@ DUO GALLERIA 7 Fraser Street, #01-62/65, Bugis MRT, S189356

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Bistro & Bar ST. Marc

The histroy of Chococro from St. Marc

The ChocoCro - a shortened name for a chocolate croissant. This delicious treat is made from a blend of beans from Ecuador and Ghana, and wrapped in croissant dough. There are also seasonal flavors. The ChocoCro was invented in the chain's second-ever location in 1985, the Shibuya-Inokashira Street shop, and has become a famous mainstay ever since.



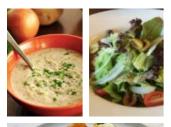
"Enjoying the aroma and biting into freshly baked bread is one of the simple joy in life"

Chococro	\$2.60	White Coffee Chococro	\$2.60
Matcha Chococro	\$2.60	Royal Milk Tea Chococro	\$2.60
Chocobox	\$13.00		

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Soup & Salad





Green Salad \$11.80

Caesar Salad \$13.80

Grilled Chicken Caesar Salad \$16.80

Smoke Salmon Caesar Salad \$19.80

Chips & Fries

Cheesy Salsa Nacho Chips	\$14.80
Truffle Fries	\$14.80
Mentaiko Fries	\$11.80
Bolognese Fries	\$14.80
Okonomiyaki Fries	\$17.80
Wasabi Aioli Sweet Potato Fries	\$15.80
Twin Fries	\$14.80
Luncheon meat fries & skinny fries	

Light Bites - Great for sharing

Tebasaki Very addictive tebasaki, perfect with beer. Seasoned with Japanese flavor sweet soy sauce, garlic and sesame. Toppped with roasted cashews nuts.	\$16.80	
Wasabi Mayo Chicken Crispy cut fried chicken with BB St.Marc recipe, mayo & wasabi on the side.	\$14.80	
Homemade Tori Karaage Crispy cut fried chicken with BB St.Marc's special homemade teriyaki sauce recipe.	\$14.80	
Edamame	\$5.80	
Salmon Bruschetta Bruschetta is an antipasto which is referred as hors d'oeuvre or simply an appetizer in the Italian cuisine. It is made by smothering bite sized bread with various types of toppings.	\$15.80	
Here we pair it with smoke salmon and our in house mango salad recipe from Japan. It goes well with red wines.	\$23.80	
Kanazawa Dynamite Oven baked mussels with masago (smelt roe) on top.	¥23.00	

Oven baked mussels with masago (smelt roe) on top.

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Signature Burger Series

St.Marc Wagyu Burger

\$24.80

Juicy beef wagyu patty blanketed in melted cheese, fresh tomato, lettuce, onion jam and prickles with brioche bun, served wuth extra crispy skinny fries.

St.Marc BBQ Burger

\$25.80

Juicy beef wagyu patty, crispy bacon with BBQ sauce, onion jam, sliced cheddar cheese, cornicorn in delicious Artisan brioche bun, served with extra crispy skinny fries.

St.Marc Soft Shell Crab Burger

\$26.80

The texture of a soft shell crab is unique. Normally deep fried, a light crunch gives way to the buttery soft meat inside. Pairing it with our in house mango salad, and charcoal brioche bun making it even more unique and special.

St.Marc Chicken Tonkatsu Burger

The seasoned chicken is coated with panko breadcrumbs that are so light and crispy when cooked. You get a satisfying crunch and then a taste of moist and juicy chicken. Drizzle with our in-house tonkatsu sauce, a thick and tangy Japanese vegetarian brown sauce, sandwiched by the crispy but fluffy charcoal bun.



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\$17.80





Signature Mochi Pasta

Carbonara BB St.Marc style Carbonara cream sauce with pork bacon.	\$17.80	Sepia Nero Squid ink cream, fresh squid, clam, cherry tomato.	\$19.80
Pomodoro Basil Tomato Sauce, fresh basil, grated Parmegiano cheese on top.	\$14.80	Chili Soft Shell Crab Here an iconic local dish – Chilli Crabs, pairin Japanese mochi pasta - The sweet, spicy and sauce coats itself on every strand of the chev	luscious
Salmon Mushroom Tomato Sauce, smoke salmon, mushroom, Parmegiano cheese on top.	\$25.80	pasta, go perfect with a crispy piece of deep shell crab.	fried soft
Bolognese Homemade bolognese beef meat sauce with Parmegiano cheese.	\$16.80	Bacon Aglio Olio For bacon lover, the ever popular aglio olio stir fry with garlic and bacon using our very own mochi pasta.	\$17.80
Mentaiko Cod fish ROE cream shimeji mushroom, edamame, spring onion.	\$19.80	Vegetarian Aglio Olio Tossed in a simple aglio olio sauce made with olive oil, lots of garlic, lacinato kale, and vega parmesan cheese.	

Made from 100% semolina durum wheat giving the signature mochi chewy texture

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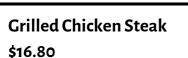
Australia Ribeye Steak

\$32.80

How do you like your steak to be?

- Rare
- Medium Rare
- Medium Well





A juicy and tender, homemade recipe marinated chicken steak grilled to perfection. A popular dish among our regular customers.

Super Crispy Breaded Chicken Chop \$16.80

Huge and juicy breaded chicken chop served with salad, crispy skinny fries and our homemade tartar sauce.

Upgrade to Truffle Fries at \$3!







Chef's Butter Salmon \$26.80

Pan fried butter salmon that yields a perfect crisp seared exterior while the interior stays nice and tender with Chef's butter sauce, served with in house recipe baby potatoes and red cabbage mango salad.



Chef's Tiger Prawn \$26.80

Tiger prawns grilled to perfection using St. Marc Japan's in house recipe, served with baked baby potatoes and red cabbage mango salad.



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Rice / Gohan



Salmon Teriyaki Don

\$25.80

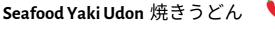
This teriyaki salmon recipe is a winner!. Homemade teriyaki sauce combine with mirin, sugar, soy sauce and sake. Pan fried the salmon to perfection. Drizzle the sauce on top to serve, making it perfect with a bowl of hot miso soup.

Japanese Chicken Terikayi Don \$18.80

A savoury and sweet of an authentic Japanese dish. Homemade teriyaki sauce combine with mirin, sugar, soy sauce and sake to marinate the chicken, and then grill to perfection. Drizzle the sauce on chicken and rice to serve, making it perfect with a bowl of hot miso soup.



Udon



\$18.80

A Japanese stir fry udon with a soy based sauce, seafood (squids & clams) and vegetables. noodles is smooth, slippery texture with a rich taste of 鲜.

Naruto Udon

\$12.80

The thick & chewy texture and slippery of the Japanese udon served hot in Japanese tsuyu savoury broth, sprinkled with thinly sliced green onions and slices of narutomaki and wakame.



Asari Shimeji Udon \$16.80

Asari & Shimeji (clams & mushroom) blend pefect with the Japanese Udon served hot in Japanese tsuyu savoury broth, sprinkled with thinly sliced green onions.

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BB ST. Marc Dessert Menu

For the Sweet Tooth

7uji Series

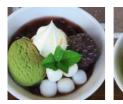
Mimicking the snow-capped Mount Fuji, is a warm puff pastries topped with vanila soft serve ice cream and drizzled with syrups.



Little Fuji \$8.80

Drizzled with caramel sauce.

Wagashi Series





Nara

\$8.80

Bitter sweet matcha jelly, black bean, red bean paste, matcha ice cream drizzled with black honey and finished with soy bean powder.



Classic Fuji

\$8.80

St. Marc Fuji with azuki red bean paste drizzled with black honey and finished with matcha dust.



Berries Fuji

\$8.80

\$8.80

St. Marc Fuji Series with strawberry dice and berries

Choco Banana Fuji

St. Marc Fuji series with banana and chocolate sauce.

A traditional Japanese confections using red bean paste and mochi or glutinous rice cake.

Gion

\$8.80

Azuki red bean paste, matcha Ice cream and rice balls topped with soy bean powder.

Miyako

\$8.80

Chewy warabi dover in soy bean powder, red bean paste, natcha ice cream and drizzled with black honey and finished with soy bean powder.

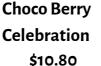
Parfait Series

"Cornflakes and Spongecake Base, Topped with Vanilla Soft serve"

Strawberry Heaven \$10.80

Vanilla gelato ice cream, diced frozen strawberries, drizzled with raspberry sauce.







A side of vanilla gelato ice cream, custard pudding, chocolate stick, diced frozen strawberries, drizzled with chocolate sauce.

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Choco Banana Split \$10.80

A side of Belgian chocolate gelato ice cream, custard pudding and freshly sliced bananas with chocolate sauce

Mango Fantasy

\$10.80

A side of pudding, mango prezel and a scoop of vanilla gelato ice cream. Drizzled with mango sauce.

Kyoto Delights

\$10.80

A side of gelato green tea ice cream, red bean paste, warabi mochi. Rice balls drizzled with caramel sauce.

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BB ST. Marc Beverage Menu

Cottee	НОТ	ICE
Freshly Brewed Coffee	\$4.80	\$5.80
Hot Vanila Latte	\$6.00	\$7.00
Cappuccino	\$5.50	\$6.50
Mocha	\$6.00	\$7.00
Cafe Latte	\$5.50	\$6.50
Flat White	\$5.50	\$6.50
Vietnam Coffee	\$5.50	\$6.50
Caramel Latte	\$6.00	\$7.00
Double Expresso	\$4.00	
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Chai Tea

Re

\$8.50

It is made with all natural ingredients with nothing artificial, served with organic soy milk.

	НОТ	ICE
Yuzu Tea	\$5.50	\$6.50
Ice Yuzu Soda Mochi		\$7.00
lce Yuzu Float		\$7.50
Matcha Latte	\$5.50	\$6.50
Homemade Chocolate	\$6.50	\$7.50

Milk Shakes



All You Need is Chocolate	\$11.80
A Salted & Shaken	\$11.80
Love You So Matcha	\$11.80
Strawberry of The Heart	\$11.80

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Tea

lce Tea	\$4.80
lce Lemon & Lime Tea	\$5.50
Hot Royal Milk Tea	\$5.50
lce Royal Milk Tea	\$6.50
Gryphon Tea by Pot	\$8.00
Osmanthus Sencha	
Pearl of the Orient	
• Lily of the field	
• White Ginger Lily	
• Earl Grey Lavendar	
 Nymph of Nile 	
• Hanami	
• Contessa Grey 💦 📍	
Dinosaur Chocolate 🛛 🚄	\$7.00
Dinosaur Latte	\$7.00
Dinosaur Matcha	\$7.00
Soft Drinks -	
Coca Cola	\$4.00
Coke Light	\$4.00
Sprite	\$4.00
Ginger Ale	\$4.00
— Juices —	
Lime Juice	\$5.50
Orange Juice	\$5.50
Pineapple Juice	\$5.50
Apple Juice	\$5.50
Cranberry Juice	\$5.50
Bottled Water	750 ml
Equil Big Natural Water	\$8.00
Equil Big Sparkling Water	\$8.00

		Lets	Chill & Chee
ASAHI Draft Beer Full Pint Draft or Black	\$12.00	CORONA 1 Bottle Beer	\$12.00
_{pecial} Price ! ASAHI Tower 3L Draft or Black	\$63.00	Special Price ! CORONA 5-Bottle Beer	\$49.00
Shandy Beer with Ginger Ale	\$12.00		
House Pour - The Drover, Shiraz - Australia		Glass	Bottle
A medium-bodied Shiraz successfully combining fruit and spice flo For the ultimate Shiraz experience, serve generously with a cut of Awards: DOUBLE GOLD MEDAL- Wine & Spirit Awards 'Best Val	perfectly cooked bee	Ş12.00	\$45.00
The Drover, Cabernet Sauvignon - Australia A medium-bodied Cabernet Sauvignon with ripe red berries stimu	lates the palate and i	nvigorates the senses.	\$45.00
Montgras Estate Merlot 2020 - Chile Palate: It is juicy, round and with soft tannins that makes it feel ve			\$45.00
HR Bloodstone Shiraz - Australia Palate: Flavours of ripe fruit, mulberry and blackberry finishe Fhis balanced shiraz shows rich fruit characters, a medium be			\$49.00
Domaine Puech Sentinelle Merlot - France Orgo /arietal: 100% Merlot Colour: Beautiful garnet colour Noso palate, fruity with a beautiful aromatic persistence.		rries, currant, raspberry.Palate: Soft	\$59.00
Domaine Bousquet Malbec 2020 - Argentina Ou Varietal: 100% Malbec Ageing: 100% French and American Palate: Blackberry, ripe plum and chocolate flavors with a ve	oak for 6 months &		\$59.00
Finca Lalande Malbec - Argentina Organic Colour: Deep violet. Nose: Red and black fruits with plum not elegant tannins. It has a balanced structure and a pleasant fi		f blue and blackberries with soft and	\$59.00
Chateau Landereau Bordeaux Supérieur - Franc		· • •	\$68.00
Varietal: 60% Merlot, 20% Cabernet Sauvignon, 20% Cabernet spicy, cassis and dark fruit character. Well-structured but with	h soft, sweet tannins		
Varietal: 60% Merlot, 20% Cabernet Sauvignon, 20% Cabern	aland	f flavour and finishes dry with perfect	\$83.00
Varietal: 60% Merlot, 20% Cabernet Sauvignon, 20% Cabernet spicy, cassis and dark fruit character. Well-structured but with Fiki Estate Single Vineyard Pinot Noir - New Ze Varietal: 100% Pinot Noir . Palate: The palate is full but soft weight and mouthfeel to create a wine of wide appeal.	aland with great length of	f flavour and finishes dry with perfect	\$83.00 \$128.00
Varietal: 60% Merlot, 20% Cabernet Sauvignon, 20% Cabernet spicy, cassis and dark fruit character. Well-structured but with Tiki Estate Single Vineyard Pinot Noir - New Ze Varietal: 100% Pinot Noir . Palate: The palate is full but soft weight and mouthfeel to create a wine of wide appeal. Quartz Reef Single Vine Pinot Noir - New Zeala Varietal: 100% Pinot Noir. Nose: Intense cherry and berry and	aland with great length of nd Organic omas Palate: Rich o	n the palate with dark cherry, subtle	
Varietal: 60% Merlot, 20% Cabernet Sauvi ^g non, 20% Caberne spicy, cassis and dark fruit character. Well-structured but with Tiki Estate Single Vineyard Pinot Noir - New Ze /arietal: 100% Pinot Noir . Palate: The palate is full but soft	aland with great length of nd Organic omas Palate: Rich o d a long vibrant fini:	n the palate with dark cherry, subtle	
Varietal: 60% Merlot, 20% Cabernet Sauvignon, 20% Cabernes spicy, cassis and dark fruit character. Well-structured but with Tiki Estate Single Vineyard Pinot Noir - New Ze Varietal: 100% Pinot Noir . Palate: The palate is full but soft weight and mouthfeel to create a wine of wide appeal. Quartz Reef Single Vine Pinot Noir - New Zeala Varietal: 100% Pinot Noir. Nose: Intense cherry and berry are loral and herbaceous notes. Excellent depth, fine tannins and	aland with great length of nd Organic omas Palate: Rich o d a long vibrant finis e oma dominate the l	n the palate with dark cherry, subtle sh. nose subtly, spiced with vanilla and	\$128.00

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BB ST. Marc Alcohol & Cock	tails Menu Lets	ı Chill & Che
(Vhite (Vine	Glass	Bottle
House pour - Chardonnay, The Drover, Australia A deliciously fresh Chardonnay with crisp fruit flavours accentuated with a pep of buttery oak.For the ultimate Chardonnay experience, served chilled and enjoyed with grilled chicken or fish.	\$12.00	\$45.00
Chardonnay, The Drover - Australia A deliciously fresh Chardonnay with crisp fruit flavours accentuated with a pep of buttery oak.For the ult experience, served chilled and enjoyed with grilled chicken or fish.	imate Chardonnay	\$45.00
Montgras Estate Chardonnay - Chile Intense and nice fruity aromas of melon, pineapple, ripe banana and subtle notes of honey.Palate with a generous textureFood	e: Very good acidity	\$45.00
HR Moonstone Pinot Grigio - Australia Palate: Refreshing white wine featuring delightful flavours of ripe pear and green apple. It is a nic that delivers a clean citrus finish typical of the Pinot Grigio style.	ely balanced wine	\$49.00
Tiki Estate Marlborough Sauvignon Blanc - New Zealand Palate: Dry to taste and medium-bodied, the palate has a fresh, rounded core packed with flavou along with fresh and dark herbs and subtle noted of thirst-quenching minerals, enlivened by gent acidity. This has good linearity and the wine carries to a lingering finish of passionfruit and tropic	tle, mouth-watering	\$78.00
Domaine Bousquet Chardonnay Torrontes - Argentina Organic Varietal: 60% Chardonnay, 40% Torrontes.it has a persistent and intense beginning on the palate fresh fruit and a lingering finish	e, with notes of	\$59.00
Chateau Vignol Entre deux mers - France Palate: In the glass, notes of orchard fruits, and white flowers, open to a juicy palate of gooseber	ry and tropical fruit	\$68.00

finishing with clean citrus notes. The harmonious balance of lush ripeness and ample, fresh acidity makes this an incredibly versatile white.

Japanese Cocktails & Mocktails

Lychee Mojito	\$15.80	Shirley Temple (No Alchohol)	\$9.00
	ÇIJ.00	Geraldine syrup, lime juice top up with sprite	
Strawberry Mojito	\$15.80	Kochi Empress Yuzu Frzz You will love the special taste of Sake & Vodka.	\$17.80
Yuzu Mojito	\$15.80	Choumame Pea Tea, Lime Juice, Triple Sec and Special Syrup	\$15.80
Mango Margarita	\$15.80	Coronariata Corona Pottla Taquila Tripla Soc	\$20.80
Strawberry Margarita	\$15.80	Corona Bottle, Tequila, Triple Sec	
Lychee Martini	\$15.80	Japan Red Eye Special mix of Tomato, Asahi Beer, Vodka and Garnish with Celery to complete the flavour.	\$15.80
Long Island Tea	\$15.80	Drift and Go Naked	\$15.80
Expresso Martini		Vodka, Lemonade, Beer, Orange Slice and Lemongrass	Ş1 <u>3</u> .00
Vodka, Kahlua Coffee Liqueur and single shot of St. Marc Espresso	\$15.80	Oyama Super Gin, Sake Rice Wine, Triple Sec, Orange Peel and Mint	\$16.80 Leaf



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BB ST. Marc Sake Menu

Sake 300ml

Gekkeikan Josen 300ml

Gekkeikan Horin Junmai Daiginjo 300ml

bodied, rich taste and fine, mellow aroma.

Using select rice polished to 50% of its original size, this ultrapremium "junmai daiginjo" sake is slowly fermented at low temperatures to give it a refreshing fruit like aroma and mild flavor. Enjoy chilled or room temperature.

Delicious with fresh fruit salad, lightly sweetened desserts, rich flavored meat dishes and spicy food. We are proud of "regular" type of sake with superior quality fits for various typical cuisine and can serve hot, warm and cold. Enjoy its full-

Gekkeikan Nigori Sake 300ml

Gekkeikan Nigori is a rough-filtered Junmai-shu. By definition Nigori means 'cloudy' and this style of sake is thicker and creamier in texture, with a milk-like appearance. The 'cloudiness' comes from the rice sediment which remains in the sake after it has been passed through a special coarse-mesh filter. The tradition of rough-filtering sakes has been used in Japan for many centuries.

Gekkeikan Gensen Sozai Junmai 300ml

Gensen-sozai means strictly selected ingredients. Brewing with special organic rice which is grown by "Sake Kasu", sake less. Sake Kasu : the less that remain after fermenting mash has been pressed.

Gekkeikan Kyo No Izumi Ginyo 300ml

The brand name "Kyo no Izumi" means Fountain in Kyoto. This sake has dry, clear and refreshing taste with fruity flavor for drinking cold. Gekkeikan locates in Fushimi, Kyoto where is well-known as place with pure underground water.



Gekkeikan Daiginjo 720ml

This sake is classified as a Daiginjo. Meaning it is special as the rice is milled to 50%, which is 20% more than a traditional sake. Slowly fermented at low temperatures in small batches, Daiginjo has fruity and refreshing taste. Produced from highly polished rice, this refined sake exhibits a rich, fruity Aroma. It is round and full on the palate, with an abundance of ripe fruit flavours.

Gekkeikan IWAI Daiginjo 720ml

This Daiginjyo is made of "Iwai" sake rice grown in Kyoto, and pure and fresh spring water of Kyoto Fushimi. This Iwai is especially suitable for making Daiginjo sake, which is generally called premium sake because of high contain of pure starch. With fruity aroma, full-body taste, elegant attack and smooth finish facsinate you. Good to be served chilled.









Gekkeikan Premium "NOUVELLE" Junmai 720ml

How can we pass down our 370-years history to next generations? This was the start of this product. Traditional Junmai sake is filled in stylish beautiful bottle. Taste/Body: Semi-Dry / Medium Body / Fruity aroma.

Kawaii Shiroi Litchi 720ml

Shiroi Kawaii series is a fruity milk based liqueur that is so famous and popular in Japan! Raw milk and plenty of lychee juice. A gorgeous scent that can only be expressed with premium fruits produced under excellent quality control. There is a milky feeling at the base of plenty of fruit juice, and it seems to gently embrace you.





\$35.00

\$31.00

\$35.00

\$39.00

\$39.00

\$118.00



\$63.00





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BB ST. Marc Japanese Whisky Menu Let's Chill & Cheers!

Double Shot \$32



Akashi Blue

A blended whisky reserved in Japanese Shochu cask (American Oak) around 2 years, aged in bourbon cask before finishing in sherry casks for 1 years. Nose : Fruity, slightly sweet, vanilla. Taste : Fresh, spice, oak, hints of peat. Finish : Medium, spicy, sweet.Less

Single Shot \$16



Nikka from the Barrell

A blended whisky created to deliver full flavors and richness of whisky "from barrels" which only blenders can sniff and taste. Nose: Medium-body with good balance. There are notes of cut flowers and fresh fruits, spice and a little oak. Palate: Full-bodied and punchy. Finish: Long, warming and fruity with a little oaken spice

Hatozaki Blended Whisky

A blended whisky from the Kaikyo Distillery, the Hatozaki blend sees the marriage of both malt and grain whiskies, including whisky distilled in Japan and imported stocks. Tasting Notes: Light in style with a rich backbone of malt whisky character. Cereal notes and a light sweetness allow for the whisky to be used in both highball and straight pours

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Hatozaki Pure Malt Whisky

All Hatozaki whiskies are the result of a twofold blending process. Hatozaki Pure Malt has a rich profile of sweet cereals and malty dried fruit with a light touch of smoke and honey on the finish.



Shin Blended Whisky

Blended with 2 years finished whisky of ex-bourbon and ex-sherry, which are both previously aged in Japanese Shochu cask (American Oak) for a year. Colour: Amber gold. Nose: Fruity, slight sweet, vanilla, citrus Palate: Fresh, spicy, oak, chocolate Finish: Medium, spicy, sweet, woody



Shinsei Blended Whisky

Born in the province of Yamanashi, at the foot of Mount Fuji. Surprisingly smooth yet complex, fruity, sophisticated and fresh. Very light woody and smoky scents with fruity aromas (pear, quince, citrus, pineapple and cherry). On the palate, its rich texture reveals sweet notes of butter biscuits and liquorice, with spicy hints and a very smooth finish of incense notes. Andreas Larsson best Sommelier of the World has awarded a great 93 points to SHINSEI Japanese Whisky!



Iwai Tradition Japanese Whisky

Manufactured at Mars's Shinshu Distillery, which is located in Nagano Perfecture at 798 meters above sea level. The environment of Shinshu Distillery is surrounded by granitic soil with crystal clear water source, which is perfect for the high standard whisky production. Vivid bright gold. Floral smell of malt and wood. Pleasant Smooth Finish Incredibly balanced, soft & layered Blended Japanese Whisky

Bottle \$198

Bottle \$158

Bottle \$128

Bottle \$148

Bottle \$178

Bottle \$168

Bottle \$178

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BB ST. Marc Japanese Whisky Menu Pets Chill & Cheers!



Togouchi Blended Whisky

An unblended whisky with a soft sweetness with rich minerals and grains blends a well balanced peat aroma and a malt whisky that has a soft sweetness like vanilla and chocolate. Utilize the youthfulness, the whisky has been finished with a light flavour but comes with a kick. Color:A light golden color Nose: It has A youthful aroma, but a slight peaty aroma can be noticed followed by sweet honey, nuts and corn flakes. Palate: It's has a light and mild taste. A sweet aroma that reminds you of grains and honey gives you a mellow feeling. Finish: The slightly peaty aroma dominates the aftertaste.



Togouchi Whisky 8 Years

A blend of grain spirits that have been matured over eight years in a Togouchi tunnel with a citrus aroma and a spiciness that reminds you of the fresh greenery in Togouchi and malt whisky with a well balanced peat fragrance and a soft sweetness like vanilla and chocolate. This whisky has been finished with a clear and dry taste and has earthy mineral characteristics and the fragrance of young grass. A light golden color. At first, one picks up a strong spicy aroma with earthy overtones followed by the smoky aroma of peat. It has a clean and dry taste. A spicy aroma that reminds you of young grass accentuates the dryness. Finish:A spicy and smoky peat aroma dominate the aftertaste.



Togouchi Whisky 15 Years

A malt whisky with a well-balanced peat aroma and a soft sweetness like vanilla and chocolate is blended with a grain whisky with luxurious citrus notes and a light flavor. A whisky with peat aroma, citrus notes and mellow flavor has been finished. Firstly delicate and elegant notes with sweet notes of fruits appear. Secondly fresh notes with spices and citrus develop.Palate:Mellow and smooth. Sweet notes of vanilla make smoky peat notes mild. Finish: Bitter chocolate and nuts notes and sweetness carry on.



The Hakushu Single Malt Whisky - Distiller's Reserve

Hakushu is the verdant single malt Japanese whisky born in Suntory's mountain forest distillery. Made from water with a rare softness and maturing in a lush forested microclimate, Hakushu's renowned single malt Japanese whiskies are blessed by the region's ever-changing seasons—each leaving their own verdant signature. Refreshingly herbal and gently smoky, Hakushu is embraced as the intriguing single malt Japanese whisky from the award-winning House of Suntory Whisky.



Yamazaki 12 Years Japanese Whisky

Yamazaki 12 Years Japanese Whisky; succulent with soft fruits. Yamazaki whisky is Suntory's flagship single malt, multi-layered with fruit & Mizunara aromas. From Yamazaki was born the surprising, delicate yet profound experience of a Japanese single malt whisky. Spiritual and deep, its signature multi-layered taste is highly praised by whisky connoisseurs all over the world. Colour: Pure gold Nose: Peach, pineapple, grapefruit, clove, candied orange, vanilla, Mizunara (Japanese oak) Palate: Coconut, cranberry, butter Finish: Long finish sweet ginger & cinnamon.

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- Other T&C Applies.

Bottle \$158

Bottle \$208

Bottle \$298

Bottle \$248

Bottle \$398



Roku - Japanese Craft Gin

In Japanese, Roku translates as the number six. Inside every bottle of Roku Gin, you will find six very special botanicals that are sourced in Japan. These represent Suntory's commitment to only use the best ingredients harvested from the best growing areas in Japan. Every aspect of Roku Gin is crafted by Japanese artisans with a centuries-old tradition of meticulous attention to detail. Nose: Cherry blossom and green tea provide a floral and sweet aroma. Palate: Complex, multi layered, yet harmonious flavour of various botanicals. Traditional gin taste in the base, plus characteristic Japanese botanical notes with yuzu as the top note. Smooth and silky texture.Finish: The crisp Japanese sansho pepper brings a little spiciness to the finish.



Akori Gin

A Spanish Gin produced as London Dry Gin but influenced by Japanese culture. Clearly reflected in this rice-based gin's nose of aromatic Japanese botanical. Palate is a citric touch with notes of Dragon Fruit and Kumquat, that evolves into a soft and velvety taste with hint of ginger.



Sakurao Gin

Distilling master uses 100-years of distilling techniques and know-how to select only the best ingredients from Hiroshima to create SAKURAO GIN. The gin uses 9 kinds of Hiroshima botanicals, such as juniper berry and coriander seed are also used for SAKURAO GIN ORIGINAL. "SAKURAO GIN ORIGINAL" of GIN DivisionChina Brewery Co., Ltd. (President : Koichiro Shirai) is a top class appraiser in the US "Los Angeles International Spirits Competition 2018 ", it was chosen as BEST OF GIN.

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Bottle \$148

Bottle \$138

Bottle \$168