



ikigai  
@ the venue

# BEVERAGE MENU

## DRAUGHT BEER



### ASAHI WHITE

ABV 5.2

Half Pint

\$ 7.00

Full Pint

\$ 12.00

Jug

\$ 28.00

Tower

\$ 65.00



### ASAHI BLACK

ABV 5

Half Pint

\$ 8.00

Full Pint

\$ 14.00

Jug

\$ 32.00

Tower

\$ 75.00



### KRONENBOURG

#### BLANC

ABV 5

Half Pint

\$ 7.00

Full Pint

\$ 12.00

Jug

\$ 28.00

Tower

\$ 65.00

## BOTTLED BEER



### HEINEKEN

ABV 5

Vol. 330ml

Bottle

\$ 9.00

Bucket of 5

\$ 40.00



### TSING TAO

ABV 4.7

Vol. 330ml

Bottle

\$ 9.00

Bucket of 5

\$ 40.00



### GUINNESS

#### DRAUGHT

ABV 4.2

440ml

Bottle

\$ 14.00

Bucket of 5

\$ 60.00

## HOUSEPOUR WINE



### FAMILLE PERRIN VENTOUX ROUGE

ABV 13, France

### FAMILLE PERRIN VENTOUX BLANC







ABV 13, France

Glass      Bottle

\$ 12.00      \$ 50.00

\$ 12.00      \$ 50.00

## PREMIUM RED WINE

	<b>VERAMONTE CABERNET SAUVIGNON</b> ABV 14 , Chile	\$ 60.00
	<b>MARRENON LES GRAINS MERLOT</b> ABV 12.5 , France	\$ 65.00
	<b>LOUIS LATOUR BOURGOGNE PINOT NOIR</b> ABV 13 .5, France	\$ 65.00
	<b>GRAND BATEAU BY CHATEAU BEYCHEVELLE</b> ABV 13 , France	\$ 65.00
	<b>MISHA'S VINEYARD IMPROMPTU PINOT NOIR</b> ABV 13 , New Zealand	\$ 70.00
	<b>FIRST DROP BAROSSA SHIRAZ</b> ABV 14.5 , Australia	\$ 70.00

## PREMIUM WHITE WINE

	<b>VERAMONTE CHARDONNAY</b> ABV 14 , Chile	\$ 55.00
	<b>PICINNI PINOT GRIGIO</b> ABV 13 , Italy	\$ 55.00
	<b>MARRENON LES GRAINS CHARDONNAY</b> ABV 12.5 , France	\$ 60.00
	<b>OYSTER BAY SAUVIGNON BLANC</b> ABV 13 , New Zealand	\$ 67.00
	<b>GREYWACKE SAUVIGNON BLANC</b> ABV 13.4 , New Zealand	\$ 70.00
	<b>BODEGAS VERDEJO</b> ABV 13 , Spain	\$ 62.00

# SCOTTISH WHISKIES

	30ML	Bottle
<b>BALVENIE 12 YEARS DOUBLEWOOD</b> ABV 46	\$ 12.00	\$ 188.00
<b>CHIVAS MIZUNARA</b> ABV 40	\$ 12.00	\$ 178.00
<b>JURA 12 YO SHERRY CASK</b> ABV 40	\$ 12.00	\$ 178.00
<b>GLEN GRANT 12 YO</b> ABV 43	\$ 12.00	\$ 178.00
<b>GLENDRONACH 12 YEARS ORIGINAL</b> ABV 43	\$ 12.00	\$ 198.00
<b>GLENMORANGIE 12 YEARS LASANTA</b> ABV 43	\$ 12.00	\$ 188.00
<b>GLENMORANGIE 14 YEARS PORTWOOD</b> ABV 46	\$ 14.00	\$ 238.00
<b>GLENFIDDICH 12 YEARS</b> ABV 40	\$ 12.00	\$ 188.00
<b>GLENFIDDICH 15 YEARS</b> ABV 40	\$ 14.00	\$ 238.00
<b>GLENFIDDICH 18 YEARS</b> ABV 40	\$ 18.00	\$ 248.00
<b>LAGAVULIN 16 YEARS</b> ABV 43	\$ 14.00	\$ 238.00
<b>MACALLAN 12 YEARS DOUBLE CASK</b> ABV 40	\$ 14.00	\$ 228.00

Prices before service charge and prevailing government taxes

# JAPANESE WHISKIES

	30ML	Bottle
KAMIKI ABV 48	\$ 13.00	\$ 178.00
UMIKI ABV 46	\$ 12.00	\$ 148.00
NIKKA FROM THE BARREL ABV 51.4	\$ 12.00	\$ 148.00
MATSUI KURAYOSHI SHERRY CASK ABV 43	\$ 14.00	\$ 208.00
HIBIKI HARMONY ABV 43	\$ 15.00	\$ 258.00
HAKUSHU DISTILLERS RESERVE ABV 43	\$ 16.00	\$ 258.00
YAMAZAKI DISTILLERS RESERVE ABV 43	\$ 16.00	\$ 258.00
YAMAZAKI 12 YO ABV 43	\$ 24.00	\$ 398.00



Prices before service charge and prevailing government taxes

# SPIRITS



## ROKU GIN ABV 43

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.

30ML	Bottle
\$ 14.00	\$ 178.00



## HENDRICKS GIN ABV 41.4

HENDRICK'S GIN'S unique flavour comes from roses and cucumbers combined with a divine blend of eleven other botanicals, and the use of two distinctly different stills. The result is an exquisitely balanced gin

\$ 14.00	\$ 178.00
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## HAKU VODKA ABV 40

Haku Vodka is distilled from hakumai - Japanese white rice - reflecting the clear and clean vodka. It's twice distilled and filtered through bamboo charcoal.

\$ 14.00	\$ 178.00
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## KOMASA ICHIGO STRAWBERRY GIN ABV 45

The sweet and refreshing aroma of strawberries with a deep and lingering finish of herbs. These seemingly contradictory personalities coexist without canceling each other out, and each sip will make you want to keep tasting this unique marriage.

\$ 16.00	\$ 178.00
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## MARTELL RED BARREL ABV 40

An Authentic Expression of the Martell Style Martell VSOP now aged exclusively in red fine-grained oak barrel. These fine-grained oak casks take longer to mature, a key factor in the new delicate and refined style of the Martell cognac, resulting in enriching fruity aromas.

\$ 14.00	\$ 188.00
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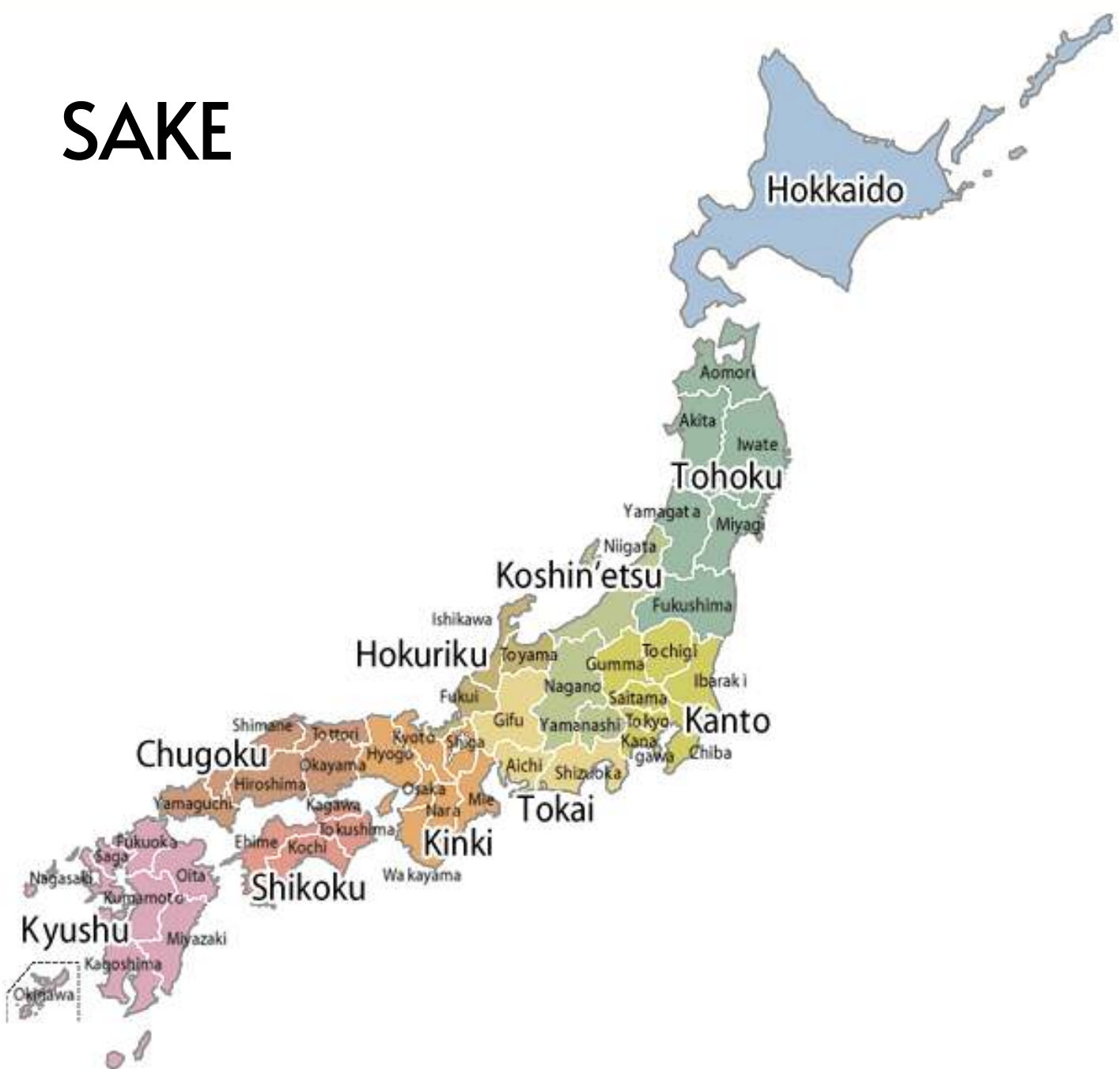
## MARTELL CORDON BLEU ABV 40

Martell Cordon Bleu is the cognac for true connoisseurs and has acquired legendary status since its creation by Edouard Martell in 1912. Its distinctive taste, characterised by a predominance of eaux-de-vie from the Borderies, and its timeless bottle design make it a classic, unequalled in the world of cognac.

	\$ 388.00
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# SAKE



**Akita:** Rich, memorable, unique sake. Very well brewed sake with fine lines of distinction.

**Fukushima:** Good Water & excellent rice. Expect sweet flavour, umami-rich smooth texture.

**Hiroshima:** Soft, excellent water. Rich sake on the sweeter note, with an overall mellowness.

**Ishikawa:** Soft mouthfeel, light & clear, but with fragrant & complex depth.

**Kyoto:** Smooth & silky, slightly sweet & fragrant sake.

**Niigata:** Very famous for very pristine, clean & dry sake.

**Yamagata:** Many different style of sake, but overall flavorful & fragrant.

**Nada:** One third of all sake in Japan comes from this region.  
Generally dry, sturdy & not so aromatic.

**Nagano:** Soft, light, often fragrant & very approachable.

**Shizuoka:** Lively, low acid & very easy to drink. Great with fresh fish.

**Fukuoka:** Big, rice-like flavours with moderate aromas.

**Okayama:** Sweet & full sake usually, but with a few exceptions.

# SAKE



## KIMINOI JUNMAI NAMA

\$ 26.00

ABV 15.5 | Polish 62% | SMV 2 | Vol 300ML

An unpasteurized sake that is smooth, with a gentle fresh and raw flavour with a clean finish. Versatile and refreshing.



## HIDEYOSHI HONJOZO NAMACHOZO HYOUTAN

\$ 28.00

ABV 14 | Polish 65% | SMV 0.5 | Vol 300ML

Pasteurized only once, this sake is youthful and vibrant, with notes of toasted nuts, fresh bread and lychee. Perfect for serving chilled with salads and fresh fish.



## SAWANOTSURU YAMADANISHIKI JUNMAI

\$ 29.00

ABV 14.5 | Polish 65% | SMV 3 | Vol 300ML

Made using only rice and rice koji. A liquor made with 100% rice grains without using any auxiliary ingredients.



## HIDEYOSHI LACHAMTE SPARKING SAKE

\$ 26.00

ABV 8.7 | Polish 65% | SMV -8 | Vol 280ML

This sparkling sake shows lively notes of white peaches and honeysuckle that are underscored by hints of toasted almonds and minerality. On the palate, this sake is demi-sec with a perfect texture and zesty acidity that unfold over a lengthy finish. Pair this effervescent treat with raw bar dishes, sushi, white meat, dessert, and spicy fare.



## HORIN JUNMAI DAIGINJO

\$ 30.00

ABV 15.5 | Polish 50% | SMV 2 | Vol 300ML

This sake has a delicate, fruity nose with hints of cantaloupe and honeysuckle, smooth mouth-feel and creamy body, with a clean aftertaste containing hints of pear.



## SAWANOTSURU YAMADANISHIKI JUNMAI

\$ 68.00

ABV 14.5 | Polish 65% | SMV 3 | Vol 720ML

Made using only rice and rice koji. A liquor made with 100% rice grains without using any auxiliary ingredients.



## TSUKASABOTAN JUNMAI

\$ 70.00

ABV 14.9 | Polish 50% | SMV 9 | Vol 720ML

Lush, smooth and incredibly balanced this sake drinks like a dream in your glass. There is a distinctive ripe balance of fruit tones such as Mandarin orange and peach.



## MIYANOYUKI JUNMAI

\$ 70.00

ABV 15.5 | Polish 50% | SMV -0.5 | Vol 720ML

Slowly fermented at low temperature, this Junmai is mildly dry with a hint of sweetness and rich in the flavors of rice.



## KIWAMI HIJIRI JUNMAI ICHIBAN SHIZUKU

\$ 70.00

ABV 15.5 | Polish 60% | SMV 3 | Vol 720ML

Refreshing tartness and aroma with pleasant and slightly dry texture. Good match with a wide range of cuisine. 2014 Gold Medal(Main Category), Fine Sake Award



## HOURAI JUNMAI HIDA NO TANBO

\$ 70.00

ABV 17 | Polish 60% | SMV 4 | Vol 720ML

Nose of lychee, light spice and brown sugar. Slightly earthy and nutty. Deep flavors on the palate, and bold textures with a gentle astringency on the finish.



## HARUSHIKA JUNMAI GINJO

\$ 70.00

ABV 15.9 | Polish 60% | SMV 1 | Vol 720ML

The tremendous nose on this superb Daiginjo is a vast array of watermelon, strawberry, banana, vanilla, and steamed koji (sweet) rice. This sake simply brings a flavor rush to the taste buds.



## IMAYOTSUKASA JUNMAI

\$ 72.00

ABV 15 | Polish 65% | SMV 4 | Vol 720ML

Quality rice, Gohyakumangoku, which is specially nurtured for smooth sake, charged with the natural spring water in Mt Senganatake, Niigata. Rich taste, mellow flavour, smooth & refreshing. Excellent with food that are rich in flavour and aroma.



## OYAMA TOKUBETU JUNMAI

\$ 72.00

ABV 15 | Polish 60% | SMV 1.5 | Vol 720ML

This sake has an airy delicate Ginjyoko, and tastes soft and pleasant with a well-balanced rich flavor, yet produces soft and dry feel in the throat.



## SHIRAYUKI HIYASHIBORI DAIGINJYO

\$ 72.00

ABV 15.5 | Polish 50% | SMV 1 | Vol 720ML

Premium Daiginjyo, Nama Chozo Sake from Hyogo Prefecture, its well balanced, medium bodied taste makes it an excellent match up to various cuisines.



## BIJOUFU TOKUBETSU JUNMAI

\$ 74.00

ABV 15.5 | Polish 60% | SMV 4 | Vol 720ML

The nose of this sake is quite sweet and fruity. The flavor is dry and clear for a start. The crisp, clear sensation is the finishing touch of this excellent Junmai Ginjo Sake.



## YONETSURU JUNMAI GINJO

\$ 76.00

ABV 16 | Polish 55% | SMV 3 | Vol 720ML

Junmai Daiginjo sake is cold-prepared with specially cultivated rice by the brewer himself. The aroma is elegant and the umami of the rice is alive with a soft mouthfeel.



## YAMADA NISHIKI TOKUBETSU JUNMAI

\$ 78.00

ABV 14 | Polish 70% | Vol 720ML

Made from the famous Yamadanishiki rice this rich, smooth and refreshing sake boasts light fruit and floral flavours with a hint of rice and a dry finish. Rich and subtle.



## DAISSAI JUNMAI DAIGINJO 45

\$ 80.00

ABV 15.5 | Polish 45% | SMV 3 | Vol 720ML

Dassai 45 has a collection of sweet aromas including grape juice, cotton candy, and a hint of lemonade. This Daiginjo has a full-figured flavor.



## MANOTSURU JUNMAI GINJO

\$ 80.00

ABV 15 | Polish 55% | SMV 3 | Vol 720ML

Sweet melon, straw, slight mineral notes, coupled with a gentle rice sweetness. Pleasant and well-textured on the palette, offering a structure and balance.



## SENKIN MODERN MUKU JUNMAI DAIGINJO

\$ 82.00

ABV 16 | Polish 50% | Vol 720ML

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



## DEWAZAKURA JUNMAI DEWANOSATO

\$ 82.00

ABV 15 | Polish 60% | SMV 1 | Vol 720ML

Crisp, clear and full of flavor. A youthful, dry style Sake with umami notes on the nose. Fresh green apple and spice, with a rich, soft mouth feel and good balance.



## TENRYOHOMARE KARAKUCHI GINJO

\$ 82.00

ABV 14 | Polish 59% | SMV 6 | Vol 720ML

Lightly aromatic, notes of mineral and spice. Clean, dry, light and airy on the palette, perfect for lightly marinated grilled items like yakitori, or just sushi and sashimi.



## DAN JUNMAI

\$ 110.00

ABV 16 | Polish 55% | SMV 0 | Vol 720ML

Slightly dry, sweet and fruity Junmai ginjo made from Yamadanishiki rice. Refreshing with firm umami rice flavour. Excellent choice for food pairing.



## ROKKON TIGER'S EYE JUNMAI GINJYO

\$ 110.00

ABV 16 | Polish 55% | SMV 2 | Vol 720ML

Rokkon Tiger's Eye Junmai Ginjo is a Junmai Ginjo in which "Hanafubuki", brewer's rice from Aomori Prefecture, is used.



## TSUKIYOSHINO JUNMAI GINJO-SHU

\$ 115.00

ABV 15 | Polish 55% | SMV -8 | Vol 720ML

Recommended serving temperature for this sake with gentle and mellow tasting sake is from room temperature to cold.



## DAISSAI JUNMAI DAIGINJO 39

\$ 118.00

ABV 15.5 | Polish 39% | SMV 6 | Vol 720ML

This Daiginjo fits in between Dassai "49" & "23" in terms of milling rates and is different to its sister brews. The nose is fruity with koji rice, apple and strawberry aromas.



## KOME TO MIZU JUNMAI KARAKUCHI

\$ 72.00

ABV 14.5 | Polish 70% | SMV 3.5 | Vol 720ML

A versatile sake ideal for sake drinking beginners and experts alike! Made using koshihikari rice (which is particularly well-suited for sake making), this dry sake is mellow and full-bodied in flavour, with a fruity aroma and refreshing aftertaste.





## HIDEYOSHI JUNMAI DAIGINJO

\$ 138.00

ABV 15 | Polish 40% | SMV 2 | Vol 720ML

A classic Junmai Daiginjo with a twist. It has notes of white flowers with good umami. The delicious green apple acidity begs for a second sip.



## FOUR FOX JUNMAI DAIGINYO

\$ 150.00

ABV 16 | Polish 50% | Vol 720ML

Brewed in Niigata, Japan, Naeba Brewery is one of the oldest family owned breweries. Using pure snowmelt water and highly milled sake rice, this sake is dry, rich, balanced and crisp. The sake bottle is made to attract attention.



## DAISSAI JUNMAI DAIGINYO 23

\$ 200.00

ABV 16.5 | Polish 23% | SMV 4 | Vol 720ML

To craft the ultimate Junmai-Daiginjo sake, we polished down Yamada-Nishiki rice to 23%. Delivering delicate floral aromas with a palate reminiscent of honey and an elegant lasting finish.



## DAN YAMAHAI JUNMAI

\$ 135.00

ABV 16 | Polish 60% | SMV 2.5 | Vol 720ML

This sake is a beautiful combination made with yamahai method, bringing out the richness and aroma from the Bizen Omachi rice. The nose is elegant, with fruity notes of apple and slightly lactic notes.



## TOKO JUNMAI GINJO GENSHU

\$ 78.00

ABV 16 | Polish 55% | SMV -4 | Vol 720ML

Fruity and impressive. Rich in flavour and sweetness of ripe fruit. Although it is a Genshu (undiluted after pressing), it has only 16.0% ABV, it is smooth and easy drinking. One of Toko's most popular sakes.

U.S. National Sake Appraisal 2016: Gold Award

Fine Sake Award: Grand Gold Medal 4 years in a row

IWC 2021: Silver



## HOURAI JUNMAI DAIGINJO IRO OTOKO

\$ 108.00

ABV 15 | Polish 45% | SMV 3 | Vol 720ML

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



## HOURAI JUNMAI GINJO KADEN TEZUKURI

\$ 82.00

ABV 15 | Polish 55% | SMV 3 | Vol 720ML

Melon, cream cheese and strawberries on the nose. Silky texture, mineral and crisp from the mid palate onwards. Tight structure, gentle savoriness.

Kura Master Platinum Award 2018.



## SAKARI DAIGINJO

\$ 70.00

ABV 15 | Polish 50% | SMV 5 | Vol 720ML

Let yourself be at peace by sipping a glass of this cool nectar. Made from the famous water of the Rokko mountain range, the Nihon Sakari is a great sake for beginner and experts alike. Exquisite aroma and laid back texture deliver a satisfying flavor. With a touch more dryness than average and a lower acidity you'll find this sake light and luscious, like the waters babbling down the Rokko mountains.



## GOZENSU JUNMAI NIGORI BODAIMOTO

\$ 90.00

ABV 17 | Polish 65% | SMV -8 | Vol 720ML

An age old method pre-dating even the Kimoto method, this creates a playful sake with a full mouthfeel, zesty sweetness and flavors of ripe fruit. Perfect for cheeses.



## KAWATSURU SANUKI CLOUDY

\$ 65.00

ABV 6 | Polish 70% | Vol 720ML

Creamy and aromatic, with a sweet and sour taste. This fruity sake is low in alcohol and is exhilarating at first taste. You can also enjoy this sake on the rocks!



## KEIGETSU JUNMAI GINJO GINNOYUME

\$ 82.00

ABV 15 | Polish 55% | SMV 3 | Vol 720ML

Fresh aromas of peaches, pear, hint of spice and straw. Flavours are pristine, sharp and clear, with a tight structure, good level of savouriness and a complex, gently astringent finish. This is a good representation of Kochi sake. Fruity and dry style.



## AYU MASAMUNE TOKUBETSU HONJOZO NAMACHOZO

\$ 74.00

ABV 14 | Polish 58% | SMV 0 | Vol 720ML

Fragrant melon aroma and mild elegant taste, it is very refreshing drunk cold. Very clean, light and dry sake that showcases the soft sweetness of rice.



## DEWAZAKURA DEWANSAN JUNMAI GINJO

\$ 98.00

ABV 15.8 | Polish 50% | SMV 4 | Vol 720ML

The rice for this Junmai Ginjo is really milled to a Daiginjo rate and has very floral nose filled with hints of cherry blossoms and pear. It has a light and smooth beginning that greets a fruity middle mouth made up of persimmon and peach flavors, and the sake slips into round and fresh finish with no aftertaste. Dry fruit tones mixed with a tender acidity makes for an elegant and refreshing sake that feels good in the mouth.



## GEKKEIKAN KASEN

\$ 148.00

ABV 16.5 | Polish 50% | SMV -1.5 | Vol 1800ML

Gekkeikan Sake has been brewed in Japan since 1637 and is today a leading international sake brand. A delighted versatile beverage, Gekkeikan Sake may be enjoyed in the traditional manner or as a contemporary mixed drink.



## NIHONSAKARI NIGIWAI

\$ 158.00

ABV 13 | Polish 75% | SMV -0.5 | Vol 1800ML

A simple, light, clean and enjoyable sake that can pair with lighter foods, with the option to warm up to pair with richer and oilier foods.



## DAISSAI JUNMAI DAIGINYO 45

\$ 208.00

ABV 15.5 | Polish 45% | SMV 3 | Vol 1800ML

A refreshing and full-bodied Junmai Daiginjo, the Dassai 45 is well-loved for its high quality sake and reasonable price! Excellent with food or alone, this Sake is easy to pair with almost everything and delicious at all temperatures.



## DAISSAI JUNMAI DAIGINYO 39

\$ 240.00

ABV 15.5 | Polish 39% | SMV 6 | Vol 1800ML

This Daiginjo fits in between Dassai "49" and "23" in terms of milling rates and is both similar and different to its sister brews. The nose is fruity with koji rice, apple, honeydew, and strawberry aromas.



## DAISSAI JUNMAI DAIGINYO 23

\$ 380.00

ABV 16.5 | Polish 29% | SMV 4 | Vol 1800ML

Widely held as one of the best sake's around, Dassai "23" pushes the limits of rice polishing. The fragrance is a bouquet of flowers, delicate and loving. The flavor washes over your tongue like a gentle waterfall deep in a secluded forest, and trickles away into a long, satisfying finish.

## OTHER SAKE / SHOCHU / UMESHU

	Gls	Bottle
 <b>KIREI UMESHU WITH COLLAGEN</b> ABV 7   Vol. 300ML Plum Liqueur (made from Japanese plum) has a light and natural taste of plum. Collagen is lost each day, but can be replenish by drinking Kirei-Umeshu infused with 3000mg of collagen.		\$ 18.00
 <b>KANJUKU UMESHU GENSHU</b> ABV 19   Vol. 720ML Kanjuku Umeshu Genshu is made with the choicest Ume exclusively from the world-renowned Wakayama orchard in central Japan. Subtly sweet, full Ume nectar with just a hint of fully ripened peach and pear tartness. Rich and full-bodied with a long, smooth finish.		\$ 75.00
 <b>SHIN BRANDY UMESHU</b> ABV 14   Vol. 500ML Made with 100% Japanese plum. Well Balance of sweet and sour flavours. Recommend to drink chill, on the rocks or mixed with soda.	\$ 12.00	\$ 55.00
 <b>SHIN RED WINE UMESHU</b> ABV 12   Vol. 500ML Plum wine blended with red wine, carefully hand-brewed using Japanese plums and blended with Eigashima's century-old brand Charmant red wine, making it a truly unique product that's not only easy to drink but also leaves unforgettable aroma in the taste buds.	\$ 12.00	\$ 56.00
 <b>SATSUMA GODAI SHOCHU (SWEET POTATO)</b> ABV 25   Vol. 720ML Delicious, full flavored imo shochu with all of the character you'd expect from the style. It lacks the rich earthiness you find in the black koji imos, but the white koji rounds out the flavor profile and the full pressure distillation brings out the flavors in force.		\$ 85.00

## NON-ALCOHOLIC

TONIC WATER / SODA WATER	\$ 5.00
COKE / COKE LIGHT / SPRITE	\$ 5.00
APPLE JUICE / ORANGE JUICE	\$ 6.00
STILL WATER / SPARKING WATER	\$ 6.00