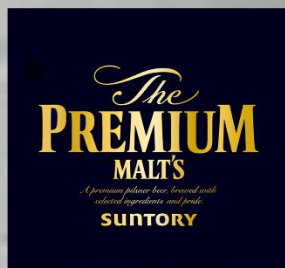
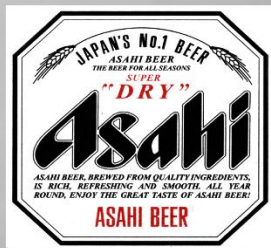


Premium Beer from Japan



		Normal Price	Happy Hour
	Draft Beer		
B1	Asahi Super "Dry" (1 pint)	\$12	\$9
B2	Black Draft Suntory Premium Malt (380ml)	\$9	\$7
	Bottled Beer (330ml)		
B3	White Ale	\$12	\$9
B4	Red Rice	\$12	\$9
B5	Pale Ale	\$12	\$9
B6	Dai Dai Orange IPA	\$12	\$9
B7	Tokyo White	\$12	\$9
B8	Tokyo Blonde	\$12	\$9
B9	Seasonal Beer	-	-

Happy Hour all day from 4.00pm to 7.00pm (exclude Saturday & PH)



ALCOHOL SAKE



KIRINZAN DENTO KARAKUCHI

ALC :15% SMV :+6

Crispy dry with good amount of acidity & delicious umami in the palate.
Soft fragrance of fresh steamed rice.

300 ML \$ 28.00



TATENOKAWA SERIYU

ALC :14% SMV :+3

Light , moderate, clear character type of sake. "Seriyuu" in English means "Clear Stream". A delightful Junmai Daiginjo..

300 ML \$ 35.00



DASSAI 45

ALC :16% SMV :+3

Using Yamada-Nishiki rice polished to 45% of the original size of the grains remains giving a delicate sweetness

300 ML \$ 42.00 / 720 ml \$ 96.00



TATENOKAWA HONRYU KARAKUCHI

ALC :15% SMV :+8

Excellent umami flavour , clear cut taste and compliments all kinds of food. Great balance of sweetness, dryness and acidity .

300 ML \$ 43.00



DASSAI 23

ALC :16% SMV :+4

Made with rice that has been milled till 23% of the grains remains . The highest degree of milling of any sake in the world.

720 ML \$ 166.00



DASSAI 39

ALC :16.6% SMV :+6

Soft with sweet scents of cotton candy and hints of banana with pears .
Short clean finish which is well balance

720 ML \$ 118.00



KAMOTSURU TOKUSEN DAIGINJO GOLD

ALC :16% SMV :+1.5

Rice aroma with hints of musk melon, with beautiful Sakura shaped Gold flakes that dances around at the bottom of the bottle.

720 ML \$ 108.00

SHOCHU



TOMINO HOUZAN

ALC :25%

Specially selected sweet potatoes were fermented with Yellow Koji. A muscat-like fruity aroma derived from low temperature fermentation. You can feel sweetness and flavor of sweet potatoes....Crisp and sweet!

720 ML \$ 98.00 / Glass \$ 10.00



MUGI ICHI ROMAN

ALC :25%

Authentic barley shochu made from well selected barley .
Soft and mild aroma.

720 ML \$ 72.00

SOFT CORE

[MILD-MEDIUM]



SAWANOTSURU TARU JUNMAI

ALC :14% SMV :+3

A Junmai sake with gentle aroma of wooden barrel .
Dry , smooth and medium bodied taste.

180 ML \$ 18.00



KONISHI AOSAE JUNMAI

ALC :15.5% SMV :+2

A Junmai sake that is smooth, clean, clear and soft . Design of bottle shows clarity & coolness .

300 ML \$ 30.00



ITO SYUZO TOKUBETSU JUNMAI HOUJOU NO MAI

ALC :15.5% SMV :-4

Carefully prepare pure rice sake by hand using the Yamahai Shikumi technique and aged over a year. A good balance of rice flavour and sour taste..

720 ML \$ 90.00



SHIRAYUKI OTOKOYAMA

ALC :14.5% SMV :+7

Very dry Sake from Itami ,Hyogo Prefecture.
Very dry with sharp finish.
Awarded 'Gold' in category for Hot sake in Kanzake contest !

300 ML \$ 28.00



KIYO ZAKURA JUNMAI GINJO

ALC :15% SMV :+1

A Junmai Ginjo sake brewed using Aichi Prefecture Rice. Exquisite fruity flavor with mild soft taste.

300 ML \$ 26.00



KONISHI DAIGINJO HIYASHIBORI

ALC :15.5% SMV :+1

Sake from Hyogo Prefecture.
Medium bodied sake with fruity aroma.

720 ML \$ 80.00

CHILL OUT

[EASY DRINKING]



SAWANOTSURU KOSHU UMESHU

ALC :11%

Premium plum wine brewed with 3 - year aged sake.
Using traditional Kimoto style that involves intense manual labor work to mix the rice mash for delicate flavors

GLASS \$ 12.00



MIO SPARKLING SAKE

ALC :5% SMV :-45

MIO entices you with its unique, sweet aroma and refreshing, fruity flavor.
Just pour into a glass and enjoy a sparkling new sake experience.
Crafted in the traditional brewing style, with rice, water and koji.

MIO appeals to a wide range of tastes
- a new sake for a new age.

300 ML \$ 18.00



HOMARE ALLADIN YUZU JUNMAI

ALC :10.5%

Sweet and citrus junmai blend made with yuzu.
Easy and uncomplicated

300 ML \$ 25.00