



# Drink Menu



## BEER

ASAHI SUPER DRY ON TAP 300ML \$12  
ASAHI SUPER DRY ON TAP 500ML \$15

SAPPORO PREMIUM LAGER BOTTLE \$11

ASAHI ZERO 0% \$9

STEINLAGER LIGHT 2.5% \$9

## JAPANESE UMESHU & SHOCHU VODKA

PEACH CHU-HAI 4% \$10

SHOCHU VODKA WITH SODA & PEACH JUICE



HYOKETSU LEMON 6% \$10

SHOCHU VODKA WITH SODA & LEMON JUICE

UMESHU PLUM WINE 14% \$12

MADE USING 100% NANKO UME FROM WAKAYAMA PREFECTURE

- STRAIGHT OR WITH ICE
- ADD A SPLASH OF SODA +\$1.5



## JAPANESE SAKE

KINOKUNIYA BUNZAEMON 90ML \$15

JUNMAI - WAKAYAMA 15% 120ML \$19

(CHILLED OR WARM) 150ML \$24

LIGHT, MELLOW AROMA, CLEAN FINISH 240ML \$38



CHIYOMUSUBI GORIKI60 90ML \$15

JUNMAI - TOTTORI 15% 120ML \$19

(CHILLED OR WARM) 150ML \$24

MEDIUM DRY, FRUITY AROMA, SMOOTH FINISH 240ML \$38



KUBOTA SENJU 90ML \$14

GINJO - NIIGATA 15% (CHILLED) 120ML \$18

DRY, AROMATIC 150ML \$23

240ML \$37



DASSAI 45 PREMIUM 90ML \$18

JUNMAI DAIGINJO - YAMAGUCHI 120ML \$24

16% (CHILLED) 150ML \$31

LIGHT MEDIUM, ELEGANT, CLEAN FINISH 240ML \$48



## NEW ZEALAND WINE



ROSÉ -SOLJANS \$13 \$53

SAUVIGNON BLANC -SOLJANS \$13 \$53

PINOT GRIS -SOLJANS \$13 \$53

CHARDONNAY -YEALANDS \$15 -

CHARDONNAY -SOLJANS - \$55

MERLOT -YEALANDS \$15 -

PINOT NOIR -VILLA MALIA - \$54

SPARKLING -LINDAUER BRUT 200ML \$14

## NON ALOCOHOLIC BEVERAGES

HOT JAPANESE GENMAI TEA \$4.5/POT

GREEN TEA WITH ROASTED BROWN RICE

SPARKLING WATER \$4.5

RAMUNE \$5

JAPANESE FIZZY SWEET LEMONADE

KOMBUCHA PINEAPPLE & MANGO \$6



COCA COLA \$6

COKE ZERO \$6

PHOENIX RANGES \$6

GINGER BEER

LEMONADE

LEMON,LIME & BITTERS

APPLE

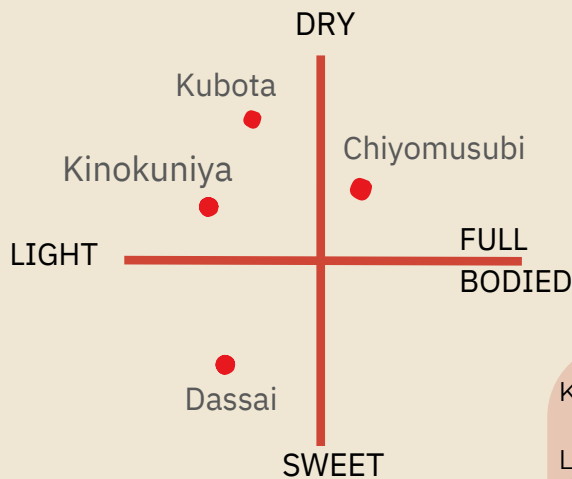
APPLE,ORANGE & MANGO





# JAPANESE SAKE

*Traditional alcoholic drink made from fermented rice*



Chiyomusubi Goriki60  
Junmai - Tottori Alc15%

Between Light and Rich &  
Dry

Goriki sake rice has a unique  
acidity which makes this  
sharper to taste Savory flavor  
with dash of spiciness

Goes well with Meat, Seafood  
and Deep Fry dish

Recommended both warm  
and chilled  
For someone prefers  
Chardonnay

Kubota Senju Ginjo - Niigata Alc15%

Light & Dry, Aromatic It is easy to  
drink, matches any kind of dishes and  
will not interfere with any flavor

Silky smooth, Clean and Clear finish  
Pair with Rich flavored dishes and  
Meat, Seafood,  
All rounder Recommended chilled but  
also warm  
For someone prefers Chardonnay

Niigata

Tottori

Yamaguchi

Wakayama

Dassai 45 Daiginjo -  
Yamaguchi Alc16%

**There is no point of crafting  
Sake if it's not delicious**

Highest Premium Sake Light  
Medium, Fruity and Aromatic,

Refreshing and Round Flavor  
Goes well with Sashimi, Light  
dishes or enjoy as pre-  
dinner(after dinner) drink

Recommended chilled  
For someone prefers Pinot  
Gris

Kinokuniya Bunzaemon Junmai -  
Wakayama Alc15%

Light & Dry, bit of sweetness too

Has a deep rice flavor(UMAMI) but  
a clean finish Goes well with  
Sashimi, Seafood dish and  
Tempura

Recommended warm(award  
winning) or room temperature but  
also chilled  
For someone prefers Sauvignon  
Blanc