





J A B E

drink menu

JAPAN

BERLIN

Welcome to JABE! We are so glad you chose to dine with us today. Please take a moment to look through our menu and let us know if you have any questions about our dishes or specials.

Thank you for choosing to dine with us.

Jabe Dine & Bar UG (haftungsbeschränkt)
Alte Schönhauser Str. 7-8
10119 Berlin

Tel: 030 33914746
E-mail: info@jaberestaurant.de
Reservation: reservierung@jaberestaurant.de

OUR CONCEPT

„dine and bar with japanese essence“



Japanese culture places a great emphasis on the concept of „Sharing“, where people come together to share small plates of food, known as tapas, and engage in lively conversation over drinks. This tradition is deeply rooted in the cultural values of Japan, where the act of sharing food and drink is seen as a way to bring people closer together and strengthen social bonds.

At JABE, we strive to bring this tradition to the heart of Berlin, combining the flavors of traditional Japanese dining and bar culture with the vibrant and dynamic food scene of the city. Our mission is to bring a taste of Japan to the heart of Berlin, offering diners and drinkers a chance to experience the rich heritage of Japanese cuisine in a contemporary setting.

FOOD PHYLOSOPHY

Our japanese food is known for its delicate flavors and beautiful presentation. The flavors of this cuisine are often subtle and balanced, with a focus on using fresh, high-quality ingredients.

One of the standout flavors of Japanese food is umami, which is a savory and slightly salty taste that comes from ingredients like soy sauce, seaweed, and fermented products like miso. This taste, often described as „meaty“ or „brothy,“ adds depth and richness to many of our dishes and is unique to Japanese cuisine.

We also incorporate a variety of other flavors, including sweet, sour, spicy, and bitter. For example, the combination of sweet mirin and salty soy sauce is a common flavor combination in Japanese cooking. Citrus flavors like yuzu and vinegar are also often used to add a bright and tangy note to dishes.



red wine

Merlot³

Marcel Martin (dry)

harmoniously, flavors of red fruits

0.1l 4,9 | 0.2l 8,8 | 0.75l (btl.) 29,5
to poultry & beef

Spätburgunder³

Thorsten Krieger (dry)

vanilla, slightly fruit, uncomplicated

0.1l 3,9 | 0.2l 8,5 | 0.75l (btl.) 25,5
to fish

Elit d' Or Carbernet Sauvignon³

Domaine de la baume (dry)

black cherry & ripe black berries

0.1l 5,5 | 0.2l 11 | 0.75l (btl.) 30,5
to grilled meat

high balls

Yuzu Gin & Tonic ⁴

gin, tonic water, yuzu

Umeshu High ^{2,3}

japanese plump wine, soda, lemon

Tokyo Mule

vodka, fresh lime juice, cucumber,
ginger beer

Chu High

shochu, soda, fresh lemon, blood
orange

Lemon grass Mojito

mint, lime, havannarum, lemong-
rass, brown sugar

Suntory Mule

suntory kakubin, lime, ginger beer

all high balls 8,9



white wine

Grauburgunder

Thorsten Krieger (dry)
caramel, uncomplicated, roasted, flavors

0.1l 3,9 | 0.2l 7,8 | 0.75l (btl.) 23,9
to vegetables & fish

Welschriesling BIO (vegan)

B. Braunstein (dry)
fruity taste of citrus & apple

0.1l 5,5 | 0.2l 11 | 0.75l (btl.) 26,5
to vegetables & fish

Riesling Spätlese (vegan)

Heinz Nikolai (semi-dry)

0.1l 5,5 | 0.2l 11 | 0.75l (btl.) 26,5

Sauvignon blanc Fumé

Oliver Zeter (dry)
native gooseberries & fine smokieness

0.1l 5,9 | 0.2l 11,8 | 0.75l (btl.) 29



Riesling D.Q

Geyerhof (dry)
vineyard peach, nectarine, pomelo

0.75l (btl.) 45

Chablis

Domaine Charton & Trebuchet (dry)
grapefruit, a hint of citrus fruit

0.75l (btl.) 55

s p a r k l i n g

Crémant

Renner

0.75l (btl.) 35



s a k e

GoSake Junmai / Kochi

clear and aromatic, classic Junmai taste

0.18l 10 | 0.72l 39

Hatsumano „Kimoto Tradition“

Honjozo / Yamagata (medium-dry)

creamy mouthfeel

Umami

0.18l 11 | 0.72l 42

Shichiken „Velvet“

Junmai ginjo / Yamanashi (medium-dry)

fruity notes of green apple & herbs

0.18l 13,8 | 0.72l 49

Ikekame „Turtle Red“

Junmai Daigginjo / Fukuoka (medium-dry)

fruity notes of green apple & herbsaromatic

notes of strawberryy, juicy

0.18l 15 | 0.72l 69



aperitif

Yuzu Spritz ^{3,5}

prosecco, yuzu & lemon, cointreau, simple syrup/sugar

Sake Ginger

GoSake, ginger, beer, rosemary

Aperol Spritz

prosecco, aperol, orange

Lillet Wild Berry

lillet, schweppes, berries

Lillet Vive

lillet, mint & cucumber, Tonic Water

Umeshu Tonic

umeshu, tonic, soda

all aperitifs 8,5



cocktails

Japanese Whiskey Sour ⁵ 11,9

suntory whiskey, fresh lemon juice, syrup
optional w/ egg white

Snow White 9,9

calpico, sake, fresh lime juice, melon liqueur

Midori Cucumber Sour ⁵ 10,9

melon liquer, london dry gin, fresh lemon juice, syrup
optional w/ egg white

Japanese Basil Smash 10,9

rokugin, fresh basil, fresh lemon juice, syrup, eggwhite

Japanese Margarita ⁶ 9,9

shochu, lime, sugar, salt rim

Akito Flower 9,9

Umeshu, shoshu, sugar & fresh lime juice

Virgin Cocktails 0,0

Maracuja Moskito 0,0

Classic Moskito 0,0



rosé

„Loreley“ Rosé QBA

Pilipps-Mühle (semi-dry)

0.1l 5,5 | 0.2l 11 | 0.75l (btl.) 25,5
to grilled meat

Rosé QBA ³

Thorsten Krieger (dry)
red currants & fragrant strawberries

0.1l 5,5 | 0.2l 11 | 0.75l (btl.) 25,5



w a t e r

Sparkling or Still	0.25l	2,8
	0.5l	4,5

t e a

Fresh Ginger, Mint <i>Tea (hot softs)</i>	0.25l	2,8
Cola / Cola Zero, Fanta, Sprite	0.2l	3,5
Apfelschorle	0.3l	4,0
Orangejuice	0.3l	4,0
Maracujajuice	0.3l	4,0
Tonic Water (fever tree)	0.2l	3,8
Ginger Beer (fever tree)	0.5l	4,0
Ginger Ale (fever tree) ⁴	0.2l	3,8
Calpico Soda <i>(milk based)</i>	0.3l	3,8
Homemade Lemonade <i>fresh lemon, ruby grapefruit, orange, grenadine, lime</i>	0.3l	5,5
Homemade Ice Tea	0.3l	4,9

b e e r



Kirin from Tap	0.5l	6,4
Bayreuther Hell	0.5l (btl.)	4,9
Krombacher 0,0% <i>(alcohol free)</i>	0.33l (btl.)	3,4

u m e - s h u

Nambu no Umeshu
plump wine

4 cl 4,5

s p a r k l i n g s a k e

Ninki Sparkling G-Ginjo

0.3l (btl.) 25

Junmai Ginjo

fruity, elegant & lively

