

カ
C
O
C
K
T
A
I
L
S
&
G
L
A
S
S
P
O
U
R
S
の

COCKTAILS

TWO MOONS

*tito's vodka, midori,
elderflower, cucumber,
yuzu - 16*

CHAMPLOO

*plantation rum, awamori,
genmaicha, coconut, lime,
pandan, koji - 17*

ORIGAMI ANGEL

*colorful shochu, nigori sake, calpico,
strawberry, cacao, lemon - 18*

YAKUMI

*four roses bourbon,
pineapple rum, sakura, ginger, honey - 18*

NIGAMI

*beefeater gin, jasmine
green tea, plum, lime,
shiso - 17*

SOOT SPRITE

*mugi hokka shochu,
coffee, banana, black
sesame, walnut - 18*

AMATERASU

*cimarron blanco tequila, aperol,
kabosu, lime, seven spice,
soda - 19*

AKABEKO

*mars iwai japanese whisky,
sherry, wagyu,
umami - 30*

KOMOREBI

SPIRIT FREE
*seedlip grove, coconut, lime,
kabosu, cardamom- 14*

BOKETTO

SPIRIT FREE
*seedlip garden, jasmine green tea,
cucumber, yuzu- 14*

WINE

SPARKLING

SCARPETTA 15/60

Prosecco Brut

LAURENT-PERRIER 33/132

La Cuvée Champagne Brut

RED

LAGEDER 17/68

Alto Adige Schiava

ROUTESTOCK 18/72

Sonoma Coast Pinot Noir

OUTERBOUND 21/84

Alexander Valley, Cabernet Sauvignon, 2021

WHITE & ROSÉ

WITHER HILLS 16/64

Marlborough Sauvignon Blanc

SELBACH 16/64

Incline Mosel Riesling

STOLPMAN 17/68

Uni Central Coast White

H&B 17/68

Côtes de Provence, Rosé

COPAIN 19/76

Anderson Valley Chardonnay 2017

SAKE

YOSHINOSUGI NO TARUSAKE, YAMAHAI JUNMAI 12

smooth and gentle taru sake, hints of cedar, black pepper and vanilla

KANBARA “BRIDE OF THE FOX”, JUNMAI GINJO 13

light and crisp, hint of pistachio and honey dew

NARUTOTAI “RED SNAPPER” GINJO NAMA GENSHU 13

brisk and zesty with rich pear, white grapes, and melon

DASSAI 45 JUNMAI DAIGINJO NIGORI 14

lighter than classic nigori style with a bit of zing on the finish

KONTEKI “PEARLS OF SIMPLICITY” JUNMAI DAIGINJO 18

all natural sake rice and springs used as shrine water to evoke light citrus peel and melon notes

KIKU-MASAMUNE KIMOTO JUNMAI **SERVED HOT** CARAFE 18

deep and round flavor, earthy with mushroom notes

S
P
I
R
I
T
S
&
B
O
T
T
L
E
S

葡萄酒

酒

SAKE BY REGION



SAKE

JUNMAI DAIGINJO | DAIGINJO

KONTEKI “TEARS OF DAWN”, DAIGINJO	65	300ML
KYOTO	140	720ML
<i>creamy banana, and white pepper</i>		
KONTEKI “PEARLS OF SIMPLICITY”	60	300ML
KYOTO	130	720ML
<i>citrus peel and melon</i>		
HAKUTSURU, SHO-UNE, JUNMAI DAIGINJO	120	720ML
HYOGO		
<i>white peach, grapes, and apples</i>		
TAKATENJIN “SOUL OF THE SENSEI”, JUNMAI DAIGINJO	150	720ML
SHIZUOKA		
<i>honeydew, anise, jasmine</i>		
WAKATAKE ONIKOROSHI DAIGINJO	140	720ML
SHIZUOKA	275	1.8L
<i>floral and stonefruit</i>		
KIRINZAN “FLYING DRAGON” JUNMAI DAIGINJO	150	720ML
NIIGATA		
<i>peach and pomegranate</i>		
SHIMIZU NO MAI “PURE DUSK” JUNMAI DAIGINJO	60	300ML
AKITA	130	720ML
<i>pear and green apple</i>		
KUBOTA, JUNMAI DAIGINJO	55	300ML
NIIGATA	150	720ML
<i>pear and melon</i>		
KAMOTSURU JUNMAI DAIGINJO	35	180ML
HIROSHIMA	135	720ML
<i>floral and canary melon</i>		

PREMIUM JUNMAI DAIGINJO

DASSAI 23, JUNMAI DAIGINJO 340 720ML

YAMAGUCHI

pear and fennel

DASSAI 39 JUNMAI DAIGINJO 190 720ML

YAMAGUCHI

floral and melon

DASSAI 45, JUNMAI DAIGINJO 125 720ML

YAMAGUCHI

grape and apple

DASSAI BEYOND JUNMAI DAIGINJO 1425 720ML

YAMAGUCHI

lily and lychee

KATSUYAMA “AKATSUKI” JUNMAI DAIGINJO 770 720ML

MIYAGI

creamy cherry blossom and pear

HAKKAISAN YUKIMURO JUNMAI DAIGINJO GENSHU, 3 YRS AGED IN SNOW . . 245 720ML

NIIGATA

umami, sweetened with a hint of pear

HAKKAISAN YUKIMURO JUNMAI DAIGINJO GENSHU, 8 YRS AGED IN SNOW . . 350 720ML

NIIGATA

dried fruit, almond accent

HEAVENSAKE “URAKA”, JUNMAI DAIGINJO 220 720ML

YAMAGUCHI

white flowers, apricot, minerality

HEAVENSAKE “DASSAI”, JUNMAI DAIGINJO 300 720ML

YAMAGUCHI

muscat, red apple, floral

TOKO “ULTRALUX” JUNMAI DAIGINJO 320 720ML

YAMAGATA

lychee, wild raspberry with concentrated white pepper

MIYOSAKAE TENMI “TASTE OF HEAVEN” JUNMAI DAIGINJO	460	720ML
EHIME		
<i>exceedingly elegant in style with apple blossom bouquet</i>		
KUBOTA “MANJU” JUNMAI DAIGINJOO	135	300ML
NIIGATA		
<i>bright, crisp, pear and strawberry</i>		
KUBOTA “HEKIJU” YAMAHAI JUNMAI DAIGINJO	210	720ML
NIIGATA		
<i>yamahai brewing method to develop a richer texture of caramelized brandy</i>		
KUBOTA SUIJYU, NAMA DAIGINJO	320	720ML
NIIGATA		
<i>fresh and bright, melon, fragrant jasmine</i>		
KUBOTA SENSHIN , JUNMAI DAIGINJO	390	720ML
NIIGATA		
<i>unctuous vanilla, mandarin, white flowers</i>		
KUBOTA TSUGU JUNMAI DAIGINJO	1220	720ML
NIIGATA		
<i>yamada nishiki, “king of sake rice,” smooth velvety texture</i>		
TATSURIKI NIHAN NO “SAKURA GOLD” GOLD CHERRY BLOSSOM JUNMAI DAIGINJO	450	720ML
HYOGO		
<i>subtly sweet, orchard fruit balanced with umami</i>		
BORN YUME WA MASAYUME JUNMAI DAIGINJO	665	1000ML
FUKUI		
<i>smooth and velvety, hints of honey, mango and lemon sorbet</i>		

JUNMAI GINJO | GINJO

KANBARA “BRIDE OF THE FOX” JUNMAI GINJO 115 720ML

HYOGO

hints of lemon peel, crème brulee, raisins

RIHAKU “WONDERING POET” JUNMAI GINJO NAMAZAKE 125 720ML

SHIMANE

smoky, sweet, bright finish

TENSEI “SONG OF THE SEA” JUNMAI GINJO 95 720ML

KANAGAWA

saltwater taffy, crisp and clean finish

DEWAZAKURA OKA “CHERRY BOUQUET GINJO 92 720ML

YAMAGATA

cherry blossom petals, minerality

HEAVENSAKE JUNMAI GINJO 150 720ML

HYOGO

lemoncurd, butterscotch, dried grapes

KIRINZAN JUNMAI GINJO 145 720ML

NIIGATA

citrus with pineapple and cherry

NARUTOTAI “RED SNAPPER” GINJO NAMA GENSHU. 115 720ML

TOKUSHIMA

silky texture, rich yellow pear

SHIMIZU NO MAI “PURE DAWN” JUNMAI GINJO 55 300ML

AKITA

105 720ML

hints of orange peel, light floral notes with underlying minerality

AMABUKI SHUZO ICHIGO JUNMAI GINJO NAMA. 130 720ML

SAGA

ripe and effervescent, notes of strawberry

AMABUKI “HIMAWARI SUNFLOWER” JUNMAI GINJO. 130 720ML

SAGA

notes of lychee and earthy melon

KIKUSUI “CHRYSANTHEMUM WATER” JUNMAI GINJO45 300ML
NIIGATA 115 720ML
chrysanthemum, silky texture

KUBOTA SENJYU JUNMAI GINJO. 120 720ML
NIIGATA
elegant and dry, umami finish

KATSUYAMA KEN JUNMAI GINJO 215 720ML
MIYAGI
minerality, refreshing green apple, bright finish

JUNMAI | HONJOZO

TAKAHIRO “NOBLE ARROW” TOKUBETSU JUNMAI 120 720ML
YAMAGUCHI
crisp, lively notes of melon, lime and mint

YAMADA “ EVERLASTING ROOTS” TOKUBETSU JUNMAI 120 900ML
GIFU
smoky, nutty aromas, melon, orange and clove

TOZAI “LIVING JEWEL” JUNMAI35 300ML
KYOTO 65 720ML
fresh banana, red grapes, lemon rice

YOSHINOSUGI NO TARUSAKE, YAMAHAI JUNMAI 125 720ML
NARA
yoshino cedar barrel-aged, subtle sweetness

TENSEI “ENDLESS SUMMER” TOKUBETSU HONJOZO85 720ML
KANAGAWA
citrus, cocoa, banana crème

HEAVENSAKE 12 JUNMAI 105 720ML
YAMAGUCHI
salted caramel and bittersweet cacao

AMABUKI JUNMAI GINNO KURENAI “PINK LADY” JUNMAI 140 720ML
SAGA
pink lady apple blossom, earthy undertones

KIKU-MASAMUNE, TARUSAKE JUNMAI 80 720ML
HYOGO
smokey umami, hint of spice

IZUMABASHI “KURO TUMBO” JUNMAI KIMOTO 150 720ML
KANAGAWA
brewed with kimoto process, smooth and balanced

HAKKAISAN TOKUBETSU JUNMAI 40 300ML
NIIGATA 85 720ML
rich body, creamy texture, hints of vanilla

NIGORI | SPECIALTY

TOZAI “SNOW MAIDEN”, NIGORI 35 300ML
KINIKI 65 720ML
floral, full-bodied with dynamic sweetness

JOTO, NIGORI 55 300ML
HIROSHIMA 95 720ML
rich coconut, semisweet finish

RIHAKU “DREAMY COUDS” 105 720ML
SHIMANE
chestnut, plum, and yuzu

KUMO, NIGORI 70 500ML
NIIGATA
tropical fruits, silky and smooth finish

KAMOIZUMI “SUMMER SNOW” NIGORI JINGO NAMA 95 720ML
HIROSHIMA
rich and creamy, melon and cotton candy

GOZENSU BODIAMOTO, NIGORI JUNMAI	105	720ML
OKAYAMA		
<i>superbly balanced with layered textures of umami</i>		
YAEMON “TSUKI AKARI MOON LIGHT”, NIGORI	35	300ML
FAKUSHIMA	65	720ML
<i>lively acidity, creamy and slightly sweet</i>		
HAKKAISAN AWA SPARKLING	131	360ML
NIIGATA		
<i>champagne-like sparkling sake, pear and grapefruit flavors</i>		
HEIWA TSURU UME	95	720ML
WAKAYAMA		
<i>blend of umeshu (plum wine) and strawberry</i>		
DASSAI 45, JUNMAI DAIGINJO NIGORI	48	300ML
YAMAGUCHI	135	720ML
<i>silky, hints of anise and slightly sweet finish</i>		
DASSAI 45 SPARKLING	50	360ML
YAMAGUCHI		
<i>grape, melon, apple</i>		

WINE BY THE BOTTLE

SPARKLING

ROLAND CHAMPION <i>Blanc de Blancs Brut</i>	130
RECAREDO <i>Mirianus Corpinat Brut</i>	70
KRUG <i>171eme Champagne Brut</i>	1,029
ROEDERER <i>243 Champagne Brut</i>	195
CLICQUOT <i>Yellow Label Champagne Brut</i>	230
AGRAPART <i>7 Crus Champagne Brut</i>	250

WHITE

ROMBAUER <i>Carneros Chardonnay</i>	135
LIVON <i>Grande Pinot Grigio 2022</i>	95
L MICHEL <i>Chablis</i>	100
BRUNDMAYER L+T <i>Gruner Veltliner</i>	75
DÖNNHOFF <i>'Oberhäuser Brücke' Spätlese Riesling</i>	100
DELAPORTE <i>Sancerre</i>	155
NIKOLAIHOF <i>Hefeabzug Grüner Veltliner</i>	85
CHAPOUTIER <i>Les Meysonniers Crozes-Hermitage Blanc</i>	130
DARTING <i>Dürkheimer Nonnengarten Pfalz Kabinett Riesling 1 LITER</i>	65
MASSICAN <i>Napa Valley Sauvignon Blanc</i>	105

ROSÉ

STOLPMAN <i>SO FRESH Love you Bunches Central Coast Rose</i>	70
PRADEAUX <i>Bandol Rosé</i>	85
PEYRASSOL <i>Croix des Rosé</i>	65

RED

AU BON CLIMAT <i>Santa Barbara Pinot Noir</i>	80
CA'DEL BAIO <i>Autinbej Barbaresco</i>	120
CONSONNIERE <i>Châteauneufdu Pape</i>	120
CORISON <i>Napa Valley Cabernet Sauvignon</i>	350
CRANE ASSEMBLY <i>Disciples Napa Valley Red Blend</i>	160
CARDINALE <i>Napa Valley Cabernet Sauvignon</i>	900
MEO-CAMUZET <i>Chambolle Musigny 1er Cru les Cras 2021</i>	600
FRANCOIS VILLARD <i>Cote Rotie le Gallet Blanc 2019</i>	240
FLOWERS <i>Sonoma Coast Pinot Noir</i>	140
FAUST <i>Napa Valley Cabernet Sauvignon</i>	150

JAPANESE SPIRITS

WHISKY

MARS IWAI	16
MARS IWAI TRADITION	26
MARS KOMAGATAKE	60
MARS MALTAGE COSMO	64
MARS TSUNUKI	100
NIKKA COFFEY MALT	36
NIKKA DAYS	24
NIKKA TAKETSURU PURE MALT	38
OHISHI TOKUBETSU RESERVE	98
SUNTORY TOKI	16
TAKAMINE 8YR	44
MATSUI MIZUNARA CASK	40
MATSUI PEATED CASK	40
MATSUI SAKURA CASK	40
ICHIRO'S MALT & GRAIN	98
SUNTORY AO	30

SHOCHU & AWAMORI

CHIRAN TEA CHU	22
COLORFUL	26
IICHIKO SAITEN	16
MOTOKO	22
MUGI HOKKA	17
YOKKA KOJI	20

VODKA & GIN

HAKU VODKA	13
NIKKA COFFEY GIN	20
ROKU GIN	16
KANOSUKE KOMASA GIN	32
KI NO BI GIN	32
ROKU GIN	16

WHISKY

AMERICAN WHISKEY

ANGEL'S ENVY	22
BASIL HAYDEN'S	22
BLANTON'S, ARG SELECT	28
ELIJAH CRAIG SMALL BATCH	15
ELIJAH CRAIG BARREL PROOF, ARG SELECT	24
FOUR ROSES	12
FOUR ROSES SMALL BATCH	16
FOUR ROSES SINGLE BARREL	22
JACK DANIEL'S OLD NO. 7	12
KNOB CREEK	15
MAKER'S MARK	14
MAKER'S 46, ARG SELECT	28
SAGAMORE SPIRIT	16
SAZERAC	14
WHISTLEPIG PIGGYBACK	20
WHISTLEPIG 10YR	40
WHISTLEPIG 12YR OLD WORLD MARRIAGE	92
WHISTLEPIG 15YR	125
WOODFORD RESERVE	16

SCOTCH WHISKY

BALVENIE 14YR CARIBBEAN CASK	44
GLENLIVET 12YR	24
GLENFIDDICH 12YR	24
JOHNNIE WALKER BLACK	18
JOHNNIE WALKER BLUE	112
LAGAVULIN 16YR.	44
LAPHROAIG 10YR	25
MACALLAN 12YR SHERRY OAK	42
OBAN 14YR	4

IRISH WHISKY

JAMESON.	14
REDBREAST 12YR	32 2

RUM

BACARDI SUPERIOR	10
PLANTATION 3-STAR.	10
PLANTATION DARK	10
PLANTATION PINEAPPLE.	14
ZACAPA 23YR	20

COGNAC

PIERRE FERRAND AMBRE	22
REMY MARTIN VSOP	24

TEQUILA

CASA DRAGONES BLANCO	24
CASA DRAGONES REPOSADO	75
CASA DRAGONES ANEJO	72
CASA DRAGONES JOVEN	132
CASAMIGOS BLANCO	22
CASAMIGOS REPOSADO	24
CASAMIGOS ANEJO	26
CIMARRON BLANCO	12
CLASE AZUL PLATA	70
CLASE AZUL REPOSADO	85
DON JULIO BLANCO	22
DON JULIO REPOSADO	24
DON JULIO ANEJO	26
LALO BLANCO	20
OCHO PLATA	22
OCHO REPOSADO	26
OCHO ANEJO	32
PATRON SILVER	20
PATRON REPOSADO	24
PATRON ANEJO	26

GIN

BARR HILL	16
BARR HILL TOM CAT	18
BEEFEATER	12
BOMBAY SAPPHIRE	13
THE BOTANIST	18
HENDRICK'S	16
MONKEY 47	30
TANQUERAY	12
TANQUERAY NO. 10	15

VODKA

CHOPIN	11
GREY GOOSE	15
GREY GOOSE L'ORANGE.	15
KETEL ONE	12
TITO'S.	11