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COCKTAILS

TWO MOONS

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

KIRA

*plantation rum, lime,
cardamom
ube - 18*

ORIGAMI ANGEL

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

SUPPAI KUMO

*suntory toki,
fig syrup, rosemary
egg white - 20*

NIGAMI

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

HANAYOME

*shochu, passion fruit,
lemon, butterfly pea,
lychee - 18*

AMATERASU

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

HIME

*mars iwai japanese whisky,
smocked genmaicha green tea
orange - 24*

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
<i>Prosecco Brut</i>	
LAURENT-PERRIER	33/132
<i>La Cuvée Champagne Brut</i>	
GRAHAM BECK	17/68
<i>Bliss Nectar Cap Classique</i>	

RED

LAGEDER	17/68
<i>Alto Adige Schiava</i>	
ROUTESTOCK	18/72
<i>Sonoma Coast Pinot Noir</i>	
OUTERBOUND	21/84
<i>Alexander Valley Cabernet Sauvignon</i>	

WHITE & ROSÉ

WITHER HILLS	16/64
<i>Marlborough Sauvignon Blanc</i>	
SELBACH	16/64
<i>Incline Mosel Riesling</i>	
STOLPMAN	17/68
<i>Uni Central Coast White</i>	
H&B	17/68
<i>Côtes de Provence, Rosé</i>	
DIATOM	19/76
<i>Santa Barbara Chardonnay</i>	

SAKE

YOSHINOSUGI NO TARUSAKE, YAMAHAI JUNMAI	12
<i>smooth and gentle taru sake, hints of cedar, black pepper and vanilla</i>	
KANBARA “BRIDE OF THE FOX”, JUNMAI GINJO	13
<i>light and crisp, hint of pistachio and honey dew</i>	
DASSAI 45 JUNMAI DAIGINJO NIGORI	14
<i>lighter than classic nigori style with a bit of zing on the finish</i>	
WAKATAKE ONIKOROSHI “DEMON SLAYER” JUNMAI DAIGINJO	21
<i>rich semi-sweet, hints of plum, melon, and peach</i>	
KIKU-MASAMUNE KIMOTO JUNMAI SERVED HOT	CARAFE 18
<i>deep and round flavor, earthy with mushroom notes</i>	

SAKE FLIGHT

HEAVENSAKE 2 OZ EACH	36
JUNMAI	
JUNMAI GINJO	
JUNMAI DAIGINJO	

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葡萄酒

SAKE

JUNMAI DAIGINJO | DAIGINJO

KONTEKI “TEARS OF DAWN”, DAIGINJO	65	300ML
KYOTO <i>creamy banana, and white pepper</i>	140	720ML
KONTEKI “PEARLS OF SIMPLICITY”	60	300ML
KYOTO <i>citrus peel and melon</i>	130	720ML
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, and jasmine</i>		
WAKATAKE ONIKOROSHI “DEMON SLAYER” JUNMAI DAIGINJO	140	720ML
SHIZUOKA <i>floral and stonefruit</i>	340	1.8L
KIRIN-ZAN “FLYING DRAGON” JUNMAI DAIGINJO	150	720ML
NIIGATA <i>peach and pomegranate</i>		
SHIMIZU NO MAI “PURE DUSK” JUNMAI DAIGINJO	60	300ML
AKITA <i>pear and green apple</i>	130	720ML
KUBOTA, JUNMAI DAIGINJO	55	300ML
NIIGATA <i>pear and melon</i>	150	720ML
KAMOTSURU JUNMAI DAIGINJO	42	180ML
HIROSHIMA <i>floral and canary melon</i>	135	720ML
RYUJIN “GREEN DRAGON GOD” JUNMAI DAIGINJO NAMAZUME		
GUNMA <i>muscat grape, pineapple, and floral</i>	140	720ML
RYUJIN “OZE X ROSE” OZE NO YUKIDOKE JUNMAI DAIGINJO	140	720ML
GUNMA <i>cherry, strawberry, and plum</i>		

PREMIUM JUNMAI DAIGINJO

DASSAI 23, JUNMAI DAIGINJO340 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 DAIGINJO770 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 DAIGINJO220 720ML
YAMAGUCHI *white flowers, apricot, minerality*

HEAVENSAKE “DASSAI”, JUNMAI DAIGINJO300 720ML
YAMAGUCHI *muscat, red apple, floral*

TOKO “ULTRALUXE” JUNMAI DAIGINJO320 720ML
YAMAGATA *lychee, wild raspberry with concentrated white pepper*

KIKUSUI “KURAMITSU” JUNMAI DAIGINJO780 720ML
NIIGATA *melon and lychee*

MIYOSAKAE TENMI “TASTE OF HEAVEN”JUNMAI DAIGINJO460 720ML
EHIME *exceedingly elegant in style with apple blossom bouquet*

KUBOTA “MANJYU” JUNMAI DAIGINJO	135	300ML
NIIGATA <i>bright, crisp, pear and strawberry</i>	285	720ML
KUBOTA “MANJYU” YX EDITION JUNMAI DAIGINJO	360	720ML
NIIGATA <i>elegant aromas, featuring delicate floral notes, ripe pear and hints of melon</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	160	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 <i>hints of lemon peel, crème brulee, raisins</i>		
RIHAKU “WANDERING POET” JUNMAI GINJO	125	720ML
SHIMANE <i>smoky, sweet, bright finish</i>		
TENSEI “SONG OF THE SEA” JUNMAI GINJO	95	720ML
KANAGAWA <i>saltwater taffy, crisp and clean finish</i>		
DEWAZAKURA OKA “CHERRY BOUQUET GINJO	92	720ML
YAMAGATA <i>cherry blossom petals, minerality</i>		
JOZEN PINK JUNMAI GINJO	45	300ML
NIIGATA <i>aged 24 months, full body, plum, strawberry, white raisins</i>	95	720ML
JOZEN WHITE JUNMAI GINJO	42	300ML
NIIGATA <i>dry and smooth taste with distinct aroma of green apple and ripe peaches</i>	95	720ML
HEAVENSAKE JUNMAI GINJO	150	720ML
HYOGO <i>lemoncurd, butterscotch, dried grapes</i>		
KIRIN-ZAN JUNMAI GINJO	145	720ML
NIIGATA <i>citrus with pineapple and cherry</i>		
NARUTOTAI “RED SNAPPER” GINJO NAMA GENSHU.	115	720ML
TOKUSHIMA <i>silky texture, rich yellow pear</i>		
SHIMIZU NO MAI “PURE DAWN” JUNMAI GINJO	55	300ML
AKITA <i>hints of orange peel, light floral notes with underlying minerality</i>	105	720ML
AMABUKI SHUZO ICHIGO JUNMAI GINJO NAMA.	130	720ML
SAGA <i>ripe and effervescent, notes of strawberry</i>		
AMABUKI “HIMAWARI SUNFLOWER” JUNMAI GINJO.	130	720ML
SAGA <i>notes of lychee and earthy melon</i>		

KIKUSUI “CHRYSANTHEMUM WATER” JUNMAI GINJO	45	300ML
NIIGATA <i>chrysanthemum, silky texture</i>	115	720ML
KUBOTA SENJYU JUNMAI GINJO.	120	720ML
NIIGATA <i>elegant and dry, umami finish</i>		
KATSUYAMA KEN JUNMAI GINJO	215	720ML
MIYAGI <i>minerality, refreshing green apple, bright finish</i>		

JUNMAI | HONJOZO

TAKAHIRO “NOBLE ARROW” TOKUBETSU JUNMAI	120	720ML
YAMAGUCHI <i>crisp, lively notes of melon, lime and mint</i>		
YAMADA “ EVERLASTING ROOTS” TOKUBETSU JUNMAI	120	900ML
GIFU <i>smoky, nutty aromas, melon, orange and clove</i>		
JOZEN AQUA JUNMAI	75	720ML
NIIGATA <i>rich with dry finish, white flower, apple and melon</i>		
TOZAI “LIVING JEWEL” JUNMAI	42	300ML
KYOTO <i>fresh banana, red grapes, lemon rice</i>	72	720ML
YOSHINOSUGI NO TARUSAKE, YAMAHAI JUNMAI	125	720ML
NARA <i>yoshino cedar barrel-aged, subtle sweetness</i>		
TENSEI “INFINITE SUMMER” TOKUBETSU HONJOZO	85	720ML
KANAGAWA <i>citrus, cocoa, banana crème</i>		
HEAVENSAKE 12 JUNMAI	105	720ML
YAMAGUCHI <i>salted caramel and bittersweet cacao</i>		
AMABUKI JUNMAI GIN NO KURENAI “PINK LADY” JUNMAI	140	720ML
SAGA <i>pink lady apple blossom, earthy undertones</i>		

KIKU-MASAMUNE, TARUSAKE JUNMAI80	720ML
HYOGO <i>smokey umami, hint of spice</i>		
IZUMABASHI “KUROTONBO” JUNMAI KIMOTO	150	720ML
KANAGAWA <i>brewed with kimoto process, smooth and balanced</i>		
HAKKAISAN TOKUBETSU JUNMAI	40	300ML
NIIGATA <i>rich body, creamy texture, hints of vanilla</i>	85	720ML
RYUJIN “BLACK DRAGON GOD” KAKUSHI GINJO NAMAZUME.	130	720ML
GUNMA <i>mango and pineapple</i>		
 NIGORI SPECIALTY		
TOZAI “SNOW MAIDEN”, NIGORI42	300ML
KINIKI <i>floral, full-bodied with dynamic sweetness</i>	80	720ML
JOTO, NIGORI55	300ML
HIROSHIMA <i>rich coconut, semisweet finish</i>	95	720ML
RIHAKU “DREAMY CLOUDS” NIGORI	105	720ML
SHIMANE <i>chestnut, plum, and yuzu</i>		
KUMO, NIGORI70	500ML
NIIGATA <i>tropical fruits, silky and smooth finish</i>		
KAMOIZUMI “SUMMER SNOW” NIGORI JINGO NAMA95	720ML
HIROSHIMA <i>rich and creamy, melon and cotton candy</i>		
GOZENSHU BODAIMOTO, NIGORI JUNMAI	105	720ML
OKAYAMA <i>superbly balanced with layered textures of umami</i>		

YAEMON “TSUKIAKARI MOON LIGHT”, NIGORI	35	300ML
FAKUSHIMA <i>lively acidity, creamy and slightly sweet</i>	65	720ML
DASSAI 45, JUNMAI DAIGINJO NIGORI	48	300ML
YAMAGUCHI <i>silky, hints of anise and slightly sweet finish</i>	135	720ML
DASSAI 45 SPARKLING	50	360ML
YAMAGUCHI <i>grape, melon, apple</i>		
FUKUCHO SEASIDE JUNMAI SPARKLING	41	500ML
HIROSHIMA <i>citrus and refreshing finish, lemon</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>		

WINE BY THE BOTTLE

SPARKLING

SCARPETTA <i>Prosecco Brut</i>	60
GRAHAM BECK <i>Bliss Nectar Cap Classique</i>	68
LAURENT-PERRIER <i>La Cuvee Champagne</i>	132
RECAREDO <i>Mirianus Corpinat Brut</i>	75
KRUG <i>171eme Champagne Brut</i>	1,029
ROEDERER 243 <i>Champagne Brut</i>	195
CLICQUOT <i>Yellow Label Champagne Brut</i>	230
DELAMOTTE <i>Champagne Brut</i>	250

WHITE

WITHER HILLS <i>Marlboro Sauvignon Blanc</i>	78
MASSICAN <i>Napa Valley Sauvignon Blanc</i>	105
DELAPORTE <i>Sancerre</i>	155
DIATOM <i>Santa Barbara Chardonnay</i>	78
L MICHEL <i>Chablis</i>	100
LIVON <i>Grande Pinot Grigio 2022</i>	95
BRUNDELMAYER L+T <i>Gruner Veltliner</i>	75
DÖNNHOFF <i>'Oberhäuser Brücke' Spätlese Riesling</i>	220
NIKOLAIHOF <i>Hefeabzug Grüner Veltliner</i>	85
CHAPOUTIER <i>Les Meysonniers Crozes-Hermitage Blanc</i>	130

ROSÉ

STOLPMAN <i>SO FRESH Love you Bunches Central Coast Rosé</i>	70
PRADEAUX <i>Bandol Rosé</i>	85
H&B <i>Cotes de Provence, Rosé</i>	68
PEYRASSOL <i>Croix des Rosé</i>	65

RED

ROUTESTOCK <i>Sonoma Coast, Pinot Noir</i>	75
FLOWERS <i>Sonoma Coast, Pinot Noir</i>	140
CASTEL GIOCONDO <i>Brunallo di Montalcino, Sangiovese</i>	125
CRANE ASSEMBLY <i>Disciples Napa Valley, Red Blend</i>	160
OUTERBOUND <i>Alexaner Valley, Cabernet Sauvignon</i>	85
CORISON <i>Napa Valley, Cabernet Sauvignon</i>	350
CARDINALE <i>Napa Valley, Cabernet Sauvignon</i>	900
FRANCOIS VILLARD <i>Cote Rotie le Gallet Blanc</i>	240
FAUST <i>Napa Valley, Cabernet Sauvignon</i>	150
OPUS ONE <i>Napa Valley, Red Blend 2019</i>	940
HARLAN ESTATE <i>Napa Valley, Cabernet Sauvignon 2016</i>	2900

SPIRITS

JAPANESE WHISKY

MARS IWAI	16
MARS IWAI TRADITION	26
MARS KOMAGATAKE	60
MARS MALTAGE COSMO	64
MARS TSUNUKI	100
NIKKA COFFEY MALT	36
NIKKA COFFEY GRAIN	30
NIKKA DAYS	24
NIKKA MIYAGIKYO	40
NIKKA YOICHI	72
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
YAMAZAKI 12YR	80

JAPANESE SHOCHU & AWAMORI

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

JAPANESE GIN

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

AMERICAN WHISKEY

ANGEL'S ENVY BOURBON	22
ANGEL'S ENVY RYE	36
BASIL HAYDEN'S BOURBON	22
BASIL HAYDEN'S RED WINE CASK FINISH	22
BASIL HAYDEN'S RYE	18
BLANTON'S, ARG SELECT	28
CROWN ROYAL	14
ELIJAH CRAIG SMALL BATCH	15
ELIJAH CRAIG BARREL PROOF, ARG SELECT	24
FOUR ROSES	12
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
DEWAR'S WHITE LABEL	15
GLENLIVET 12YR	24
GLENMORANGIE EXTREMELY RARE 18YR.	77
GLENMORANGIE NECTAR D'OR	70
GLENMORANGIE SIGNET	90
GLENFIDDICH 12YR	24
JOHNNIE WALKER BLACK	18
JOHNNIE WALKER BLUE	110
JOHNNIE WALKER GREEN	45
LAGAVULIN 16YR.	44
LAPHROAIG 10YR	25
MACALLAN 12YR SHERRY OAK	42
MACALLAN 18YR	120
OBAN 14YR	42

IRISH WHISKY

JAMESON	14
REDBREAST 12YR	32

RUM

BACARDI SUPERIOR	12
PLANTATION 3-STAR.	10
PLANTATION DARK	12
PLANTATION PINEAPPLE	14
ZACAPA 23YR	20

COGNAC

PIERRE FERRAND AMBRE	22
REMY MARTIN VSOP	24

TEQUILA & MEZCAL

CASA DRAGONES BLANCO	24
CASA DRAGONES REPOSADO	75
CASA DRAGONES ANEJO	72
CASA DRAGONES JOVEN	132
CASAMIGOS BLANCO	20
CASAMIGOS REPOSADO	22
CASAMIGOS ANEJO	24
CLASE AZUL PLATA	70
CLASE AZUL REPOSADO	85
DON JULIO BLANCO	22
DON JULIO REPOSADO	24
DON JULIO ANEJO	26
DON JULIO REPOSADO 1942	60
LALO BLANCO	20
OCHO PLATA	22
OCHO REPOSADO	26
OCHO ANEJO	32
PATRON SILVER	22
PATRON REPOSADO	24
PATRON ANEJO	26
BANHEZ MEZCAL	19
DEL MAGUEY VIDA MEZCAL	20
ILEGAL REPOSADO MEZCAL	30
SIETE MISTERIOS MEZCAL	18

VODKA

CHOPIN	18
GREY GOOSE	17
BELVEDERE	17
KETEL ONE	14
TITO'S	12
BELUGA NOBLE	16
BELUGA TRANSATLANTIC	18
BELUGA ALLURE	20
BELUGA GOLD LINE	30
HAKU	14

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BARR HILL	16
BARR HILL TOM CAT	18
BEEFEATER	12
BOMBAY SAPPHIRE	14
BOMBAY DRY GIN	12
EMPRESS 1908 INDIGO	25
THE BOTANIST	18
HENDRICK'S	16
MONKEY 47	30
TANQUERAY	13
TANQUERAY NO. 10	15

