

Sip

cocktail

original yuzu no hana mixes

YO KI HI
refreshing lychee and pomegranate, saké 12

YUZU MONI
sparkling saké, yuzu marmalade, grapefruit juice, tonic 12

YUZU
vivid tart saké, orange blossom, grapefruit/pear juice 12

beer

for anytime with anything

HITACHINO WHITE ALE
330ml bottle 9

ASAHI SUPER DRY
330ml bottle/500ml can 6/10

KIRIN ICHIBAN
355ml bottle/650ml can 6/10

SAPPORO
draft/340ml bottle/650ml can 10/6/12

wine

it's good for you

HOUSE
red: yellowtail, shiraz (glass/bottle)
white: ruffino, pino grigio (glass/bottle) 10/35

SAUVIGNON BLANC
astrolabe, marlborough nz (glass/bottle) 15/75

RIESLING
tawse sketches of niagra (glass/bottle) 15/60

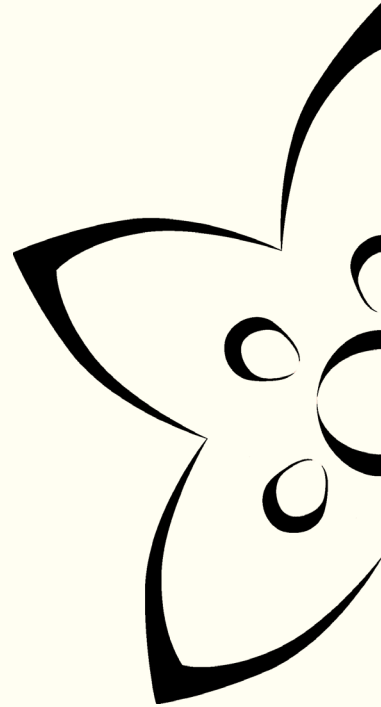
PINOT GRIGIO
santa margherita, italy (glass/bottle) 15/60

CHARDONNAY
sonoma cutrer, california (glass/bottle) 15/80

PINOT NOIR
meiomi, california (glass/bottle) 15/80

CABERNET SAUVIGNON
liberty school, california (glass/bottle) 15/70

ICE WINE
vidal ice wine, cga niagra (glass/bottle) 15/80



Saké

bubble

take a sip to start

HANA AWAKA

appetitif, mildly sweet, twist of acid (250ml) 40

INDIGO WIND

appetitif, citrus vanilla notes, sweet finish (200ml) 45

refresh

enjoy casually as table saké

IZUMI YUZU LIME COLLINS

crisp yuzu and lime cocktail (glass/750ml) 15/60

HAKUTSURU SAYURI

creamy sweetness, smooth finish (300ml) 25

GEKKEIKAN

signature earthy saké (S/L) 8/15

KUBOTA

mellow lightness, silky feel (180/720ml) 35/120

HAKKAISAN HONJOZO

floral, fruit nose, clean dry finish (180/720ml) 40/100

OKUNOMATSU KINMON

refreshingly sweet, soft acidity (300ml) 30

junmai

pure rice saké

TARU JUNMAI SAKE

light bodied, warm cedar, dry finish (720ml) 90

OTOKOYAMA TOKUBETSU

smoothly rich, yeasty, fruity nose (180/500ml) 40/90

MURAI FAMILY TANREI

pair with sushi sashimi, dry melon (300ml) 55

IZUMI NAMA NAMA

unpasteurized, ripe strawberry, coconut (375ml) 35

Saké

ginjo

refined premium saké, slightly aged, 50% polish

NANBU BIJIN

lively aroma, clean melon pear flavour (180ml/720ml) 45/145

SHOCHIKU-BAI

silky dry, delicate, fruity, honeysuckle (300ml) 35

G JOY GENSHU

bold, butterscotch, spiced black pepper (180ml/750ml) 32/90

dai ginjo

super premium saké, aged aromatics, 60% polished

TAMANOHIKARI

dense body, peach pear aroma, smooth finish (300ml) 60

WAKATAKE ONIGOROSHI

sweet aroma, plum melon notes, refreshing (720ml) 150

KONTEKI PEARLS

japanese mountain water, honeydew crisp (300ml) 70

IPPONGI DENSHIN

elegant, refreshing peach lychee, smooth (720ml) 180

shochu / whiskey

japanese spirit distilled from grain or potatoes

KURO KIRISHIMA

sweet potato sochu, mellow and warm (glass/900ml) 15/170

SUNTORY TOKI WHISKEY

Caramel smooth body, vanilla, ginger (shot/glass/bottle) 10/15/180

plum wine

beautifully paired with dessert and appetizers

TAKARA PLUM

decadantly sweet, plum caramel flavour (glass/750ml) 12/60

CHOYA UMESHU

balanced sweet acidity, seed of ume fruit (glass/750ml) 15/95