

DRINK MENU

Draft Beer

Sapporo Draft Beer

Sapporo Draft Beer W size

Sapporo Draft Beer Pitcher

Bottled Beer

Sapporo L size

Kirin L size

Asahi L size

Asahi S size Non Alcoholic

Wine

Umeshu Plum Wine

Cabernet Red Wine

Chardonnay White Wine



Soft Drink

Sprite

Coke

Diet Coke

Water Evian

Sparkling Water Pellegrino

Ramune

Calpico

Lemonade

Iced Tea

Green Tea (HOT/ COLD)

Dessert

Banana Tempura

Tempura Ice Cream

Green Tea Ice Cream



JAPANESE SAKE

酒



Kurosawa Junmai Kimoto

This sake boasts a natural flavor, which is full-bodied and earthy, yet light. Exquisitely balanced and masterfully brewed exhibits a rich and enjoyable quality.

Kubota Senjyu

Ginjo-grade Honjozo Sake with natural alcohol added to achieve a clean and crisp flavor. This Sake is comforting with its elegant aroma.

Otokoyama Tokubetsu Junmai

This sake packs a dry, full-bodied taste with hints of dark plum or black cherry. It's become synonymous with good sake worldwide due to its perfect flavor for pairing.

Nigori Sake

Nigori is an unfiltered sake that retains some of the rice sediment in the bottle. The result is a cloudy sake that appears milky-white. amazingly creamy, rich sake flavor.

House Sake (Hot/Cold)

House Sake L (Hot/Cold)



JAPANESE SHOCHU

焼酎



Ichiko Mugi Barley (Hot/Rock)

Clean aroma, and subtly sweet. Choice barley is used to produce malt, and then carefully filtered through bamboo charcoal to yield a most distinguished flavor.

Kurokirishima Imo Potato (Hot/Rock)

This shochu is notable for its lush sweetness and crisp palate, which come from the use of black rice koji.

Hakutake Shiro Kome Rice (Hot/Rock)

Made with two simple ingredients, select rice and natural spring water, this shochu is sure to please the palate of any shochu purist. Enjoy fruity elegant aroma and light flavor.



COMPARISON SAKE SHOCHU

利き酒

Kiki Sake Set (Compare Sake)

Japanese sake comparison set:
Kurosawa, Kubota senjyu, Otokoyama.

Kiki Shochu Set (Compare Shochu) Rock

Japanese shochu comparison set:
Ichiko, Kurokirishima, Hakutake shiro.

