

COCKTAILS

カクテル

MISS FUJI

Inspired by Mt Fuji. Apple syrup, Quinoa vodka and aromatic sake. Blended with ice and finished with a drizzle of blue curacao and sugar toffee

MATCHA-CHA-CHA

Green tea powder, vanilla bean ice cream, Nikka whisky. Blended and served with matcha pocky. Rich and creamy, enjoy the zen of Japanese tea

GINGER NINJA

Famous Japanese high ball with a Bird's Nest twist. Nikka whisky with soda, lemon and ginger. Topped up with ginger granita. Dry to sweet...as you wish, I'm your ninja!

MIKAN FASHION

Take a sip to find a dragon ball and make your wish come true. Nikka whisky, mikan (mandarin) syrup, orange bitters, fresh orange peel and a special dragon ball. Reminiscent of a old fashion.

KURO-TINI

It's dark, it's mysterious, it's delicious. House made organic coffee shochu, espresso beer and brown sugar syrup, it's our twist on the classic espresso martini.

KAMIKAZE MOJITO

Fresh coriander, Ikkomon shochu, Quinoa vodka and yuzu jam. Built on crushed ice. Refreshing and tangy.

MONTHLY SPECIALS

SAKE TASTING SET

Don't know what to order?
Our friendly waiter can choose the 4 best sakes for you!
Each serve is 30ml, served cold

COCKTAIL

YUKI'S LOVE POTION

Cloudy strawberry sake, organic quinoa vodka and vanilla ice cream . Blended with ice and fresh strawberry puree. Pink and white, rich and creamy, she'll make you fall in love xxx

BEER

LE LECTIER

Niigata local brewed beer. 100% natural bottle conditioned pear beer

SAKE (120ML/250ML)

HATSUGASUMI AGED, NARA

6 years aged sake. Dry and savoury, well balanced sake. Goes well with our skewers!

BEER ビール

Draught Beer なま

ASAHI SUPER DRY
ASAHI DRY BLACK
ASAHI SOUKAI (3.5%)
OR UPGRADE TO A 1LITRE GLASS FOR DOUBLE THE PRICE!

Bottle Beer ビンビール

SAPPORO
Crisp refreshing flavour, refined bitterness
YEBISU
Full malt taste, stronger taste
ORION
Okinawa fruity style beer, served with lemon

Tallies ちゅうびん

500ML GREAT FOR SHARING
KIRIN
Japanese brewed highly refreshing
SUNTORY PREMIUM MALTS
Delicate premium beer made from pure ingredients
ECHIGO RICE LAGER
Rice beer made from Koshihikari Rice

Cider サイダー

SOMMERSBY PEAR
SOMMERSBY CLOUDY APPLE

Light Beer ライトビール

JAMES BOAGS

Non-Alcoholic

SUNTORY ALL FREE BEER

Craft Beer クラフトビール

HITACHINO NEST RED RICE

Made from red rice

HITACHINO NEST WHITE ALE

Refreshing with a hint of coriander and nutmeg

HITACHINO NEST DAIDAI IPA

IPA style beer brewed with orange peel

RISING SUN PALE ALE

Well balanced, easy pale ale

KARUIZAWA DARK

Smooth and mellow, amber colour

KARUIZAWA PILSNER

Clean and refreshing aftertaste

TOKYO BEER AGED PALE ALE

Unique pale ale, uses secondary bottle fermentation

KAIJU KRUSH TROPICAL ALE

Juicy, tropical refreshing beer

KAIJU RED IPA (6.4%)

Tropical, piney aromas and biscuity toffee profile

NECTAR PEAR

100% natural pear flavour

KYOTO MATCHA BEER

Green tea infused beer

BUBBLES

NV BIANCA VIGNA, PROSECCO, ITALY

NV LOUIS ROEDERER 'BRUT PREMIER' CHAMPAGNE, REIMS, FRANCE

WHITE WINE

しろワイン

2015 HUIA, SAUVIGNON BLANC, MALBOROUGH, NZ

2015 BREGANZE, PINOT GRIGIO, VENETO, ITALY

2015 HOCHKIRCH RIESLING, HENTLY, VIC

2014 SNAKE & HERRING, CHARDONNAY, MARGARTE RIVER, WA

2017 CULLEN MOON OPPOSITE SATURN, FIELD BLEND, MARGARET RIVER, WA

2014 DELAMERE VINEYARDS, CHARDONNAY, PIPERS BROOKE, TAS

ROSE & AMBER

2016 SMALLFRY, TANGERINE DREAM, FIELD BLEND, BAROSSA VALLEY, SA

2015 CULLEN, 'DANCING IN THE MOONLIGHT', ROSE, MARGARET RIVER, WA

RED WINE

あかワイン

2017 GIANT STEP, PINOT NOIR, YARRA VALLEY, VICTORIA

2017 BIBI GRAETZ 'CASSAMATTA', SANGIOVESE, TUSCANY, ITALY

2016 ROB & LES, "IZWAY" SHIRAZ, CLARE VALLEY, SA

2017 WHISLER TGIF, CABERNET MERLOT, BAROSSA VALLEY, ADELAIDE

2015 YANGARRA, SHIRAZ, MCLAREN VALE, SA

JAPANESE WINE

にほんのワイン

2013 GRACE, KOSHU, YAMANASHI, JAPAN

2014 GRACE KAYAGATAKE, YAMANASHI, JAPAN

SAKE にほんしゅ

In Japanese the term, sake, actually translates to alcohol. The correct term for what is known in English as "Sake" is Nihonshu. Serving 30ml(sip), 120ml (glass), 250ml (carafe)

(H) Recommended hot (C) Recommended cold (R) Recommended room temperature

SAKE TASTING SET

Don't know what to order? Our friendly waiter can choose the 4 best sakes for you!
Each glass is 30ml, served cold.

SAKE SHOT

Order any shot of sake. Great way to start or end the night!

120ml/250ml/1.8L

DRY-Light and smooth

IPPIN CHOKARA, JUNMAI, IBARAKI (C)

Literally translates to "very dry"

TAKAISAMI JUNMAI, TOTTORI(C, H)

Cooked rice and cloves. Very light texture.

UMETSU, JUNMAI KIMOTO, TOTTORI (C, H)

Dry but easy to drink

IZUMIBASHI BLUE LABEL, JUNMAI GENSHU, KANAGAWA (C,H)

Golden kiwi and green bamboo. Refreshing with a dry finish.

AROMATIC-Fragrant and light

DENSHIN, JUNMAI, FUKUI (C)

Lighter, dryer style mildly ricey in flavour/

JOZEN MIZUNO GOTOSHI, JUNAMI, NIIGATA (C)

Sweeter style, refreshing aroma of apple and pear

DASSAI 50, DAIGINJO, YAMAGUCHI (C)

Japanese mascato grape and yogurt. Sharp but easy to drink

ICE BREAKER, NAMA GENSHU, KYOTO (C)

Fresh with rich aroma of fruity banana and lychee

KOIKAWA, JUNMAI DAIGINJO, YAMAGATA (C)

Warm flavour with a suggestion of peach and fennel

KAISHUN IWANO KANBASE, NAMAGENSHU, SHIMANE (C)

Juicy pineapple and tropical mango. This sweet sake will make you happy!

120ml/250ml/1.8L

AGED AND CLOUDY-Fragrant with depth

BONGU, JUNMAI, SAITAMA (R,H)

Soy sauce and shiitake mushroom. Savoury sake with complexity

FUSOZURU JUNMAI NIGORI, HYOGO (C,H)

Creamy, but dry and has a hint of acidity

MORINOKURA KOMAGURA 20 YEARS, JUNMAI, FUKUOKA (R,H)

Aged for 20 years. Rich but clean after taste. Recommended on the rocks or warm

RICH- Full bodied subtle

GUNMAI IZUMI, YAMAHAI, SAITAMA (C, H)

Toffy, vanilla waffle, buttery taste. Goes perfectly with our skewer

ASAHIKIKU, JUNMAI KIMOTO, FUKUOKA(C, H)

Dry rice base with hints of peach and melon

SHICHIHONYARI, JUNMAI, SHIGA (C,H)

Slightly straw coloured with watermelon aroma

UZENSHIRAUME SHIRORI, JUNMAI GINJO, (C,H)

Slightly dry, easy to drink and has a clean finish

Bottle

DASSAI, CLOUDY SPARKLING, YAMAGUCHI (360ML BTL)

Lightly sparkled, slightly sweet and refreshing after taste

AKIRA, JUNMAI, ISHIKAWA (720ML)

Organic sake. Light and smooth, mild and creamy with some bitterness

DASSAI NIWARI SANBU, JUNAMI DAIGINJYO, YAMAGUCHI (720ML)

Elegant and sophisticated. Soft on the palate. Only the finest part of rice is used

FURUTSURU JYUNEN, PLUM SAKE, WAKAYAMA (720ML)

Soft and delicate, Light on the palate and easy to drink

Rice is polished till 45 %

JAPANESE WHISKY

Premium whisky

ウイスキー

NIKKA FROM THE BARREL

Full-bodied with aromas of fresh fruits, spice and oak

NIKKA ALL MALT

Blend of barley malt distilled at Miyagikyo distillery

NIKKA PURE MALT BLACK

Light, soft and mellow. Easy to drink

THE NIKKA 12 YEARS

Green apple freshness, rich fruitcake and butterscotch

NIKKA COFFEY MALT

Sweet vanilla and creamy but refreshing after taste

NIKKA COFFEY GRAIN

Woody vanilla and chocolate. Light and mellow bod

MARS IWAI BLENDED

Sweet pear and dark cacao, smooth and light finish

MARS SHINSHU BLENDED

Nashi pear, persimmon, raisin and caramel

MARS COSMO BLENDED

Orange oil and chocolate, fresh barley and toasty oak

SUNTORY ROYAL BLENDED

Light, soft and mellow. Easy to drink

CHITA SINGLE GRAIN

Sweet and mellow, lightly peated

YAMAZAKI SINGLE MALT

Strawberries and dried fruits with floral notes

YAMAZAKI SINGLE MALT 12 YEARS

Rich fruit aroma of dried fruit and honey

HAKUSHU SINGLE MALT

Peppermint, pine and pleasant grassy notes

HAKUSHU SINGLE MALT 12 YEARS

Toasted barley, nut loaf and chopped almonds

HIBIKI JAPANESE HARMONY

Sweet wood notes, vanilla and honey

TAKETSURU PURE MALT

Espresso beans, milk chocolate and tobacco leaf

AKASHI WHITE OAK BLENDED

Sweet cereals with a dusting of nutmeg and black pepper

YAMAZAKURA BLACK LABEL

Bold and spicy with a hint of sweetness

YAMAZAKURA 55

55% in alcohol.

KURAYOSHI 8 YRS PURE MALT

Aged in ex-bourbon casks. Ripe mouth feel and gentle orange notes

RARE JAPANESE WHISKY

ウイスキー

TAKETSURU 17 YEARS

Spicy and rounded with vanilla, blood orange and a little chocolate

TAKETSURU 21 YEARS

Spices, black pepper, loads of tangy sherry and hints of turmeric

HIBIKI BLENDED 17 YEARS

Gentle smoke and cacao, hints of cooked fruit and a nutty note

HIBIKI BLENDED 21 YEARS

Sweet, caramalised nuts, blackcurrants and dark toffee and rich sherry spice

YAMAZAKI SINGLE MALT 18 YEARS

The pinnacle of Japanese Whisky. Rich and smooth

ICHIRO'S MALT MWR

Honey and light citrus, hints of grapefruit

JAPANESE SPIRITS

スピリッツ

ROKU

Japanese gin made with six Japanese botanical herbs such as sansho and cherry blossom

JUNZU

Japanese inspired gin with yuzu, coriander, sake and a hint of cherry blossom

NIKKA COFFEY GIN

Infused with Japanese citrus and sansho spice

KINOBI GIN

Made in Kyoto using rice with pure Japanese botanicals such as yuzu, sansho, gyokuro tea and hinoki

SPIRITS

スピリッツ

FAIR ORGANIC VODKA

BASIL HAYDEN BOURBON

BELVEDERE VODKA

BAKER'S BOURBON

BOTANICA GIN (ORGANIC)

HAVANA 7YRS DARK RUM

HENDRICK'S GIN

FAIR ORGANIC RUM

ART OF BOOZE GIN

HENNESSY VSOP COGNAC

CASAMIGOS TEQUILA

1800 ANEJO TEQUILA

PLUM WINE うめしゅ

90ml serve or by the bottle

Gls/Bottle

MUTENKA CHOYA

Sweeter style, velvety texture, no additives

UJI GREEN TEA

Infused with uji green tea from Kyoto

IZUMIBASHI

Dry style and based on sake. Smooth and light on the palate

CHOYA KOKUTO

Blended with brown sugar, rum and black vinegar
Excellent as a dessert wine

JINKOO KOIZORA

Sweeter style plum wine with a velvety texture

1999 KOSHU UMESHU

Made from aged sake. Rich but with subtle sweetness

SUIRYU

Very smooth and rich, honey infused. Excellent as a dessert wine

CHOYA YUKI

Made only with organically grown ingredients

FURUTSURU JYUNEN

Made with Daiginjo sake and premium “nanko” plum from Wakayama

YAMAZAKI CASK

Matured in the toasted cask at Yamazaki distillery

BRANDY UMESHU

Rich and mellow brandy based plum wine, aged for 5 years

FRUIT LIQUORS

かじつしゅ

NIGORI YUZU

Refreshing citrus flavoured wine

ALADDIN YUZU (300ML BTL)

Sweet and citrusy junmai blend made with yuzu

ICHIGO NIGORI (300ML BTL)

Sweet, thick and full of rich strawberry flavor

Shochu しょうちゅう

Japanese distilled spirit that can be based on a variety of ingredients. It has around 20% alcohol content and is usually served on the rocks. **We will keep your bottle here for up to 2 months (750ml bottle)**

Chuhai (Shochu Cocktail) チューハイ

YUZUMITSU

Yuzu and honey jam topped with soda water

LEMON

Fresh lemon topped with soda water

RYOKUCHA

Green tea

OOLONG

Oolong tea

CALPIS

Calpis and soda

Barley むぎ

Gls/Bottle

KAKUSHIGURA

Oak barrel aged. Amber in colour with an earthy flavour

ENMA

Premium barrel aged. Dry but soft on the palate with a hint of pear flavour

RIKKA

Rich but fragrant leaving a strong after taste on palate

Shiso しそ

TANTAKATAN

Based on Shiso (Perilla) leaves, crisp clean flavour. Very easy to drink

Sweet Potato いも

AKAKIRISHIMA (900ML)

Considered quite rare in Tokyo. Best described as smokey like a mellow scotch

IKKOMON

Premium Imo Shochu from Kagoshima

Rice こめ

SHIRO

Clean and refreshing. Nice with soda water

Buckwheat そば

TOWARI

Unique product distilled from soba. Strong soba aroma. Recommended to drink with hot water

Awamori あわもり

KARIYUSHI

Unique product to Okinawa, similar to Shochu but distilled using Thai rice . Fruity flavour

Lettuce れたす

CHISHA

Uses 6 whole lettuce to make one bottle. Soft sweetness and refreshing aftertaste

Non-Alcoholic drinks

ノンアルコール

Mocktail モクテル

YUZUMITSU

Japanese citrus yuzu and honey jam, soda

HIMEYURI MOJITO

Fresh coriander, yuzu jam, topped with soda water on crushed ice

BABY NINJA

Japanese pickled ginger, organic ginger beer, yuzu sorbet

Soft drinks ソフトドリンク

COKE, COKE ZERO, LEMONADE

ORGANIC GINGER BEER

CALPIS

LEMON LIME AND BITTERS

VOSS SPARKLING WATER (800ML)

VOSS STILL WATER (800ML)

Japanese Tea にほんちや

HOJICHA

Rosted green tea. Served hot

OO LONG TEA

Served cold

GREEN TEA

Served cold