



On Tap

Two Chefs Brewing (Amsterdam)

Founded by two former chefs who decided to exchange their cooking hobs for brewing kettles. The two believe brewing is a culinary art.

FUNKY FALCON (Pale Ale 5,2%) 30cl €6

Among the few local beers on tap you can find, this one pairs nicely with yakitori. A light, fresh and very drinkable beer with lemongrass.

Japanese Beer (in Bottle)

€5,5 each

What is the difference!?



Asahi Super Dry

5%

- ✓ Low hop bitterness and high carbonation
- ✓ Light, brisk and firm
- ✓ Short and clean finish



KIRIN Ichiban

5%

- ✓ Crispy initial palate
- ✓ Outstanding sweetness of malt
- ✓ Finish is mild but lingers



SAPPORO Premium

5%

- ✓ Hoppy aroma and mellow mouthfeel
- ✓ Smooth foam is easy to drink
- ✓ Richness that is not too strong

Craft Beer

Hitachino Nest Beer (Ibaraki, Japan)

€7 each

Craft beer made by a Japanese Saké brewery.

Lager (5,5%)

The classic.

DAi DAi Ale (IPA 6%)

This DAi DAi Ale is brewed with "fukuremikan" orange and special hops. Enjoy it's fruity flavor and rich taste.

Saison du Japon (5%)

Brewed with wheat and koji (malted rice), this beer has a uniquely sweet flavor of rice koji and a natural sour taste created by the fermentation. A touch of citron is used in the accent of the fragrance.

Limited Real Ginger Ale (8%)

Brewed using fresh fragrant ginger, this ale emits a mighty scent of passion fruit and mango. It is bitter on the tongue with a small touch of sweetness from the malt. Enjoy the well-balance of the ginger flavor and the taste of malt.

White Ale (5%)

A refreshing, mildly hopped *witbier* brewed with coriander, nutmeg, orange peel, and fresh orange juice. Its citrusy, sweet-fruity-tart (natural acidity of the fresh orange juice) flavor profile makes it a unique Japanese interpretation of the Belgian Witbeer style.

Kirin Alcohol Free Beer (0,0%)

€5,5

A non-alcoholic beer produced by the Japanese brewing company, Kirin Brewery. It is made with carefully selected ingredients, like malt, hops, barley, and water, without the use of alcohol in the brewing process, resulting in a crisp and refreshing beer-like beverage with a smooth and balanced taste, but without the alcohol content.



	Glass (100ml)	Bottle (720ml)
<h2>Daiginjo (Super Premium Saké)</h2> <p>– 50% or more of rice polished</p>		
	-	€95
<p>Born Tokusen (Fukui) 16% fruity and elegant Born Tokusen Echizen is a wonderful and elegant Saké. The nose and flavour is very rich, with a stunning final and awesome finish. It has an excellent balance and an excellent aftertaste.</p>		
	€18,5	€50 (280ml)
<p>Hakkaisan Snow Aged (Niigata) 17% fruity and elegant This Junmai Daiginjo sake was matured alongside and chilled by a massive amount of snow stored in an insulated room, known as “Yukimuro”. This method of storing food at low temperatures has been used traditionally in the snowy region of Uonuma, Japan for centuries. After three years, the sake becomes round and very smooth.</p>		
	€18,5	€50 (300ml)
<p>Kubota Man (Niigata) 15.6% fruity and elegant From the first scent of pear to the unmistakable smoothness, this sake graces your taste buds with magnificent flavor.</p>		
	€13	€35 (300ml)
<p>Dassai 45 (Yamaguchi) 16% fruity and elegant A nose with refined notes of melon, mandarin and blossom. Nice intensive mouthfeel and a delicious aftertaste. The brewery, Asahi Shuzo, has a history of more than 200 years.</p>		
	€13	€35 (300ml)
<p>Jozen Blue (Niigata) 15,5% fruity and elegant The top quality Jozen Mizunogotoshi, using only the center of the rice grain. Brewed with great care, and fermented longer period at a lower temperature to enhance the beautiful elegant aroma with a rich and pleasant taste.</p>		
	€13	€68 (630ml) €18,5 (180ml)
<p>Minatoya Tosuke (Niigata) 15,5% fruity and elegant Named after the founder of the Shirataki Brewery. An elegant Junmai Daiginjo Sake which creates the scents of fresh apples and apricots. A nice soft and fine sake with a dry finish.</p>		
	€11,5	€69
<p>Kubota Daiginjo Genshu (Niigata) 18% fruity and elegant The gentle sweetness of Daiginjo Genshu spreads into the mouth and renders a smooth aftertaste as its delicate aroma filters through the air.</p>		
<h2>Ginjo (Premium Saké)</h2> <p>– 40% or more of rice polished</p>		
	€10	€60
<p>Kubota Sen (Niigata) 15.6% a little dry As sake that can be enjoyed with a meal, Kubota Sen has a flavor that one does not tire of drinking.</p>		
	€10	€60
<p>Kozamon 55 Miyama (Gifu) 15.5% fruity and elegant Fresh sake with fruity (pear, pineapple and melon) aromas, creamy and tingling taste. The taste is rich, full, and spicy with savory umami.</p>		
	€10	€60
<p>Denshin “Yuki (Snow)” (Fukui) 16% fruity and elegant This Saké is made from the spring water of snowmelt, thus, is named “Snow”. It has the characteristics of “clean and gentle fragrance, and a transparent and refreshing taste”, while maintaining the pure water impression.</p>		
	€9	€54
<p>Tama-no-hikari 94 (Kyoto) 16.4% a little dry Designed for its excellent compatibility with yakitori. Its rich flavour goes well with teriyaki sauce.</p>		

Drinks Saké 日本酒

Junmai (brewed using only rice)

– Standard amount (less than 40%) of rice polished

Glass (100ml) Bottle (720ml)



Born 55 Junmai (Fukui)

15% slightly dry

Born 55 Junmai is known as Japan's top Junmai sake. Elegant, silky soft with enough power and a wonderfully pure finish at the same time.

€9

€54



Tengumai (Ishikawa)

16% dry

"Tengu" refers to long-nosed goblins in Japanese folk-lore, and "tengumai" means goblin's dance. This sake is a harmonious sake with a unique mushroom-like scent. With every sip, the more subtly you'll pick up on, from buttery tones to a walnut-like sensation. These unique flavors are superbly balanced, you might find yourself doing your own "tengumai" as you partake.

€9

€54



Denshin "Ine (Rice)" (Fukui)

16% dry

This Saké is made from a rare kind of rice, only 2,000 bales is produced a year. It is characterized by "soft and gentle, smooth mouthfeel, and plump taste".

€9

€54



Uonuma Red (Niigata)

16,5% dry

A unique sake due to its deliberate low rice polishing rate of 80%, using 2-years-aged Yamadanishiki and Koshiibuki rice and a wine yeast, giving it an emphasis on feeling and flavor. Superbly brewed, smooth, rich,

€8

€48



Uonuma Tanrei (Niigata)

15,5% extra dry

This karakuchi Junmai has a nose full of under ripe cantaloupe and almonds. This very dry sake has a green feel on the palate slight creaminess and bright acidity.

€8

€48

Special Saké Selections



Nama Saké in Season 季節の生酒

This is fresh pressed unpasteurized Saké, bottled and shipped refrigerated from Japan providing a high level of freshness. Enjoy the powerfully fruity and long lasting finish!

€13

€78

Kozaemon Hatsu Shibori
小左衛門 初しぼり

★Specific items offered vary depending on the season.



Kubota Hyaku (Niigata)

15.4% dry

This is a fundamental saké for the Kubota brand. Subtle, clean and dry sake with a crisp and sharp finish. Clean finish that leads to the next sip.

€8

€48

Sparkling Saké



Hakkaisan Sparkling Nigori (Niigata)

Small Bottle (360ml)

15%

A subtle light sparkling sake with soft bubbles. Due to the second fermentation in the bottle, there is a fine amount of small rice particles such as sediment that provides an extra taste sensation. The sake has fine light fruit in the nose and taste, beautiful acids and a lively aftertaste.

€35



Hana Awaka Sparkling Yuzu (Hyogo)

Small Bottle (250ml)

5%

A sparkling liquor with a delicate, soft foam that pops into a swash. Only rice and koji are used to maximize the original sweetness of rice. The sweet and sour taste that spreads in your mouth is a charm.

€14

Drinks **Saké** 日本酒 **Shochu** 焼酎



House Saké Cold / Warm / Hot

Carafe (180ml) €12



Saké tasting

We work with a Saké sommelier who has carefully chosen three selections of Saké.

30ml/each €14

Shochu



Kuro Kirishima (sweet potato) (25%)

60ml €9

Bottle (720ml) €65

The name "Kuro", meaning black, is used because Kuro Kirishima shochu is made using a black rice-koji. The combination of the black rice-koji and sweet potatoes give this shochu a gentle aroma with a rich and sweet flavour. Best enjoyed on the rocks.



Kan-no-Ko (wheat) (25%)

60ml €9

Bottle (720ml) €65

Shochu that uses 100% Nijo barley as the raw material and is stored in white oak barrels for over 3 years. It has plenty of aroma that is only made possible by the long-term aging, with a mellow taste.

Premium Soda (200ml) +€2
Umeboshi +€1

White wine

Glass Bottle



Lorimer
Semillon Chardonnay
Riverina, Australia (Light body)

€5

€25

Matured on American oak. An excellent house wine with an elegant scent of semillon (golden-skinned grape) Full-bodied with lemon, melon and some spice from the oak.



Montes Winemaker's Choice
Sauvignon Blanc
Casablanca Valley, Chile (Light body)

€6,5

€30

Wine from the Casablanca Valley in Chile - a fresh aroma of green plants and herbs, citrus, apple and peach. Strong acids and a fine bitterness due to the aging in oak barrels.



Tenuta Sant' Helena
Pinot Grigio
Collio, Italy (Medium body)

€40

Produced exclusively with Pinot Grigio grapes, carefully picked and selected by hand. The nose opens with a delicate aromatic and fruity bouquet that over time gives way to pungent hints of dry hay and toasted almonds. On the palate it is structured and dry, with just a hint of tannin. Perfect to accompany appetizers and beyond.



Chemilly Chablis Vieilles Vignes
Chablis, France (Light body)

€40

The grapes for this wine come from old vines, which gives it a unique taste. Tones of citrus, white flowers, brioche and hazelnut together with characteristic acidity and lots of freshness.

Red wine

Glass Bottle



**Jaffelin
Pinot Noir
Vin de France, France (Medium body)**

€5

€25

Produced by the Maison Jaffelin winery from the Vin de France region, France. The taste is characterized by red fruit.



**El Meson Crianza
Rioja, Spain (Full body)**

€6,5

€30

The Crianza is a smooth, well-made Rioja that has matured in oak barrels for more than half a year. A smooth fruity bouquet, with a soft elegant finish.



**ZENSA
Primitivo
Puglia, Italy (Full body)**

€40

Zensa Primitivo Puglia has an intense ruby red color, with a complex bouquet reminiscent of cherries, dried berries and toasted almonds. In the mouth it is full, yet supple and elegant with a silky texture. The finish is long, spicy and full of fruit.



**Château Benitey Saint Emilion Grand Cru
Bordeaux, France (Full body)**

€40

The Art of Blending

The great variety of Saint-Emilion wine is explained by a skillful blend of different grape varieties. Over time, the winegrowers of Saint-Emilion have selected three mains and three accessories. This one is among the best.

Medium acids balanced with tannins and long full finish.

Drinks Plum Wines 梅酒 Liqueurs リキュール



Aragoshi (thick & cloudy) Umeshu

€9

12%
60ml

Umenoyado Aragoshi Umeshu, bottled with real ume plum puree, has a richer, more natural, sweet taste. This umeshu is a beautiful representation of what saké brewing masters can produce in combination with all natural flavorings.



Ginkoubai

€9

11%
60ml

Plum wine which is saké based (vs. shochu based), has a smooth texture.

Umenoyado Black Label

€9

18%
60ml

The Black Label is a premium umeshu, a richer and deeper version of the Umenoyado classic umeshu. When drinking the refreshing aroma of plum blossoms spread throughout the mouth and the unique taste of saké remains as a lingering finish.



Kiuchi Umeshu Sparkling

€16

6%

Small Bottle (300ml)

A sweet, fresh and much loved sparkling umeshu from Kiuchi from Ibaraki. Light in alcohol with only 6% it is an ideal all-round umeshu. Fermented with unripe fleshy, juicy plums from Wakayama, known for their sweet, rich and pleasantly tart taste.



CHOYA Yuzu

€9

14,7% 60ml

CHOYA Yuzu uses specially selected yuzu citrus from the famous Shikoku Island in Japan. You can enjoy the authentic, refreshing taste and floral scent of this beautiful yuzu liqueur without the addition of coloring or flavoring agents.



Fua Toro Summer Orange

€9,5

7% 60ml

Containing lots of summer orange flesh, you taste the true flavor of summer oranges. This is a light drink with a smooth and silky taste.



Fua Toro White Peach & Raspberry

€9,5

7% 60ml

The soft taste of white peach and the refreshing acidity of raspberry are an excellent match! A fruit liqueur with plenty of flesh, with a light and silky texture.



Premium Soda Water (200ml) +€2

Whisky & Spirits ウィスキー & スピリッツ



Highball ハイボール
Whisky & soda.

€11



Tanqueray Gin & Tonic タンカレー ジントニック
6% 275ml

€9



Suntory Roku Gin サントリー 六ジン
€10

43% 30ml

Roku Gin is a special Japanese craft gin from the House of Suntory. Roku means six in Japanese. The spicy and floral gin celebrates the harmony among its six Japanese botanicals from the 4 seasons.



Nikka Coffey Gin ニッカ カフェジン
47% 30ml

€10

The bright and zesty aroma originating from four kinds of Japanese citrus, Yuzu, Kabosu, Amanatsu and Shequasar compliments the traditional gin botanicals. Perfect balance between the botanicals and the silky texture of Coffey distillates, followed by pleasantly tangy hints of green Japanese Sansho pepper on the finish.



Kujira 5 year White Oak Cask 鯨
43% 30ml

€12

Matured in White Oak casks and seated in subtropical climate at the southern end of Okinawa, Japan for more than 5 years. Rich with woody aroma and dark fruity flavor. Body is smooth and mellow and finished with sweet notes.



Nikka Coffey Malt ニッカ カフェモルト
€12

45% 30ml

This unique expression was developed in 2013 as a result of Nikka's continuous experiments to offer more excitement to aficionados. Made from 100% malted barley, whisky distilled in a Coffey still is matured in old casks to enhance the rich maltiness, complexity and a silky texture.

Premium Soda Water (200ml) +€2

★ We do have additional premium whisky selections.
Please inquire for availability.

Non-Alcohol ノンアルコール

We get our soft drinks from Drankerij, a specialty soda shop based in Amsterdam Oost. They carry carefully selected products that contain little sugar or additives.



Ginger Beer €5



**Something & Nothing
Yuzu Seltzer** €4



Schulp
Red Apple Juice €4
Orange Juice €4

Aqua Panna (still water)
250ml €3
750ml €6,5

San Pellegrino (sparkling water)
250ml €3
750ml €6,5

Japanese Tea (pot)
Green Tea €7

Roasted Soybean Tea (decaf) €7

Iced Tea (sparkling) €4

Coca Cola (regular / zero) €4

Espresso €3

Americano €3

Caffé Latte €4



Roasted
Soybean Tea