

Aperitif 食前酒



Sparkling Saké by Glass

MIO 滞 5% 15cl

€9,5

Beer ビール



Japanese Beer Asahi, Kirin 33cl

€5,5

COEDO Beer (Craft beer from Japan) Sweet potato, Lager, Yuzu 33cl €7

Hitachino Nest Beer (Craft beer from Japan) IPA, White ale 33cl €7

Whisky & Spirits ウィスキー & スピリッツ



Kaku Highball 角ハイボール

€11

Suntory Whisky Kaku & premium soda.

Premium Gin & Tonic プレミアムジントニック

€11

Your choice of Suntory Roku Gin or Nikka Coffey Gin



Suntory Roku Gin サントリー 六ジン

€9

43% 3cl

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

€9

47% 3cl

The bright and zesty aroma originating from Japanese citrus, Yuzu, 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.



Premium Whisky Selection

€12~

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

Premium Soda Water (20cl) +€2

Alcohol abuse is dangerous for your health.

Daiginjo (Super Premium Saké)

– 50% or more of rice polished



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.



Jozen Blue (Niigata)

15,5% fruity and elegant

Brewed with great care, and fermented longer period at a lower temperature to enhance the beautiful elegant aroma with a rich and pleasant taste.



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.



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.



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.

Ginjo (Premium Saké)

– 40% or more of rice polished



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.



Kozuemon 55 Miyama (Gifu)

15.5% fruity and elegant

Fresh saké with fruity (pear, pineapple and melon) aromas, creamy and tingling taste. The taste is rich, full, and spicy with savory umami.



Denshin “Yuki (Snow)” (Fukui)

16% fruity and elegant

This saké has the characteristics of "clean and gentle fragrance, and a transparent and refreshing taste", while maintaining the pure water impression.



Shirakawago Sasanigori (Gifu)

15,3% medium dry

This unfiltered and lightly cloudy saké is brewed by a hand-craft brewery in Gifu. It is produced through a careful, long-term fermentation at low temperatures, resulting in a harmonized balance of freshness and restraint, and has a sophisticated taste.

Glass (10cl)	Carafe (18cl)	Bottle (72cl)
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-	-	€95 (72cl)
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-	-	€50 (30cl)
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-	-	€68 (72cl)
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-	-	€35 (30cl)
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-	-	€35 (30cl)
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-	€18	€60 (63cl)
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-	-	€65
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€10	€18	€60
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€10	€18	€60
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€10	€18	€60
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-	-	€25 (30cl)
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Junmai (brewed using only rice)

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



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.

Glass
(10cl)

€9

Carafe
(18cl)

€16

Good for
HOT!

Bottle
(72cl)

€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

€16

Good for
HOT!

€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

€16

Good for
HOT!

€54

Special Saké Selections



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

€14

Good for
HOT!

€48



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!

€12

€22

€68

Kozaemon
Hatsu Shibori
小左衛門 初しぼり

★Specific items offered vary depending on the season.

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

Saké 日本酒 Shochu 焼酎



House Saké Cold / Warm / Hot

Carafe (18cl) €12



Saké tasting

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

4,5cl/each €16

Shochu



Kuro Kirishima (sweet potato) (25%) €9

6cl

Bottle (72cl) €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%)

6cl €9

Bottle (72cl) €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 (20cl) +€2
Umeboshi +€1

Wines ワイン

White wine



Lorimer Chardonnay Riverina, Australia (Light body)

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.

Glass	Bottle
12cl	72cl
€5	€25



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

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.

€6,5	€30
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Tenuta Sant' Helena Pinot Grigio Collio, Italy (Medium body)

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.

€40



Chemilly Chablis Vieilles Vignes Chablis, France (Light body)

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.

€40

Red wine



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

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

€5	€25
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El Meson Crianza Rioja, Spain (Full body)

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.

€6,5	€30
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ZENSA Primitivo Puglia, Italy (Full body)

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.

€40



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

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.

€40

Alcohol abuse is dangerous for your health.

Plum Wines 梅酒 Liqueurs リキュール



Aragoshi (thick & cloudy) Umeshu

€9

12%

6cl

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%

6cl

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



Umenoyado Black Label

€9

18%

6cl

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.



Winemaker's Umeshu Kohakuiro

€9

12,5%

6cl

Japanese domestically grown plums were soaked in brandy made from distilled wine and then stored in wine barrels. The elegant flavor of the plums harmonizes with the flavor of the wine barrels, resulting in a soft and complex taste.



Kiuchi Umeshu Sparkling

€16

6%

Small Bottle (30cl)

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% 6cl

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.



Aragoshi (thick & cloudy) Mikan (Tangerine)

€9,5

7% 6cl

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



Aragoshi (thick & cloudy) Momo (Peach)

€9,5

8% 6cl

Having a soft taste of white peach, this is a fruit liqueur with plenty of flesh, with a light and silky texture.

Premium Soda Water (20cl) +€2

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Non-Alcohol ノンアルコール



Something & Nothing Yuzu Seltzer €5

Coca Cola (regular / zero) €4

Iced Tea (sparkling) €4

Ito-en Green Tea (Cold) €4

Tonic Water €4

Ginger Beer €4

Red Apple Juice €4

Orange Juice €4

Stil water 25cl €3

75cl €6,5

Sparkling water 25cl €3

75cl €6,5

Japanese Tea (pot)

Green Tea €7

Roasted Soybean Tea (decaf) €7



**Roasted
Soybean Tea**

Espresso €3

Americano €3,5

Cappuccino €5

Wafu (和風) Cappuccino

Matcha €8

Black Sesame €8



**Matcha
Cappuccino**