

Sparkling Saké スパークリング・サケ



Mio 澁 5% 15cl / 30cl	€9,5 / €18
Hana Awaka Sparkling Yuzu 5% 25cl	€16
Jozen Sparkling 13,5% 36cl	€25
Hakkaisan Sparkling Nigori 15% 36cl	€35 Popular !!

Japanese Beer / Craft Beer from Japan ビール



Asahi, Kirin 33cl	€5,5
COEDO Beer (lager, sweet potato, yuzu) 33cl	€7
HITACHINO Beer (IPA, red rice, ginger) 33cl	€7

Whisky & Spirits ウイスキー & スピリッツ



NEW !!
Lemon Sour レモンサワー €8

The lemon sour is a refreshing and crisp cocktail, a very popular izakaya drink in Japan!



Highball ハイボール各種
Japanese Whisky & premium soda.

Suntory Kaku サントリー 角	€10
Nikka Taketsuru ニッカ竹鶴	€12
Suntory Hakushu サントリー 白州	€18
Suntory Yamazaki サントリー 山崎	€20

Chef's favorite !!

Premium Gin & Tonic プレミアムジントニック €10
Your choice of Suntory Roku Gin or Nikka Coffey Gin

Premium Whisky & Gin Selection €9~

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

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 Saké 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



Shinsen (Ishikawa)

14.5% fruity and elegant

This saké uniquely balances sweetness and dryness, creating a complex flavor profile that exhibits both characteristics.



Kozaeon 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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-	-	€50 (30cl)
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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.



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.



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".

Glass (10cl)	Carafe (18cl)	Bottle (72cl)
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€9	€16 Good for HOT!	€54
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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
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€12	€22	€68
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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!

★Specific items offered vary depending on the season.

Kozaemon
Hatsu Shibori
小左衛門 初しぼり

Sparkling Saké



Hakkaisan Sparkling Nigori (Niigata)

Small Bottle (36cl)

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



Jozen Sparkling (Niigata)

Small Bottle (36cl)

13,5%

A semi-dry sparkling sake crafted from premium Yamada Nishiki rice in the scenic Niigata region of Japan. Perfectly balanced refreshing sake with a slightly dry finish.

€25



House Saké
Cold / Warm / Hot Carafe (18cl) €14



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%) 6cl €9
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

Wine ワイン

White wine

Chardonnay

Australia, Lorimer

Glass

18cl

6,5

Bottle

72cl

25

Chardonnay

Bourgogne, Chemilly

8

30

Chardonnay (2023)

Bourgogne, Montagny 1er Cru

40

Sauvignon Blanc

Chili, Montes

8

30

Pinot Grigio (2022)

Italie, Zensa

35

Chablis 1er Cru (2023)

Bourgogne, Kirkland Signature

40

Red wine

Glass

18cl

8

8

Glass

18cl

Bottle

72cl

30

30

Pinot Noir Bio

Bourgogne, Hautes-Cotes de Nuits

Rioja

Espagne, El Meson

Primitivo Bio (2022)

Italie, Zensa

35

Margaux (2019)

Bordeaux, Château Marsac Léguineau

40

Marsannay (2022)

Bourgogne, Domaine Coillot

45

Ripassa (2018)

Italie, Zenato

45

Aloxe Corton (2022)

Bourgogne, Domaine Dubois d'Orgeval

80

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

Alcohol abuse is dangerous to your health.

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**