

## 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**  
**€5,5**

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 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)

Craft beer made by a Japanese Saké brewery. We have available a classic and a maverick.



**Lager (5,5%)**

€6,5

The classic.

**DAi DAi Ale (IPA 6%)**

€6,5

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

### Brouwerij 't IJ (Amsterdam)

Craft beer from Amsterdam's popular brewery. This selection pairs beautifully with our dishes.



**IJWIT (wheat beer 6,8%)**

€5

**0,0% Beer**

€4,5

	Glass (100ml)	Bottle (720ml)
<p><b>Junmai Daiginjo (Super Premium Saké)</b> – 50% or more of rice polished</p>  <p><b>Born Tokusen (Fukui)</b> 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>	€16,5	€95
<p><b>Junmai Ginjo (Premium Saké)</b> – 40% or more of rice polished</p>  <p><b>Amabuki Strawberry Yeast (Saga)</b> 16.5% refreshing sweetness and fruitiness Strawberry flower Saké yeast used to make this Saké gives it a characteristic that is reminiscent of juicy strawberries.</p>	€12	€79
<p><b>Tama-no-hikari 94 (Kyoto)</b> 16.4% a little dry Designed for it's excellent compatibility with yakitori. It's rich flavour goes well with teriyaki sauce.</p> 	€8	€52
<p><b>Denshin "Yuki (Snow)" (Fukui)</b> 16% a little dry 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	€55
<p><b>Kurokabuto, White (Fukuoka)</b> 15% a little dry A rare Junmai Ginjo made with Shochu black koji mold. Enjoy it's strawberry-like sweet fragrance, rich rice flavour and refreshing sourness.</p> 	€12	€79
<p><b>Junmai (brewed using only rice)</b> – Standard amount (less than 40%) of rice polished</p>  <p><b>Kozaemon Junmai No.6 (Gifu)</b> 15.5% a little dry This characterful pure rice Saké from Gifu is made from locally grown Saké rice. The Yeast No. 6 used is now the oldest of the yeasts distributed by The Brewing Society of Japan. It is described as light, fresh and easy-drinking.</p>	€7	€45
<p><b>NEW!</b> <b>Born 55 Junmai (Fukui)</b> 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.</p> 	€8	€52
<p><b>Sogen Samurai (Ishikawa)</b> 15% dry Uses Saké rice "Ishikawamon", which is cultivated exclusively in Ishikawa Prefecture. You taste the richness of the amino acids, the banana-like aroma and the astringent bitter chocolate.</p> 	€8	€52
<p><b>Denshin "Ine (Rice)" (Fukui)</b> 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".</p> 	€8	€52
<p><b>Nebuta (Aomori)</b> 14-15% dry Awarded champion at the International Saké Challenge 2017, It is a dry Saké with a beautiful, soothing taste.</p> 	€8	€52

## Special Saké Selections



Kozaemon Hatsu Shibori  
小左衛門 初しぼり

### 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.

Glass  
(100ml)      Bottle  
(720ml)

€12      €79



### Amabuki Rosé Saké (Saga)

15.5% lightly sweet and fruity

This beautiful rose colored Saké is brewed with yeast isolated on strawberry blossoms and vanilla cactus flowers. Elegant, rich and delicate with lots of floral tones.

€9      €55



### Denshin "Tsuchi (Earth)" (Fukui)

16% a little dry

Please enjoy the wild taste reminiscent of the land where rice grows.

€7      €45



### Iwaizake Kaiun (Shizuoka)

15-16% a little dry

"Kaiun" means to invite good luck. It has soft texture, a hint of apple a touch of sweetness, producing well-rounded flavor and dry sharp finish. Good to drink, good to open luck, and excellent at a celebration place!

€8      €52

## Sparkling Saké



### 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.

€12

# Drinks Saké 日本酒 Shochu 焼酎



## House Saké

Cold / Warm / Hot

Carafe (180ml) €8



## Saké tasting

We work with a Saké sommelier who has carefully chosen three selections of Saké, served with small Japanese pickles.

30ml/each €12

## Shochu



### Kuro Kirishima (sweet potato) (25%)

60ml €6

Bottle (720ml) €55

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 €6

Bottle (720ml) €55

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.

Soda water (200ml) +€1

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.



**Esporão Reserva White**  
**Alentejano, Portugal (Medium body)**

€40

An abundance of fruit and intriguing aroma of peach, mandarin, lemon and grapefruit. Combined with the spice and toasty effect of the oak. On the palate this reserve is creamy and round, ripe fruit and notes of minerals. Aromatic, fresh and balanced.



**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

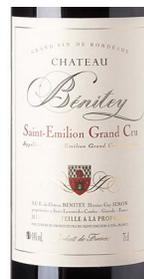
The Crianza is a smooth, well-made Rioja that has matured in oak barrels for more than half a year. A smooth fruity bouquet, with a soft elegant finish.



### 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



## Jelly Umeshu

8%

60ml

The first jelly-like plum wine in Japan. When you shake the bottle, the jelly breaks apart and the plum wine "puru-puru, toro-toro" will come out. Enjoy the fragrance of ripe plum and the amazing texture.

€9,5



## Nigori (thick & cloudy) Umeshu

11%

60ml

Ripe plums are carefully pickled with Saké and aged to produce a rich taste. A refreshing sourness and texture with less sweetness.

€7



## Ginkoubai

11%

60ml

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

€7



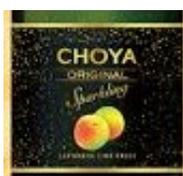
## Beni-Nankou Umeshu

20%

60ml

Even within the Nankou plum, Beni-Nankou plum has a high rarity. This plum wine is made soaking lots of Beni-Nankou plums, which have been exposed to sun light.

€7



## CHOYA Sparkling

5%

Small Bottle (200ml)

A sparkling wine umeshu made by transporting Kishu-produced Nantaka plum juice to Germany and blending it with selected Italian and Spanish wines. It is so popular that it was imported back to Japan in 2019.

€8

## Drinks Liqueurs リキュール



### Kozaemon Yuzu Sake

€7,5

5-6% 60ml

Shikoku Yuzu is one of Japan's most famous Yuzu sake. Perfect balance between sweet and elegant acidity, nice citrus in the nose and wonderfully refreshing.



### CHOYA Yuzu

€7,5

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

€8,5

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

€8,5

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.

## Japanese Whisky & Gin 和製ウイスキー & ジン



### Kujira 5 year White Oak Cask 鯨

€10

43% 30ml

Shikoku Yuzu is one of Japan's most famous Yuzu sake. Perfect balance between sweet and elegant acidity, nice citrus in the nose and wonderfully refreshing.



### Nikka Coffey Malt ニッカ カフェモルト

€9

45% 30ml

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.



### Nikka Coffey Gin ニッカ カフェジン

€8

47% 30ml

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.

# 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.



Super Soda Ginger Beer €4,5



Something & Nothing  
Yuzu Seltzer €4



Schulp  
Red Apple Juice €3,5  
Orange Juice €3,5

## Chaudfontaine

### Still Water

500ml €4

1L €6

### Sparkling Water

500ml €4

1L €6



Roasted  
Soybean Tea

Japanese Tea (pot)  
Green Tea €6  
Roasted Soybean Tea (decaf) €6  
Iced Tea (Sparkling) €3,5  
Coca Cola / Fanta €3,5  
Espresso €2,5  
Americano €3  
Caffé Latte €4