



BEVERAGE MENU

All prices are subjected to 10% service charge & prevailing government taxes.

## 日本茶 JAPANESE TEA

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### 煎茶 SENCHA

*You can enjoy a great balance of the sweetness, umami, astringent and bitter tastes of the green tea. It is also a refreshing and healthy drink that contains no calories, high levels of Catechin on top of an array of other great health benefits.*

### EIGHTY EIGHTH NIGHT TEA

**\$12 PER POT**

*Taniguchien Seichaba | Uji, Kyoto*

*Cultivar: Okumidori, Yabukita, Okuyutaka Blend*

This premium first flush Sencha tea were picked around early May which is right around the 88th night after the first day of Spring. It is believed to be the best timing for the tea quality.

### SENCHA UMEJIRUSHI

**\$14 PER POT**

*Taniguchien Seichaba | Uji, Kyoto*

*Cultivar: Yabukita*

If you like Taniguchien's Eighty Eighth Night Tea, then you'll definitely love this tea better. First flush Sencha tea that displays the rich umami and classy flavors which epitomizes the high standard of Sencha grown in the fields of Uji.

### ほうじ茶 HOJICHA

*Houjicha focus more on the aroma of the tea. Apart from the health benefits it comes with a gentle and light taste. The biggest appeal is its aroma, a very unique gentle and sometimes smoky or flora that is produced from roasting the leaves. The scent is called the 'hika' or 'baisenka' in Japanese. It is also perfect for quenching thirst!*

### KARIGANE HOJICHA

**\$12 PER POT**

*Taniguchien Seichaba | Uji, Kyoto*

Enjoy the aroma of premium quality roasted Japanese twig tea. Balances the fantastic aroma of Houjicha with a nice dose of umami by roasting quality twig tea in relatively light fire. Low in caffeine.



## 日本茶 JAPANESE TEA

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### 抹茶 MATCHA

*Actual Matcha is rich and creamy, containing the highest level of umami and sweetness among the Japanese green teas. Similar to gyokuro, it also has a distinct aroma similar to seaweed called “ooika” or “kabuseka”. It has spread around the world not only because of its great taste, but also because of its numerous health benefits.*

### ISUZU MATCHA

**\$9 PER CUP**

*Marukyu Koyamaen | Uji, Kyoto*

Marukyu Koyamaen is known to be one of the top Matcha producers in Japan, with several years of first place recognitions in Japan's National Tea Competitions. This entry-level Ceremonial-grade Matcha is suitable for Usucha (thin-tea style) preparation.

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### 玄米茶 GENMAICHA

*Genmaicha is made from mixing Sencha or Bancha with roasted brown rice kernels or with Karigane, or twig tea. It gives a gentle and mild taste and an almost nutty flavor and rich aroma, making it a healthy and pleasant.*

### KARIGANE GENMAICHA

**\$12 PER POT**

*Taniguchien Seichaba | Uji, Kyoto  
Tea Leaves, Brown Rice Kernels*

The high-grade Karigane Genmaicha demonstrates how well twig tea compliments Genmaicha. Perfectly blends the freshness of the twigs and the nutty aroma of the roasted brown kernels for a refreshing yet rich and defined taste.

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### 玉露 GYOKURO

*Gyokuro is the highest class of green tea in Japan, and the umami is greater than any other type of green tea you can find. The extracted liquor of the tea is intensely thick, and that seemingly jelly-like tea is enjoyed little by little while the powerful umami hit and the seaweed-like smell is admired.*

### GYOKURO UMEJIRUSHI

**\$16 PER POT**

*Taniguchien Seichaba | Uji, Kyoto  
Cultivar: Houshun (From Ayabe, Kyoto)*

Extremely savory, brothy tea experience with umami overflowing in the mouth. Play with the thick liquor on your tongue and you'll be amazed by the rich and delicious "nori-like" tasting notes.

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### 深蒸し煎茶 FUKAMUSHI

*Fukamushi-sencha is much richer than the regular Sencha in taste and contains much greater levels of nutrients. Rich, deep taste due to the longer steaming period required in the manufacturing process of the tea.*

### HAMASAEN FUKAMUSHI SENCHA

**\$14 PER POT**

*Hamasaen | Shizuoka  
Cultivar: Yabukita, Saemidori*

Providing several layers and dimensions to the taste, it is a very enjoyable thick and rich tea with classy notes. Signature soothingness of the Fukamushi-sencha, Excellent umami and fruity aroma of the high-grade Sencha.

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## SAKE

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### SUPER PREMIUM GRADE

720ML

伯楽星 ひかり

**NIIZAWA HAKURAKUSEI JUNMAI DAIGINJO HIKARI**

**\$488**

*SMV +1 | RP 15% | Kuranohana*

Niizawa Brewery has produced a sake that exudes elegance. Most refined and highest quality sake of the Hakurakusei (Ultimate Food Pairing) Series. It has a banana like aroma with elegant acidity and soft sweetness that dissipates cleanly. Elegant finish.

クリア 百光 化粧箱入り

**SAKE HUNDRED BYAKKO CRYSTALLINE SAKE**

**\$968**

*SMV -2 | RP 18% | Dewasansan*

Exceeding clarity, elegant aroma. Byakko boasts a crystalline appearance that seems to glitter in the light. Imparting sweet, fruity flavors of pears and bringing a gentle, elegant aroma reminiscent of lily flowers. Delicate and silky smooth, rich in umami with long-lasting tail that imparts this bottle's unparalleled quality.

超特選 残響 SUPER7

**ZANKYO SUPER 7 JUNMAI DAIGINJO**

**\$1022**

*SMV ±0 | RP 7% | Kuro Ohana*

Took 350 hours of milling to rice polishing of 7% and aged for one year at ice temperature to complete the superb taste. Elegant aroma of grapes, citrus, strawberry and flora. Refine, smooth and silky palate with feather-like delicacy and purity harmonise with sublime umami, depth and lingering finish. The ultimate Junmai Daiginjo.

十四代 大極上 生播州山田錦

**JUYONDAI 14<sup>TH</sup> GEN BANSHU YAMADANISHIKI NAMA JDG**

**\$1488**

*SMV 0 | RP 35% | Yamadanishiki*

From the low profiled brewery reputed as "King Of Sake", this ultra premium sake won 12 gold awards. The "Tai Chi Shang" series of the 14th generation emphasizes freshness, fragrant and fruity. Smooth, refreshing, superb aroma of fresh fruit with long aftertaste.

## SAKE

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### 300ML BOTTLE POUR

今代司

**IMAYO TSUKASA JUNMAI**

**\$56**

*SMV +4 | RP 65% | Gohyaku Mangoku*

Specially nurtured for smooth sake. Rich taste, mellow flavor, smooth & refreshing. Excellent with all types of food.

東光

**TOKO JUNMAI GINJO GENSHU**

**\$62**

*SMV -4 | RP 55% | Haenuki*

Feel its rich flavor with the fragrance and sweetness of ripened fruits. Pure Ginjo aromas of Melon and Nashi Pear.

吟醸辛口 天領誉

**TENRYOHOMARE KARAKUCHI GINJO**

**\$62**

*SMV +6 | RP 59% | Hitogokochi*

Light aromatic spice, notes of rainwater and mineral. Clean, light and airy on the palette, perfect for lightly marinated grilled items.

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## SAKE

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### 純米 JUNMAI

180ML / 720ML

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#### DAN JUNMAI

\$48 / \$172

*SMV +1.5 | RP 60% | Gohyamangoku & Miyamanishiki*

Two different rice strains compliment each other, combined with the super pure water from the snowmelt of Mt. Fuji. Notes of fresh water playing along with an underlying sweetness from the rice.

### 名刀正宗 乙天 (特別純米シャトー白鷺65)

#### TANAKA SHUZO TOKUBETSU JUNMAI SHU

- / \$188

#### CHATEAU SHIRASAGI 65

*SMV -10 | RP 65% | Yamadanishiki*

Specially nurtured for smooth sake. Rich taste, mellow flavor, smooth & refreshing. Excellent with all types of food.

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### 純米吟醸 JUNMAI GINJO

180ML / 720ML

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#### TSUKIYOSHINO JUNMAI GINJO SHU

\$54 / \$196

*SMV -8 | RP 55% / Miyamanishiki*

Gentle and mellow tasting sake, suitable for most occasions as an aperitif and food pairing. Mild melon aroma and slight sweetness in taste.

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## SAKE



### 纯米大吟醸 JUNMAI DAIGINJO

180ML / 720ML

#### 桂月

#### KEIGETSU JUNMAI DAIGINJO NATURE

\$208

SMV +3 | RP 45% | *Gin no Yume*

Junmai Daiginjo which is cultivated using only organic fertiliser in the Tosa-Keihoku rice terraces. Enticing aromas of ripe stonefruit and white blossoms. Well balanced, notes of Pear and Peach with an elegant long finish.

#### 久保田

#### KUBOTA JUNMAI DAIGINJO

\$208

SMV 0 | RP 50% | *Gohyamangoku*

Elegant nose with notes of pear and melon, harmonious acidity and pleasant mouthfeel. Distinctive smooth and clean texture.

#### 久保田萬寿

#### KUBOTA MANJU JUNMAI DAIGINJO

\$288

SMV +2 | RP 35% | *Gohyamangoku*

The complex, pleasant flavor and flawless balance is crafted with expert brewing techniques. Floral, refined aroma with clean, silky and smooth texture.

#### 二兔 雄町三十三

#### NITO JUNMAI DAIGINJO OMACHI 33

\$328

SMV -1 | RP 33% | *Omachi*

Refined and delicate flavor. The flavor is soft, and the balance of all aspects of sake such as aroma, sweetness, acidity and aftertaste is excellent.



## SAKE

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### 純米大吟醸 JUNMAI DAIGINJO

180ML / 720ML

#### 九頭龍

#### KOKURYU KUZURYU DAIGINJO 'SILK DRAGON'

- / \$228

*SMV +4 | RP 50% | Gohyaku Mangoku*

Svelte and smooth, with satisfying traditional taste due in part to careful Ageing. Mysterious, deep forest flavor with notes of banana and cocoa. Medium-bodied and perfectly balanced.

#### 南部美人

#### NANBU BIJIN JUNMAI DAIGINJO

- / \$248

*SMV +1 | RP 35% | Yamadanishiki*

An elegant sake brewed by master brewers using one of the coldest and snowiest regions of Japan. Fruity and good balance between flowery aroma and full-bodied taste. Excellent long and pleasant finish. Selected as the special sake serving the first class passengers of Japan Airline.

#### こんな夜に... 満月

#### SENJO JUNMAI DAIGINJO 'FULL MOON'

\$52 / \$188

*SMV -5 | RP 40% | Sankeinishiki*

Gentle, mellow texture with surprising delicacy. Good structure with a mild and smooth taste with natural, elegant aroma of melon and apple. Suitable for those new to sake.

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**焼酎 SHOCHU****90ML / 720ML****黒霧島 EX 芋焼酎****KURO KIRISHIMA EX IMO SHOCHU****\$22 / \$142***Miyazaki*

Savory, smoky aromas and flavors of baked sweet potatoes, preserved lime, alliums and marinated mushrooms with a crisp, dry light to medium body and a graceful, complex finish. A chewy, savory Shochu that will make a great dinner pairing.

**濱田酒造 DAIYAME 芋焼酎****HAMADA IMO SHOCHU DAIYAME****\$24 / \$170***Kagoshima*

Fragrant lychee-like aroma fills your mouth and features a sweet and mellow taste and crispy aftertaste.

**吾空 麦焼酎****KITAYA GOKOO MUGI SHOCHU****\$20 / \$138***Fukuoka*

One of the authentic shochu “Sky” series developed in the 21st century by Kitaya with the intention to convey a lot of pleasure through sake.

**梅酒 UMESHU****90ML / 720ML****うめ梅酒****HIDEYOSHI UMESHU****\$18 / \$58 -***Akita*

Lovely full plum flavors with hints of toasty notes of oak. Very balanced, lush and full on the palate with gentle astringency to help regulate the sweetness.

**菊水 九年古酒 にごり梅酒****KIKUSUI 9 YEARS AGED NIGORI UMESHU****\$22 / \$158***Kochi*

A very unique umeshu with deep, fresh and natural aroma. Very fruity and thick liquid with strong, very natural fruity sweetness and low acidity. Common to add ice or soda water as after-dinner wine.

## SIGNATURE COCKTAIL SELECTION

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	GLS
<b>SILK MERCHANT</b>	<b>\$ 20</b>
Gin Infuse Strawberry & Lemon Myrtle, Red Shiso Umeshu, Ginger Liqueur, Honey, Fresh Yuzu, Egg White	
<b>TEARS OF A GEISHA</b>	<b>\$ 20</b>
Rum Infuse Geraldton Wax, Yuzu Sake, Jasmine, Fresh Lime, Cold Brew Kiwi & Green Tea Soda	
<b>PEAR OF THE ORIENT</b>	<b>\$ 20</b>
Vodka Infuse Cucumber & Shiso, Japanese Pear Sake, Ginger Liqueur, Homemade Myrtle Cordial, Fresh Lemon, Egg White	
<b>THE OUMI BLOSSOM</b>	<b>\$ 20</b>
Fresh Raspberry, Gin Infuse Milk Oolong, Lychee Liqueur, Cherry Blossom Syrup, Homemade Aloe Vera Tonic	

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<b>GIN</b>	<b>GLS / BTL</b>
SIPSMITH	\$ 16 / \$ 200
SUNTORY ROKU	\$ 20 / \$ 240
SAKURO	\$ 20 / \$ 240
SAKAKI GIN XV	\$ 20 / \$ 240
BENIZAKURA 9148	\$ 20 / \$ 240
MARS "WA BI GIN" DAMASK ROSE	\$ 25 / \$ 280
THE ORIENTALIST GUNPOWDER GIN	\$ 23 / \$ 290
<b>VODKA</b>	<b>GLS / BTL</b>
HAKU	\$ 16 / \$ 200
BELVEDERE	\$ 20 / \$ 240
GREY GOOSE	\$ 20 / \$ 240
NIKKA COFFEY	\$ 22 / \$ 250
THE ORIENTALIST ORIGINS VODKA	\$ 23 / \$ 290
<b>RUM</b>	<b>GLS / BTL</b>
BACARDI CARTA BLANCA	\$ 16 / \$ 200
HELIOS	\$ 23 / \$ 250
FLOR DE CAÑA 12 YEARS	\$ 23 / \$ 250
LA PROGRESIVA	\$ 23 / \$ 250
<b>AGAVE</b>	<b>GLS / BTL</b>
SAUZA SILVER	\$ 16 / \$ 200
PATRON REPOSADO	\$ 25 / \$ 300
DON JULIO 1942	\$ 30 / \$ 400

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**BOURBON**

	<b>GLS / BTL</b>
JIM BEAM	<b>\$16 / \$200</b>
MAKER'S MARK	<b>\$18 / \$220</b>
MICHTER'S RYE	<b>\$22 / \$250</b>
KNOB CREEK	<b>\$24 / \$280</b>

**SINGLE & BLENDED WHISKY**

	<b>GLS / BTL</b>
THE ORIENTALIST DRAGON WHISKY	<b>\$25 / \$320</b>
THE CHITA SUNTORY	<b>\$16 / \$200</b>
HAKUSHU DISTILLER'S RESERVE	<b>\$25 / \$330</b>
HAKUSHU 12 YEARS	<b>\$35 / \$550</b>
HAKUSHU 18 YEARS	<b>/ \$1400</b>
YAMAZAKI DISTILLER'S RESERVE	<b>\$25 / \$330</b>
YAMAZAKI 12 YEARS	<b>\$35 / \$550</b>
YAMAZAKI 18 YEARS	<b>/ \$2500</b>
HIBIKI HARMONY	<b>\$25 / \$330</b>
HIBIKI 17 YEARS	<b>/ \$2000</b>
HIBIKI 21 YEARS	<b>/ \$2500</b>
TOGOUCHI NAS BLENDED	<b>\$20 / \$240</b>
ONIKISHI	<b>\$23 / \$260</b>
UMIKI	<b>\$25 / \$300</b>
KURA	<b>\$28 / \$350</b>

**BRANDY COGNAC & CALVADOS**

	<b>GLS / BTL</b>
COURVOISIER VSOP	<b>\$16 / \$200</b>
PIERRE FERRAND ORIGINAL 1840	<b>\$20 / \$240</b>
COURVOISIER XO	<b>\$30 / \$400</b>
MARTELL CORDON BLEU	<b>\$40 / \$550</b>
HENNESSY XO	<b>\$45 / \$550</b>

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**BEERS & CIDERS**

KIRIN DRAUGHT

**GLS / BTL**

**\$18 / -**

SUNTORY THE PERMIUM MALT BOTTLE

**- / \$16**

**STILL & SPARKLING**

EVIAN STILL WATER – 700ML

**- / \$10**

FERRARELLE SPARKLING WATER – 700ML

**- / \$10**



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