

## Liquors 45 ml

### Kyoya Heihachiro Imo Shochu

Is a type of Japanese shochu made from sweet potatoes has a rich and smooth flavor profile with a hint of sweetness from the sweet potatoes

225

### Takara Kurokame Shochu

Takara Kurokame is made from rice, which gives it a lighter and more delicate flavor

145

### Choya Classic Umeshu

The ume fruit is steeped in shochu and sugar, resulting in a sweet and fruity flavor profile with a hint of tartness

130

## Spirits 45 ml

### GIN

#### Roku Gin

This gin is named after the six traditional Japanese botanicals used in its production. These botanicals include sakura flower, sakura leaf, yuzu peel, sencha tea, gyokuro tea, and sansho pepper.

160

#### Komasa Sakurajima Komikan

Komikan is a small, sweet citrus fruit that is known for its vibrant flavor and aroma. The shochu made from this fruit, Komasa Sakurajima Komikan, has a unique and refreshing citrus taste with a hint of sweetness

235

### WHISKY

#### Tenjaku

Tenjaku is known for its light and fruity character, with notes of pear, apple, and honey. It is aged in oak barrels, which adds depth and complexity to the whisky

120

#### Kakubin Suntory

It is a blended whisky that combines both malt and grain whiskies, resulting in a balanced and smooth flavor profile. Kakubin is known for its light and mellow character, with hints of fruit, vanilla, and oak.

130



## SAKE & JAPANESE SPIRITS

All prices are in thousand rupiah & subject to 15.5% service charge & government tax



# JAPAN MAP

## Kyoto 京都

Gekkeikan Traditional  
Takara Kurokame Shochu

## Osaka 大阪市

Choya Classic Umesh  
Roku Gin

## Honshu 本州島

Kakubin Suntory

## Fuefuki 笛吹市

Tenjaku

## Hyogo 兵庫県

Ozaki Hakozaake Nomonomo  
Sesshu Otokoyama Tokubetsu Junmai  
Ozeki Honjoso Karatanba

## Miyazaki 宮崎市

Kyoya Heihachiro Imo Shochu

## Kagoshima 鹿児島市

Komasa Sakurajima Komikan

## Sake

*Sake By Carafe* 180 ml

### GEKKEIKAN TRADITIONAL

200

Gekkeikan Traditional is a classic junmai style sake.  
Delicious with Japanese cuisine, full flavored fish and shellfish,  
fresh green vegetable dishes.

### OZEKI HAKOZAKE NOMONOMO

225

Nomo Nomo is a well balanced sake with  
richness and clarity (all dishes)

### SESSHU OTOKOYAMA TOKUBETSU JUNMAI

270

A superbly dry and light balanced classic style junmai  
with a smooth and creamy texture (all dishes)

### OZEKI HONJOSO KARATANBA

290

Karatamba is a dry and crisp full-bodied sake, with a rich taste  
that feels smooth on the palate  
(spicy dishes, grilled salmon, tempura)

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