



LUNCH MENU

MONDAY – SUNDAY

11.30AM – 3PM

LAST ORDER AT 2.30PM

FOOD

Lunch Sets

A La Carte

Desserts

Coffee & Tea

BEVERAGES

Cocktails

Beer & Non-Alcoholic Beverages Wine

List

Sake List

Shochu

Spirits & Liqueur

LUNCH SETS

WEEKDAY 2-COURSE LUNCH SET • \$48⁺⁺

AVAILABLE FROM MONDAY — FRIDAY



Choose 1

YASAI SALAD

*snow fungus, seaweed, cherry tomato, orange,
crispy lotus root, orange yuzu dressing*

CRISPY CHICKEN

flat rice, truffle salt, tomato ponzu

ASSORTED TEMPURA

shrimp, carrot, eggplant, cauliflower

CHAWANMUSHI

egg custard, chicken, shrimp, crab, shiitake

SALMON CARPACCIO

*salmon, pea sprouts, white radish, micro herbs, chili oil,
cucumber lime puree, yuzu dressing*

MISO SOUP

tofu, seaweed, scallion

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LUNCH SETS



Choose 1

SUSHI MORIAWASE 11 PIECES

*sambal salmon roll, spicy chirashi roll
& chef's selection of nigiri sushi*

BINCHO SAKURA CHICKEN THIGH

pickled cherry tomatoes, crispy shallots

SERVED WITH STEAMED RICE

GINGER HONEY-GLAZED SALMON

lotus root, Tokyo negi

SERVED WITH STEAMED RICE

WILD MUSHROOM FRIED RICE

shiitake, shimeji, maitake, koshihikari

BARBECUED SHORT RIB

gem lettuce, kochijian

SERVED WITH STEAMED RICE

SPICY TOFU HOT POT

assorted vegetables

SERVED WITH STEAMED RICE

UPGRADE YOUR MAIN COURSE

BONE-IN PRIME SIRLOIN STEAK 600G

aged red miso glaze, caramelized onion butter

SERVED WITH STEAMED RICE

ADDITIONAL \$70**

A5 WAGYU BEEF TENDERLOIN 120G

rainbow carrots, red wine sauce

SERVED WITH STEAMED RICE

ADDITIONAL \$120**

HOBAYAKI SNOW AGED

NIIGATA WAGYU RIBEYE 120G

ginger scallion miso

SERVED WITH STEAMED RICE

ADDITIONAL \$130**

Dessert

Complimentary

PETIT FOURS

mochi ice cream, fruits

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LUNCH SETS

WEEKDAY 3-COURSE LUNCH SET • \$58⁺⁺

AVAILABLE FROM MONDAY — FRIDAY



Choose 1

YASAI SALAD

*snow fungus, seaweed, cherry tomato, orange,
crispy lotus root, orange yuzu dressing*

CRISPY CHICKEN

flat rice, truffle salt, tomato ponzu

ASSORTED TEMPURA

shrimp, carrot, eggplant, cauliflower

CHAWANMUSHI

egg custard, chicken, shrimp, crab, shiitake

SALMON CARPACCIO

*salmon, pea sprouts, white radish, micro herbs, chili oil,
cucumber lime puree, yuzu dressing*

MISO SOUP

tofu, seaweed, scallion

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LUNCH SETS



Choose 1

SUSHI MORIAWASE 11 PIECES

*sambal salmon roll, spicy chirashi roll
& chef's selection of nigiri sushi*

BINCHO SAKURA CHICKEN THIGH

pickled cherry tomatoes, crispy shallots

SERVED WITH STEAMED RICE

GINGER HONEY-GLAZED SALMON

lotus root, Tokyo negi

SERVED WITH STEAMED RICE

WILD MUSHROOM FRIED RICE

shiitake, shimeji, maitake, koshihikari

BARBECUED SHORT RIB

gem lettuce, kochijan

SERVED WITH STEAMED RICE

SPICY TOFU HOT POT

assorted vegetables

SERVED WITH STEAMED RICE

UPGRADE YOUR MAIN COURSE

BONE-IN PRIME SIRLOIN STEAK 600G

aged red miso glaze, caramelized onion butter

SERVED WITH STEAMED RICE

ADDITIONAL \$70**

A5 WAGYU BEEF TENDERLOIN 120G

rainbow carrots, red wine sauce

SERVED WITH STEAMED RICE

ADDITIONAL \$120**

HOBAYAKI SNOW AGED

NIIGATA WAGYU RIBEYE 120G

ginger scallion miso

SERVED WITH STEAMED RICE

ADDITIONAL \$130**

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LUNCH SETS

Dessert

Choose 1

LEMON YUZU

lemon mousse, yuzu jam, cacao crumble

BONSAI

molten dark chocolate, crunchy praline

JAPANESE CHEESE CAKE

strawberry sorbet

Beverage

Complimentary

SENCHA GREEN TEA

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LUNCH SETS

WEEKEND 3-COURSE LUNCH SET • \$68⁺⁺

AVAILABLE FROM SATURDAY - SUNDAY



Choose 1

KINOKO GYOZA

shiitake, eringi, black fungus, shimeji, truffle soy

CRISPY CHICKEN

flat rice, truffle salt, tomato ponzu

SALMON SUMISO TATAKI

leek, ohba, unagi sauce, sumiso, green chili

GRILLED BROCCOLI

sesame chili soy

CHAWANMUSHI

egg custard, chicken, shrimp, crab, shiitake

CRUNCHY CRAB SALAD

soft shell crab, mixed lettuce, cucumber, onion, coriander

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LUNCH SETS



Choose 1

SPICY TOFU HOT POT

assorted vegetables

SERVED WITH STEAMED RICE

BINCHO SAKURA CHICKEN THIGH

pickled cherry tomatoes, crispy shallots

SERVED WITH STEAMED RICE

WILD MUSHROOM FRIED RICE

shiitake, shimeji, maitake, koshihikari

SERVED WITH MISO SOUP

GINGER HONEY-GLAZED SALMON

lotus root, Tokyo negi

SERVED WITH STEAMED RICE

BARBECUED SHORT RIB

gem lettuce, kochijan

SERVED WITH STEAMED RICE

SUSHI MORIAWASE

sambal salmon roll, truffle unagi roll & Chef's selection of nigiri sushi

SERVED WITH MISO SOUP

ADDITIONAL \$10**

MISO MARINATED BLACK COD

fresh beets, burnt jalapeno vinaigrette

SERVED WITH STEAMED RICE

ADDITIONAL \$10**

BONE IN PRIME SIRLOIN STEAK 600G

aged red miso glaze, caramelized onion butter

ADDITIONAL \$70**

A5 WAGYU BEEF TENDERLOIN 120G

rainbow carrots, red wine sauce

ADDITIONAL \$120**

HOBAYAKI SNOW AGED

NIGATA WAGYU RIBEYE 120G

ginger scallion miso

ADDITIONAL \$130**

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LUNCH SETS

Dessert

Choose 1

LEMON YUZU

lemon mousse, yuzu jam, cacao crumble

BONSAI

molten dark chocolate, crunchy praline

JAPANESE CHEESE CAKE

strawberry sorbet

KOMA SIGNATURE DESSERT OMAKASE

Chef's Selection

ADDITIONAL \$70**

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PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX

LUNCH A LA CARTE



EDAMAME	8
<i>steamed, sea salt</i>	
MISO SOUP	8
<i>tofu, seaweed, scallion</i>	
CUCUMBER SESAME SALAD	10
<i>sour plum</i>	
CRISPY TOKYO GYOZA	12
<i>chicken, cabbage, miso</i>	
CRISPY CHICKEN	12
<i>flat rice, truffle salt, tomato ponzu</i>	
GRILLED BROCCOLI	15
<i>sesame chilli soy</i>	
MISO GLAZED EGGPLANT	16
<i>sweet ginger red miso, ricotta cheese</i>	
GINGER SALMON TARTARE	21
<i>crispy taro, ikura</i>	
YELLOWTAIL GINGER JALAPEÑO	24
<i>aji amarillo, cilantro, soy, lime</i>	
WAGYU BEEF GYOZA	26
<i>chilli sauce</i>	

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LUNCH A LA CARTE

Nigiri & Sashimi

Price per piece

- SAKE salmon 6
HAMACHI yellowtail 8
MAGURO tuna 9
UNAGI fresh water eel 12
UNI sea urchin 24

Maki

- 7 TREASURE VEGETABLE 16
*avocado, cucumber, asparagus, kanpyo,
yama gobo, shiso, soy paper*
- CALIFORNIA 20
king crab, cucumber, avocado
- SPICY YELLOWTAIL 22
crispy shallots, sesame seeds
- SPICY TUNA 22
mango, scallion, crispy rice
- SHRIMP TEMPURA 23
cucumber, honey wasabi, avocado

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LUNCH A LA CARTE

Robata Grill

Price per skewer

SHIITAKE 8

Kabayaki sauce, bonito flakes

NEGIMA 9

chicken thigh, Tokyo onion

ASPARAGUS 9

salt, pepper

UNAGI 15

Kabayaki sauce, sansho

LAMB CHOP 20

cilantro, mint

Tempura

JAPANESE SWEET POTATO 13

SHRIMP 3 pieces 15

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LUNCH A LA CARTE



SPICY TOFU HOT POT	25
<i>assorted vegetables</i>	
WILD MUSHROOM FRIED RICE	25
<i>shiitake, shimeji, maitake, koshihikari</i>	
BINCHO SAKURA CHICKEN	29
<i>pickled cherry tomatoes, crispy shallots</i>	
SCALLION FRIED RICE	32
<i>chicken, shrimp, scallops, mushrooms</i>	
GINGER HONEY-GLAZED SALMON	38
<i>lotus root, Tokyo negi</i>	
WAFU CARBONARA WITH UNI	38
<i>smoked butter</i>	
BARBECUED SHORT RIB	45
<i>gem lettuce, kochijan</i>	
BONE IN PRIME SIRLOIN STEAK 600G	128
<i>aged red miso glaze, caramelized onion butter</i>	

Japanese Wagyu

A5 WAGYU BEEF TENDERLOIN 120G 170
rainbow carrots, red wine sauce

HOBAYAKI SNOW AGED NIGATA WAGYU RIBEYE 120G 180
ginger scallion miso

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DESSERTS

Desserts

GELATO & SORBET 12
flavors of the day

FRUIT PLATTER 14
seasonal fruit selection

LEMON YUZU 16
lemon mousse, yuzu jam, cacao crumble

BONSAI 17
molten dark chocolate, crunchy praline

JAPANESE CHEESE CAKE 16
strawberry sorbet

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COFFEE & TEA

Coffee

- Espresso 5
- Double Espresso 8
- Americano 7
- Café Latte 9
- Cappuccino 9

KOMA Specialty Tea

KOMA Teriyaki 10

savory, umami blend, best enjoyed with food

KOMA Momo Mont Blanc 10

peachy, fruity blend that can complement dessert

Tea

Tea Bulbs 11

Bulb Fair Lady

Bulb Dragon Ball

Loose Tea 9

Colonial Breakfast

Earl Grey

Mint

Chamomile Lavender

Jibun Sencha

Ceremonial Matcha

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BEVERAGES

Cocktails \$23

SIGNATURE

KOMA CANARY

Tanqueray Flor de Sevilla Gin, Lemon Juice, Saffron Syrup

KOMA PHOENIX

Ocho Tequila Blanco, Chili Umeshu, Lime Juice

LIGHT & REFRESHING

SAKURA SPRITZ

Brachetto d'Acqui, Prosecco, Mancino Sakura Vermouth

KOMASA GIN & TONIC

Komasa Gin, Grapefruit Tonic

ROKU GIN & TONIC

Roku Gin, Yuzu Tonic, Yuzu Bitters

NIKKA HIGHBALL

Nikka Taketsuru Pure Malt Whisky, Soda, Mint

SAVORY & SHARP

KOMATINI

Sakurao Gin Original, Sake

SUNSET OF OSAKA

*Umiki "Ocean Fused" Whisky, Sweet Potato Shochu,
Sweet Vermouth, Umami Bitters*

RECALLING EDO

*Johnny Walker Black Label Scotch, Sherry Cask Aged Shochu,
Aged Sake, Frangelico, Amaretto*

SHISO NEGRONI

*Widges Gin, Distilled Umeshu, Sweet Vermouth,
Shiso-Infused Campari*

SWEET & SOUR

ICHIGO SOUR

Strawberry Sake, Egg White, Lemon Juice, Simple Syrup

UMESHU SUNRISE

Komasa Umeshu, Yuzu Sake, Spiced Honey, Grapefruit Soda, Tōgarashi

SAWAYAKA SAKE

Tried & True Vodka, Yuzu Sake, Shiso Juice, Spiced Honey

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BEVERAGES

Beer by the Bottle

ASAHI, "SUPER DRY"	16
<i>Clean, Crisp, Refreshing</i>	
PILSNER, NORTH COAST, "SCRIMSHAW"	18
<i>Subtle, Hoppy and Crisp with a Dry Finish</i>	
BELGIUM ABBEY ALE, ST. BERNADUS, "PRIOR 8"	19
<i>Delicate, Rich in Aroma and Flavour</i>	
PALE ALE, RISING SUN	20
<i>Hoppy, Brisk and Refreshing</i>	
SUNTORY, "PREMIUM MALT"	21
<i>Rich and Smooth with Floral Notes</i>	
WHEAT ALE, TAKATA NO YUME	22
<i>Pleasant Nutty Notes, Accompanied with Yuzu & Ume</i>	

Non-alcoholic Beverages

JONETSU	15
<i>Mango & Passion Fruit Purée, Lemon Juice, Soda Water</i>	
PINKU	15
<i>Lychee & Raspberry Purée, Lime Juice, Soda Water</i>	
SAWASAPPU	15
<i>Sour Sop & Calamansi Purée, Simple Syrup, Soda Water</i>	
JUICES	8
<i>Orange, Pineapple</i>	
SOFT DRINKS	8
<i>Coke, Coke Light, Coke Zero, Sprite</i>	
WATER 1L	9
<i>Acqua Panna, San Pellegrino</i>	

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BEVERAGES

Wine by the Glass

SPARKLING	REGION	GLS	BTL
Prosecco di Valdobbiadene, Sorelle Bronca, Brut, NV	Veneto, IT	22	110
Prosecco di Valdobbiadene, Sorelle Bronca, Brut, NV MAGNUM	Veneto, IT	-	215
Champagne Rosé, Le Chapitre by José Lievens, Brut, NV	Champagne, FR	35	175
Champagne, Charles Heidsieck, Brut, NV	Champagne, FR	34	170
Champagne, Charles Heidsieck, Brut, NV MAGNUM	Champagne, FR	-	335
WHITE			
Grillo, Tasca, 2018	Sicily, IT	22	110
Riesling, Pikes, "Traditionale", 2019	Claire Valley, AUS	23	115
Albariño, Pazo Senoráns, 2018	Rías Baixas, ESP	25	125
Chardonnay, Louis Moreau, 1er Cru "Fourneaux", 2017	Chablis, FR	30	150
Sauvignon Blanc, Duckhorn, Napa Valley, 2017	Napa Valley, USA	29	145
ROSÉ			
Tavel, Château de Trinquedel, 2018	Rhône, FR	22	110
Tavel, Château de Trinquedel, 2018 MAGNUM	Rhône, FR	-	215
RED			
Tempranillo, Luis Cañas, Crianza, 2018	Rioja, ESP	22	110
Sangiovese, Avignonesi, Vino Nobile di Montepulciano, 2015	Tuscany, IT	27	135
Beaujolais, Jean Marc Burgaud, Morgon, "Côte du Py", 2018	Beaujolais, FR	26	130
Pinot Noir, Rodney Strong, Russian River Valley, 2015	Sonoma, USA	28	140
Cabernet Sauvignon, Viña Indómita, "Ultra Premium Zardoz", 2017	Maipo Valley, CHI	30	150
Nebbiolo, Tenuta Cucco, Barolo "Cerrati", 2014	Piedmont, IT	32	160
Nebbiolo, Tenuta Cucco, Barolo "Cerrati", 2014 MAGNUM	Piedmont, IT	-	315
SWEET & FORTIFIED			
Moscato d'Asti, Elio Perrone, 2018	Piedmont, IT	14	110
Brachetto d'Acqui, Marengo, 2019	Piedmont, IT	15	115
Pedro Ximénez, Bodegas Lustau, "San Emilio", NV	Jerez, ESP	20	160

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BEVERAGES

Small Format Wines

CHAMPAGNE

101523	Piper Heidsieck, Brut, NV HALF	65
101520	Krug, "Grande Cuvée", Brut, NV HALF	335

WHITE

130010	Italy, Friuli, Pinot Grigio, Lis Neris, 2017 HALF	85
110013	France, Chablis, Louis Moreau, 2017 HALF	90
112100	France, Sancerre, Domaine Du Nozay, 2017 HALF	95

RED • FRANCE

150012	Burgundy, Domaine Faiveley, Bourgogne Rouge, 2015 HALF	95
150013	Burgundy, Domaine Arnoux-Choux, Nuits St. George, 2013 HALF	130
150014	Burgundy, Domaine de La Pousse d'or, Santenay 1er Cru, "Tavannes", 2013 HALF	135
152015	Bordeaux, Saint-Émilion Grand Cru, Château Simard, 2009 HALF	105
152018	Bordeaux, Saint-Julien, Château Léoville Las Cases, "Clos du Marquis", 2008 HALF	225

RED • ITALY

155011	Tuscany, Antinori, "Il Bruciato", 2016 HALF	95
152022	Tuscany, Antinori, Tignanello, 2015 HALF	225
157008	Piedmont, Gaja, "Spress", 2010 HALF	420

RED • USA

161003	Napa Valley, Opus One, 2016 HALF	425
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BEVERAGES

Large Format Wines

PROSECCO DI VALDOBBIADENE • ITALY

101550 Sorelle Bronca, Brut, NV MAGNUM 215

CHAMPAGNE • FRANCE

180008 Charles Heidsieck, Brut, NV MAGNUM 335

101521 Louis Roederer, Brut, MV MAGNUM 385

101526 Louis Roederer, "Cristal", Brut, 2009 MAGNUM 2,000

180006 Ruinart, Blanc de Blanc, Brut, NV MAGNUM 485

WHITE • ITALY

180007 Umbria, Chardonnay Blend, Antinori,
Cervaro Della Salla, 2011 MAGNUM 535

ROSÉ • FRANCE

180005 Côtes de Provence, Château Roubine, "La Vie en Rose", 2018 MAGNUM 195

180010 Rhône, Tavel, Château de Trinquedel, 2018 MAGNUM 215

RED

155033 Italy, Umbria, Montefalco Rosso, Villa Mongalli,
"Le Grazie", 2010 MAGNUM 245

157010 Italy, Piedmont, Barolo, Tenuta Cucco, "Cerrati", 2014 MAGNUM 315

155019 Italy, Tuscany, Chianti Classico Riserva,
Castello di Volpaia, 2016 DOUBLE MAGNUM 800

152014 France, Bordeaux, Saint-Émilion, Château Simard, 2005 MAGNUM 345

181001 USA, California, Alexander Valley, Cabernet Sauvignon,
Silver Oak, 2012 MAGNUM 585

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BEVERAGES

Sparkling Wine

PROSECCO DI VALDOBBIADENE • ITALY

100002	Sorelle Bronca, Brut, NV	110
101550	Sorelle Bronca, Brut, NV MAGNUM	215
100003	Sorelle Bronca, "Particella 232", Brut Nature, NV	125

OTHER REGIONS

101552	France, Loire Valley, Francois Pinon, Vouvray, Brut, NV	120
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Champagne

BOLLINGER

101502	Bollinger, "Special Cuvée", Brut, NV	260
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CHARLES HEIDSIECK

102012	Charles Heidsieck, Brut, NV	170
180008	Charles Heidsieck, Brut, NV MAGNUM	335

DEVAUX

102008	Devaux, "Cuvee D", Brut, NV	175
102009	Devaux, "Ultra D", Brut, NV	180
102011	Devaux, Brut, 2008	245
102020	Devaux, Rose "Cuvee D" Brut, NV	165

DOM PÉRIGNON

101512	Dom Pérignon, Brut, 2008	495
101512	Dom Pérignon, Brut, 2009	495
101513	Dom Pérignon, "P2", Brut, 2002	988

EGLY OURIET

102014	Egly Ouriet, 1er Cru, "Les Vignes de Vrigny", Brut, NV	235
102015	Egly Ouriet, Grand Cru, "Tradition", Brut, NV	305

HENRI GIRAUD

102007	Henri Giraud, "Espirit Nature", Brut, NV	165
102006	Henri Giraud, Grand Cru, "Hommage à François Hémar", Brut, NV	235
101530	Henri Giraud X KOMA, Fût de Chêne, Brut, MV	490

KRUG

101520	Krug, "Grande Cuvée" Brut, NV HALF	335
101504	Krug, "Grande Cuvée" Brut, NV	665
102013	Krug, Brut, 2004	888

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BEVERAGES

LAURENT PERRIER

101501	Laurent Perrier, Brut, NV	215
102021	Laurent Perrier, "Ultra Brut", NV	255
102016	Laurent Perrier, Rosé, NV	240

LOUIS ROEDERER

101503	Louis Roederer, Brut, MV	170
101521	Louis Roederer, Brut, MV MAGNUM	385
101524	Louis Roederer, "Carte Blanche", Demi-Sec, NV	215
101525	Louis Roederer, Blanc de Blanc, Brut, 2011	235
101509	Louis Roederer, "Cristal", Brut, 2008	830
101526	Louis Roederer, "Cristal", Brut, 2009 MAGNUM	2,000

PIPER HEIDSIECK

101523	Piper Heidsieck, Brut, NV HALF	65
101522	Piper Heidsieck, Brut, NV	125
101510	Piper Heidsieck, "Rare", Brut, 2002	300

RUINART

101540	Ruinart, Blanc de Blanc, Brut, NV	245
102004	Ruinart, Rose, Brut, NV	250

Rosé Wines

FRANCE

121000	Côtes de Provence, Domaine des Mapliers, "Préférences", 2018	125
180005	Côtes de Provence, Château Roubine, "La Vie en Rose", 2018 MAGNUM	195
120005	Loire Valley, Chinon Rosé, Domaine Bernard Baudry, 2018	110
180011	Rhône, Château de Trinquedel, Tavel, 2018	110
180010	Rhône, Château de Trinquedel, Tavel, 2018 MAGNUM	215

ITALY

120007	Abruzzo, Cerasuolo d'abruzzo, Tiberio, 2018	110
120006	Sicily, Etna Rosato, Tenuta Terre Nere, 2017	120

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BEVERAGES

White Wine

Fresh & Crisp

CHARDONNAY • FRANCE • BURGUNDY

110100	Chablis, Jean-Marc Brocard, "Saint Claire", 2018	140
110015	Chablis 1er Cru, "Fourneaux", Louis Moreau, 2017	150
110002	Chablis Grand Cru, "Les Blanchots", Domaine Laroche, 2012	345

ITALY

130001	Alto Adige, Pinot Grigio, Alois Lageder, 2018	130
132001	Piemonte, Roero Arneis, Matteo Correggia, 2017	110
132004	Piemonte, Gavi, Pio Cesare, 2017	120
132007	Veneto, Soave Classico, Pieropan, 2018	110

Savory & Complex

FRANCE

110024	Burgundy, Bourgogne Blanc, Dom. Simon Bize, "Les Champlains", 2015	140
112012	Jura, Dom. Rolet père et fils, "L'Étoile", 2017	125
112011	Loire Valley, Muscadet Sèvre et Maine, Dom. Luneau-Papin, "Terre de Pierre", 2018	125
113001	Rhône, Crozes-Hermitage, Nicolas Perrin, 2014	130

ITALY

132010	Abruzzo, Pecorino Colline Pescaresi, Tiberio, 2018	125
132005	Marche, Verdicchio dei Castello di Jesi Superiore, Pievalta, "San Paolo", 2016	135
132003	Tuscany, Vernaccia di San Gimignano, Sono Montenidoli, "Tradizione", 2015	115

OTHERS

134008	Austria, Wachau, Grüner Veltliner, Federspiel, Rudi Fichler, 2018	120
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BEVERAGES

Aromatic & Fruity

RIESLING & BLEND • GERMANY

134006	Mosel, Haart “Goldtröpfchen”, Kabinett, 2017	135
134010	Mosel, Kesselstatt, "Scharzhofberger", Spätlese, 2001	200
134007	Nahe, Dönnhoff, Kabinett, 2018	115
134000	Nahe, Diel de Diel, Spätlese, “Goldloch”, 2012	155

SAUVIGNON BLANC & BLEND • FRANCE

113005	Bordeaux, Domaine Barones de Rothschild, "Légende", 2018	88
112004	Loire Valley, Sancerre, Domaine Vacheron, 2018	140
112005	Loire Valley, Sancerre, Domaine Vacheron, "Les Romains", 2017	190

SAUVIGNON BLANC • OTHERS

141000	Australia, Adelaide Hills, Shaw + Smith, 2019	115
134004	Germany, Mosel, Villa Wolf, “Philia”, 2015	110
130000	Italy, Alto Adige, Alois Lageder, 2017	135
142008	New Zealand, Marlborough, Folium, 2019	135
144008	USA, Napa Valley, Duckhorn Vineyards, 2017	145
144002	USA, Napa Valley, Melka Estates, "Proprietary White", 2014	415

OTHERS

112010	France, Loire Valley, Vouvray Sec, François & Julien, 2018	125
113003	Germany, Mosel, Gewürztraminer, Schlumberger Grand Cru, "Kitterlé", 2012	225
132009	Italy, Sicily, Tasca, Grillo, 2018	110

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BEVERAGES

Rich & Textured

CHARDONNAY FROM BURGUNDY

110021	Bâtard-Montrachet Grand Cru, Paul Pernot, 2013	715
110020	Chassagne Montrachet, Blain Gagnard, 2017	180
110031	Chassagne Montrachet, Joseph Pascal, 2017	190
110016	Chassagne Montrachet, Olivier Leflaive, 2016	240
110017	Macon St. Verant, Domaine Les Héritiers du Comte Lafon, 2016	195
110009	Meursault, "Les Tillets", Alain Gras , 2016	250
110010	Meursault, "Les Chevalières" Yvon Clerget, 2016	265
110023	Puligny Montrachet 1er Cru, "Les Champs-Gain", Francois Carillon, 2014	395

CHARDONNAY & BLENDS FROM OTHER COUNTRIES

132002	Italy, Piemont, Pio Cesare, "Piodilei", 2015	170
132008	Italy, Umbria, Antinori, "Cervaro della Salla", 2017	235
180007	Italy, Umbria, Antinori, "Cervaro della Salla", 2011 MAGNUM	535
142006	New Zealand, Hawkes Bay, Kumeu River, "Estate Chardonnay", 2017	135
142004	New Zealand, Hawkes Bay, Te Mata, "Elston", 2017	155
144006	USA, Napa Valley, Paul Hobbs, "Richard Dinner Vineyard", 2014	340

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Red Wine

Light & Delicate

PINOT NOIR FROM BURGUNDY

150000	Bourgogne Rouge, Domaine Claude Dugat, 2011	205
150007	Bourgogne Rouge, Lou du Mont, 2017	140
150200	Chorey-Lès-Beaune, Dom. Tollot Beaut, 2018	170
150008	Gevrey-Chamberin, Lou du Mont, 2016	225
150010	Chambolle Musigny, Lou du Mont, 2017	235
150003	Chambolle Musigny, La Pousse D'Or, 2015	285
150004	Nuits St. Georges 1er Cru, "Les Murgers", Hudelot Noëllat, 2013	405
150005	Nuits St. Georges 1er Cru, "Les Perrières", Méo-Camuzet, 2012	585
150006	Pommard 1er Cru, "Epernots", Lucien Le Moine, 2010	380

PINOT NOIR FROM OTHER COUNTRIES

166003	New Zealand, Hawkes Bay, Te Mata, 2017	135
142009	New Zealand, Marlborough, Folium, "Pinot Noir Reserve", 2015	165
166001	New Zealand, Marlborough, Highfield, "Terravin", 2016	165
166000	New Zealand, Central Otago, Felton Road "Bannockburn", 2018	210
166005	Australia, Victoria, Bass Phillip, "Crown Prince", 2013	235
160001	USA, Oregon, Cristom Vineyards, "Mountain Jefferson Cuvée", 2016	200

OTHER GRAPES FROM ITALY & FRANCE

157015	Piedmont, Langhe Nebbiolo, Azelia, 2016	120
155006	Tuscany, Toscana IGT, La Massa, 2016	125
155015	Tuscany, Vino Nobile di Montepulciano, Avignonesi, 2015	135
155012	Tuscany, Chianti Classico, Querciabella, 2016	135
155051	Tuscany, Chianti Classico Riserva, San Giusto a Rentennano, "Le Baroncole", 2015	165
155019	Tuscany, Chianti Classico Riserva, Castello di Volpaia, 2016	800
155004	Tuscany, Sangiovese Blend, Le Pupille "Saffredi", 2015	365
158010	Sicily, Cerasuolo di Vittoria, Donnafugata, "Floramundi", 2016	130
158013	Sicily, Etna Rosso, Tasca, "Ghiaia Nera", 2016	110
158011	Sicily, Etna Rosso, Tenuta Terre Nere, 2016	125
158012	Sicily, Etna Rosso, Tenuta Terre Nere, "Santo Spirito" 2016	195
154500	Loire Valley, Saumur-Champigny, Thierry Germain, "Les Roches", 2017	125
154049	Loire Valley, Chinon, Bernard Baudry, "Les Grézeaux", 2017	130

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Fruity & Juicy

165007	Australia, Barossa Valley, Grenache Blend, Soul Growers, "Equilibrium", 2017	120
152025	France, Rhône Valley, Fabien Jouves, "Grape Invaders", 2018	125
165007	France, Rhône Valley, Dom. Gramenon, Côtes du Rhone, "Poignée de Raisins", 2018	125
158009	Italy, Sicily, Nero d'Avola, Gulfi, "Nerojbleo", 2015	125
155008	Italy, Tuscany, Sangiovese Blend, Gaja Ca' Marcanda "Promis", 2016	150
158005	Italy, Veneto, Rosso delle Venezie IGT, "L'Apassione" 2017	110
168000	South Africa, Stellenbosch, Pinotage, "L'Avenir", Single Block, 2016	215
162002	USA, California, Merlot, Cline Cellars, 2014	115

Full & Grip

CABERNET & BLEND (BORDEAUX)

152017	Bordeaux Rouge, Domaine Barones de Rothschild, "Légende", 2016	88
152016	Côtes de Bordeaux, Château Le Puy, "Emilien", 2016	180
152009	Pauillac, Château Lynch-Bages, 2012	455
152008	Pauillac, Château Pichon Longueville "Comtesse de Lalande", 2009	880
152003	Pauillac, Château Lafite Rothschild, 1990	3,445
152001	Paulliac, Château Mouton Rothschild, 1982	5,475
152012	Margaux, Château Cantenac Brown, 2014	280
152021	Château Margaux, 1999	2,100
152020	Médoc, Château Chasse Spleen, 2001	310
152019	Pessac-Léognan, Château Pape Clément, 1995	620
152004	Pomerol, Château Plince, 2012	205
152005	Saint Estèphe, Château Phélan-Ségur, 2012	255
152018	Saint-Julien, Château Léoville Las Cases, "Clos du Marquis", 2008 HALF	225
152030	Saint-Émilion, Château Fonbel, 2011	165
152011	Saint-Émilion, Château Péby Faugeres, "Le Merle de Péby Faugeres", 2015	250
152013	Saint-Émilion, Château Simard, Grand Cru, 2008	175
152015	Saint-Émilion, Château Simard, Grand Cru, 2009 HALF	105
152014	Saint-Émilion, Château Simard, 2005 MAGNUM	345

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CABERNET & BLENDS FROM CALIFORNIA, USA

181001	Alexander Valley, Silver Oak, 2014 MAGNUM	585
162004	Alexander Valley, Zinfandel Blend, Ridge, Geyserville, 2014	235
161010	Napa Valley, Continuum Estate, 2015	800
161004	Napa Valley, Dominus, "Napanook", 2014	315
161008	Napa Valley, Lewis Cellars, 2011	310
161009	Napa Valley, Opus One, 2015	988
161012	Napa Valley, Paul Hobbs, "Beckstoffer to Kalon Vineyard", 2012	1250
161005	Napa Valley, Pine Ridge, 2016	270
161011	Napa Valley, Silver Oak, 2013	435
161001	Napa Valley, Stags Leap, "Hands of Time", 2017	165
161000	Napa Valley, Melka "CJ Anniversary", 2016	390
160002	Paso Robles, Petit Sirah, Aaron, 2015	245

CABERNET & BLENDS FROM OTHER COUNTRIES

155011	Italy, Bolgheri, Antinori, "Il Bruciato", 2016 HALF	95
155007	Italy, Bolgheri, Antinori, "Tignanello", 2016	355
152022	Italy, Bolgheri, Antinori, "Tignanello", 2015 [HALF]	225
163003	USA, Washington, Gramercy Cellars, "Lower East", 2015	155

SYRAH (SHIRAZ) & BLENDS

165001	Australia, Barossa Valley, Yalumba "The Signature", 2015	235
165002	Australia, Barossa Valley, Henschke Keyneton Estate, "Euphonium", 2014	245
165000	Australia, Barossa Valley, Rockford "Basket Press", 2013	255
165008	Australia, McLaren Vale, Brick Kiln, "Single Vineyard Shiraz", 2014	125
154000	France, Rhône Valley, Châteauneuf-du-Pape, E. Guigal, 2015	170
154001	France, Rhône Valley, Châteauneuf-du-Pape, Château de Nalys "Saintes Pierres", 2016	210
154005	France, Rhône Valley, St. Joseph, Domaine François Villard, 2008	220

TEMPRANILLO & BLENDS • SPAIN

159006	Rioja, Luis Cañas, Crianza, 2018	110
159003	Ribera del Duero, Vega Sicilia, "Unico", 2007	840
159000	Rioja, Bodegas Altanza, "Club Lealtanza" Reserva, 2010	190
159007	Muga, Reserva, 2015	145
159001	Priorat, Carignan Blend, Clos Mogador "Manyetes", 2002	340

MALBEC & BLENDS

167004	Argentina, Mendoza, Mascota Vineyards, "Gran Mascota", 2016	135
167005	Argentina, Mendoza, Mascota Vineyards, "Unánime", 2015	135

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OTHERS • ITALY

158007	Abruzzo, Montepulciano d'Abruzzo Riserva, Masciarelli, "Marina Cvetic", 2015	150
157012	Piedmont, Barolo, Tenuta Cucco, "Cerrati", 2014	160
157007	Piedmont, Barolo, "Monfalletto", Cordero di Montezemolo, 2014	240
157003	Piedmont, Barolo, "Cannubi", Paolo Scavino, 2014	340
157016	Piedmont, Barbaresco, Nada Fiorenzo, Barbaresco, "Rombone", 2012	215
157017	Piedmont, Barbaresco, Nada Fiorenzo, Barbaresco, "Manzola", 2012	175
157009	Piedmont, Barbaresco, Cantina del Pino, "Ovello", 2010	205
157001	Piedmont, Barbaresco, Gaja, 2014	635
158006	Puglia, Susumaniello, Masseria Li Veli, 2011	120
158004	Puglia, Primitivo, Polvanera, 2016	135
155017	Tuscany, Antinori, "Solaia", 2012	850
155016	Tuscany, Antinori, "Solaia", 2011	950
155020	Tuscany, Antinori, "Solaia", 2004	1,750
155005	Tuscany, Tenuta San Guido, "Sassicaia", 2013	925
155050	Tuscany, Brunello di Montalcino, Ciacci Piccolomini, "Annatta", 2015	185
155013	Tuscany, Brunello di Montalcino Riserva, Poggio Antico, "Altero", 2009	295
155010	Umbria, Montefalco Rosso, Villa Mongalli, "Le Grazie", 2012	125
155033	Umbria, Montefalco Rosso, Villa Mongalli, "Le Grazie", 2010 MAGNUM	245
158002	Veneto, Amarone della Valpolicella Riserva, Musella, 2012	275

OTHER COUNTRIES

162004	USA, California, Zinfandel Blend, Ridge, Geyserville, 2014	235
160002	USA, California, Petit Syrah, Aaron, 2015	245

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BEVERAGES

Sake by the Carafe

STYLE • RICE • PREFECTURE • SMV

	CARAFE	BTL
Sparkling Sake, Hamakawa, Bijoufu, "Schwa!!" 500ML	22	65
<i>Ginjo(Sparkling) • Yamada Nishiki • Kōchi • +5 Refreshing sparkling sake perfect to drink as an aperitif</i>		
Heiwa, "KID", Karakuchi	29	115
<i>Tokubetsu Junmai • Yamada Nishiki • Wakayama • +6 Crisp sake that is filtered through charcoal, leaving a dry (Karakuchi), clean finish</i>		
Nakano, "Chie Bijin - White Label"	35	135
<i>Junmai Ginjo • Yamada Nishiki • Oita • +1 Delicious, semi-dry sake that is made with "award-winning" soft water</i>		
Sawanotsuru, "Kobe 1717"	45	180
<i>Junmai Ginjo • Yamada Nishiki • Hyōgo • +1 Sake for the future of Kobe. Crunchy and dry sake made from "Hard-Rock-Water" from Nada</i>		
Saiya, "Yuki no Boshu", Hidden Yamahai 1.8L	33	330
<i>Junmai Ginjo • Yamada Nishiki & Akita Sake Komachi • Akita • +1 Creamy, complex sake made by the "post-traditional" Yamahai Method. An all-rounder</i>		
Kobayashi, "Kitano-Nishiki"	40	160
<i>Junmai Daiginjo • Suisei • Hokkaido • -2 "Bringing home the Glory" sake. Smooth, rich, sake that is best enjoyed with savory dishes</i>		
Asahi, "Dassai 23" 1.8L	50	500
<i>Junmai Daiginjo • Yamada Nishiki • Yamaguchi • +3 One of the world's most famous sakes. Made with a combination of traditional and modern methods, resulting in ultimate complexity and elegance</i>		

Warm Sake

STYLE • RICE • PREFECTURE • SMV

Kokuryu, "Kuzuryu"	38	150
<i>Junmai • Gohyaku Mangoku • Fukui • +4 A sake that can be served warm, courtesy of a legendary sake brewer. An earthy, structured, savory sake with lots of flavors</i>		

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BEVERAGES

Ume & Yuzu Shu

Ume (plum) or Yuzu Shu is a type of Japanese liqueur that is only produced in Japan, using local fruits. Locally harvested fruits are submerged in sake and give unique sweetness and flavors. Generally, these types of beverages considered as liqueur and can be drunk on the rocks, with soda, or neat (especially suitable for more complex umeshu).

	CARAFE	BTL
240003 Nakano BC, Ume Shu, "Hachimitsu" 1.8L <i>Made from special plums found only in Kishu, Wakayama. Great balance between sweetness and acidity</i>	15	240
240010 Komasa, Umeshu <i>Shochu-based umeshu with rich, savory mandarin notes.</i>	15	115
240004 Heiwa, Yuzu Shu, "Tsuru Ume" <i>Refreshing Yuzu Shu made from one-year-old Junmai Sake and fresh Yuzu juice from Wakayama</i>	15	115
240000 Sawanotsuru, "Koshujikomi" <i>Rich, full umeshu made using plums from Wakayama. Aged for three years and blended with sake brewed in the year 1999</i>	21	205

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BEVERAGES

Small Format Sake

STYLE • RICE • PREFECTURE • SMV

	BTL
230003 Hamakawa, Bijoufu, "Schwa!!" <i>Ginjo(Sparkling) • Yamada Nishiki • Kochi • +5</i> <i>Refreshing sparkling sake that is perfect to drink as an aperitif</i>	65
250000 Ota, "Hanzo", Karakuchi 300ML <i>Tokubetsu Junmai • Mie Local Rice • Iga • +4</i> <i>Named after the famous ninja, "Hanzo" from the Edo Era. Light, refreshing, and dry (Karakuchi) sake that is perfect to start a meal with</i>	55
250002 Kobayashi, "Kitano-Roman" 300ML <i>Tokubetsu Junmai • Suisei • Hokkaido • +9</i> <i>Gentle, soft but dry sake made from naturally-melted snow water</i>	50

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BEVERAGES

Large Format Sake

STYLE • RICE • PREFECTURE • SMV

		BTL
260006	Asahi, "Dassai 45" 1.8L <i>Junmai Daiginjo • Yamada Nishiki • Yamaguchi • +3</i> <i>Entry-level sake from the world-famous brand, "Dassai".</i> <i>Polished until 45% to balance out its subtle fruity and savory character</i>	270
260010	Asahi, "Dassai 39" 1.8L <i>Junmai Daiginjo • Yamada Nishiki • Yamaguchi • +3</i> <i>Taking it one step further to excellence, from Dassai 45 to 39. Maximizing the luscious, juicy, flavor with floral notes</i>	395
260005	Asahi, "Dassai 23" 1.8L <i>Junmai Daiginjo • Yamada Nishiki • Yamaguchi • +3</i> <i>One of the world's most famous sakes.</i> <i>Made with a combination of traditional and modern methods, resulting in ultimate complexity and elegance</i>	500
260002	Nagai, "Tanigawadake", Chokarakuchi 1.8L <i>Junmai • Gohyakumangoku • Gunma • +8</i> <i>Dry, sharp sake made with hard water from Mount Tanigawa. Made as dry as possible for maximum umami flavor</i>	240
200007	Sawanotsuru, "Jyosen", Karakuchi 1.8L <i>Honjzo • Yamadanishiki • Hyogo • +4</i> <i>Dry (Karakuchi) sake made by the historic producer, Sawanotsuru. Can be enjoyed both warm or cold</i>	180
260007	Saiya, "Yuki no Boshu", Hiden Yamahai 1.8L <i>Junmai Ginjo • Yamada Nishiki & Akita Sake Komachi • Akita • +1</i> <i>Creamy, complex sake made by the "post-traditional" Yamahai Method. An "all-rounder"</i>	330
260011	Yoshida, "Tedorigawa Shukon" 1.8L <i>Yamada Nishiki & Gohyaku Mangoku • Ishikawa • +4</i> <i>The best of both worlds; sake made with Yamada Nishiki from Hyogo and Gohyaku from Ishikawa that results in a bold, dry flavor. Best enjoyed warm</i>	275

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PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX

BEVERAGES

Sake by the Bottle

STYLE • RICE • PREFECTURE • SMV

TOKUBETSU JUNMAI

Rice polishing rate: Minimum 60%. Tokubetsu (Special) Junmai refers to a category of sake that had a special reason to be produced: the brewer either uses special rice that only grows in their region or the sake is produced for a specific market. This is certainly an indication of a brewer wanting to show their true house style through their products. Great insight into a brewery's style, without a hefty price tag.

		BTL
200000	Heiwa, "KID", Karakuchi <i>Yamada Nishiki • Wakayama • +6</i> <i>Crisp sake that filtered through charcoal. Leaves a dry (Karakuchi), clean finish</i>	115
200010	Ota, "Hanzo", Karakuchi <i>Mie Local Rice • Iga • +4</i> <i>Named after the famous Ninja, "Hanzo", from the Edo Era. Light, refreshing, and dry (Karakuchi) sake that is perfect to start a meal with</i>	120
200008	Kobayashi, "Kitano-Roman" <i>Suisei • Hokkaido • +9</i> <i>Gentle, soft but dry sake made from naturally-melted snow water</i>	115
200005	Hamakawa, "Bijoufu" <i>Matsuyama Rice • Kochi • +5</i> <i>"Beautiful, strong and kind (Bijoufu)". A sake made from soft water that results in a smooth, gentle flavor</i>	125
200009	Fuiji, "Ryusei Yoru no Teiou" <i>Yamada & Hachiman Nishiki, Omachi • Hiroshima • +9</i> <i>"The night emperor". A classic expression of Hokkaido sake, made with a blend of local rice</i>	115
200012	Sawanotsuru, "Honkaku", Amakuchi <i>Yamada Nishiki • Hyogo • -12</i> <i>"Double flavor with concentration". Full, concentrated sweetness (Amakuchi) followed by savoriness.</i>	180

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BEVERAGES

JUNMAI

Rice polishing rate: Minimum 70%. With Junmai, the sake is made only from rice, water, yeast, and Koji. In general, the Junmai grade of sake showcases the unique rice used and savory flavor, since the sake still keeps the rustic savoriness of the rice husks. Compared to the Junmai Ginjo and Daiginjo categories, these sakes show more masculine structures and can be served warm or paired with savory meat dishes. This category also includes the Chokara (Extra Dry) style of sake.

STYLE. • RICE. • PREFECTURE. • SMV

BTL

- | | | |
|--------|---|-----|
| 220100 | Tokoyama, "Jozan; Chokara" | 160 |
| | <i>Yamada Nishiki • Fukui • +10</i>
<i>Sake from "Eternal Mountains (Jozan)". Extra dry, sharp sake made by a young, passionate brewer, Mr. Shinpei</i> | |
| 200011 | Konishi, "Shirayuki Edo", Genshu | 205 |
| | <i>Yamada Nishiki • Hyogo • -35</i>
<i>"Rebirth of ancient sake". Undiluted (Genshu) sake made from a 17th century method.</i>
<i>Powerful sake for the whisky drinkers</i> | |
| 200013 | Nakano, "Chie Bijin - Red Label" | 125 |
| | <i>Yamada Nishiki • Oita • +0</i>
<i>Semi-dry sake made with "award-winning" soft water. Great balance between savoriness and sweetness</i> | |
| 200004 | Yoshida, "Tedorigawa: Silver Mountain", Yamahai | 155 |
| | <i>Yamada Nishiki & Gohyaku Mangoku • Ishikawa • +4</i>
<i>The best of both worlds; sake made with Yamada Nishiki from Hyogo and Gohyaku from Ishikawa that results in a bold, dry flavor. Best enjoyed warm</i> | |
| 200015 | Kokuryu, "Kuzuryu" | 150 |
| | <i>Gohyaku Mangoku • Fukui • +4</i>
<i>A sake that can be served warm, courtesy of a legendary sake brewer.</i>
<i>An earthy, structured, savory sake with lots of flavors</i> | |

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BEVERAGES

JUNMAI GINJO

Rice polishing rate: Minimum 60%. With Junmai, the sake is made only from rice, water, yeast, and Koji. In this category, we pay special attention to delicacy and aromas. Generally, Ginjo grade sakes are differentiated by their unique, refreshing, aromatic nuances (known as "Ginjoka"). These sakes can either be fruity or mineral-driven, depending on the type of water used. Pair with delicate sashimi dishes or drink on its own as an aperitif.

STYLE • RICE • PREFECTURE • SMV

		BTL
210010	Dan, Yamahai <i>Bizen Omachi • Yamanashi • -2</i> <i>Ambitious sake that aims to be the No.1 Sake from Japan's wine-growing region.</i> <i>Great for one who has never tried sake. An all-rounder</i>	195
210005	Nakano, "Chie Bijin: White Label" <i>Yamada Nishiki • Oita • +1</i> <i>Delicious, semi-dry sake that made with "award-winning" soft water</i>	135
210004	Niseko, "Green" <i>Suisei • Hokkaido • 0</i> <i>Pure, aromatic and clean sake made from the native rice of Hokkaido. Great with sashimi or to drink as an aperitif</i>	140
210006	Kobayashi, "Houou Biden" <i>Gohyakumangoku & Yamada Nishiki • Hokkaido • +2</i> <i>The heart of Hokkaido meets the artisan spirit of Tochigi brewers. Gentle yet complex, followed by a subtle sweetness</i>	160
200001	Kokuryu, "Jungin" <i>Gohyakumangoku • Fukui • +3</i> <i>"Black dragon" from Fukui. A rich, complex and savory sake that perfectly complements the meal</i>	165
210003	Sawanotsuru, "Kobe 1717" <i>Yamada Nishiki • Hyōgo • +1</i> <i>Sake for the future of Kobe. Crunchy, dry sake made from "Hard-Rock-Water" from Nada</i>	180
210008	Yoshida, "Tedorigawa: Shukon" <i>Gohyaku Mangoku & Yamada Nishiki • Ishikawa • +2</i> <i>"The Birth of Sake". Mild, gentle but floral sake made with unique Kanazawa yeast from their prefecture</i>	155

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BEVERAGES

JUNMAI DAIGINJO

Rice polishing rate: Minimum 50%. The most premium category and the unique expression of a brewer's style. Here, brewers spend a lot of time and effort to produce their signature sakes, through milling at least half of the rice harvested and using quality ingredients and their best techniques to produce these fine sakes. Some brewers take it as far as milling their rice to 7% (Zankyo) and beyond. Perfect for someone looking for finesse, elegance, and a long lingering finish.

STYLE • RICE • PREFECTURE • SMV

		BTL
220002	Asahi, "Dassai 45" <i>Yamada Nishiki • Yamaguchi • +3</i> Entry-level sake from the world-famous brand "Dassai". Polished until 45% to balance out its subtle fruity and savory character	135
220011	Asahi, "Dassai 39" <i>Yamada Nishiki • Yamaguchi • +3</i> Taking it one step further to excellence, from Dassai 45 to 39. Maximizing the luscious, juicy, flavor with floral notes	205
220010	Asahi, "Dassai 23" <i>Yamada Nishiki • Yamaguchi • +3</i> One of the world's most famous sakes. Made with a combination of traditional and modern methods, resulting in ultimate complexity and elegance	320
220009	Asahi, "Dassai Beyond" <i>Yamada Nishiki • Yamaguchi • N/A</i> A masterpiece; the sake that surpasses all expectations and stays true to its name by being beyond comparison	1,888
220106	Goto, "Benten", Genshu <i>Dewasansan • Yamagata • N/A</i> Flagship sake made with local rice from Yamagata. Great balance between smooth textures, generous fruit and a mild structure	160
220102	Hakugakusen, "Tokusen" <i>Ginnosato • Fukui • +4.5</i> Clean but complex sake for savory dishes. Pure expression of local rice and mountain water created by organic farming	230
220103	Hamakawa, "BIJOFU; Hina" <i>Yamada Nishiki • Kochi • +4.5</i> Humble but sophisticated craftsmanship meets the nature of Kochi. Smooth, round and long lingering finish calls for a pairing of rich meats	180
220006	Kobayashi, "Kitano-Nishiki" <i>Junmai Daiginjo • Suisei • Hokkaido • -2</i> "Bringing home the glory" sake. Smooth, rich sake that is best enjoyed with savory dishes	170
220004	Kobayashi, "Houou Biden; Gold Phoenix, Vintage 2018" <i>Aiyama • Hokkaido • -1</i> The next level of sake from Hokkaido. Charming, luxurious, sweet aromas derived from unique Aiyama rice that is the perfect accompaniment throughout a meal	340

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BEVERAGES

		BTL
220104	Niizawa, Junmai Super Daiginjo, "Zankyo; Super 7, Vintage 2019"	1,350
	<i>Kura no Hana • Miyagi • 0 "Ultimate food sake". Pushing all limits and reaching the extreme level of "Vibrant(Zankyo)" balance. A feat only achieved by brewer, Niizawae</i>	
220003	Nakano, "Chie Bijin - Black Label"	225
	<i>Yamada Nishiki • Oita • N/A The idea of comfort; as soft as a "Beautiful Grandmother (Chie Bijin)". Fine polishing of rice results in lean, long finesse, matched with generous soft water</i>	
210002	Nanbu Bijin, "Aiyama"	205
	<i>Aiyama • Iwate • -2 The sake that represents the Iwate prefecture. Made with unique Aiyama rice to achieve lean, long and lingering sweetness</i>	
220005	Omoya, "Yokoyama Goju Black"	170
	<i>Yamada Nishiki • Iki • -2 "Renaissance of Iki sake, to the world". Revival of forgotten sake from Iki island. Full, rich, juicy sake akin to biting into a juicy red apple</i>	
220007	Kiyosu, "Shouhou 39"	290
	<i>Yamada Nishiki • Aichi • 0 "Silent Phoenix (Shouhou)". Fragrant and juicy sake that is perfect to drink on its own</i>	
220105	Wakabayashi, "Tsukiyoshino"	195
	<i>Miyama Nishiki • Nagano • +5 Crystal clean, dry sake made by a female master brewer during winter using local rice. Great way to start a meal</i>	

DAIGINJO

Rice polishing rate: Minimum 50%. A touch of alcohol has been added to Junmai Daiginjo sake to give extra texture and mouthfeel. In general, Daiginjo sakes are a bit more savory and richer than Junmai Daiginjo.

STYLE. • RICE. • PREFECTURE. • SMV

		BTL
220012	Kokuryu, "Shizuku"	395
	<i>Yamada Nishiki • Fukui • +5 Emperor's sake made by carefully collecting each "drop of liquid (Shizuku)"</i>	
220001	Kokuryu, "Ryu"	325
	<i>Yamada Nishiki • Fukui • +4.5 The first, ambitious sake made using the French wine maturation technique. Results in a generous, round body with the mouthfeel of tropical fruits</i>	
220008	Tokun, "Kano"	245
	<i>Yamada Nishiki • Chiba • +3 "Power (Kano)" sake made since the Edo era. Structured, masculine sake that can be paired with rich dishes</i>	

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BEVERAGES

Shochu

Shochu is a distilled spirit from Japan primarily made from sweet potato, barley, and rice. These spirits are usually produced in a warm, humid area such as the southern part of Japan; Kagoshima and Kumamoto are the most famous regions. Generally, Shochu made from Imo (sweet potato) is the most popular and flavorful, often expressing herbal and sharp flavor notes and is paired with Robata dishes. Mugi (barley) shochu shows more mineral, protein structures and is usually paired with Tempura. Lastly, Kome (Rice) shochu expresses the most delicate and sweet flavors in comparison to the other types of Shochu. Try with Sashimi or small savory dishes.

Shochu can be drunk on the rocks, neat or even warm.

INGREDIENT. • PREF.

	GLS	BTL
235002 Shiratama, "No Tsuyu" <i>Sweet Potato • Kagoshima</i> <i>Earthy, herbal shochu that is a good example of sweet potato shochu. Drink either hot or with soda</i>	13	135
235003 Mitake, "Honkaku" <i>Sweet Potato • Kagoshima</i> <i>Traditional shochu made using pure spring water from Okuno Island.</i> <i>Rich, aromatic mouthfeel from using the single distillation method (Honkaku)</i>	16	170
235000 Komaki, "Issho Bronze" <i>Sweet Potato • Kagoshima</i> <i>"Shochu for next 100 years". Unique shochu made with Hefeweizen beer yeast that results in a clear, savory flavor. Great pre-dinner drink</i>	14	150
235001 Shiratama, "Genroin" <i>Barley • Kagoshima</i> <i>Made with gently-pressured barley. Smooth, round shochu that has the fragrance of whisky</i>	14	145
235005 Sengetsu <i>Rice • Kumamoto</i> <i>Standard shochu made with pure river bed water from Kuma River. Mild, subtle shochu that can be enjoyed on the rocks</i>	14	150
235004 Sengetsu, "Kawabe" <i>Rice • Kumamoto</i> <i>Made with water from Kawabe River; considered as the finest water of Japan. Delicate, pure shochu best enjoyed neat</i>	15	170
235006 Sengetsu, "Mugon" <i>Rice • Kumamoto</i> <i>Ambitious shochu that has been aged ten years in an oak cask.</i> <i>Beautifully balanced between banana, vanilla and rice flavors</i>	31	350
235007 Toyonaga, "Okokuma" <i>Rice • Kumamoto</i> <i>Unique shochu that has been aged in a sherry cask for seven years.</i> <i>Produced from volcanic soil, which contributes to a mild minerality. For serious connoisseurs</i>	21	225

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BEVERAGES

Gin

JAPANESE GIN	45ML	BTL
Roku	22	330
Nikka Coffey	23	350
Komasa	23	250
Sakurao, "Original"	23	250
WA Gin	25	375
OTHERS		
Bombay Sapphire	15	225
Botanist	20	300
Brass Lion Gin	24	260
Hendrick's	16	240
Monkey 47	30	330
Plymouth, "London Dry"	23	345
Tanqueray	20	300
Tanqueray No.10	28	420
Widges	14	210

Vodka

Ao No Umi	24	260
Belvedere	17	255
Grey Goose	20	300
Ketel One	15	225
Nikka Coffey	17	255
Tito's	17	255
Tried & True	14	210

Tequila & Mezcal

Azul, Reposado	36	575
Azul, "Ultra"	250	3,950
Código 1530, Reposado	23	380
Código 1530, Rosa	21	335
Don Julio, Blanco	14	220
Don Julio, Reposado	15	240
Don Julio, Anejo	16	255
Don Julio, 1942	35	560
Patrón XO Café	22	350
Ocho, Blanco	14	150
Ocho, Reposado	19	205

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BEVERAGES

Japanese Whisky

NIKKA	45ML	BTL
Nikka, Coffey Malt	30	450
Nikka, From The Barrell	19	205
Nikka, Miyagiko, 10 Years	39	585
Nikka, Taketsuru	22	330
Nikka, Taketsuru, 17 Years	55	825
Nikka, Taketsuru, 21 Years	85	1275
HAKUSHU		
Hakushu, Distiller's Reserve	33	495
Hakushu, 12 Years	58	870
HIBIKI		
Hibiki, Harmony	28	420
Hibiki, 17 Years	160	2,400
YAMAZAKI		
Yamazaki, Distiller's Reserve	33	495
Yamazaki, 12 Years	58	870
Yamazaki, 18 Years	168	2,500
OTHERS		
Kinuura, Blended Whisky	24	260
Karugamo, "Clear & Smooth"	26	285
Mars Maltage, "Cosmo"	35	525
Sea Front, "Mellow & Mild"	26	285

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BEVERAGES

Whisky from Scotland

BLENDDED	45ML	BTL
Chivas 12 Years	20	300
Chivas 18 Years	35	525
Johnnie Walker, "Black Label"	20	300
Johnnie Walker, "Blue Label"	55	825

SINGLE MALT

Speyside

Glenfiddich, 12 Years	25	375
Glenfiddich, 18 Years	45	675
Macallan, 12 Years	26	390
Macallan, "Fine Oak", 15 Years	45	675
Macallan, 18 Years	70	1,050

Highland

Glenmorangie, The Original	24	360
Glenmorangie, Nectar D'Or	26	390

Islay & Island

Laphroaig, 10 Years	22	330
Lagavulin, 16 Years	30	450
Talisker, 10 Years	22	330
Talisker, 18 Years	53	795

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BEVERAGES

Bourbon

	45ML	BTL
Bulleit	22	330
Bulleit Rye	24	360
Blanton's	26	390
Maker's Mark	20	300
Michter's "Small Batch"	18	270
Woodford Reserve	26	288

Rum & Cachaça

Angostura 1919	28	420
Diplomatico, "Reserva Exclusiva"	23	345
Diplomatico, "Ambassador Selection"	39	585
Kirk & Sweeney, 10 Years	26	416
Plantation, White Rum, "3 Star"	15	240
Plantation Dark Rum, "Original"	16	255
Plantation Dark Rum, "Overproof"	21	335
Ron Zacapa, Centenario, "23 Solera"	22	350
Ron Zacapa XO	55	880
Sagatiba, "Cristalina"	18	285

Cognac

Hennessy V.S.O.P	26	390
Hennessy X.O	85	1,275
Hennessy Paradis	195	2,925
Hennessy Richard 30ML	265	5,800
Remy Martin V.S.O.P	24	360
Remy Martin Louis XIII 30ML	250	5,500

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BEVERAGES

Liqueur

	45ML
Aperol	16
Campari	16
Carpano Antica Formula	16
Chambord	18
Disaronno Amaretto	18
Drambuie	18
Fernet Branca	16
Grand Marnier	18
Kahlúa	16
Luxardo Maraschino	16
Pernod	20
Pimm's No.1	16
Southern Comfort	16
St. Georges Absinthe	24
St. Germain	16

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