



FOR IMMEDIATE RELEASE

29 October 2018

**AMAZAKE's Winter Hot Pot Menu is up
Launch of a new range of Signature Cocktails**

AMAZAKE, LKF's buzziest izakaya and bar has been dishing up a lot of great food, drinks and oodles of fun for the past years and now, we're about to get even hotter!



In addition to our bar food, we have prepared a range of Hot Pot (Available from now until February) to serve you in this winter! Beef lover must go for our *Sukiyaki* or *Beef Hot Pot* with the choice of *Wagyu* or *USDA Sirloin*. If you are craving for seafood, try the *Hokkaido Snow Crab Hot Pot* or *Seafood Hot Pot* with the freshly cooked *Salmon Head*, *yellowtail*, and *scallop* with assorted vegetable. The soup is prepared with our secret recipe. Take a look at the menu below!

HOT POT

SNOW CRAB HOT POT	\$320
Hokkaido Snow Crab served with assorted vegetables	
BEEF HOT POT (WAGYU / USD SIRLOIN)	\$380 / \$220
Served with assorted vegetables	
SEAFOOD HOT POT	\$220
Salmon Head, yellowtail, scallop with assorted vegetables	
TOFU HOT POT	\$180
Regular tofu, tofu skin, fried tofu and assorted vegetables	
SUKIYAKI (WAGYU / USD SIRLOIN)	\$380 / \$220

Heat up your evening with these new dishes!



AMAZAKE always strive our best to provide the best dining experience for our customer. We have a range of Japanese cocktails ready for you in this autumn!



	<p>AMAZAKE Awamori, Sake, Sochu, Umeshu, Citrus Juice, Fermented Rice, Grapefruit & Sugar</p> <p>\$120</p>		<p>MARIA OZAWA Dark Rum, Sake, Mix Berries Puree, Citrus Juice & Sugar with Mochi</p> <p>\$115</p>
	<p>HOKKAIDO Cachaça, Citrus Juice, Condensed Milk, Grapefruit, Salt with Homemade Passion Fruit Syrup</p> <p>\$120</p>		<p>SAKURA Sake, Triple Sec, Cranberry Juice, Orange Juice, Orange Bitters, Lime Juice & Sugar</p> <p>\$105</p>
	<p>JASMINE BLOSSOM Jasmine Tea Infused Gin with Lemon Juice, Homemade Jasmine Syrup & Egg White</p> <p>\$115</p>		<p>SHISOJITO White Rum, Shikuwasa Juice, Shiso, Lime, Sugar, Soda & Bitters</p> <p>\$110</p>