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## UMESHU

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Is an alcoholic beverage obtained from soaking plum in alcohol according to the proportion of the formula Giving a sour and sweet flavor Usually has 10 – 15% alcohol level.

(GLASS/BOTTLE)

### *NIWA NO UGUISU OTORO*

Fresh lively fragrance and rich taste of pure green plum extract. Thick and flavorful, a very elegant finish. Aged in the brewery in a constant temperature. Winner of the 2011 Tenman Tenjin Umeshu from Fukuoka.

### *TOROTORO NO UMESHU*

Fully ripe plum flesh, product of Nishiyoshino, Nara prefecture is used splendidly in making this umeshu. With the pursuit of nature's blessing and the sake brewery's obsession, a flavor is finished with satisfaction. Please enjoy a "thick" feeling from condensing a fully ripe plum's flavor and sourness. Because it is a natural product, plum flesh rarely floats or settles at the bottom. Anyway, there is no problem with quality at all. Please shake it well before drinking.

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## YUZUSHU

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Yuzu is one of Japan's great tastes. Yuzu is orange but more delicate and mild, even the peel can be eaten. It should be aged about 1 year before drinking.

(GLASS/BOTTLE)

### *KAREN NA YUZU*

This sake is made by mixing the sake brewed by 100% local produced Oumi rice in shika Prefecture with Fresh Yuzu juice using 13 or 14 pieces of Yuzu per 1,000 ml. from Shiga.

### *UMESENNIN MELON*

By Mt Aso, the world famous volcano, this fruity umeshu was created using the plump melons raised up in Shichijo town in Kumamoto prefecture. At the bottom of the umeshu bottle, you'll find the soft chunks of melon flesh. Not too sweet but quite refreshing, with the uniquely delightful aroma of melon. Try it on the rocks or mixed with dry champagne or sparkling wine.

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX

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## SAKE

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Sake is an alcoholic beverage fermented from rice. Originating in Japan, the word sake in Japanese. Is a term used to refer to "alcohol" beverages. The term "nihonshu" means alcohol from Japan. But for easy calling we often refer to it as sake.

(BOTTLE)

### *DASSAI BEYOND*

The ultimate creation of DASSAI, a sake brighter than crystal and purer than the purest rock water, evocating a heavenly blossom. From Yamaguchi.

### *ZANKYO*

The Zankyo Super 7 started as a challenge from Niizawa-san and his team to push rice polishing to the absolute limit and see just how refined a sake they could make. From Miyagi.

### *BORN CHOGIN*

As malted rice, they have used Yamada nishiki; it is famous as rice good for making sake because of its largeness, smallness of protein and higher water absorbency. The rice-polishing ratio of BORN Cho Gin is 20%. Well-round, pretty full-bodied sake, with very rich and deep flavors. It is sweet of melon on the attack, but turned dry and slightly bitter on the finish. From Fukui.

### *DASSAI JUNMAI DAIGINJO 23*

With a floral fragrance, crisp and clean initial impression and subtle sweetness of the rice, this sake is a delicate work of art with a refined elegance. From Yamaguchi.

### *BIJOFU JUNMAI DAIGINJO HINA*

Gracefully floral with a refreshing citric acidity, the subtle sweetness that spreads within the mouth and the smoothness is top class. From Kochi.

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## CHAMPAGNE

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Champagne is the name of the Champagne region in France. The bubble wine that comes from this region only can be officially known as champagne. And called bubble wines from other places together called Sparkling wine. The name Champagne is a generic name for sparkling wine, because the Champagne region is the origin of bubble wine. And is generally accepted as the source of the best quality foaming wine in the world.

(BOTTLE)

### *LOUIS ROEDERER CRISTAL BRUT MILLESIME CHAMPAGNE, FRANCE*

A yellow-gold color with mat and amber tints. Resistant, brilliant, fine and lively bubbles. A subtle bouquet, simultaneously discreet and concentrated.

### *DOM PERIGNON BRUT CHAMPAGNE, FRANCE*

Domperignon is superlative, luminous and glorious. Its original generosity-ample and tactile is enhanced by a clear structure that gives it freshness and precision.

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## WHITE WINE

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Alcoholic beverages made from green grapes or may be used with other grape varieties. But in the fermentation process, it requires only grape juice there must be no other components, whether seed, bark or anything else, into production. To make the wine water to be clear and white.

(BOTTLE)

### *D.BONNEA U DU MARTRAY CORTON CHARLEMA GNE GC 2011*

This is coming along very nicely and the still restrained nose is now beginning to display good depth along with hints of mandarin orange, apple, pear and white flower. There is good if not excellent underlying tension to the attractively mineral-infused flavors that finish.

### *D.DE LA LEFLAIVE PULIGNY MONTRACHET 1ER CRU CLAVOILLON 2016*

Pale, bright yellow. Riper and deeper on the nose than the Sous le Dos d'Ane, offering aromas of peach, smoke and white pepper. A step up in intensity and texture as well, but still with very good definition and lift to its stone fruit flavors. A solidly built mid weight.

### *PETER MICHAEL, SAUVIGNON BLANC L'APRES MIDI*

Very intense and multi-layered, the bouquet is dominated by mineral, passion fruit, mangos teen, guava, yellow nettle blossom, honeysuckle, lemon, lime, white peach and white currant with touches of dry honey and candied anise. Rich and zesty, the flavors are reminiscent of the aromas with additional fresh almond and nougat notes.

### *VERGET, CHABLIS VAILLONS 1ER CRU*

A crystalline, pure nose of pears, minerals, and chalk. Medium bodied, hugely flavorful, it is a rich, admirably delineated wine crammed with ripe mineral and fresh sea water flavors that linger throughout its exceedingly long finish.

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## RED WINE

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Is an alcoholic beverage which is a kind of wine. The raw material used is black grape which has pigment in grape bark. Is a type of anthocyanin. (Anthocyanin) makes the wine red.

(BOTTLE)

### *CHATEAU COS D'ESTOURNEL SAINT ESTEPHE*

This is a complex and rich wine dominated by super ripe fruit. It is a wine of extremes, of fruit, of dark tannins allied to some bitterness from the black chocolate extract. Ripe plums and sweet black fruits are given a lift at the end with bright acidity.

### *CHATEAU DUCRUBEAUCAILLOU, SAINT JULIEN*

Profound dark violet in color, with notes of black fruits and a hint of spices on the nose. The palate is round and luscious, with an imposing structure that is fleshy but nicely buttressed by acidity. The tannins are suave and velvety. The finish is fleshy and impressively persistent.

### *CLOUDY BAY PINOT NOIR*

The Pinot Noir fruit was entirely hand-picked and de-stemmed before being gravity fed into the fermentation vessels. After fermentation the wines were matured in French oak for 12 months, of which 35% was new. Final analysis of our 2016 Pinot Noir.

### *2012 DOMAINE PIERRE DAMOY, GEVREY CHAMBERTIN CLOS TAMISOT*

Medium crimson, turning brick at the rim. Intense perfume of black cherry, forest floor, sandalwood, baking spice and tobacco. Ripe and opulent on the palate with complex, mouth-filling flavors of black cherry, anise, olive, and spice. The finish is long and satisfying with chewy tannins and an energetic acidity.

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## WHISKY

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(GLASS)

*THE YAMAZAKI SINGLE MALT 12 YEAR (45ml)*

*THE YAMAZAKI SINGLE MALT WHISKY (45ml)*

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## BEER

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(BOTTLE)

*SAPPORO*

*ASAHI*

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## MINERAL WATER

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(BOTTLE)

*EVIAN*

*PERRIER SPARKLING NATURAL WATER*

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## SOFT DRINK

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(BOTTLE)

*COKE, COKE ZERO, SPRITE, AND SODA*

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