



LUNCH MENU

WEDNESDAY – 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 • \$39⁺⁺

AVAILABLE FROM WEDNESDAY – FRIDAY



Choose 1

CUCUMBER SESAME SALAD

sour plum

CRISPY CHICKEN

flat rice, truffle salt, tomato ponzu

SALMON TATAKI

apple salad, ponzu, baby arugula

GRILLED BROCCOLI

sesame chili soy

MISO SOUP

tofu, seaweed, scallion

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

LUNCH SETS



Choose 1

KOMA'S ASSORTED SUSHI 12 PIECES
*spicy tuna maki, spicy yellowtail maki, California maki,
tuna, salmon and yellowtail sushi*

BINCHO SAKURA CHICKEN
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

SPICY TOFU HOT POT
assorted vegetables
SERVED WITH STEAMED RICE

BONE IN PRIME SIRLOIN STEAK 600G
aged red miso glaze, caramelized onion butter

ADDITIONAL \$90**

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

ADDITIONAL \$130**

**HOBAYAKI SNOW AGED
NIGATA WAGYU RIBEYE 120G**

ginger scallion miso

ADDITIONAL \$140**

Dessert

Complimentary

PETIT FOURS
mochi ice cream, fruits

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LUNCH SETS

WEEKDAY 3-COURSE LUNCH SET • \$49⁺⁺

AVAILABLE FROM WEDNESDAY - FRIDAY



Choose 1

CUCUMBER SESAME SALAD

sour plum

CRISPY CHICKEN

flat rice, truffle salt, tomato ponzu

SALMON TATAKI

apple salad, ponzu, baby arugula

GRILLED BROCCOLI

sesame chili soy

MISO SOUP

tofu, seaweed, scallion

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

LUNCH SETS



Choose 1

KOMA'S ASSORTED SUSHI 12 PIECES

*spicy tuna maki, spicy yellowtail maki, California maki,
tuna, salmon and yellowtail sushi*

BINCHO SAKURA CHICKEN

pickled cherry tomatoes, crispy shallots

SERVED WITH STEAMED RICE

SPICY TOFU HOT POT

assorted vegetables

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

BONE IN PRIME SIRLOIN STEAK 600G

aged red miso glaze, caramelized onion butter

ADDITIONAL \$90**

A5 WAGYU BEEF TENDERLOIN 120G

rainbow carrots, red wine sauce

ADDITIONAL \$130**

HOBAYAKI SNOW AGED

NIGATA WAGYU RIBEYE 120G

ginger scallion miso

ADDITIONAL \$140**

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

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

COFFEE

or

SENCHA GREEN TEA

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

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 GARLIC FRIED 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

Bulb Jasmine Lovers

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 |
|--------|---|-----|

Champagne

BOLLINGER

| | | |
|--------|--------------------------------------|-----|
| 101502 | Bollinger, "Special Cuvée", Brut, NV | 260 |
|--------|--------------------------------------|-----|

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 Trinquevedel, Tavel, 2018 | 110 |
| 180010 | Rhône, Château de Trinquevedel, 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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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, Piemdmont, 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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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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