

新鮮な食材をお客様にご提供するため、
仕入れ状況によりご提供できないメニュー
がございますのでご了承下さい。

In order to serve you with the freshest food possible,
we apologize if we run out of any item on the menu.
Your kind understanding is greatly appreciated.



オススメ
Recommended



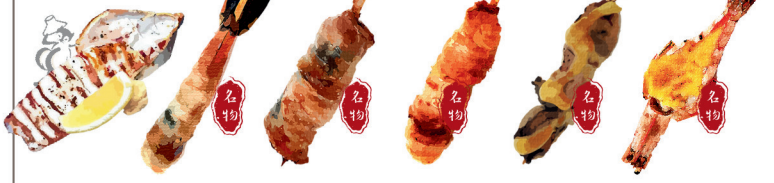
ランチメニュー

Lunch Menu

ちらし丼		Chirashi Don	Sashimi Rice Bowl	25
刺身ご飯セット		Sashimi Gohan Setto	Sashimi with Rice Set	25
若鶏唐揚げ丼		Wakadori Karaage Don	Fried Chicken Rice Bowl	13
牡蠣 オムライス		Kaki Omuraisu	Oyster Omelette Rice	19
牛丼		Gyuu Don	Beef Rice Bowl	18
天ぷらうどん		Tenpura Udon	Deep-fried Prawn and Vegetable with Wheat Noodles	19
おやこ丼		Oyako Don	Chicken and Egg Rice Bowl	16
和牛焼ききしめん		Wagyu Yaki Kishimen	Japanese Beef fried with Flat Noodles	25
焼き鳥セット Grill Chicken Set		Shiitake Niku, Tsukune, Tebasaki, Negima, Okura	Mushroom stuffed with Minced Chicken, Chicken Meat Balls, Chicken Wing, Chicken and Leek, Lady Finger	19
串焼きセット Mixed Grill Set		Hotate Maki, Asuparagasu Maki, Shiitake Nikuzume, Karubi Gyu, Shironegi	Scallops rolled with Pork, Asparagus rolled with Pork, Mushroom stuffed with minced Chicken, Beef Short Rib, Leek	25

「ごだわりの」
串焼
 CHARCOAL GRILL
shunjuu
SHAKAYA & SUSHIYAKI

海老西京味噌 (1本)
 Prawn with Sweet Miso Sauce (1 Stick) 1/6
 牡蛎西京味噌 Oyster with Sweet Miso Sauce 1/5
 帆立豚巻 Scallop rolled with Pork 1/5
 牡蠣豚巻 Oyster rolled with Pork 1/3
 海老しそ豚巻 Prawn rolled with Perilla & Pork (1 Stick) 1/2
 鳥賊すがた (塩/たれ) (Salt / Sauce) 時価



ししやも Smelt 5
 焼明太子 B.B.Q spicy Cod Roe 1/5
 焼めかじき Swordfish 1/8
 海老(1本) King Prawn (1 stick) 1/4
 銀鱈 Black Cod Fish 2/0
 鮭ノマリ Salmon Belly 1/5
 魚かぶと Fish Head 1/7

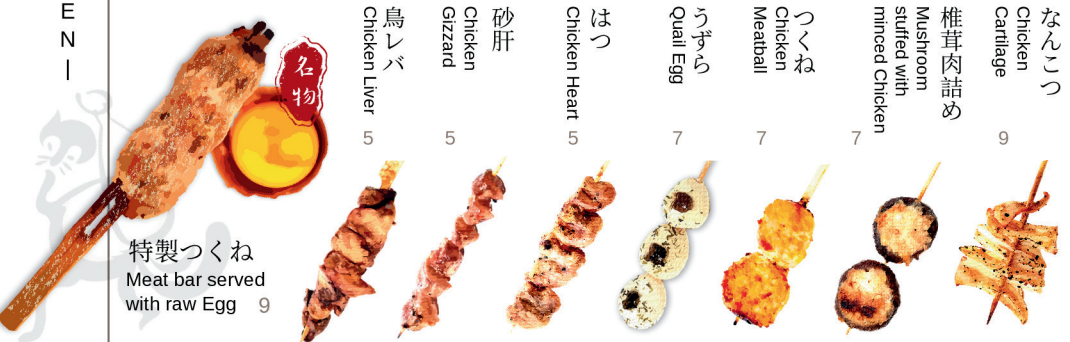


海鮮
 SEAFOOD

冠 Cookscomb 7
 手羽先 Chicken Wing 8
 鳥皮大蒜 Garlic rolled with Chicken Skin 8
 せせり Chicken Neck 1/3
 ぼんじり Chicken Tail 7
 ねぶち Chicken thigh with Leek 7
 鳥皮 Chicken Skin 7



なごころ Chicken Carriage 9
 椎茸肉詰め Mushroom stuffed with minced Chicken 7
 つくね Chicken Meatball 7
 ぎんぎん Quail Egg 7
 はつ Chicken Heart 5
 砂肝 Chicken Gizzard 5
 鳥レバ Chicken Liver 5



特製つくね
 Meat bar served with raw Egg 9

焼鳥
 CHICKEN

写真はイメージです。上記は消費税 (GST) 抜き価格です。お食事代の10%をサービス料として加算させていただきます。
 Images are for illustration purposes only. Prices are subjected to 10% Service Charge and prevailing GST.

焼豚

— PORK —

チーズ豚巻
Cheese rolled
with Pork 9



アスパラ豚巻
Asparagus rolled
with Pork 8



豚キムチ巻
Kimchee rolled
with Pork 8



レタス豚巻
Lettuce rolled
with Pork 7



もち豚巻
Rice Cake rolled
with Pork 7



うずら豚巻
Quail Egg rolled
with Pork 9



豚しゃも
Pork Cheek 9



えのき豚巻
Golden
Mushroom rolled
with Pork 7



豚バラ
Pork Belly 7



トマト豚巻
Tomato rolled
with Pork 7



牛肉・その他

— BEEF / OTHERS —

鹿児島和牛
リブアイ
Kagoshima
Ribeye Beef 2.5



牛タン
Ox Tongue 1.0



ラム焼 (1本)
Lamb Chop
(1 stick) 1.9



フォアグラ
Goose Liver 2.5



カルビ牛
Beef
Shortrib 1.9



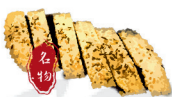
野菜

— VEGETABLES —

アビオス
Potato Bean 1.0



チーズ焼き
(1本)
Grilled Cheese
(1 stick) 7



納豆海苔豚巻
Fermented Bean
wrapped with
Seaweed and Pork 8



べこ玉
Baby Onion 1.0



ぎんなん
Ginkgo Nut 5



長辛
Japanese
Yam 5



フボカド醤油
Avocado with
Soy Sauce 7



焼芋
Japanese
Sweet Potato 10



醤油串焼おにぎり
Soy Sauce
B.B.Q Rice Ball 7



茄子
Eggplant 6



ごんごく
Garlic 5



椎茸
Mushroom 5



こしょう
Japanese
Green Pepper 5



白ねぎ
Leek 5



おへら
Lady's Finger 5



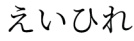




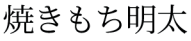








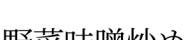
酒肴 (冷製)

Drinking Food (Cold)

 マグロ赤身チーズ酒盗和 19 Maguro Chi-zu Shuto Ae Tuna Sashimi with Cheese and fermented Bonito entrails	 からすみと奈良漬け 23 Karasumi to Naratsuke Dried Mullet Roe with pickled Radish
 海老とホタテ酒盗和 19 Ebi to Hotate Shuto Ae Prawn and Scallop Sashimi fermented Bonito entrails	 カンパチとトリュフオイル和え 29 Kanpachi to Toryufu Oiru Ae Amberjack with Truffle Oil
 牡蠣煮付け 16 Kaki Nitsuke Stewed Oyster	 鮭とアボカドたたき 19 Sake to Abokado Tataki Salmon and Avocado Tartare
蛸わさび 9 Tako Wasabi Seasoned Baby Octopus	刺身サラダ 22 Sashimi Sarada Sashimi Salad
ピタン豆腐 5 Pitan Doufu Tofu with Century Egg Sauce	納豆赤身と油揚げ 13 Nattou Akami to Aburaage Fermented Soybean with Tuna and fried Beancurd
 黄瓜胡麻和え 9 Kyuri Goma Ae Sesame marinated Cucumber	 春秋サラダ 13 Shunjuu Sarada Shunjuu Salad
枝豆 7 Edamame Japanese Green Bean トリュフオイル和え +\$3 with Truffle Oil	 鶏皮真砂和え 10 Tori Kawa Masago Ae Chicken Skin mixed with Cod Roe

酒肴 (温製)

Drinking Food (Hot)

 えいひれ Eihire Stingray Fin	12	 リブアイたたき Ribuai Tataki Ribeye Carparccio	21
 たたみ鰯 Tatami Iwashi Dried Baby Sardine	13	 豚キムチ炒め Buta Kimuchi Itame Stir-fry Pork and Kimchee	15
 ふぐ味醂干し Fugu Mirin Boshi Dried Puffer Fish	17	 焼きもち明太 Yaki Mochi Mentai Grilled Japanese Mochi with Spicy Cod Roe Sauce	14
 油揚げ Aburaage Tofu Puff	12	 牛キムチ鍋 Gyuu Kimuchi Nabe Beef and Kimchee Hotpot	21
 マグロのど Maguro Nodo Tuna Throat	時価	 豚ひき肉爆裂豆腐 Butahikiniku Bakuretsu Doufu Exploded Tofu with minced Pork	17
 餃子 (豚) Gyoza (Pork) Potstickers with minced Pork	12	 アスパラと塩昆布炒め Asupara to Shio Konbu Itame Stir-fry Asparagus and Kelp	13
 牡蠣オムレツ Kaki Omuretsu Oyster Omelette	20	 牛タン煮付け Gyutan Nitsuke Ox Tongue Stew	22
 豚平焼き Tonpei Yaki Pork and Cabbage Omelette	17	 野菜味噌炒め Yasai Miso Itame Stir-fried Vegetables with Miso	13

刺し身

Sashimi

刺身盛り合わせ Sashimi Moriawase Assorted Raw Fish	57	蛸 Tako Octopus	14
鮭 Sake Salmon	14	雲丹 Uni Sea Urchin	時価
赤身 Akami Tuna	29	生帆立 Nama Hotate Fresh Scallop	25
めかじき Mekajiki Sword Fish	22	トロ Toro Tuna Belly	60
カンパチ Kanpachi Greater Amberjack	21	牡丹海老 Botan Ebi Jumbo Prawn	12

揚げ物

Fried Food



モンゴ烏賊唐揚げ 14

Mongo Ika Karaage
Squid

さつま揚げ（2種類） 12

Satsuma Age
Fish Cake (2 kinds)



牡蛎フライ 13

Kaki Furai
Fried Oyster



若鳥の唐揚げ 13

Wakadori no Karaage
Fried Chicken



さきいか天ぷら 13

Saki Ika Tempura
Dried Squid fried in Light Batter



アボカド天ぷら 13

Abokado Tempura
Avocado fried in Light Batter

野菜天ぷら盛り合わせ 14

Yasai Tempura Moriwase
Assorted Vegetables fried in
Light Batter

海老天ぷら 20

Ebi Tempura
Prawn fried in Light Batter

天ぷら盛り合わせ 18

Tenpura Moriwase
Assorted Tempura



豚バラ唐揚げ 13

Buta Bara Karaage
Deep Fried Pork Belly

メゴチ天ぷら 15

Megochi Tempura
Big-eyed Flathead fish
fried in Light Batter



ピリ辛豆腐ステーキ 12

Piri Kara Tofu Sute-ki
Tofu served with Spicy Sauce



いかげそトリュフ塩 13

唐揚げ
Ikageso Toryufu Shio Karaage
Squid Tentacles with Truffle Salt

川海老から揚げ 11

Kawa Ebi Karaage
Freshwater Shrimp

黒豚甘酢炒め 16



Kurobuta Amazu Itame
Stir-fried Berkshire Pork
with Sweet Vinegar

麵/御飯物

Rice and Noodles

- | | |
|--|--|
|  たこ塩昆布チャーハン 13
Tako Shio Konbu Cha-han
Octopus and Seaweed Fried Rice |  明太子スパゲティ 17
Mentaiko Supagetei
Spicy Cod Roe Spaghetti |
|  にんにくチャーハン 8
Ninniku Cha-han
Garlic Fried Rice |  冷製エンジェルヘアー 20
のトリュフオイル和え
Reisei Enjeru Hea-no
Toryufu Oiru Ae
Cold Angel Hair with Truffle Oil |
|  牡蛎オムライス 21
Kaki Omuraisu
Oyster Omelette Rice | ざる蕎麦/蕎麦 13
Zaru Soba/Soba
Buckwheat Noodles (Cold/Hot) |
| 鳥雑炊 15
Tori Zousui
Chicken Porridge | 稲庭うどん 13
Inaniwa Udon
Japanese fine Noodles (Cold/Hot) |
| お茶漬け 9
(梅・明太子・鮭)
Ochazuke (Ume/ Mentaiko/ Sake)
Rice in Soup (Plum/ Spicy Cod
Roe/ Salmon) |  和牛焼ききしめん 22
Wagyu Yaki Kishimen
Japanese Beef fried with flat
Noodles |
| おにぎり 6
(梅・おかか・明太子・鮭)
Onigiri (Ume/ Okaka/ Mentaiko/ Sake)
Rice Ball (Plum/ Bonito/ Spicy Cod
Roe/ Salmon) | あら汁 15
Ara Jiru
Fish head Miso Soup |
| |  鳥汁 5
Tori Shiru
Chicken Soup |

デザート

Dessert

春パフェ 15

Haru Pafue

Japanese Parfait topped with Strawberry, Watermelon and Matcha Ice Cream

秋パフェ 15

Aki Pafue

Japanese Parfait topped with Peach, Orange and Yuzu Sorbet

バニラアイスクリームと恋しそりキュール和え

Banira Aisuluri-mu to Koi Shiso Likyu-ru Ae 12

(Summer of Love) - Vanilla Ice Cream with Purple Shiso Liqueur

もちり黒みつわらび餅

Mochiri Kuro Mitsu Warabi Mochi 9

Japanese Bracken Rice Cake with Brown Sugar Syrup

小豆添え・白玉 1

Azuki Zoe / Shiratama

Add Red Bean / White Rice Ball (3 pcs)

デザート盛り合わせ 時価

Deza-to Moriawase

Dessert Platter


アイスクリーム・シャーベット 6

Choice of Ice Cream/ Sorbet

- バニラ **Vanilla** Vanilla
- 桃 **Momo** Peach
- 胡麻 **Goma** Black Sesame
- 抹茶 **Matcha** Green Tea
- 柚子 **Yuzu Sorbet** Japanese Citron Sorbet

Grading of Sake

It's all about Alcohol and Rice Polishing



NO ADDED ALCOHOL	ADDED ALCOHOL
Junmai Daiginjyo Made with rice that has been polished to remove at least the outer 50% of the original size of the grains. This means that each grain of rice is only 50% or less of its original size.	Daiginjyo Made with rice that has been polished to remove at least the outer 50% of the original size of the grains. This means that each grain of rice is only 50% or less of its original size.
Junmai Ginjyo Made with rice that has been polished to remove at least the outer 40% of the original size of the grains. This means that each grain of rice is only 60% or less of its original size.	Ginjyo Made with rice that has been polished to remove at least the outer 40% of the original size of the grains. This means that each grain of rice is only 60% or less of its original size.
Junmai Made with rice that has been polished to remove at least the outer 30% of the original size of the grains. This means that each grain of rice is only 70% or less of its original size.	Honjyozo Made with rice that has been polished to remove at least the outer 30% of the original size of the grains. This means that each grain of rice is only 70% or less of its original size.

Added Alcohol sake has a very small amount of alcohol added to it at the final stages of brewing. The use of alcohol helps to pull out more aromatic and flavorful compounds from the fermenting mash and is a perfectly valid way to make great sake. It is one of the two traditional methods of making sake.

Nigori an unfiltered sake and is therefore cloudy. It has a fruity nose and a mild flavour. It is recommended to serve half of the bottle unshaken and the remaining half shaken to enjoy different taste from the same bottle of sake.

	熱燗	飲用 温度	産地	酒度	サイズ	値段
1	一ノ蔵 特別 辛口	熱燗	宮城	+10	150	15
2	北鹿 大吟醸	熱燗	秋田	+3	150	17
3	一ノ蔵 特別 辛口	熱燗	宮城	+10	300	25
4	北鹿 大吟醸	熱燗	秋田	+3	300	29

	純米	飲用 温度	産地	酒度	サイズ	値段
5	刈穂 山廃 超辛口	熱燗/冷や	秋田	+12	300	39
6	西の関 手作り	熱燗/冷や	大分	-2	300	39
7	若竹 特別 原酒	熱燗/冷や	静岡	+8	300	39
8	伯楽星	冷や	宮城	+4	720	99
9	北の浪漫	熱燗/冷や	北海道	+10	720	99

	吟醸	飲用 温度	産地	酒度	サイズ	値段
10	天領誉	冷や	長野	+8	300	39
11	鳴門鯛 搾りたて 生原酒	冷や	徳島	+5	720	89

	WARM SAKE	Serving Temp.	Prefecture	Sake Meter	ML	Price
1	Ichinokura Tokubetsu Karakuchi	Warm	Miyagi	+10	150	15
2	Hokushika Daiginjyo	Warm	Akita	+3	150	17
3	Ichinokura Tokubetsu Karakuchi	Warm	Miyagi	+10	300	25
4	Hokushika Daiginjyo	Warm	Akita	+3	300	29

	JUNMAI	Serving Temp.	Prefecture	Sake Meter	ML	Price
5	Kariho Yamahai Chokarakuchi	Warm /Cold	Akita	+12	300	39
6	Nishinoseki Tetsukuri	Warm /Cold	Oita	-2	300	39
7	Wakatake Tokubetsu Genshu	Warm /Cold	Shizuoka	+8	300	39
8	Hakurakusei	Cold	Miyagi	+4	720	99
9	Kita no Roman	Warm /Cold	Hokkaido	+10	720	99

	GINJYO	Serving Temp.	Prefecture	Sake Meter	ML	Price
10	Tenryo Homare Ko	Cold	Nagano	+8	300	39
11	Narutotai Shiboritate Nama Genshu	Cold	Tokushima	+5	720	89

	純米吟醸	飲用 温度	産地	酒度	サイズ	値段
12	天の戸 うすにごり	冷や	秋田	-2	300	39
13	水芭蕉	冷や	群馬	+3	300	39
14	酔鯨高育 54号	冷や	高知	+6.5	720	89
15	男山 酒未来	冷や	山形	+4	720	99
16	二世古	冷や	北海道	0	720	99
17	きんてき	冷や	北海道	+2	720	109
18	泉橋山田錦 50%	冷や	神奈川	+3	720	109
19	みむろ杉 Dio Abita	冷や	奈良	+3	720	109
20	梵 地球	冷や	福井	+3	500	129
21	花の舞	冷や	静岡	+4	720	129
22	上善如水	冷や	新潟	+2	1800	249

	大吟醸	飲用 温度	産地	酒度	サイズ	値段
23	賀茂鶴 特選 金箔	冷や	広島	+1.5	180	39
24	匠	冷や	京都	+2	300	39
25	新聞のお酒	冷や	長野	+4	720	99
26	山丹正宗	冷や	愛媛	+5	720	159
27	黄金澤	冷や	宮城		720	169
28	真野鶴 万穂	冷や	新潟	+2	720	249

	Junmai Ginjyo	Serving Temp.	Prefecture	Sake Meter	ML	Price
12	Amanoto Hyojo Usu Nigori	Cold	Akita	-2	300	39
13	Mizubasho	Cold	Gunma	+3	300	39
14	Suigei Koiku No. 54	Cold	Kochi	+6.5	720	89
15	Otokoyama Sake Mirai	Cold	Yamagata	+4	720	99
16	Niseko	Cold	Hokkaido	0	720	99
17	Kinteki (Robert Parker 91 pts)	Cold	Hokkaido	+2	720	109
18	Izumibashi Yamadanishiki 50%	Cold	Kanagawa	+3	720	109
19	Mimurosugi Dio Abita	Cold	Nara	+3	720	109
20	Born The Earth	Cold	Fukui	+3	500	129
21	Hanomomai Gentai	Cold	Shizuoka	+4	720	129
22	Jozen Mizuno Gotoshi	Cold	Niigata	+2	1800	249

	Daiginjyo	Serving Temp.	Prefecture	Sake Meter	ML	Price
23	Kamotsuru Tokusen Gold	Cold	Hiroshima	+1.5	180	39
24	Takumi	Cold	Kyoto	+2	300	39
25	Shinbun no Osake	Cold	Nagano	+4	720	99
26	Yamatan Masamune	Cold	Ehime	+5	720	159
27	Koganesawa	Cold	Miyagi		720	169
28	Manotsuru Maho	Cold	Niigata	+2	720	249

	純米大吟醸	飲用 温度	産地	酒度	サイズ	値段
29	繁枿	冷や	福岡	+2	300	39
30	玉乃光 備前雄町 100%	冷や	京都	+3	300	49
31	獺祭 45	冷や	山口	+3	300	49
32	久保田	冷や	新潟	+2	300	49
33	真澄 三花	冷や	長野	+2	300	59
34	銀嶺 月山	冷や	山形	+3	300	59
35	獺祭にごり	冷や	山口		360	69
36	南部美人 酒未来	冷や	岩手	+1	720	109
37	北の錦	冷や	北海道	-3	720	109
38	楯野川 本流	冷や	山形	+8	720	119
39	蓬萊 色 おとこ	冷や	岐阜	+3	720	119
40	川鶴	冷や	香川	+5	720	139
41	勝山 戦勝政宗 竹に雀	冷や	宮城	+3	720	149
42	越の磯 40 一期一会	冷や	福井	+4	720	149
43	五橋	冷や	山口	+4~+5	720	159
44	東洋美人 愛山	冷や	山口	0	720	159
45	月の桂 平安京	冷や	京都	+3	720	159
46	大七 箕輪門	冷や	福島	+2	720	169
47	二兎 33	冷や	愛知	-1	720	199
48	仙禽 うらら	冷や	栃木		720	199
49	東光 35	冷や	山形	0	720	199
50	獺祭 2 3	冷や	山口	+4	720	199
51	松の司 黒	冷や	長野	+5	1800	259

	Junmai Daiginjyo	Serving Temp.	Prefecture	Sake Meter	ML	Price
29	Shigemasu	Cold	Fukuoka	+2	300	39
30	Tamano Hikari Bizen Omachi 100%	Cold	Kyoto	+3	300	49
31	Dassai 45	Cold	Yamaguchi	+3	300	49
32	Kubota	Cold	Niigata	+2	300	49
33	Masumi Sanka	Cold	Nagano	+2	300	59
34	Ginrei Gassan	Cold	Yamagata	+3	300	59
35	Dassai Sparkling Nigori	Cold	Yamaguchi	-	360	69
36	Nanbubijin Sakemirai	Cold	Ishikawa	+1	720	109
37	Kita No Nishiki	Cold	Hokkaido	-3	720	109
38	Tatenokawa Honryu	Cold	Yamagata	+8	720	119
39	Hourai Iro Otoko	Cold	Gifu	+3	720	119
40	Kawatsuru	Cold	Kagawa	+5	720	139
41	Katsuyama Sensho Masamune Take ni Suzume	Cold	Miyagi	+3	720	149
42	Koshinoiso 40 Ichigoichie	Cold	Fukui	+4	720	149
43	Gokyo	Cold	Yamaguchi	+4~+5	720	159
44	Toyo Bijin Aiyama	Cold	Yamaguchi	0	720	159
45	Tsuki no Katsura Heian-kyo	Cold	Kyoto	+3	720	159
46	Daishichi Moniwamon	Cold	Fukushima	+2	720	169
47	Nito Omachi 33	Cold	Aichi	-1	720	199
48	Senkin Urara	Cold	Tochigi	-	720	199
49	Toko 35	Cold	Yamagata	0	720	199
50	Dassai 23	Cold	Yamaguchi	+4	720	199
51	Matsu no Tsukasa Kuro	Cold	Shiga	+5	1800	259

焼酎

Shochu

赤兎馬 (芋) 鹿児島 Sekitoba (Sweet Potato), Kagoshima	Bottle \$120 (720ml) Glass \$24
霧島 赤 (芋) 鹿児島 Kirishima Aka (Sweet Potato), Kagoshima	Bottle \$140 (900ml) Glass \$23
織月川辺 (米) 熊本 Sengetsu Gentei Kawabe (Rice), Kumamoto	Bottle \$90 (720ml) Glass \$18
霧島 黒 (芋) 宮崎 Kirishima Kuro (Sweet Potato), Miyazaki	Bottle \$75 (720ml) Glass \$15
皆空 (米) 福岡 Kaikuu (Rice), Fukuoka	Bottle \$100 (720ml) Glass \$20
隠し蔵 (麦) 鹿児島 Kakushi Gura (Wheat), Kagoshima	Bottle \$90 (720ml) Glass \$18
れんと (黒糖) 奄美大島 Rento (Black Sugar), Amami Oshima	Bottle \$70 (720ml) Glass \$14
いいちこ (麦) 大分 Iichiko (Wheat), Oita	Bottle \$70 (720ml) Glass \$14

* Served Neat, On-the-Rock, Iced/Hot water, Lemon or Ume Boshi (add \$1)

ビール Beer

ブルワークズ ゴールデンエール (生)	330 mL Glass	\$12
Brewerkz Golden Ale (Unpasteurized)	1400 mL Jug	\$45
ブルワークズ ピルスナー (生)	330 mL Glass	\$12
Brewerkz Pilsner (Unpasteurized)	1400 mL Jug	\$45

生ビールとは醸造したままで、加熱による滅菌をしていないビール。
Unpasteurized - Live draught beer, not heat-treated and has yeasts left over from brewing process.

サッポロ Sapporo (330ml)	\$12
ザ・プレミアム・モルツ Suntory The Premium Malt (334ml)	\$17
スワンレイク 米ラガービール Swanlake Rice Lager (330ml)	\$19

梅酒・リキュール Plum Wine / Liqueur

	Glass	Bottle
大関 桃 梅酒 * Momo Umeshu Peach Plum Wine	\$12	\$55
奥武蔵 黒糖梅酒 * Okumusashi Black Sugar Plum Wine	\$12	\$70
梅太夫 にごり 梅酒 * Umedayuu unfiltered Plum Wine	\$15	\$75
ライチミルクコックテール Lychee Milk Cocktail	\$15	-
日本盛 柚子酒 * Nihon Sakari Yuzu Wine	\$13	\$75
さくらキラキラ Cherry Blossom Wine (500ml)	\$15	\$55
子宝鳥海山麓ヨーグルト Kodakara Chokkaisan Yogurt Wine	\$12	\$65
江井ヶ島信ハイボール Eigashima SHIN Whisky Highball	\$19	\$125
だいやめ芋酎ハイ Daiyame Imo Shochu Highball	\$15	\$110
利平 姜ハイボール Rihei Ginger Kome & Mugji Highball	\$18	-

* Served On the Rocks or with Soda Water (add \$3)

アルコール飲料 Alcoholic Beverage

柚子ゼリー発泡酒 \$13
Yuzu Jelly Sparkling Cocktail

桃子ゼリー発泡酒 \$13
Peach Jelly Sparkling Cocktail

柚子・レモン・カルピス・ウーロン・りんご・ライチ酎ハイ \$12
Yuzu/Lemon/Calpis/Oolong/Apple/Lychee Shochu Cocktail

いちごヨーグルトカクテル \$15
Strawberry Yogurt Cocktail

コマサギントニック \$19
Komasa Gin & Tonic

飲み物 Beverage

カルピスソーダ・ウォーター	Calpis Soda / Water		\$ 7
オレンジジュース	Orange Juice		\$ 7
リンゴジュース	Apple Juice		\$ 7
ライムジュース	Lime Juice		\$ 7
コーラ	Coke		\$ 5
ノーカロリーコーラ	Diet Coke		\$ 5
スプライト	Sprite		\$ 5
烏龍茶	Oolong Tea		\$ 5
ソーダ	Soda		\$ 5
ライチ蜜ソーダ	Lychee Honey Soda		\$ 8
柚子ソーダ	Japanese Citron Soda		\$ 7
柚子茶 (ホット・アイス)	Japanese Citron Tea (Hot / Iced)		\$ 6
サンペレグリノ	S.Pellegrino (500mL)		\$ 6
フィジ	Fiji Water (1000mL)		\$ 12
ほうじ茶 (ホット)	Japanese Roasted Tea (Hot)		\$ 2
お茶 (アイス)	Japanese Green Tea (Iced)		\$ 4



Nutri-Grade is based on standard recipe (before addition of ice).

ワイン Wine

Champagne / Rose



Laurent Perrier La Cuvee NV

\$149

France

JS93, WA91

A pale gold colour. Fine bubbles feed a persistent mousse. A perfect balance between freshness and delicacy with fruity flavours very present on the finish.



Miraval Cotes de Provence Rose 2021

\$89

France

WA90

Pale pink color, and elegant aromas of strawberry, raspberry, white cherry, lemon zest, peach, cream, biscuit, and butter. Juicy mouth with crisp acidity and creamy texture.

White



Greywacke Sauvignon Blanc 2022

\$69

New Zealand

A sophisticated & harmonious mouthfilling white that is replete with tropical fruit aromas & flavors. This is a fresh & vibrant wine providing excellent depth and a dry, lengthy finish.



Louis Latour Chablis 2021

\$69

France

Pale yellow colour with green hues. Offering floral notes, honeysuckle and grapefruit. On the palate, it is round and fresh and gives aromas of grapefruit, lemon, and almond.

Red



Montes Alpha Cabernet Sauvignon 2020

\$69

Chile

JS94

Deep, ruby-red in colour. The nose is complex, with ripe red and black fruits. The tannins are silky on the palate, with great body and elegance. Medium balance and a long finish.



Mitolo Jester Shiraz 2019

\$69

Australia

WE88

Ripe and concentrated without being overly jammy or sweet tasting, with mulberry and cherry fruit joined by hints of black olive framed by a dusting of soft tannins.



Louis Latour Marsannay 2020

\$99

Australia

JS91

Dark and deep color with garnet hues. On the palate, it is ample and fresh with aromas of blackcurrant and licorice. It has a beautiful length on the finish.



La Poderina Rosso di Montalcino 2020

\$99

Italy

JS89

Intense ruby red and pronounced aromas, with evident fruity notes and hints of black cherry, raspberry and slightly vanilla background. The taste is full, balanced, just tannic, of good persistence.



Les Hauts de Smith Rouge 2017

\$119

France

JS93

Dark and deep color with garnet hues. On the palate, it is ample and fresh with aromas of blackcurrant and licorice. It has a beautiful length on the finish.

