



Prices are subject to 10% service charge and prevailing GST



*The*  
**PREMIUM**  
MALT'S



**SUNTORY**

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**SUNTORY**

# BEER

## DRAFT BEER





	PER GLASS
Suntory Pilsner	13
Suntory Black	16
Suntory Half & Half	15

## BOTTLED BEER





Kirin	13
Heineken	
Bucket of 5 (choice of above)	55

# NON-ALCOHOLIC BEVERAGES





## WATER

	SMALL	LARGE	TEA	HOT	COLD
Still Water		8	Japanese Green Tea 	5	5
Sparkling Water	6	12	Earl Grey Lavender 	7	-
			Lemon Ginger Mint 	7	-
			Chamomile 	7	

## SOFT DRINKS

Coke 		7
Coke Light 		
Sprite 		
Soda 		
Tonic 		

## JUICES

Lime 		8
Apple 		
Orange 		
Cranberry 		

## OTHERS

	COLD
Iced Matcha Latte 	8
Iced Lemon Tea 	9
Iced Lychee Tea 	15
Fresh Lemonade 	12

Nutri-Grade is based on default preparation.  
For hot and iced versions, Nutri-Grade is based on the preparations for standard cup (before addition of ice).

### NUTRI-GRADE



# SAKE (PER GLASS)

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Sake of the day by glass 29

Sen Sake Tasting Set 39

Savour three exceptional varieties of sake of the day.

# SAKE (300ML)

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Hanzou Karakuchi Tokubetsu Junmai (Mie) 53

半藏 辛口 特別純米

Mandarin and pear notes on the palate with a well integrated acidity.

SMV +4

Kimurashiki Kiseki No Osake Junmai Ginjo  
"Miracle Sake" (Okayama) 53

木村式 奇跡のお酒 純米吟酒

Bursting with a fruity perfume of ripe yellow apples, the sweet character carries through to the palate, backed by notes of soft yellow pear and a hint of vanilla.

SMV +1

Takumi Yamada Nishiki Daiginjo (Kyoto) 55

匠 山田 錦 大吟醸

The elegant fruity aroma and clean finishing makes for a pleasingly smooth flavour.

SMV +2

Sakura Sparkling Sake (Shiga) 48

Fresh fruity notes with lingering aromas of sakura.

## SAKE METER VALUE



# SAKE (300ML)

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## Tatenokawa Junmai Daiginjo Seiryu (Yamagata)

68

楯野川 純米大吟醸 清流

A light, moderate and clear type of sake. Easy and neat on the palate with fresh fruits and citrusy sweet candies on the nose. Rice: Dewasansan.

SMV -2

## Shigemasu Jumaidaiginjo (Fukuoka)

58

繁榭 純米大吟醸50

Fruity notes with a well-balanced aroma. Slightly dry but finishes rich on the palate.

SMV +2

## Kitano Roman Special Junmai (Hokkaido)

52

北のロマン 特別純米

A dry sake that features subtle fruity notes complemented by the umami richness of polished rice, delivering a smooth and crisp finish. Best enjoyed warm to enhance its flavors.

SMV +10

## Jungin Junmai Ginjo (Nigata)

56

じゅんぎん 純米吟醸

Perfect for sake beginners, this sake offers a delightful fusion of fruity and aromatic notes, complemented by creamy butter and cheese undertone. An enjoyable introduction to the world of sake.

SMV +3

## Kyohime Murasaki Junmai Dai Ginjo (Kyoto)

58

京姫 紫 純米大吟醸

The mild yet rich flavour is enhanced by the delicate aroma of floral notes and subtle scent of fruity undertones, making this sake an ideal pairing for a wide range of dishes to elevate your dining experience.

SMV +1

SAKE METER VALUE

-10

SWEET

0

NEUTRAL

+10

DRY



# SAKE (720ML)

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## Sen Sake Daiginjo (Nagano)

148 bottle

鮮酒大吟醸

Exclusively crafted for Sen of Japan, crisp and bright notes of fresh fruits on the nose, the Sen Sake Daiginjo is clean and smooth on the palate, finishing with subtle dryness.

Best paired with our Hamachi Kama and Mekajiki Steak.

SMV +4

## Hayo Otokoyama Mirai Junmai Ginjo (Yamagata)

158 bottle

羽陽男山 未来 純米吟醸

Rich, full-bodied aroma and mellow taste, with a refreshing acidity.

SMV +4

## Tatenokawa Junmai Daiginjou Kyuryu (Yamagata)

218 bottle

楯野川 純米大吟醸 急流

With a polishing ratio of 33% to maximise the potential of the rice, this sake exudes a subtle yet rich aroma of ripe fruits, leaving behind a smooth and clean aftertaste.

SMV -1

## Tatenokawa Junmai Daiginjou Keiryu (Yamagata)

178 bottle

純米大吟醸 溪流爽辛

A well-balanced ratio of flavour and fragrance, it is sharp and clean on the palate with refreshing citrusy notes on finishing.

SMV +4

## Tatenokawa Junmai Daiginjo 18 (Yamagata)

480 bottle

楯野川 純米大吟醸 十八

Made with rice that has been polished down to 18%, only the best part of sake is made by pressing Nakadori to give it a fragrant and clean flavour.

SMV -2

## Daimon 55 Junmai Ginjo (Osaka)

148 bottle

大門55 純米吟醸

Light scents of sweet spices on the nose, the Daimon 55 Junmai Ginjo is easy on the palate due to the minerality of mountain water near to the brewery.

Short finish with a subtle sweet aftertaste, it is best paired with our A5 Wagyu Steak and sashimi.

SMV 0

### SAKE METER VALUE

-10

SWEET

0

NEUTRAL

+10

DRY

# SAKE (720ML)

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## Kamoshibito Kuheiji Hi No Kishi Junmai Daiginjo (Aichi)

600 bottle

醸し人九平次「彼の岸」

Aromas of citrus and white fruits with notes of smoked spices, the Hi No Kishi is rich and smooth on the palate.

The thick core of acidity and freshness is concluded with a long aftertaste.

SMV NA

## Dassai 23 Junmai Daiginjo "Otter Festival" (Yamaguchi)

298 bottle

獺祭 23 純米大吟醸 磨き 二割 三分

One of Japan's top-ranking sake with a rice milling of 23%, the highest of all commercial sake. Gorgeous aroma of melons and peaches.

Elegant with a long dry finish.

SMV +4

## The Night Emperor Special Junmai (Hiroshima)

158 bottle

夜の帝王 特別純米

A versatile sake that goes well with meat and sashimi.

The taste of Koji and Hattan Nishiki rice is preserved.

SMV +8

## Nanbubijin Junmai Daiginjo Sake Mirai Tenkei (Iwate)

178 bottle

南部美人純米大吟醸 酒未来 天恵

Delicate and velvety textured sake with full of fruity aroma, rich Umami, with an acidity light and refreshing finish.

SMV +1

## Echigozakura Daiginjo Yamadanishiki 38 (Niigata)

178 bottle

越後桜38 大吟醸

This sake is released in limited quantities for 15 years since the release of Echigo Sakura Daiginjo. A gorgeous fragrance and soft taste.

2018 SAKE Selection Gold Metal Award.

SMV +3

SAKE METER VALUE

-10

SWEET

0

NEUTRAL

+10

DRY



# SAKE (720ML)

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## Rikyubai Seizan Ryokusui Tokubetsu Junmai (Osaka)

138 bottle

青山 绿水 特別純米

Wafting notes of Koji rice on the nose, the rich body of the Rikyubai Seizan Ryokusui presents the palate with an acidic umami. Winding down short with a dry and clean finish, it is best paired with our A5 Wagyu Steak and Black Cod Soy.

SMV +4

## Wakabotan Junmai Ginjo Hinohikari (Oita)

178 bottle

和香牡丹 純米吟醸ヒノヒカリ

Made using local rice grown from Oita Prefecture, Hinohikari. This sake has a light floral and fruit aroma, paired with sweetness and a light umami, finishing with slight acidity. Best enjoyed chilled.

SMV 0

## Okunomatsu Yusa Junmai Ginjyo (Fukushima)

158 bottle

奥の松 遊佐 純米吟醸

Combining traditional techniques cultivated over 300-years with the latest technology, this versatile sake exudes a refreshing aroma and mellow taste. Smooth and bright on the palate with a pleasant finish.

SMV -1.5

## Kiseki Junmai Omachi (Okayama)

148 bottle

純米雄町70

Cultivated with the precious Omachi heirloom rice strain, the Kiseki Junmai Omachi exhibits rich earthy notes on the nose and finishes dry on the palate.

SMV +3

## Takasago Daiginjo Taiga (Hokuriku)

268 bottle

高砂 大吟醸 大河

Traditionally bagged without applying pressure during the brewing process, each precious drop of the Takasago Daiginjo Taiga is golden dew. Crisp aroma of fresh apples and melons unfold into rich umami flavours on the palate, whetting up your appetite.

SMV +3

SAKE METER VALUE

-10

SWEET

0

NEUTRAL

+10

DRY

# YUZU FLAVOURED ALCOHOL

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## Yuzu Umeshu (Nakano)

ゆず梅酒

Steeped with refreshing, zesty Yuzu (Japanese citron) and aged in white liquor for a year before bottling. A pleasantly refreshing blend of sweet and sour flavours derived from a balance of ume, yuzu and shochu.

15 glass

98 bottle

## Kodakara Yuzu-shu (Shikoku)

子宝ゆず

Kodakara Yuzu is a fresh, juicy, zesty, mouthwatering yuzu sake liqueur made from the finest yuzu fruit from Kochi Prefecture – an area on the Pacific Sea side of Shikoku Island, famous for its yuzu.

15 glass

98 bottle

# SHOCHU

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## Iichiko Super Mugi Shochu (Oita)

いいちこスーパー麦焼酎

A genuine shochu that fuses flavourful raw spirits and single barley raw shochu for an aromatic flavour. Matured in oak and sherry casks.

Ingredient: Wheat

16 glass

138 bottle

## Kuroichi Imo Shochu (Kagoshima)

黒壺芋焼酎

Deep flavor with a dominant character of Kogane Sengan sweet potato.

This shochu has a very soft, quiet nose and delicate, smooth taste.

Ingredient: Potato

15 glass

135 bottle

# JAPANESE GIN

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## Nippon Gin

日本ジン

Infused with the essence of Chiran Green Tea for a powerful umami, light astrigency and mild sweetness. The Nippon Gin boasts a fresh aroma of toasted Green Tea with subtle fruitiness of yuzu and berries.

16 glass

## Wa Gin

和ジン

The world's first and only craft gin, aged for 10 years using traditional Japanese sake brewing methods. Seven high quality botanicals such as spicy, wood scented fine juniper berries, lemon peel, orange peel citrus fruits and cinnamon create a rich, deep flavour.

18 glass

# WHISKY & VODKA

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## Bacardi White Rum

15 glass

A light, aromatic white rum with subtle floral and fruity notes, perfectly balanced for mixing or sipping neat.

## Belvedere Vodka

18 glass

Notes of vanilla and rye on the palate, the finish is crisp and clean with lingering white pepper spice. It has a distinctive creamy mouth feel.

## Suntory Old Whisky

21 glass  
238 bottle

サントリー オールド ウイスキー

First released in 1950 when it was considered the most prestigious of all of Suntory's whiskies. Medium-bodied with spicy notes, this is an excellent Japanese sipping whisky.

## Auchentoshan 12 Years

22 glass  
258 bottle

Tripled distilled then matured for 12 years, this single malt whisky boasts a distinctive aroma of crème brûlée with a burst of citrus. Smooth and sweet muted notes of tangerine and lime, with a gingery finish and lingering nuttiness.

## The Senju Shirabyoushi

18 glass  
198 bottle

千寿 白拍子

A whisky aged over 3 years. 100% natural mineral water from Mount Fuji is used to create a Premium Blended Japanese Whisky. Pleasantly sweet vanilla aromas, very easy drinking with a smooth finish.

## Hibiki Harmony

30 glass  
408 bottle

Hibiki Japanese Harmony, a well-balanced blend of malt and grain whiskies from Yamazaki, Hakushu, and Chita distilleries. Aged in five cask types, it offers notes of honey, orange, herbs, and light oak.

## Yamazaki 12 Years Single Malt

42 glass  
598 bottle

Rich and full-bodied, this whiskey offers nut oils, citrus zest, and subtle tropical fruits. Floral notes mingle with earthy undertones. The palate is smooth and soft, revealing layers of spice and warmth.

# WHITE WINE

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**Sacred Hills, Sauvignon Blanc** 20 glass  
**(Marlborough, New Zealand)** 98 bottle

The wine displays complex aromas of passionfruit, white-fleshed peach, lemon juice, zest and gooseberry which enhances the minerality.

**Moulin de Gassac, Chardonnay** 18 glass  
**(Languedoc-Roussillon, France)** 88 bottle

Hints of citrus and wild flowers with a hint of honey, finishes long with buttery notes.

**Haart to Heart, Riesling** 108 bottle  
**(Mosel, Germany)**

Rich and elegant nose of peaches, blackcurrant and pineapples. Refreshing but balanced acidity defines the palate, again with plenty of fruit. Easy to sip with a nice grip of minerals in the finish.

**Cape Mentelle, Chardonnay** 108 bottle  
**(Margaret River, Australia)**

Bright aromas of lemon zest and sea salt. Fresh and vibrant, with hints of frangipani and lemon pie. Refined and pure, with a poised finish.

**Domains Du Bouchot 'Terres Blanches', Pouilly-Fume** 138 bottle  
**(Loire Valley, France)**

Flavors of pear and zesty gooseberry with delicate smokiness. Substantial and floral with a hint of peach. Medium-bodied, offering citrus zest and a hint of sea breeze.

**Samuel Billaud Chablis, les Grands Terroirs** 138 bottle  
**(Burgundy, France)**

Elegant aromas of green apple, lemond rind and oyster shell on the nose. Medium-weight flavours, complexed yet balance finale.

**Perrot Batteux 1er Cru Brut, Blanc de Blancs Champagne NV** 148 bottle  
**(Champagne, France)**

Subtle lime, delicate bubbles, and refreshing minerality. Notes of apple, pear, and white flowers like hawthorn and acacia pairs perfectly with our sashimi platters, nigiri, or as a celebratory drink.

# RED WINE

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- Sacred Hill, Pinot Noir** 20 glass  
**(Marlborough, New Zealand)** 98 bottle  
Aromas of cherry and raspberry complemented by earthy undertones.  
Luxuriously rich entry with a mid-palate of red berry flavour,  
finishing with a velvety tannin texture.
- Moulin de Gassac, Cabernet Sauvignon** 18 glass  
**(Languedoc-Roussillon, France)** 88 bottle  
Hints of over-ripe pear with a subtle touch of roast coffee.  
Great tannic structure with stewed red berries on the palate.
- Domaine Lucien Muzard & Fils, Bourgogne Rouge** 138 bottle  
**(Burgundy, France)**  
Nose of red and dark berries along with hints of earthy forest floor  
Medium bodied with supple tannins.
- Villabella, Valpolicella Ripasso DOC Classico Superiore** 128 bottle  
**(Veneto, Italy)**  
Rich taste of red fruits with light traces of sour cherry preserve.  
Elegantly spicy tones with reminiscent of cinnamon, cloves and pepper.
- Chateau Thivin, Cote de Brouilly** 128 bottle  
**(Beaujolais, France)**  
This silky red blend of Gamay from seven vineyards features handpicked grapes,  
ensuring top quality. It offers great depth with flavors of cherry,  
raspberry, and subtle spice notes.
- Chateau l'Escadre, Bordeaux Grande Reserve** 108 bottle  
**(Bordeaux, France)**  
Textured aromas of red currant, fruitcake, violet, cocoa, spices and oak.  
Full-bodied with supple tannins and a well-integrated finish.