

# Business Lunch Menu

28\$/ PERSON

## YOUR CHOICE OF

### KALE SALAD

Kale, green apple, and avocado, in a citrus sauce, topped with red quinoa

### BABY SPINACH SALAD

Baby spinach, avocado, mushrooms and pickled daikon in a goma dressing topped with crispy quinoa

### SEARED SALMON

Pan-seared salmon with dashi jelly, sprinkled with sesame

### SEARED TUNA

Pan-seared tuna with ponzu jelly sprinkled with sesame

### SHRIMP POP

Shrimp tempura with chili yuzu mayo, sprinkled with chives

### SHRIMP GYOZA

Pan-fried and steamed shrimp dumplings, in a light soy dressing

### CRISPY SQUID

Crispy squid seasoned with togarashi and sprinkled with green chili served with yuzu kosho mayo

### HAMACHI CARPACCIO

Thin slices of white fish in a light ponzu dressing, topped with furikake, dried wakame, crispy nori, and avocado mousse

### SALMON AND WHITE FISH ON CRISPY RICE

Salmon, whitefish, green apple with Matsuhisa sauce topped with tobiko

## YOUR CHOICE OF

### MUSHROOM HOT POT

Selection of wild mushroom sautéed and simmered with mushroom dashi on hot stone rice served with miso butter, chives, and ginger

### SALMON TERIYAKI

Grilled salmon glazed with teriyaki reduction, served with pickled cucumber

### MISO CHICKEN

Half chicken grilled marinated in miso  
\*Charcoal Oven

### CHICKEN YAKITORI

Chicken yakitori served with teriyaki sauce and pickled daikon

### BEEF YAKITORI

Beef yakitori served with homemade spicy sauce and pickled daikon

### MAKI SELECTION

(naked, crispy salmon, crispy crazy shrimp)

## YOUR CHOICE OF

### MOCHIS

### BANANA TOWER

Banana sesame cake served with miso caramel and honey ice cream

### JAPANESE PUFFS

Japanese bread stuffed with dulce de leche cheesecake served with caramel



## SOUPS

### 1. MISO SOUP 5 Ⓜ

Dashi stock with miso, spring onions, tofu, and wakame

### 2. SPICY MISO SOUP 9 Ⓢ Ⓜ

Dashi stock with spicy miso, blue crab, edamame, and spring onions

## NIBBLES

### 3. EDAMAME 7 Ⓢ Ⓜ Ⓥ

Steamed / Grilled / Kimchi

### 4. SHISHITO PEPPER 11 Ⓜ Ⓥ

Den miso/ Wafu salt / Kimchi

### 5. WHITEFISH TACOS (2 pieces) 7 Ⓢ

Whitefish mixed with chives on a crispy gyoza taco, topped with yuzu kosho mayo, hari nori, and lemon zest

### 6. TUNA TACOS (2 pieces) 9 Ⓢ

Tuna mixed with chives on a crispy gyoza taco, topped with yuzu kosho mayo, hari nori, and lemon zest

### 7. BLUE CRAB TACOS (2 pieces) 13 Ⓢ

Blue crab mixed with tobiko, chives, and chili yuzu mayo, on a crispy gyoza taco, topped with citrus salt

### 8. BEEF TARTARE TACOS (2 pieces) 9 Ⓢ

Diced raw beef mixed with chives, spring onions, and chipotle mayo, on a crispy gyoza taco, topped with pickled shallots

## SALADS

### 9. KALE SALAD 12 Ⓜ Ⓥ

Kale, green apple, and avocado, in a citrus sauce, topped with red quinoa

### 10. BLUE CRAB SALAD 26 Ⓢ Ⓜ

Blue crab, purslane, edamame, spring onions and steamed asparagus in a wasabi mayo dressing, sprinkled with citrus salt

### 11. DUCK SALAD 31 Ⓜ

Crispy duck with Asian greens, pomegranate, and spring onions dressed with hoisin vinaigrette

### 12. BABY SPINACH SALAD 12 Ⓜ Ⓥ **NEW**

baby spinach, avocado, mushroom and pickled daikon in a goma dressing topped with crispy quinoa

### 13. SALMON SKIN SALAD 13 **NEW**

crispy salmon skin, mixed greens, flavored crispy, green apple and tobiko in a white miso dressing

## TEMPURAS

### 14. GREEN BEANS TEMPURA 10 Ⓜ Ⓥ **NEW**

green beans tempura with yuzu kosho mayo

### 15. SHRIMP POP 16 Ⓢ Ⓜ

Shrimp tempura with chili yuzu mayo, sprinkled with chives

### 16. SHRIMP 19 Ⓜ

Shrimp tempura with tentsuyu sauce

### 17. SOFTSHELL CRAB 20 Ⓢ Ⓜ

Softshell crab tempura with wasabi mayo and tentsuyu sauce

## SMALLER DISHES

### 18. TUNA TATAKI 15

Flamed tuna with pickled onions and roasted garlic flakes, in a light sesame wafu dressing

### 19. MARINATED SALMON 18

Slices of salmon marinated in a white miso dressing

### 20. SEARED SALMON 15 Ⓢ

Pan-seared salmon with Dashi jelly sprinkled with sesame

### 21. SEARED TUNA 15

Pan-seared tuna with ponzu jelly sprinkled with sesame

### 22. BEEF CARPACCIO 19

Thinly sliced seared beef with garlic yuzu dressing, topped with dried miso, nori powder, and hari nori

### 23. HAMACHI CARPACCIO 10

Thin slices of whitefish in a light ponzu dressing topped with furikake, dried wakame, crispy nori, and avocado mousse

### 24. TUNA CARPACCIO 14

Thin slices of tuna in a truffle ponzu dressing topped with crispy garlic, red chili and furikake

### 25. LOBSTER CARPACCIO 65 **NEW**

Thin slices of lobster in white miso dressing topped with ikura and edamame

### 26. TRUFFLE SALMON 15 **NEW**

Thin slices of salmon in a yuzu truffle dressing topped with green chili

### 27. WAGYU ON CRISPY RICE 24 Ⓢ **NEW**

Wagyu beef tartare with red yuzu kosho mayo on crispy rice

### 28. SALMON AND WHITEFISH ON CRISPY RICE 10

Salmon, whitefish, green apple with Matsuhisa sauce topped with tobiko

### 29. BAKED BLUE CRAB 28 Ⓢ Ⓜ

Baked blue crab with chili yuzu mayo

### 30. SHRIMP GYOZA 10 Ⓜ

Pan-fried and steamed shrimp dumplings, in a light soy dressing

### 31. BEEF GYOZA 12 Ⓢ Ⓜ **NEW**

Pan-fried and steamed ginger beef dumplings in a chili soy dressing

### 32. CRISPY SQUID 10 Ⓢ Ⓜ

Crispy squid seasoned with togarashi and sprinkled with green chili served with yuzu kosho mayo





## JAPANESE RICE HOT POTS

### 33. ASSORTED MUSHROOMS HOT POT 22 (M) (V)

Selection of wild mushroom sautéed and simmered with mushroom dashi on hot stone rice served with miso butter, chives, and ginger

### 34. CHICKEN KATSU HOT POT 22 (S) (M) NEW

katsu chicken simmered with dashi, tunkatsu sauce on hot stone rice served with spring onions, mushroom and ginger

## VEGETABLES

### 35. BAKED CAULIFLOWER 7 (M) (V) NEW

Baked cauliflower in a jalapeño goma dressing topped with sunflower and pumpkin seeds, furikake and chives

### 36. GRILLED BABY ASPARAGUS 12 (M) (V)

Grilled baby asparagus with wafu sauce, sprinkled with white sesame

### 37. MUSHROOM MEDLEY 9 (M) (V)

Selection of wild mushrooms cooked with butter, in a clay pot

### 38. GRILLED SWEET POTATO 6 (M) (V)

Grilled sweet potatoes with teriyaki reduction, sprinkled with chives & white sesame

### 39. DEN MISO EGGPLANT 6 (M) (V)

Eggplant with Den miso sauce

## LARGER DISHES

### 40. SALMON TERIYAKI 25 (M)

Grilled salmon glazed with teriyaki reduction, served with pickled cucumber

### 41. SPICY BEEF 28 (S)

Diced grilled prime beef cut with a homemade spicy sauce and sesame seeds

### 42. MISO BLACK COD 66 (M) \*Charcoal Oven

Den miso-marinated black cod with pickled yuzu daikon

### 43. BEEF RIBS 35 (M) \*Charcoal Oven

Sous-vide cooked beef ribs with sweet ginger soy and pistachio miso

### 44. MISO CHICKEN 20 (S) (M) \*Charcoal Oven

Half chicken grilled marinated in miso

### 45. GRILLED LOBSTER 85 (S) (M)

Grilled lobster with chili shiso butter

### 46. BEEF YAKITORI 22 (S) (M)

Beef yakitori served with homemade spicy sauce, red chili, coriander, and leeks

### 47. CHICKEN YAKITORI 14 (M)

Chicken yakitori served with teriyaki sauce, spring onion, fried leeks, and sesame seeds

### 48. FLAMED WAGYU 65 NEW

Seared wagyu tenderloin served with eringi mushroom, pistachio miso, and flamed with cognac

### 49. TOMAHAWK (per kilo) 95

Prime tomahawk cut topped with spring onions, flavored crispy, leeks and served with citrus salt

## HAND ROLLS NEW

### 1 PIECE

### 50. TUNA AND UNI 11

Tuna, sea urchins, black truffle, and black tobiko

### 51. SCALLOPS 11

Scallops, ikura, spring onions and shiso

### 52. SURF CLAMS 9 (S)

surf clams, grapes, spring onions, coriander, wasabi, flying fish roe and special crispy

### 53. MISO WHITEFISH 7

whitefish, miso, ginger, yuzu peel, spring onions, green tobiko and chives

## SIGNATURE ROLLS

### 5 PIECES

### 54. SENSATION M 11

Surf clams, grapes, spring onions, coriander, and wasabi, wrapped in special crispy, dressed in scallion oil

### 55. WABI-SABI SHRIMP 12

Salmon, whitefish, and granny smith apple wrapped in shrimp, dressed with light sesame wafu and tobiko

### 56. WAGYU 16 NEW

Wagyu tartare, pickled daikon wrapped in green tobiko and chives topped with yuzu kosho mayo and flavored crispy

### 57. BAKED BLUE CRAB 16 (S)

Avocado and cucumber wrapped in sesame, topped with baked blue crab and chili yuzu mayo

### 58. TRUFFLE EEL & FOIE GRAS 9 (M) NEW

Eel, foie gras, chives and truffle unagi sauce topped with sesame and crispy rice pearls

### 59. SPECIAL TUNA 9

Tuna, asparagus, and pickled daikon, with furikake wrap

### 60. CRISPY TERIYAKI SHRIMP MAKI 9 (M)

Crazy shrimp mixed with pickled daikon and teriyaki sauce

### 61. SCALLOPS 16 NEW

scallops and asparagus wrapped in black tobiko topped with flavored crispy and scallion oil

### 62. SOFTSHELL CRAB 16 (S) (M)

Softshell crab tempura, special crispy, asparagus and Oboro wrap with a creamy spicy dressing

# MAKI ROLLS

## 5 PIECES

### 63. NAKED URAMAKI 8

Salmon and avocado, wrapped in tobiko

### 64. SHRIMP TEMPURA URAMAKI 8 <sup>Ⓢ</sup>

Shrimp tempura and spring onions, wrapped in sesame seeds, topped with creamy spicy sauce and tobiko

### 65. REMASTAN 13 <sup>Ⓢ</sup>

Shrimp tempura and avocado, with flamed salmon wrap

### 66. CALIFORNIA URAMAKI 12

Blue crab, avocado, and cucumber, wrapped in tobiko

### 67. GEISHA URAMAKI 12 <sup>Ⓢ</sup>

Whitefish, salmon, and avocado, wrapped in salmon, topped with wasabi mayo sauce

### 68. CRAZY SHRIMP CRISPY URAMAKI 7 <sup>Ⓢ</sup> <sup>Ⓜ</sup>

Crazy shrimp mix and togarashi in a special wrap

### 69. SALMON CRISPY URAMAKI 8

Salmon and avocado in a special wrap

### 70. GREEN LOTUS 8 <sup>Ⓢ</sup>

Salmon and whitefish with avocado wrap

### 71. SALMON SKIN FUTOMAKI 7 <sup>Ⓢ</sup> <sup>Ⓜ</sup>

Salmon skin and avocado topped with creamy spicy sauce and tobiko

### 72. SALMON AMBASSADOR 15 <sup>Ⓜ</sup>

Salmon and eel with unagi sauce

### 73. SCALLOPS GUNKAN (1 piece) 7 <sup>Ⓢ</sup>

Mixed scallops and tobiko

### 74. IKURA GUNKAN (1 piece) 12

Ikura, nori paper and sushi rice

# SASHIMI / SUSHI

## SASHIMI 3 pieces

## SUSHI 2 pieces

### 75. AMBERJACK

7

7

### 76. OCTOPUS

8

8

### 77. SALMON

8

8

### 78. SHRIMP

7

7

### 79. SHRIMP TEMPURA

N/A

8

### 80. TUNA

9

9

### 81. TORO

10

10

### 82. EEL

10

10

### 83. SCALLOPS

10

10

# DESSERTS

### 84. CARAMEL CHOCOLATE FONDANT 10

Chocolate fondant filled with chocolate and salted caramel ganache served with vanilla ice cream

### 85. PISTACHIO PROFITEROLE 12

Choux pastry filled with pistachio mousse served with pistachio cookies and strawberry sorbet

### 86. BANANA TOWER 9

Banana sesame cake served with miso caramel and honey ice cream

### 87. JAPANESE PUFFS 10

Japanese bread stuffed with dulce de leche cheesecake served with caramel

### 88. MATCHA TIRAMISU 12

Matcha tiramisu served with ladyfinger biscuits dipped in coffee

### 89. YUZU CHEESE CAKE 10 **NEW**

Yuzu cheese cake with strawberry coulis

### 90. ROYAL PLATTER 39

Caramel chocolate fondant | Banana tower | Japanese puffs Mochi (2pcs) | Ice cream scoops (4pcs)

### 91. GREEN CHILI MARINATED PINEAPPLE 14

Marinated pineapple cubes topped with coconut yogurt, pineapple granita

### 92. MOCHI SURPRISE / 2 PIECES PER ORDER 7

### 93. ICE CREAM AND SORBET / PER SCOOP 3





# SIGNATURE COCKTAILS

## CONTEMPORARY SANGRIA 10

Sake, vodka, fig leaves, peach, strawberries, green apples, citrus

## CAROB FASHIONED 10

Bourbon, bananas, carob, black walnut bitters, apple wood smoke

## JAPANESE HIGBALL 10

Gin, jasmine tea, oleo saccharum, bubbles

## FIG LEAVES NEGRONI 10

Gin, fig leaves, Campari, sweet vermouth, walnut, sea salt chocolate

## GOMA COLADA 10

Rum, nori, cucumber, yuzu, pineapple, coconut, sesame oil

## BIG IN JAPAN 10

Vodka, mastiha, zaatar, lemon grass, basil, parmesan cheese, sancho peppers

## PASSIONISTA 10

Shochu, vodka, passion fruit, vanilla, lemon grass

## HAIR OF THE DOG 10

White rum, dark rum, pineapple, passion fruit, grapefruit, almond, absinth

## TEA TIME 10

Gin, aperol, strawberry, matcha, grapefruit, orgeat, peach

## CONTEMPORARY COLADA 10

Rum, pandan, coconut, citrus, tepache, bubbles.

## OKINAWA 10

Tequila reposado, cardamon, mandarin, yuzu, nori, tobiko

## ORIGAMI 10

Tequila, green apple, zaatar distillate, yuzu, rice vinegar, togarashi, salt

# MOCKTAILS

## PASSIONATE APPEAL 7

Passion fruit, lemon grass, zaatar

## ZEN 5

Strawberries, basil, green apples

## PEARING 5

Ginger, pear, orange blossom, citrus

# SAKE OVERVIEW

To choose a sake that best suits your taste, you need to consider three important factors:

## CLASSIFICATION:

Sake classification depends on the polishing of the rice. The more polished the rice, the more refined the flavor. Sometimes, a small amount of distilled alcohol may be added; however, if no distilled alcohol is added; the sake is referred to as Junmai, a pure rice sake. Therefore, the classification of sake is as follows:

CLASSIFICATION		
POLISHING %	ALCOHOL ADDED	NO ADDED ALCOHOL
50%	Daiginjo	Junmai Daiginjo
40%	Ginjo	Junmai Ginjo
30%	Honjozo	Junmai

## SMV:

SMV refers to the specific gravity of sake, the density of the sake compared to the density of water. The range is about -6 to +12 which stands as an indicator of sweetness vs dryness. Anything above +3 is on the dry side and anything below +3 is on the sweet side.

## ACIDITY:

Acidity level is used to determine the characteristics of each sake. The higher the number the richer the sake becomes, and the lower the number the lighter. It ranges from 0.7 to 2.0.

# SAKE

## HOUSE SAKE 13

Cold or hot jar

## HAKUTSURU SAYURI NIGORI B: 102

Size: 720ml

Brewery: Hakutsuru

Classification: Nigori

SMV: -11

Acidity: 1.6

Alcohol: 12.5%

Tasting Notes: An unfiltered sake with a refreshing aroma, natural sweetness and smooth aftertaste.

## HAKKAISAN TOKUBETSU HONJOZO B: 88

Size: 720ml

Brewery: Hakkaisan

Classification: Honjozo

SMV: +4

Acidity: 1

Alcohol: 15.5%

Tasting Notes: Easy to drink, not easy to tire of, clean, dry, and enjoyable at almost any temperature. When warmed, the koji-rice aroma rises to all occasions.

## BIJITO JUNMAI B: 69

Size: 720ml

Brewery: Kizakura

Classification: Ginjo

SMV: -2

Acidity: 1

Alcohol: 14.5%

Tasting Notes: One of the most traditional and emblematic drinks of Japan. This sake has a soft fragrance with a crisp finish. Rich mellow flavor unique to Ginjo.

## HAKKAISAN TOKUBETSU JUNMAI B: 95

Size: 720ml

Brewery: Hakkaisan

Classification: Tokubetsu Junmai

SMV: -1

Acidity: 1.5

Alcohol: 15.5%

Tasting Notes: The rice is polished down to 60% to produce a clean junmai style sake. Its well-balanced mellow and elegant flavor is tailored to match not only delicate Japanese cuisine but also a wide range of food from other cultures.

## HAKUTSURU YAMADO-HO B: 182

Size: 720ml

Brewery: Hakutsuru

Classification: Junmai Daiginjo

SMV: +1

Acidity: 0.9

Alcohol: 15.5%

Tasting Notes: Modest, light, fruity and fragrant on the palate, with good length.

# WINE

## WHITE

CHATEAU KSARA CHARDONNAY

glass: 6 bottle: 21

ASTORIA PINOT GRIGIO

glass: 10 bottle: 45

CHATEAU KEFRAYA BLANC 27

DOMAINE DES TOURELLES 21

CLOUD 9 24

KSARA MERWAH 21

CHATEAU OUMSIYAT - ASSYRTICO 21

B-QA MARSYAS 24

WARDY PERLE DU CHATEAU 24

LES JAMELLES – SAUVIGNON BLANC 28

LATOURBA CHARDONNAY 31

PICCINI PINOT GRIGIO 31

IXSIR GRANDE RESERVE 53

ATIBAIA 54

DOMAINE DES TOURELLES-MARQUIS DES BEYS 16

CHATEAU MARSYAS 32

DOMAINE DE BAAL 24

DOMAINE DU CHEVAL BLANC 40

CHATEAU BARGYLUS 45

SEPT OBEIDEH 48

SEPT VIOGNIER 54

EL IXSIR 75

COTES-DU-RHONE « PARALLELE 45» 47

WESTERN CELLARS 74

ASTORIA SAUVIGNON BLANC 45

CHATEAU MARTINON BLANC 53

RIESLING RESERVE 125

ROCHEBIN – MACON AZE 70

BOURGOGNE CHARDONNAY 72

GAVI DI GAVI 86

CHABLIS 117

POUILLY FUME - FUME - PASCAL JOLIVET 129

PULIGNY - MONTRACHET 359

## ROSE

DOMAINE DES TOURELLES

glass: 5 bottle: 21

KSARA SUNSET

glass: 4 bottle: 20

KSARA NUANCE 24

B-QA MARSYAS 25

PLAISIR'OSE – MEDITERRANEE 41

LA PROMENADE – COTE DE PROVENCE 48

MINUTY – CÔTES DE PROVENCE 83

COTES – DU - RHONE “PARALLELE 45” 50

PINOT GRIGIO BLUSH ZONIN 72

CHATEAU ROMASSAN 215

## RED

CHATEAU KSARA 2017

glass: 5 bottle: 27

CHATEAU OUMSIYAT- MERLOT 21

DOMAINE DES TOURELLES 2018 21

B-QA MARSYAS 27

CHATEAU MARSYAS 40

PETIT BAAL 32

AURORA PINOT NOIR 2017 34

LAS NINAS – INOCENCIA MERLOT 37

ASTORIA MERLOT 61

ASTORIA PINOT NOIR 61

IXSIR GRANDE RESERVE 43

DOMAINE DES TOURELLES-MARQUIS DES BEYS 31

CHATEAU KEFRAYA 40

KEFRAYA COMTE DE M 2013 60

ATIBAIA 80

PINOTAGE CAPE SPRING 45

DOMAINE DU CHEVAL BLANC 64

KSARA LE SOUVERAIN 57

CHATEAU LA HOURCADE 72

COTES DU RHONE LES CAPRICES D'ANTOINE 67

SANGRE DE TORO 2017 68

MÂCON - JAFFELIN 2017 72

BOURGOGNE PINOT NOIR - JAFFELIN 2018 91

EL IXSIR 117

CHATEAU MARTINON ROUGE 83

BROUILLY – JOSEPH DROUHIN 76

COTE DE NUITS – LES COMBES 115

MALBEC MENDOZA 159

CHATEAU PICARD 90

LACOSTE – BORIE 227

SEGLA 333

## PROSECCO & CHAMPAGNE

PROSECCO ASTORIA glass: 8 bottle: 37

CHAMPAGNE TAITTINGER BRUT RESERVE 215

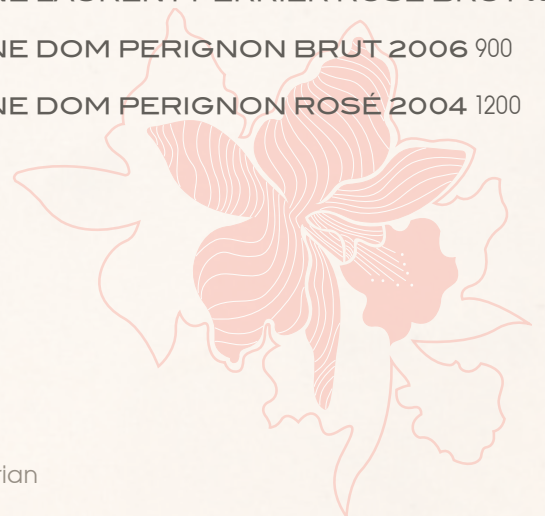
CHAMPAGNE LAURENT PERRIER  
LA CUVEE BRUT 227

CHAMPAGNE TAITTINGER PRESTIGE ROSE 245

CHAMPAGNE LAURENT PERRIER ROSE BRUT 359

CHAMPAGNE DOM PERIGNON BRUT 2006 900

CHAMPAGNE DOM PERIGNON ROSÉ 2004 1200





# WHISKEY

## BLENDED WHISKEY

Dewar's 6  
Dewar's 12 9  
Dewar's 15 10  
Chivas 12 10  
Chivas 15 19  
Chivas 18 28  
Royal Salute 21 Y 50  
J&B 6  
J&B 15 Y 8  
Famous Grouse 6  
Naked Grouse 8  
JW Black Label 10  
JW Gold Label 24  
JW Blue Label 53

## SINGLE MALT WHISKEY

Glenfiddich 12 13  
Glenfiddich 15 24  
Glenfiddich 18 35  
Glenfiddich 21 61  
Glenfiddich IPA 24  
Glenfiddich Fire in Cane 20  
The Balvenie 12 25  
The Balvenie 17 42  
Talisker 10 Y 23  
Lagavulin 16 Y 37  
Jura 10 Y 19  
Dalmore 12 Y 19  
Tamdhu 10Y 16  
Laphroaig Quarter Cask 15  
Auchentoshan 3 Wood 14  
Macallan 12 29  
Macallan 15 53

## BOURBON WHISKEY

Maker's Mark 8  
Bib & Tucker 17  
Maker's Mark 46 16  
Knob Creek 16  
Buffalo Trace 16  
Eagle Rare 18  
Baker's 18  
Basil Hayden's 18  
Michter's 16

## JAPANESE WHISKEY

Iwai Tradition / Blended Whiskey 22  
Yoichi / Single Malt Whiskey 28  
The Hakushu / Single Malt Whiskey 31

## TAIWANESE WHISKEY

Kavalan Bourbon Cask / Single Malt 40  
Kavalan Port Cask / Single Malt 38

## INDIAN WHISKEY

Amrut Fusion / Single Malt 28

## IRISH WHISKEY

Bushmills 7  
Connemara 8  
Tullamore DEW 10

# SPIRITS

## VODKA

Russian Standard 6  
Nikka Coffey Vodka 19  
Belvedere 15  
Grey Goose VX 27

## GIN

Bombay Sapphire 7  
Roku 13  
Black Water 11  
Ableforth's Bathtub Gin 11  
Star of Bombay 18  
Sipsmith 12  
Bulldog 11

## COGNAC

Bisquit VS 17  
Courvoisier VS 17  
Courvoisier VSOP 27  
Courvoisier XO 43  
Hennessy VS 15  
Hennessy VSOP 27

## TEQUILA

Milagro Silver 8  
Don Julio Silver 30  
Don Julio Reposado 31  
Don Julio Anejo 32  
Patron Silver 22  
Cenote Reposado 29  
1800 Silver 20  
1800 Reposado 22  
1800 Anejo 24  
Reserva de la familia 48  
Clase Azul 64

## MEZCAL

Allipus 10  
Marca Negra 12

## RUM

Angostura White 6  
Angostura 7 Y 8  
Angostura 1824 10  
Angostura 1787 12  
Ryoma 24  
Bacardi White 6  
Havana 7 Y 8  
Plantation Original Dark 8  
Plantation Grand Anejo 10  
Zacapa 23 19  
Mount Gay XO Barbados 12  
Mount Gay Black Barrel 11  
Zacapa XO 37

# BEERS

Almaza 3  
Heineken 4  
Budweiser 6  
Corona 6

## APERITIF & VERMOUTH

Aperol 7  
Campari 7  
Del Professore Bianco 7  
Del Professore Rosso 7  
Mancino Bianco 7  
Martini Bianco 7  
Martini Rosso 7  
Dolin Extra Dry 7  
Dolin Red Vermouth 7  
Carpano Dry 7  
Sakura Mancino 8

## DIGESTIVE

Jagermeister 7  
Fernet Branca 7  
Branca Menta 7  
Limoncello 7  
Grappa 7  
Poli Vaca Mora Amaro 9

## HOT BEVERAGES

Espresso 3  
Doppio 5  
White coffee 2  
Cappuccino 5  
Caffe Latte 3

## TEAS

Le Sushi Bar Fusion 6  
Jasmine Tea 7  
Matcha 9

## THE BOUTIQUE-Y COLLECTION

Gin Company Herno / Swedish Rose 19  
Gin Company East London Liquor co/  
Miyagawa Citrus 20  
Whiskey Company Secret Distiller 9yo/  
Glenfarclas 32  
Whiskey Company Islay No.1 / Caol Ila 32

## WATER & SOFT DRINKS

Local water 0.5L 2  
Aqua panna 0.75L 3  
S. pellegrino 0.25L 2  
S. pellegrino 0.75L 4  
Soft drinks 3  
Tonic 3



All prices are in USD and V.A.T. included