MA

# Signature Cocktails

Taiyou Margarita Don Julio Blanco, Carrot, Shitake, Shichimi

Sora 75 Sui Gin, Genmaicha, Yuzu, Sake, Sparkling Wine

Yama Sour Haku Vodka, Shiso, Lemongrass, Ginger

Tsuki Highball The Chita Whisky, Umeshu, Vanilla, Soda Water

Umi Martini Sui Gin or Haku Vodka, Fresh Wasabi, Kombu

Nami Punch Blended Rums, Watermelon, Midori, Mint, Coconut Cream

# Plum Wine

Hoshiya Mutenka Joto Umeshu

#### AKITA

- 01 AZAKURA Junmai Daiginjo Genshu Misato- Nishiki, Polishing 38% An Undiluted or 'Genshu' Junmai Daiginjo with and Intense Fragrance and Juicy Flavor.
- 02 AZAKURA Junmai Genshu Akita Sake-Komachi, Polishing 60% Smooth, Rich And Full-Bodied Flavor with The Umami Rice Feeling.
- O3 KINMON AKITA Vintage Sake Yamabuki Gold Toyo Nishiki, Kiyo Nishiki, Polishing 50% A Vintage Sake with Deep Fragrance and Sweetness That Gives A Feeling of Oak Aging.

#### YAMAGATA

18 EIKO FUJI Junmai Ginjo Asagao Label Yamada Nishiki, Miyama Nishiki, Polishing 50% An Elegant Taste, with Fruity Pear Like Fragrance and A Rice Umami.

#### NAGANO

- 23 MASUMI Yamahai Junmai Daiginjo Nanago Kinmon Nishiki, Polishing 40% A Combination of Elegance and with Hints of Ripe Bananas and Cereals.
- 24 MASUMI Junmai Daiginjo Sanka Yamada Nishiki, Polishing 45% Inspired by A Mountain Flower of The Same Name, Sanka, It Has Smooth, Fresh and Soft Rounded Flavors.
- 25 MASUMI Yamahai Junmai Ginjo Aka Red Miyama Nishiki, Hirosokochi, Polishing 55% A Gentle Aroma Reminiscent of Dairy Along with Layers of Savory Umami.
- 26 MASUMI Junmail Ginjo Kuro Black Miyama Nishiki, Yamada Nishiki, Polishing 55% Dry with a Clear Sharp Umami That Expands Softly on The Palate.
- 27 MASUMI Junmai Ginjo Shiro White Sankei Nishiki, Hitogokochi, Polishing 55% A Light and Easy Junmai Ginjo with A Soft Mouthfeel and Powerful Umami.

#### l GIFU

- 19 KOZAEMON Junmai Daiginjo Banshu Yamada Nishiki, Banshu Aiyama, Polishing 40% Sophisticated Aromas with Beautiful Fragrance, Taste and Smoothness.
- 20 KOZAEMON Junmai Ginjo Bizen Omachi, Polishing 55% A Soft Umami Unique to Omachi Rice, Perfect Balance of Acidity and Sweetness.
- 21 KOZAEMON Junmai Ginjo Shinano Miyama-Nishiki, Polishing 55% A Light and Fruity Taste with a Refined Fragrance

#### **SHIZUOKA**

- 32 TAKASAGO Junmai Daiginjo Yamada Nishiki, Polishing 35% Beautiful Elegance Gained by Using The Natural Water That Runs Subterranean Near Mount Fuji.
- 33 TAKASAGO Junmai Ginjo Yamada Nishiki, Polishing 50% A Crisp and Dry Junmai Ginjo, with Perfectly Balanced Gentle Fragrance, Smoothness and Clean Finish.

#### **ISHIKAWA**

- 09 CHIKUHA Daiginjo Yamada-Nishiki, , Polishing 50% Light and Fruity Fragrance with A Refreshing Mouthful.
- 11 CHIKUHA Kimoto Junmai Okunoto Gohyaku-Mangoku, Polishing 70% A Light Fruity Acidity Followed by The Richness of Traditional Kimoto Style with A Long Finish.

#### **TOYAMA**

34 IWA 5, Assemblage 2, Junmai Daiginjo Genshu Yamada Nishiki, Omachi, Gohyakumangoku Great Presence, From The First Glance Down to The Very Last Sip, with A Wide Spectrum of Characters. Perfectly Balanced, Light but Rich and Profound.

#### **FUKUI**

30 BORN Wing of Japan, Junmai Daiginjo Yamada Nishiki, Polishing 35% Smooth with Matured Aromas of Marshmallow, Candy and Cashews with A Refined Palate of Fresh Fruits.

31 BORN Dreams Come True, Junmai Daiginjo Yamada Nishiki, Polishing 35% Aged For Five Years At -8° C After Brewing. Silky Mouthfeel, Solid Structure and A Clean Cut Yet Edgy Finish.

#### TOTTORI

12 CHIYOMUSUBI Junmai Daiginjo Goriki 40 Goriki, Polishing 40% Well-Balanced with Just Right Amount of Fragrance, Umami of Rice and Acidity That is Characteristic to Goriki Rice.

13 CHIYOMUSUBI Junmai Goriki 60 Goriki, Polishing 60% An Unpasteurized and Undiluted Fresh Junmai with A Nice and Crisp Finish.

#### YAMAGUCHI

14 DASSAI Beyond Yamada Nishiki, Undisclosed The Ultimate Creation of Dassai, The Purest and Cleanest Aromas with Layers of Rich and Sweet Flavors.

DASSAI 23
 Yamada Nishiki, Polishing 23%
 Elegant Floral Fragrance, with Crisp and Clean Initial Impression and Subtle Sweetness of The Rice.

35 DASSAI 39 Yamada Nishiki, Polishing 39% Elegant Mellow Notes with Light and Refreshing Aroma.

16 DASSAI 45
Yamada Nishiki, Polishing 45%
The Perfect Balance of Fragrance, Smoothness and Elegance.

#### KOCHI

- 04 BIJOFU Junmai Daiginjo HINA Yamada Nishiki, Polishing 45% Smooth with Light Floral Notes and Refreshing Citric Acid.
- BIJOFU 'Kome Hitotsubu Sake Itteki' Junmai Ginjo Yamada- Nishiki, Polishing 55%
   Rich Aroma with A Hint of Tropical Fruits Accompanied by The Umami of Rice on The Palate.
- 06 BIJOFU Junmai Ginjo Junrei TAMA Label Matsuyama-Mii, Polishing 55% Smooth, Enriched with Refreshing Floral Aromas and Citric Acid with A Hint of Umami of The Matsuyama-Mii Rice.
- 07 BIJOFU Tokubetsu Junmai Matsuyama-Mii, Polishing 60% Soft With A Clean and Pleasant Fragrance with The Ideal Balance of The Acidity and Umami.
- 08 BIJOFU Tokubetsu Honjozo Matsuyama-Mii, Polishing 60% Well Balanced with A Clean and Elegant Finish, The Warmer It Is When served The More Umami, Depth and Mildness It Has.

#### **FUKUOKA**

- 28 MIINOKOTOBUKI Junmai Daiginjo Sake Mirai, Polishing 50% Perfectly Balanced and Gentle Aroma with A Smooth Umami and Elegant Sweetness.
- MIINOKOTOBUKI Junmail Shinjo Biden Yamada Nishiki, Polishing 70% A Traditional Yamahai Style Sake, Dry Yet with A Gentle Aroma and A Solid Umami Character.

# **Spirits**

#### Vodka

Suntory Haku Vodka

#### Gin

Ki No Bi Kyoto Dry Gin Suntory Roku Gin Four Pillars Yuzu Gin

### Whisky

### Scotch Blended

Chivas Mizunara

### Japanese Single Malt

Yamazaki Single Malt Yamazaki 12yo Hakushu Single Malt Hakushu 12yo The Chita Single Grain

### Japanese Blended

Hibiki 21yo Ichiros Malt & Grain Hibiki Harmony Hibiki 17yo

# Beer

Asahi

Sapporo

Kirin

Hitachino White Ale

Hitachino Red Rice

# Non-alcoholic drinks

Mocktails

Yuzu Cooler

Yuzu Juice, Ginger, Ginger Ale

Peachy Beachy

Peach Puree, Yuzu Juice, Soda

Peach Iced Tea

Fresh Juice

Orange

Watermelon

Fresh Coconut

Mango

Soft Drinks

Coke

Diet Coke

Coke Zero

Sprite

Soda Water, Ginger Ale

Fever Tree Mediterranean

Fever Tree Indian Tonic

Fever Tree Ginger Beer

Water

Acqua Panna

Evian

San Pellegrino

Coffee

Espresso, Double Espresso

Macchiato, Cappuccino, Iced Cappuccino, Latte, Iced Latte, Americano,

Iced Americano

Tea & Infusions

Fresh Herbal Teas Mint, Ginger, Lemongrass

Japanese Green Tea, Matcha tea, Mugicha Tea,

Genmaicha Tea

Non Caffeine Tea

Mugicha Tea, Soba Tea,

Green Tea