



## **BEVERAGES**

Cocktails

Beer & Non-Alcoholic Beverages

Wine List

Sake List

Shochu

Spirits & Liqueur

# Cocktails \$23

## SIGNATURE

### KOMA CANARY

*Tanqueray Flor de Sevilla Gin, Lemon Juice, Saffron Syrup*

### KOMA PHOENIX

*Ocho Tequila Blanco, Chili Umeshu, Lime Juice*

## KOMATINI: KOMA MARTINI SERIES

### SAKURA

*Sakurao Gin Limited Edition, Tried and True Vodka,  
Distilled Ume Spirit (Love in the Mist), Mancino Sakura Vermouth*

### LYCHEE

*Tried and True Vodka, Giffard “Lichi-li” Liqueur,  
Crème de Pêche de Vigne, Komasa Umeshu*

### ESPRESSO

*Plantation Dark Rum, Cold Brewed Coffee Concentrate,  
Dark Chestnut Beer Syrup, Pedro Ximénez*

## LIGHT & REFRESHING

### SAKAKI GIN & TONIC

*Sakaki (Evergreen) Gin XV, Graham’s Blend No.5 White Port, Lime Juice,  
“Burma” Tonic, Yuzu Bitters*

### KOMASA GIN & TONIC

*Komasa Gin, Grape Fruit Tonic, Grapefruit Bitters*

### NIKKA HIGBALL

*Nikka Taketsuru Pure Malt Whisky, Soda, Mint*

## Cocktails \$23

### SAVORY & SHARP

#### SUNSET OF OSAKA

*Umiki "Ocean Fused" Whisky, Sweet Potato Shochu,  
Antica Formula Vermouth, Umami Bitters*

#### RECALLING EDO

*Johnny Walker Black Label Scotch, Sherry Cask Aged Shochu,  
Aged Sake, Frangelico, Amaretto*

#### SHISO NEGRONI

*Widges Gin, Distilled Umeshu, Mullasano Vermouth, Shiso Muddled Campari*

### SWEET & SOUR

#### ICHIGO SOUR

*Strawberry Sake, Lychee Tea Infused Syrup, Lemon Juice*

#### UMESHU SUNRISE

*Komasa Umeshu, Yuzu Sake, Hailan Citron Tea infused Syrup,  
Grapefruit Soda, Tōgarashi*

#### SAWAYAKA SAKE

*Shiso Infused Vodka, Yuzu Sake, Japanese Cucumber infused Syrup, Lemon Juice*

# Beer by the Bottle

STYLE. • REGION, COUNTRY

<b>ASAHI, "SUPER DRY"</b>	<b>16</b>
<i>Lager • Tokyo, Japan</i> <i>Clean, crisp, refreshing</i>	
<b>YOUNG MASTER, "CLASSIC PALE ALE"</b>	<b>18</b>
<i>Pale Ale • Hong Kong</i> <i>Floral, delicate beer from Hong Kong</i>	
<b>MIYAZAKI HIDEJI, "KURI KURO" <i>Serve Room Temperature</i></b>	<b>25</b>
<i>Dark Chestnut Ale • Miyazaki, Japan</i> <i>Kuri (chestnut) Kuro (black) beer brewed with Miyazaki chestnuts</i> <i>Dark, chocolaty and nutty beer that can pair with beef</i>	
<b>BAIRD, "RISING SUN"</b>	<b>20</b>
<i>American Style Pale Ale • Shuzenji, Japan</i> <i>Hoppy, brisk and refreshing</i>	
<b>SUNTORY, "PREMIUM MALT"</b>	<b>21</b>
<i>German Pilsner • Kyoto, Japan</i> <i>Rich and smooth with floral notes</i>	



# Non-alcoholic Beverages

GLS / BTL

<b>COPENHAGEN “BLÅ” (NON ALCOHOL SPARKLING TEA)</b>	<b>15 / 70</b>
<i>Delicate Aromas of Jasmine, Chamomile and a hint of citrus. Made from hand picked organic tea, in a combination of 13 different teas.</i>	
<b>“NON”, SALTED RASPBERRY &amp; CHAMOMILE (NON ALCOHOL WINE)</b>	<b>15 / 70</b>
<i>Whole Raspberries &amp; Chamomile, Murray River Salt, Organic Cane Sugar, Verjus</i>	
<b>PINKU</b>	<b>15</b>
<i>Salted Raspberry &amp; Chamomile Juice, Raspberry Syrup, Wakayama Shiso Juice</i>	
<b>ICHIGO COOLER</b>	<b>15</b>
<i>Muddled Strawberry, Melati Non Alcoholic Liqueur, Lychee Tea Infused Syrup, Lemon Juice, Yuzu Tonic</i>	
<b>MIKAN SODA</b>	<b>15</b>
<i>MIKAN (Japanese Orange) Juice, Ginger Ale, Lemon Juice</i>	
<b>BABY CANARY</b>	<b>15</b>
<i>LYRE'S Aperitif Rosso &amp; Italian Orange, MIKAN (Japanese Orange) Juice, Ginger Syrup, Lemon Juice</i>	
<b>GARDEN OF KYOTO</b>	<b>15</b>
<i>Cucumber Tonic, Japanese Cucumber Infused Syrup, Lime Juice</i>	
<b>ORANGE JUICE</b>	<b>8</b>
<b>SODA</b>	<b>8</b>
<i>Soda / Grapefruit Soda / Ginger Ale</i>	
<b>TONIC</b>	<b>8</b>
<i>Grapefruit / Yuzu / Cucumber / Burma / Old World</i>	
<b>SOFT DRINKS</b>	<b>8</b>
<i>Coke, Coke Light, Coke Zero, Sprite</i>	
<b>WATER 1L</b>	<b>9</b>
<i>Acqua Panna, San Pellegrino</i>	

# Wines by the Glass

	VINTAGE	GLS / BTL (150ML)
<b>SPARKLING &amp; CHAMPAGNE</b>		
<b>Sparkling Muscadet</b> Le Fay D'Homme, "X Bulles" (Natural, Pét-nat) <i>Loire Valley • France</i> <i>Refreshing Muscadet followed by touch of residual yeast results from Pét-nat (Method Ancestral) method. Easy and food friendly wine with kick of bubbles.</i>	NV	- / 88
<b>Sparkling Chenin Blanc</b> Dom. de la Taille Aux Loups, "Triple Zero" (Natural, Méthode Ancestrale) <i>Loire Valley • France</i> <i>Zero Dosage, Zero Liqueur de Triage, Zero Dosage. Sparkling wine made with nothing but only grape.</i>	NV	- / 120
<b>Prosecco di Valdobbiadene Superiore, Sorelle Bronca, Extra Dry</b> <i>Valdobbiadene • Veneto</i>	NV	22 / 98
<b>Champagne Rosé, Devaux, Cuvée Rosée</b> <i>Côte des Bar • Champagne</i>	NV	26 / 155
<b>Champagne, Tarlant, "Zero", Brut Nature</b> <i>Champagne • France</i>	NV	29 / 160
<b>WHITE</b>		
<b>Pecorino Tiberio</b> <i>Abruzzo • Italy</i> <i>"The keeper of Abruzzo", who only focuses on native grapes from Abruzzo, Italy. Made from the Pecorino grape, offers saline savoriness followed by refreshing acidity. A great way to start your meal.</i>	2018	23 / 98
<b>Chenin Blanc</b> Dom. de la Taille Aux loups, "Remus" (Jacky Blot; The Maestro) <i>Loire Valley • France</i> <i>The Maestro, who put their area out of Vouvray's shadow. Jacky is well known for laser clean purity of their wines with immense complexity.</i>	2019	24 / 120
<b>Riesling</b> Aequorea, "Riven Rock Vineyard" <i>San Luis Obispo County • California</i> <i>Californian style of Riesling (round, juicy &amp; balanced) made near sea. Additional complexity and texture results from bottle aging.</i>	2015	25 / 125
<b>Sauvignon Blanc</b> Folium <i>Marlborough • New Zealand</i> <i>Produced by Okada san, a Japanese wine maker in Marlborough, this wine showcases a different face of Sauvignon Blanc from Marlborough. Clean, refreshing and well balanced.</i>	2019	26 / 128
<b>Chardonnay</b> Les Heritiers du Comte Lafon, "Saint-Véran" <i>Mâconnais • Burgundy</i> <i>One of the greatest Chardonnay producers from Meursault, Mâconnais is well-known for its value for quality. Thanks to Lafon's effort to search top vineyards from the region, "Saint Véran" is offering harmonious textures and a great balance of flavors.</i>	2017	29 / 135
<b>ROSÉ</b>		
<b>Prugnolo Gentile &amp; Sangiovese Rosato</b> La Spinetta, "Il Rosé di Casanova" <i>Toscana • Italy</i> <i>Light, refreshing Rose wine with a generous fruit finish. Perfect to enjoy throughout your meal.</i>	2019	23 / 105

# Wine by the Glass

	VINTAGE	GLS / BTL (150ML)
<b>RED</b>		
<b>Pinot Noir</b> Dormaine Ninot, Mercurey, Vieilles Vignes <i>Côte Chalonnaise • France</i> <i>Rising star of Mercurey, Ninot family produces wines since the 16th century. Deeper mouthfeel and layer of complexity comes from old vine grapes.</i>	2019	28 / 140
<b>Malbec &amp; Grenache</b> Mas del Pèrié, "Grape Invaders" (Natural) <i>Cahors • France</i> <i>Vibrant, fun, natural wine made by a rising star of the Cahors region, Fabien. Under the philosophy of respecting agriculture and human, this is how well-made natural wine should be.</i>	2018	26 / 125
<b>Shiraz</b> Two Hands, Gnarly Dudes <i>Barossa Valley • Australia</i> <i>Straight forward, full Shiraz made by one of the most exciting wineries in the Barossa Valley. Valued for their high, consistent quality wines, presenting classic Barossa Valley's juicy Shiraz followed by generous tannins.</i>	2019	25 / 120
<b>Cabernet Sauvignon</b> Movia <i>Goriška Brda • Slovenia</i> <i>Smooth and round, made from prominent and ambitious wine maker, Alex.</i>	2017	27 / 130
<b>Amarone della Valpolicella</b> Stefano Accordini <i>Valpolicella • Italy</i> <i>Classic Amarone with a touch of raisin aroma followed by a kiss of oak.</i>	2016	30 / 145
<b>SWEET WINES</b>		
<b>Moscato d'Asti</b> Saracco <i>Asti • Italy</i>	2020	18 / 100
<b>Brachetto d'Acqui</b> Marengo (Sparkling, Sweet Red) <i>Acqui • Italy</i>	2019	18 / 100
<b>FORTIFIED WINES</b>		
<b>Pedro Ximénez Sherry</b> Bodegas Lustau, "San Emilio" <i>Jerez • Spain</i>	NV	20 / 160
<b>Tawny Port</b> Ramos Pinto, "Quinta do Bom Reitro", 20 years <i>Porto • Portugal</i>	NV	24 / 190

# Champagne

All champagnes listed are Brut unless otherwise stated

## ARMAND DE BRIGNAC

150026	Armand de Brignac	NV	1,088
150025	Armand de Brignac <b>Rosé</b>	NV	1,288
150024	Armand de Brignac, "Silver" <b>Blanc de Blancs</b>	NV	1,888
150023	Armand de Brignac, "Silver" <b>Blanc de Blancs</b> 1.5L	NV	3,688

## DOM PÉRIGNON

101512	Dom Pérignon	2010	495
101508	Dom Pérignon "Luminous"	2008	688
101513	Dom Pérignon, "P2"	2002	1,088

## RÉCOLTANT-MANIPULANT (GROWER CHAMPAGNE)

Grower Champagne generally made by small producer who has full control of their vineyards. Hence it often reflects Growers' Character, Philosophy more transparent way. It might not have long history as big champagne house but it is worthy discover these "other faces" of Champagne.

150133	Agrapart, "Les 7 Crus"	NV	200
150134	Agrapart, "Minéral", Millésime, <b>Blanc de Blancs</b> , Extra Brut [GRAND CRU]	2014	310
150135	Agrapart, "Terroirs", <b>Blanc de Blancs</b> , Extra Brut [GRAND CRU]	NV	310
150136	Agrapart, "Terroirs", <b>Blanc de Blancs</b> , Extra Brut 1.5L [GRAND CRU]	NV	550
150137	Agrapart, "Complantée", Extra Brut [GRAND CRU] <i>Field blend with Pinot Blanc/Arbanne/Petit Meslier. Savory, gastronomic style"</i>	NV	288
102014	Egly Ouriet, "Les Vignes de Vrigny" <i>Premier Cru</i> (100% Pinot Meunier)	NV	235
102015	Egly Ouriet, "Tradition" [GRAND CRU]	NV	305
150053	Eric Rodez, <b>Blanc de Blancs</b> [GRAND CRU]	NV	235
150054	Eric Rodez, <b>Blanc de Noirs</b> [GRAND CRU]	NV	255
150105	Forget-Brimont, <i>Premier Cru</i>	NV	150
102007	Henri Giraud, "Espirit Nature"	NV	165
103000	Henri Giraud, "Blanc de Craie" <b>Blanc de Blancs</b>	NV	180
103001	Henri Giraud, "Dame Jane" <b>Rosé</b>	NV	220
102006	Henri Giraud, "Hommage à François Hémart" [GRAND CRU]	NV	235
101530	Henri Giraud X KOMA, "Fût de Chêne" [GRAND CRU]	NV	490

**NÉGOCIANT-MANIPULANT (MAJOR CHAMPAGNE HOUSES)**

*Major Champagne houses are the one who has long history (even some houses are from 19th century). Producing consistent quality of Champagne is definitely key. Often Major Champagne houses are well marketed, easily recognizable than Grower Champagnes.*

101502	<b>Bollinger, "Special Cuvée"</b>	NV	<b>260</b>
102012	<b>Charles Heidsieck</b>	NV	<b>170</b>
180008	<b>Charles Heidsieck 1.5L</b>	NV	<b>325</b>
102008	<b>Devaux, "Cuvée D"</b>	NV	<b>175</b>
102009	<b>Devaux, "Ultra D"</b>	NV	<b>180</b>
102011	<b>Devaux, Millésime</b>	2008	<b>245</b>
150106	<b>Henriot, "Souverain"</b>	NV	<b>125</b>
150107	<b>Henriot, Blanc de Blancs</b>	NV	<b>155</b>
101504	<b>Krug, "Grande Cuvée"</b>	NV	<b>665</b>
102013	<b>Krug, Millésime</b>	2004	<b>888</b>
101503	<b>Louis Roederer</b>	NV	<b>170</b>
101521	<b>Louis Roederer 1.5L</b>	NV	<b>385</b>
101524	<b>Louis Roederer, "Carte Blanche", Demi-Sec</b>	NV	<b>215</b>
101525	<b>Louis Roederer, Millésime, Blanc de Blancs</b>	2013	<b>235</b>
101509	<b>Louis Roederer, Millésime, "Cristal"</b>	2008	<b>830</b>
101526	<b>Louis Roederer, Millésime, "Cristal" 1.5L</b>	2009	<b>1,388</b>
101510	<b>Piper Heidsieck, Millésime, "Rare"</b>	2002	<b>300</b>
101540	<b>Ruinart, Blanc de Blancs</b>	NV	<b>245</b>
180006	<b>Ruinart, Blanc de Blancs 1.5L</b>	NV	<b>485</b>
102004	<b>Ruinart, Rosé</b>	NV	<b>250</b>
150138	<b>Salon, "Le Mesnil", Millésime, Blanc de Blancs (Cuvée S)</b>	1997	<b>2,188</b>

# White

## Riesling

### ALSACE, FRANCE

150067	Albert Boxler, "Réserve"	2017	155
150068	Albert Boxler, "Réserve" [GEWÜRZTRAMINER]	2016	150
150069	Josmeyer, "Fleur de Lotus"	2018	100
150113	Ostertag, "Heissenberg"	2017	140
150114	Trimbach, "Cuvée Frédéric Émile"	2011	170
150141	Trimbach, "Clos Ste Hune"	2009	398

### GERMANY

#### MOSEL

150099	J.J Prüm, Sonnenuhr, Kabinett	2018	180
150100	J.J Prüm, Sonnenuhr, Spätlese	2018	190
150101	J.J Prüm, Sonnenuhr, Auslese	2003	220
150102	Kesselstatt, "Nakama"	2018	110
134010	Kesselstatt, "Scharzhofberger"	2000	200
150034	"Van Volxem, "Saar Riesling"	2016	120

#### NAHE

134007	Dönnhoff, QBA	2019	100
134000	Diel de Diel, "Goldloch", Spätlese	2012	135

#### OTHER COUNTRIES

140005	Pikes, "Traditional" <i>Australia • Clare Valley</i>	2020	98
150115	Aequorea, "Riven Rock Vineyard" <i>USA • San Luis Obispo County</i>	2015	130

## Italy - Native White Grape Varietals

150108	Rivetto, Nascetta <i>Piemonte</i>	2011	180
130001	Alois Lageder, Pinot Grigio <i>Alto Adige</i>	2018	120
132010	Tiberio, Pecorino <i>Abruzzo</i>	2018	98
150036	Pietracupa, Greco di Tufo <i>Campagna</i>	2018	125
150110	Sono Montenidoli, Vernaccia di San Gimignano, "Carato" <i>Toscana</i>	2010	155
132200	Cantina Gallura, Vermendino di Gallura, "Canayli" <i>Sardegna</i>	2018	105
150109	Belisario, Verdicchio di Castelli di Matelica <i>Marche</i>	2016	100
132005	Pievalta, Verdicchio dei Castelli di Jesi Superiore, "San Paolo" <i>Marche</i>	2016	135
150139	Graci, Etna Bianco <i>Sicilia</i>	2018	130

## Sauvignon Blanc

### FRANCE, SANCERRE

112004	Domaine Vacheron (Classic)	2019	130
112005	Domaine Vacheron, "Les Romains"	2018	155
150103	Domaine Gérard Boulay (Modern, with Lees Contact, Savory)	2019	140
150104	Domaine Gérard Boulay, "Les Monts Damnés"	2018	160

### OTHER COUNTRIES

144008	Duckhorn (Sauvignon Blanc & Sémillon) (Rich, Flavorful) <i>Napa Valley • USA</i>	2019	135
142008	Folium (Light, Crisp) <i>Marlborough • New Zealand</i>	2019	128
150046	Movia (Skin Contact, Orange) <i>Goriška Brda • Slovenia</i>	2017	130
150074	Château Laville Haut-Brion (Sémillon & Sauvignon Blanc) [CRUS CLASSÉS GRAVES 1953] <i>Bordeaux • France</i>	2005	988

## Viognier & Others

### FRANCE, RHÔNE VALLEY

150031	Yves Cuilleron, Viognier	2018	120
150021	Francois Villard, "Condrieu"	2017	235
150143	Tardieu-Laurent, "Hermitage" (Marsanne & Rousanne)	2013	190

### FRANCE, LOIRE VALLEY

154014	Dom. de la Taille Aux lous, "Remus" (Jacky Blot; King of Dry Chenin Blanc)	2019	135
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## Chardonnay

### CHABLIS

#### VILLAGE

110008	Jean-Paul & Benoît Droin	2018	120
150085	Moreau Naudet (lees Contact, Harmonious style)	2019	130
150090	Vincent Dauvissat	2017	250

#### PREMIER CRU

150051	J&S Dauvissat, "Vaillon"	2015	198
110015	Louis Moreau, "Les Fourneaux"	2018	150
150157	Louis Moreau, "Les Fourneaux" 1.5L	2008	320
150083	William Fèvre, "Fourchaume"	2014	220
150091	Dauvissat-Camus, "La Forest" (Made by Vincent Dauvissat)	2011	388

GRAND CRU

110002	Domaine Laroche, "Les Blanchots"	2012	345
110101	Louis Moreau, "Les Clos"	2011	298
110102	Louis Moreau, "Les Clos"	2013	298
150148	Louis Moreau, "Les Clos" 1.5L	2011	600
150250	Louis Moreau, Clos des Hospices, "Les Clos"	2013	300
150150	Louis Moreau, Clos des Hospices, "Les Clos"	2011	310
150084	William Fèvre, Bougros, "Côte Bouguerots"	2009	368
150092	Vincent Dauvissat, "Les Clos"	2012	988

CÔTE D'OR

BOURGOGNE BLANC

150088	Antoine Jobard	2018	160
150082	François Mikulski	2017	150
150094	Lucien le Moine	2014	150
150089	Roulot	2010	398
150093	Yann Durieux, "Love and Pif" (Natural Aligoté)	2017	170

CÔTE DE BEAUNE

150065	Saint-Romain, Alain Gras	2016	165
150040	Saint-Aubin, Remoissenet, "Les Castets" <i>Premier Cru</i>	2018	170
150146	Saint-Aubin, Vincent Girardin, "En Remily"	2018	188
150147	Saint-Aubin, Vincent Girardin, "Les Murgers Des Dents De Chien"	2018	180

MÂCONNAIS

110017	Héritiers du Comtes Lafon, "Saint-Véran"	2016	155
150095	Héritiers du Comtes Lafon, "Saint-Véran"	2017	135
150096	Héritiers du Comtes Lafon, "Viré-Clessé"	2017	135

CHASSAGNE MONTRACHET

110025	Joseph Pascal	2018	170
110016	Olivier Leflaive	2018	240
150097	Lucien le Moine, "Morgeot" <i>Premier Cru</i>	2008	298

PULIGNY MONTRACHET

150098	Antoine Jobard, "Le Trézin"	2016	330
150061	Paul Pernot	2017	200
110021	Batard Montrachet, Paul Pernot [GRAND CRU]	2013	715



**MEURSAULT**

150080	<b>Antoine Jobard, "En La Barre"</b>	2018	270
150081	<b>Antoine Jobard, "Les Tillets"</b>	2018	265
150075	<b>Cochey Dury</b>	2011	2,088
150078	<b>Latour Giraud, "Les Charmes" Premier Cru</b>	2011	338
150079	<b>Lucien le Moine, "Les Charmes" Premier Cru</b>	2011	350

**JURA (LOCATED BETWEEN BURGUNDY & SWITZERLAND)**

112012	<b>Rolet, "L'etoile"</b> Savory, Food-Friendly	2017	110
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**OTHER COUNTRIES**

150144	<b>Walter Hansel, "North Slope"</b> <i>USA • Russian River Valley</i>	2018	175
150145	<b>Far Niente</b> <i>USA Napa • Valley</i>	2019	250
144006	<b>Paul Hobbs, "Richard Dinner Vineyard"</b> <i>USA Napa • Valley</i>	2014	298
132002	<b>Pio Cesare, "Piodilei"</b> <i>Italy • Piedmont</i>	2016	170
132008	<b>Antinori, "Cervaro della Sala"</b> <i>Italy • Umbria</i>	2018	240
142004	<b>Te Mata, "Elston"</b> <i>New Zealand • Hawkes Bay</i>	2018	155
142006	<b>Kumeu River, "Estate Chardonnay"</b> <i>New Zealand • Auckland</i>	2018	140

# Red

## Italy - Native Red Grape Varietals

### PIEMONTE

150149	Cantalupo Ghemme, "Collis Brecremae"	2004	215
150152	G.B Burlotto, Verduno Pelaverga	2019	115
150032	Pecchenino, Dolcetto di Dogliani Superiore, "Siri d'Jermu"	2015	120
150123	Scarpa, Barbera d'Asti, "I Bricchi"	2007	140
150124	Cerretto, Barolo, "Brunate"	1990	588
157012	Tenuta Cucco, Barolo, "Cerrati"	2014	150
157003	Paolo Scavino, Barolo, "Cannubi"	2014	300
157018	Nada Fiorenzo, Barbaresco	2016	50
157016	Nada Fiorenzo, Barbaresco, "Rombone"	2012	185
150071	Gaja, "Sito Moresco" (Blend of Nebbiolo / Merlot / Cabernet Sauvignon)	2017	175

### LOMBARDIA

150058	Ar.Pe.Pe, Valtellina Superiore, "Il Pettiroso"	2016	155
150057	Ar.Pe.Pe, Valtellina Superiore, "Sassella Stella Retica"	2015	175

### VENETO

150125	Garbole, Amarone della Valpolicella Riserva, "Hatteso" (Big, Bold)	2011	298
150126	Giuseppe Quintarelli, Amarone della Valpolicella Riserva	2006	1,288
150127	Stefano Accordini, Amarone della Valpolicella Classico, "Acinatico"	2017	145

### TOSCANA

155015	Avignonesi, Vino Nobile di Montepulciano	2016	130
155051	San Giusto a Rentennano, Chianti Classico Riserva, "Le Baroncole"	2015	160
155012	Querciabella, Chianti Classico	2016	125
150049	Baricci, Rosso di Montalcino	2018	120
150158	Il Poggione, Brunello di Montalcino	2016	165
155013	Poggio Antico, Brunello di Montalcino Riserva, "Altero"	2009	288

### SUPER TUSCAN

155007	Antinori, "Tignanello"	2017	360
155017	Antinori, "Solaia"	2012	588
155016	Antinori, "Solaia"	2011	600
155020	Antinori, "Solaia"	2004	888
150154	Ornellaia	2003	700
155005	Tenuta San Guido, "Sassicaia"	2013	688
155014	Querciabella, "Camartina"	2008	430

PUGLIA

158004	Polvanera, Gioia del Colle, Primitivo	2017	120
158006	Masseria Li Veli, "Askos", Susumaniello	2020	110

SICILIA

158012	Tenuta delle Terrenera, "Santo Spirito"	2016	165
158009	Gulfi, "Nerojbleo"	2015	105

OTHER REGIONS

150076	La Kiuva, Rouge de Valle (Light, easy) Valle d'Aosta, Picotendro(Local Nebbiolo Clone) blend	2019	100
155021	Tabbarini, "Colle Grimaldesco" (Big, Bold) Umbria, Montefalco Sagrantino	2011	160
150019	Elena Fucci, "Titolo" (Smooth, Rich) Basilicata, Aglianico del Vulture	2015	150

## *Cabernet Sauvignon & Blend*

FRANCE, BORDEAUX

PRÉMIER CRU CLASSE

152003	Pauillac, Château Lafite Rothschild	1990	3,445
152001	Pauillac, Château Mouton Rothschild	1982	5,475
152021	Margaux, Château Margaux	1999	2,100

LEFT BANK (CABERNET SAUVIGNON BASED)

152019	Pessac-Léognan, Château Pape Clément	1995	500
150128	Haut-Médoc, Château Sociando Mallet	2014	165
150129	Saint-Julien, Château Gloria	2011	180
150130	Saint-Estèphe, Cos D'Estournel, "Pagodes de Cos"	2011	225
152005	Saint-Estèphe, Château Phélan Ségur	2012	230
150072	Saint-Estèphe, Château Montrose	2011	388
152020	Moulis-en-Médoc, Château Chasse Spleen	2001	280
150131	Pauillac, Réserve de La Comtesse	2014	250
152009	Pauillac, Château Lynch Bages	2012	395
152040	Pauillac, Château Lynch Bages	2006	500
150156	Pomerol, Château La Fleur-Pétrus	2004	888

RIGHT BANK (MERLOT BASED)

150157	Saint-Émilion, Château Figeac, Premier Grand Cru Classé	2006	630
152016	Saint-Émilion, Château Le Puy, "Emilien" (Clean)	2017	170
152030	Saint-Émilion, Château Fonbel (Rich)	2011	140

USA, NAPA VALLEY

161010	Continuum Estate	2015	688
150018	Château Montelena	2012	320
161004	Dominus, "Napanook"	2014	250
150153	Moueix, "Ulysses"	2016	430
150111	Kenzo Estate, "Ai"	2015	700
150112	Kenzo Estate, "Ai"	2016	650
161008	Lewis Cellars	2011	270
161000	Melka, "CJ Anniversary"	2016	300
161009	Opus One	2015	1,088
161012	Paul Hobbs, "Beckstoffer to Kalon Vineyard"	2012	988
161005	Pine Ridge	2016	250
161011	Silver Oak	2013	388
161001	Stag's Leap, "Hands of Time"	2017	150

## Syrah / Shiraz

FRANCE, RHÔNE VALLEY

154007	Côtes du Rhône, Gramenon, "Poignée de Raisins"	2018	115
154000	Châteauneuf-du-Pape, E. Guigal	2016	160
154013	Châteauneuf-du-Pape, Clos des Brusquières	2018	155
150142	Châteauneuf-du-Pape Vieilles Vignes, Tardieu-Laurent	2006	250
150048	Côte-Rôtie, Patrick Jasmin, "La Giroflarie"	2017	190

AUSTRALIA, BAROSSA VALLEY

150052	Two hands, Bella's Garden	2017	180
165000	Rockford, "Basket Press Shiraz"	2015	250
165001	Yalumba, "Signature" Shiraz, Cabernet Sauvignon Blend	2015	225

## Malbec

FRANCE, RHÔNE VALLEY

167004	Mascota Vineyards, "Gran Mascota" (Classic & Bold) <i>Mendoza • Argentina</i>	2016	120
150043	"Mas del Perier, "Les Acacias" (Clean & Elegant) <i>Cahors • France</i>	2018	160

# Pinot Noir

## BURGUNDY, CÔTE D'OR

### BOURGOGNE ROUGE

150000	Claude Dugat	2011	200
150066	Fanny Sabre (Natural, Influenced by Philippe Pacalet)	2018	150
150007	Lou du Mont	2017	135
150140	Robert Groffier	2014	220

### CHAMBOLLE-MUSIGNY

150038	Robert Groffier, "Les Sentiers" <i>Premier Cru</i>	2012	488
150010	Lou du Mont	2017	220

### GEVREY-CHAMBERTIN

150118	Armand Rousseau, "Chambertin" [GRAND CRU]	1998	6,888
150116	Claude Dugat	2008	300
150008	Lou du Mont	2016	200
150117	Tortochot, "Charmes Chambertin" [GRAND CRU]	2012	688

### NUITS-ST-GEORGES

150119	Arnoux Lachaux	2007	270
150070	Henri Gouges, "Les Chaignots" <i>Premier Cru</i>	2014	298
150005	Méo-Camuzet, "Les Perrières" <i>Premier Cru</i>	2014	585
150004	Hudelot Noëllat, "Les Murgers" <i>Premier Cru</i>	2013	388

### VOSNE-ROMANÉE

150120	Mugneret-Gibourg	2014	580
150202	Eugénie, "Clos de Vougeot" [GRAND CRU]	2011	688
150027	Romanée-Conti, "Grands-Échezeaux" [GRAND CRU]	1993	7,888
150029	Romanée-Conti, "La Tâche" [GRAND CRU]	1999	16,888
150028	Romanée-Conti, "Richebourg" [GRAND CRU]	1998	8,888

### CÔTE DE BEAUNE

150015	Santenay, La Pousse d'or, "Clos Tavannes" <i>Premier Cru</i>	2014	190
150006	Pommard, Lucien le Moine, "Epernots" <i>Premier Cru</i>	2011	230
150121	Volnay, Henri Boillot, "Les Fremiets" <i>Premier Cru</i>	2015	350
150155	Corton, Thibault Liger-Belair, "Les Renardes" [GRAND CRU]	2015	650

### OTHER COUNTRIES

150037	Bernhard Huber, Spätburgunder <i>Malterdingen • Germany</i>	2017	130
142009	Folium, "Pinot Noir Reserve" <i>Marlborough • New Zealand</i>	2015	160
161013	Rodney Strong, "Russian River Valley" <i>Sonoma County • USA</i>	2016	135
166005	Bass Phillip, "Crown Prince" <i>Victoria • Australia</i>	2013	180

# Rosé

## FRANCE

180010	<b>Château de Trinquedel, Tavel 1,5L</b> <i>Rhône • France</i>	2018	200
120007	<b>Tiberio, Cerasuolo d'Abruzzo</b> <i>Abruzzo • Italy</i>	2017	98
120006	<b>Tenuta delle Terre Nere, Etna Rosato</b> <i>Sicilia • Italy</i>	2017	108

# Special Format

## CHAMPAGNE

101523	<b>Piper Heidsieck</b> 375ML	NV	65
101520	<b>Krug, "Grande Cuvée"</b> 375ML	NV	335
180008	<b>Charles Heidsieck</b> 1.5L	NV	335
101521	<b>Louis Roederer</b> 1.5L	NV	385
101526	<b>Louis Roederer, "Cristal"</b> 1.5L	NV	2,000
180006	<b>Ruinart, Blanc de Blancs</b> 1.5L	NV	485

## WHITE

130010	<b>Lis Neris, Pinot Grigios</b> 375ML <i>Friuli • Italy</i>	2018	85
112100	<b>Domaine Du Nozay</b> 375ML <i>Loire Valley • France</i>	2017	95

## RED

150014	<b>La Pousse d'or, "Clos Tavannes" Premire Cru</b> 375ML <i>Santenay • Burgundy</i>	2013	135
152018	<b>Château Léoville Las Cases, "Clos du Marquis"</b> 375ML <i>Saint Julien • Bordeaux</i>	2008	225
152022	<b>Antinori, Tignanello</b> 375ML <i>Chianti • Toscana</i>	2015	225
157008	<b>Gaja, "Sperss"</b> 375ML <i>Langhe • Piemonte</i>	2010	420
161003	<b>Opus One</b> 375ML <i>Napa Valley • USA</i>	2016	425
150151	<b>Jean Foillard, Beaujolais, Morgon, "Côte du Py"</b> 1.5L <i>Morgon • Beaujolais</i>	2016	330
157010	<b>Tenuta Cucco, Barolo, "Cerrati"</b> 1.5L <i>Langhe • Piemonte</i>	2014	315
152014	<b>Château Simard</b> 1.5L <i>Saint-Émilion • Bordeaux</i>	2005	345
181001	<b>Silver Oak, Cabernet Sauvignon</b> 1.5L <i>Alexander Valley • Sonoma County</i>	2012	585
155019	<b>Castello di Volpaia, Chianti Classico Riserva</b> 3L <i>Chianti Classico • Toscana</i>	2016	800

# Sake by the Carafe

STYLE • RICE • PREFECTURE • SMV

CARAFE (180ML) BTL (720ML/1.8L)

<p><b>Izumibashi, Yukidaruma "Konayuki Nigori"</b> UNFILTERED, SEASONAL SAKE · SERVE IN A WINE GLASS</p> <p><i>Junmai Ginjo • Yamada Nishiki • Kanagawa • +2</i> <i>Spirit of Winter in the Snowman (Yukidaruma). Slightly cloudy sake followed by refreshing acidity that helps to open up the palate.</i></p>	25	120 / -
<p><b>Wakabayashi, "Tsukiyoshino"</b></p> <p><i>Junmai Daiginjo • Miyami Nishiki • Nagano • +5</i> <i>Crystal clean, dry sake made by a female master brewer during winter using local rice. Great way to start a meal</i></p>	45	175 / -
<p><b>Fukuchiyo, "Nabeshima" 1.8L</b></p> <p><i>Tokubetsu Honjozo • Oyama Nishiki Saga • +5</i> <i>Sake made from slow, long fermenting process resulting fresh taste with velvety mouthfeel</i></p>	33	130 / 330
<p><b>Ryujin, "Oze no Yukidoke", Aiyama 1.8L</b></p> <p><i>Junmai Daiginjo • Aiyama &amp; Yamadanishiki • Gunma • +1</i> <i>Made from extremely soft &amp; feminine underground water from brewery, resulting ultimate balance between citrus &amp; floral sweetness.</i></p>	48	190 / 450
<p><b>Asahi, Dassai 23 1.8L</b></p> <p><i>Junmai Daiginjo • Yamada Nishiki • Yamaguchi • +3</i> <i>One of the world's most famous sakes. Made with a combination of traditional and modern methods, resulting in ultimate complexity and elegance</i></p>	50	320 / 500
<p><b>Goto, "Benten, Dewasansan", Genshu</b></p> <p><i>Junmai Daiginjo • Dewasansan • Yamagata • N/A</i> <i>Flagship sake made with local rice from Yamagata. Great balance between smooth textures, generous fruit and a mild structure</i></p>	43	170 / -
<p><b>Kokuryu, "Kuzuryu" 1.8L · SERVE WARM</b></p> <p><i>Junmai • Gohyaku Mangoku • Fukui • +4</i> <i>A sake that can be served warm, courtesy of a legendary sake brewer. An earthy, structured, savory sake with lots of flavors</i></p>	38	150 / 380
<p><b>Niizawa, "Hakurakusei" 1.8L</b></p> <p><i>Tokubetsu Junmai • Yamadanishiki • Miyagi • +3</i> <i>Pioneered the idea of "Food pairing Sake" that can intensify the flavours of the dishes. Rich, full sake that can pair with grilled dishes</i></p>	33	130 / 330



# Sparkling Sake

STYLE. • RICE. • PREFECTURE. • SMV

	BTL
<p><b>Hamakawa, Bijoufu, "Schwa!!" 500ML</b></p> <p><i>Ginjo (Sparkling) • Yamada Nishiki • Kōchi • +5</i>  <i>Entry level Sparkling Sake, followed by bit of fruit and refreshing acidity.</i></p>	<b>65</b>
<p><b>Hachinohe, "Mutsu Hassen 8000", Dry Sparkling, Brut Nature, 2019 750ML</b></p> <p><i>Daiginjo (Sparkling) • Gin Eboshi • Aomori • +0</i>  <i>Ultimate Sparkling Sake made with Champagne method, leaving clean but extreme floral, lingering fruit finish.</i></p>	<b>288</b>

## 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).*

	GLS (45ML)	BTL
<p>240010 <b>Komasa, Umeshu</b></p> <p><i>Shochu-based umeshu with rich, savory mandarin notes</i></p>	<b>15</b>	<b>115</b>
<p>240004 <b>Heiwa, Yuzushu, "Tsuru Ume"</b></p> <p><i>Refreshing Yuzushu made from one-year-old Junmai Sake and fresh Yuzu juice from Wakayama</i></p>	<b>15</b>	<b>115</b>
<p>240000 <b>Sawanotsuru, "KoshuJikomi"</b></p> <p><i>Rich, full umeshu made using plums from Wakayama.  Aged for three years and blended with sake brewed in the year 1999  Strawberry Sake</i></p>	<b>21</b>	<b>205</b>

# Sake by the Bottle

STYLE • RICE • PREFECTURE • SMV

## 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.

RICE • PREFECTURE • SMV

		BTL
220002	<b>Asahi, "Dassai 45"</b> <i>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>	135
220011	<b>Asahi, "Dassai 39"</b> <i>Yamada Nishiki • Yamaguchi • +3</i> <i>Taking it one step further to excellence, from Dassai 45 to 39.</i> <i>Maximizing the luscious, juicy, flavor with floral notes</i>	205
220010	<b>Asahi, "Dassai 23"</b> <i>Yamada Nishiki • Yamaguchi • +3</i> <i>One of the world's most famous sakes. Made with a combination of traditional and modern methods, resulting in ultimate complexity and elegance</i>	320
220009	<b>Asahi, "Dassai Beyond"</b> <i>Yamada Nishiki • Yamaguchi • N/A</i> <i>A masterpiece; the sake that surpasses all expectations and stays true to its name by being beyond comparison</i>	1,888
220106	<b>Goto, "Benten", Genshu</b> <i>Dewasansan • Yamagata • N/A</i> <i>Flagship sake made with local rice from Yamagata.</i> <i>Great balance between smooth textures, generous fruit and a mild structure</i>	160
220102	<b>Hakugakusen, "Tokusen"</b> <i>Ginnosato • Fukui • +4.5</i> <i>Clean but complex sake for savory dishes.</i> <i>Pure expression of local rice and mountain water created by organic farming.</i>	230
220103	<b>Hamakawa, "Bijoufu: Hina"</b> <i>Yamada Nishiki • Kochi • +4.5</i> <i>Humble but sophisticated craftsmanship meets the nature of Kochi.</i> <i>Smooth, round and long lingering finish calls for a pairing of rich meats</i>	180
220004	<b>Kobayashi, "Houou Biden: Gold Phoenix, Vintage 2018"</b> <i>Aiyama • Hokkaido • -1</i> <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</i>	340

220006	<b>Kobayashi, "Kitano-Nishiki"</b>	170
	<i>Junmai Daiginjo • Suisei • Hokkaido • -2</i> <i>"Bringing home the glory" sake. Smooth, rich sake that is best enjoyed with savory dishes</i>	
220104	<b>Niizawa, Junmai Super Daiginjo, "Zankyo; Super 7, Vintage 2019"</b>	1,350
	<i>Kura no Hana • Miyagi • o</i> <i>"Ultimate food sake". Pushing all limits and reaching the extreme level of "Vibrant (Zankyo)" balance. A feat only achieved by brewer, Niizawa</i>	
220003	<b>Nakano, "Chie Bijin - Black Label"</b>	225
	<i>Yamada Nishiki • Oita • N/A</i> <i>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	<b>Nanbu Bijin, "Aiyama"</b>	205
	<i>Aiyama • Iwate • -2</i> <i>The sake that represents the Iwate prefecture. Made with unique Aiyama rice to achieve lean, long and lingering sweetness</i>	
220005	<b>Omoya, "Yokoyama Goju Black"</b>	170
	<i>Yamada Nishiki • Iki • -2</i> <i>"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>	
200019	<b>Takagi, "Juyondai : Ryu no Otoshigo"</b>	1,688
	<i>Miyamanishiki &amp; Yamasake-4-Go (Mother), developed by Takagi Shuzo • Yamagata • N/A</i> <i>The white whale for many sake aficionados. Cult and rare sake offering ultimate balance of fruit, umami and structure.</i>	
220007	<b>Kiyosu, "Shouhou 39"</b>	290
	<i>Yamada Nishiki • Aichi • o</i> <i>"Silent Phoenix (Shouhou)". Fragrant and juicy sake that is perfect to drink on its own</i>	
220105	<b>Wakabayashi, "Tsukiyoshino"</b>	195
	<i>Miyama Nishiki • Nagano • +5</i> <i>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

200018	<b>Kokuryu, "Crystal Dragon"</b>	188
	<i>Yamada Nishiki • Fukui • +4</i> <i>Slow Fermented sake made with Brewer's own yeast, resulting clean and graceful aromas</i>	
220012	<b>Kokuryu, "Shizuku"</b>	395
	<i>Yamada Nishiki • Fukui • +5</i> <i>Emperor's sake made by carefully collecting each "drop of liquid (Shizuku)"</i>	

220001	<b>Kokuryu, "Ryu"</b>	325
	<i>Yamada Nishiki • Fukui • +4.5</i>	
	<i>The first, ambitious sake made using the French wine maturation technique.</i>	
	<i>Results in a generous, round body with the mouthfeel of tropical fruits</i>	
220008	<b>Tokun, "Kano"</b>	245
	<i>Yamada Nishiki • Chiba • +3</i>	
	<i>"Power (Kano)" sake made since the Edo era. Structured, masculine sake that can be paired with rich dishes</i>	

## 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	<b>Dan, Yamahai</b>	195
	<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>	
210005	<b>Nakano, "Chie Bijin: White Label"</b>	135
	<i>Yamada Nishiki • Oita • +1</i>	
	<i>Delicious, semi-dry sake that made with "award-winning" soft water</i>	
210004	<b>Niseko, "Green"</b>	140
	<i>Suisei • Hokkaido • 0</i>	
	<i>Pure, aromatic and clean sake made from the native rice of Hokkaido.</i>	
	<i>Great with sashimi or to drink as an aperitif</i>	
210006	<b>Kobayashi, "Houou Biden"</b>	160
	<i>Gohyakumangoku &amp; Yamada Nishiki • Hokkaido • +2</i>	
	<i>The heart of Hokkaido meets the artisan spirit of Tochigi brewers.</i>	
	<i>Gentle yet complex, followed by a subtle sweetness</i>	
200001	<b>Kokuryu, "Jungin"</b>	165
	<i>Gohyakumangoku • Fukui • +3</i>	
	<i>"Black dragon" from Fukui. A rich, complex and savory sake that perfectly complements the meal</i>	
210003	<b>Sawanotsuru, "Kobe 1717"</b>	170
	<i>Yamada Nishiki • Hyōgo • +1</i>	
	<i>Sake for the future of Kobe. Crunchy, dry sake made from "Hard-Rock-Water" from Nada</i>	
210008	<b>Yoshida, "Tedorigawa: Shukon"</b>	155
	<i>Gohyaku Mangoku &amp; Yamada Nishiki • Ishikawa • +2</i>	
	<i>"The Birth of Sake". Mild, gentle but floral sake made with unique Kanazawa yeast from their prefecture</i>	

## JUNMAI

general, the Junmai grade of sake showcases the unique rice used and savory flavor, since the sake 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
221000	<b>Shiraiwa, "IWA 5", Vintage 2019</b> <i>Yamadanishiki &amp; Gohyaku Mangoku &amp; Omachi • Tateyama • N/A</i> <i>Sake with touch of French elegance. Fulfilling 5 sensory experience on your palate, designed by Cave master of Dom Pérignon</i>	388
200013	<b>Nakano, "Chie Bijin - Red Label"</b> <i>Yamada Nishiki • Oita • +0</i> <i>Semi-dry sake made with "award-winning" soft water. Great balance between savoriness and sweetness</i>	125
200004	<b>Yoshida, "Tedorigawa: Silver Mountain", Yamahai</b> <i>Yamada Nishiki &amp; 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>	155
200015	<b>Kokuryu, "Kuzuryu"</b> <i>Gohyaku Mangoku • Fukui • +4</i> <i>A sake that can be served warm, courtesy of a legendary sake brewer. An earthy, structured, savory sake with lots of flavors</i>	150

## 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.

STYLE • RICE • PREFECTURE • SMV

		BTL
200000	<b>Heiwa, "KID", Karakuchi</b> <i>Yamada Nishiki • Wakayama • +6</i> <i>Crisp sake that filters through charcoal. Leaves a dry (Karakuchi), clean finish</i>	115
200010	<b>Ota, "Hanzo", Karakuchi</b> <i>Mie Local Rice • Iga • +4</i> <i>Named after the famous Ninja, "hanzo", from the Edo Era.</i> <i>Light, refreshing, and dry (Karakuchi) sake that is perfect to start a meal with</i>	120
200008	<b>Kobayashi, "Kitano-Roman"</b> <i>Suisei • Hokkaido • +9</i> <i>Gentle, soft but dry sake made from naturally-melted snow water</i>	115
200005	<b>Hamakawa, "Bijofu"</b> <i>Matsuyama Rice • Kochi • +5</i> <i>"Beautiful, strong and kind (Bijofu)". A sake made from soft water that results in a smooth, gentle flavor</i>	125
200009	<b>Fuji, "Ryusei Yoru no Teiou"</b> <i>Yamada &amp; 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	<b>Sawanotsuru, "Honkaku", Amakuchi</b> <i>Yamada Nishiki • Hyōgo • -12</i> <i>"Double flavor with concentration". Full, concentrated sweetness (Amakuchi) followed by savoriness.</i>	180

# Special Format

STYLE • RICE • PREFECTURE • SMV

		BTL
250000	<b>Ota, "Hanzo", Karakuchi</b> 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	<b>Kobayashi, "Kitano-Roman"</b> 300ML <i>Tokubetsu Junmai • Suisei • Hokkaido • +9</i> <i>Gentle, soft but dry sake made from naturally-melted snow water</i>	50
260006	<b>Asahi, "Dassai 45"</b> 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	<b>Asahi, "Dassai 39"</b> 1.8L <i>Junmai Daiginjo • Yamada Nishiki • Yamaguchi • +3</i> <i>Taking it one step further to excellence, from Dassai 45 to 39.</i> <i>Maximizing the luscious, juicy, flavor with floral notes</i>	395
260005	<b>Asahi, "Dassai 23"</b> 1.8L <i>Junmai Daiginjo • Yamada Nishiki • Yamaguchi • +3</i> <i>One of the world's most famous sakes. Made with a combination of traditional and modern methods, resulting in ultimate complexity and elegance</i>	500
260008	<b>Asahi, "Dassai Beyond"</b> 2.3L <i>Yamada Nishiki • Yamaguchi • N/A</i> <i>A masterpiece; the sake that surpasses all expectations and stays true to its name by being beyond comparison</i>	5,888
200017	<b>Kokuryu, "Jungin"</b> 1.8L <i>Gohyakumangoku • Fukui • +3</i> <i>"Black dragon" from Fukui. A rich, complex and savory sake that perfectly complements the meal</i>	380
260002	<b>Nagai, "Tanigawadake", Chokarakuchi</b> 1.8L <i>Junmai • Gohyakumangoku • Gunma • +8</i> <i>Dry, sharp sake made with hard water from Mount Tanigawa.</i> <i>Made as dry as possible for maximum umami flavor</i>	240
200007	<b>Sawanotsuru, "Jyosen", Karakuchi</b> 1.8L <i>Honjozo • Yamadanishiki • Hyogo • +4</i> <i>Dry (Karakuchi) sake made by the historic producer, Sawanotsuru. Can be enjoyed both warm or cold</i>	180
260007	<b>Saiya, "Yuki no Bosha", Hiden Yamahai</b> 1.8L <i>Junmai Ginjo • Yamada Nishiki &amp; Akita Sake Komachi • Akita • +1</i> <i>Creamy, complex sake made by the "post-traditional" Yamahai Method. An "all-rounder"</i>	330
260011	<b>Yoshida, "Tedorigawa Shukon"</b> 1.8L <i>Yamada Nishiki &amp; Gohyaku Mangoku • Ishikawa • +4</i> <i>"The Birth of Sake". Mild, gentle but floral sake made with unique Kanazawa yeast from their prefecture</i>	300

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

# 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 • PREFECTURE

GLS / BTL  
(45ML)

235002	<b>Shiratama, "No Tsuyu"</b>	13 / 135
	<p><i>Sweet Potato • Kagoshima</i>  <i>Earthy, herbal shochu that is a good example of sweet potato shochu.</i>  <i>Enjoy either neat, on the rocks, with soda, even warm or hot</i></p>	
235003	<b>Mitake, "Honkaku"</b>	16 / 170
	<p><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></p>	
235000	<b>Komaki, "Issho Bronze"</b>	14 / 150
	<p><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></p>	
235001	<b>Shiratama, "Genroin"</b>	14 / 145
	<p><i>Barley • Kagoshima</i>  <i>Made with gently-pressured barley. Smooth, round shochu that has the fragrance of whisky</i></p>	
235005	<b>Sengetsu</b>	14 / 150
	<p><i>Rice • Kumamoto</i>  <i>Standard shochu made with pure riverbed water from Kuma River.</i>  <i>Mild, subtle shochu that can be enjoyed on the rocks</i></p>	
235004	<b>Sengetsu, "Kawabe"</b>	15 / 170
	<p><i>Rice • Kumamoto</i>  <i>Made with water from Kawabe River; considered as the finest water of Japan.</i>  <i>Delicate, pure shochu best enjoyed neat</i></p>	
235006	<b>Sengetsu, "Mugon"</b>	31 / 350
	<p><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></p>	
235007	<b>Toyonaga, "Okokuma"</b>	21 / 225
	<p><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></p>	



# Gin

	45ML	BTL
JAPANESE GIN		
Roku	22	330
Nikka Coffey	23	350
Komasa	23	250
Sakurao, "Original"	23	250
Sakurao, "Limited Edition"	30	450
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
Del Maguey, Vida	18	288
Ocho, Blanco	14	150
Ocho, Reposado	19	205

# Japanese Whisky

## KOMA EXCLUSIVE WHISKY

*Komas' bespoke whisky is using a selection of custom coppered 1.2-liter casks, crafted in one of the finest Bodegas in Jerez, to enhance Japanese Whiskies with deep, rich, and bold single cask flavors. Due to the large surface to volume ratio, maturation can be achieved in very short time spans and, thus, we can offer a much larger breadth of complexity in flavours whilst creating signature styles.*

30ML 60ML

### HAKUSHU 12 YEARS PX CASK FINISH

108 215

*"Hakushu" is named after one of the most famous water areas in Japan, located at the foot of the Southern Japan Alps. The distinctive water allows for the distillation of a soft whisky with a vibrant, fresh taste with balanced minerality. The PX cask adds a silky texture with a lot of depth, dark fruit character, dark chocolate influence and a perfect balance of smoky sweetness intermingled with subtle minerality and salinity. It is what we at Koma call a "Whisky for Meditation"*

### HIBIKI 12 YEARS PORT CASK FINISH

118 235

*"Hibiki" was created in 1989 to celebrate Suntory's 90 year anniversary as a blend using whiskies from its main distilleries Yamazaki and Hakushu. The goal was to create the ultimate Japanese whisky based on the concept of harmony between man and nature, as derived from the philosophy of Japanese culinary tradition. It is now one of the most highly regarded Japanese whiskies in the world with its complex yet harmonious character. By using Port Wine casks, the final product is a rich bouquet of red fruits with hints of smoky strawberry tarts.*

*\*Full bottle orders are subject to availability.*

## NIKKA

GLS BTL

Coffey Malt

30 450

From The Barrell

19 205

Single Malt, Miyagiko, 10 Years

39 585

Single Malt, Yoichi, "Apple Brandy Wood Finish"

42 630

The Nikka, "Tailored"

35 525

Taketsuru, Pure Malt

22 330

Taketsuru, 17 Years

55 825

Taketsuru, 21 Years

85 1275

## HAKUSHU

Distiller's Reserve

33 495

12 Years

58 870

## HIBIKI

Harmony

28 420

17 Years

160 2,400

## YAMAZAKI

Distiller's Reserve

33 495

12 Years

58 870

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

# Whisky from Scotland

	GLS	BTL
<b>BLENDED</b>		
Chivas 12 Years	20	300
Chivas 18 Years	35	525
Compass Box, "Hedonism Felicitas"	45	675
Johnnie Walker, "Black Label"	20	300
Johnnie Walker, "Blue Label"	55	825
<b>SINGLE MALT</b>		
<i>Speyside</i>		
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
<i>Highland</i>		
Glenmorangie, The Original	24	360
Glenmorangie, Nectar D'Or	26	390
<i>Islay &amp; Island</i>		
Kilchoman, 10 Years	42	630
Laphroaig, 10 Years	22	330
Lagavulin, 16 Years	30	450
Talisker, 10 Years	22	330
Talisker, 18 Years	53	795
Teeling, 18 Years, "Renaissance"	43	645

## 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"	24	350
Foursquare, 12 Years, Vintage 2008	32	475
Kirk & Sweeney, 10 Years	26	416
Providence, First Drop Single Rum	22	330
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

# 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