



## BEVERAGE MENU

# HOUSE SAKE BY CARAFE

360ml

**Kikumasamune, Kobe (Hot)** **36**  
**Honjyozo**

Authentically dry Honjozo Sake boasts a refreshing, rich taste that is free of impurities and a clean, crisp finish.

**Ozeki, Kobe (Cold)** **36**  
**Futsu-shu**

It’s clean, crisp finish allows it to go well with any Japanese dish. The sake has been in the market for over 30 years and is considered one of the most widely known sake in Singapore.

# BEER

**Sapporo Bottle** **9**

<b>Draught</b>	<b>Half Pint</b>	<b>Full Pint</b>
<b>Tiger</b>	<b>11</b>	<b>13</b>
<b>Kirin</b>		<b>14</b>

# WINE BY GLASS

	<b>Glass</b>	<b>Bottle</b>
<b>Sparkling Wine</b> Botter Prosecco DOC Glera, Italy	<b>15</b>	<b>74</b>
Bauget-Jouette Champagne Brut “Carte Blanche”	<b>24</b>	<b>118</b>
<b>Red</b> Doppio Passo Primitivo Rosso 2023, Italy	<b>16</b>	<b>68</b>
Arlequin Merchant Of Venice Shiraz 2021, Australia	<b>17</b>	<b>69</b>
Les Eclats De Branas Grand Poujeau Moulis-En Médoc, 2016, France	<b>21</b>	<b>88</b>
<b>White</b> Tenuta Maccan Pinot Grigio 2023, Italy	<b>15</b>	<b>65</b>
Tai Tira Marlborough Sauvignon Blanc 2024 New Zealand, Marlborough	<b>18</b>	<b>78</b>
Chardonnay, L&C Poitout Chablis 2022 France	<b>20</b>	<b>88</b>
<b>Sweet</b> Passito Di Pantelleria 2023, Italy	<b>18</b>	<b>88</b>

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## SMALL SAKE

<b>Shiboritate 300ml, Hyogo</b>	<b>48</b>
<b>Junmai Daiginjo</b>	
This sake is brewed only during the winter months under careful supervision, featuring the exquisite harmony of a dry and crisp aftertaste.	
<b>Ozeki 300ml, Hyogo</b>	<b>48</b>
<b>Junmai Daiginjo</b>	
This sake carries a sophisticated flavor with a fruity yet floral aroma and subtle sweetness.	
<b>Kikusui 300ml, Nigata</b>	<b>25</b>
<b>Sparkling Yuzu</b>	
Light, refreshing citrus sparkling sake. Excellent aperitif.	

## COCKTAIL

<b>High Ball</b>	<b>10</b>
Shochu, Lime, Soda Water	<b>WP</b>
Whisky of your choice	
<b>Domo Sour</b>	<b>16</b>
Whisky, Bitters, Yuzu	
<b>Sky meets the Ocean</b>	<b>18</b>
Bombay Sapphire, Blue Curacao, Lime, Orange Liqueur	
<b>Sangoku Margarita</b>	<b>15</b>
Tequila, Orange Liqueur, Lime Juice	
<b>Lady in Pink</b>	<b>18</b>
Pink Gin, Vermouth, Aperol, Ohba Leaf	
<b>Midnight Coffee</b>	<b>15</b>
Vodka, Espresso, Coffee Liquor	
<b>Mount Fuji</b>	<b>16</b>
Potato Shochu, Midori, Apple Sour	

## UMESHU

	60ml	Bottle
<b>Ohshukubai Gokujou</b>	<b>16</b>	<b>114</b>
<b>Brandy Plum Wine</b>		
Ohshukubai Gokujou is a umeshu which you can enjoy a deep aroma and lingering sweetness. It is made using brandy, and hand-picked plums from Nara Prefecture. Enjoy it on the rocks or mixed with soda.		
<b>Ozeki Momo</b>	<b>12</b>	<b>98</b>
<b>Peach Plum Wine</b>		
Masterpiece of fruity peach and ume liquor, this plum wine uses the juice of the king of peach- Hakuou Momo and the highest quality of Ume – Nanko-Bai.		

## PREMIUM SAKE

### **Tamano Hikari Iwai, Kyoto** **158**

#### **Junmai Ginjyo**

Brewed using only the special Iwai sake rice from Kyoto. It has a good balance of sweetness and flavour, with a subtle, elegant fragrance. Best enjoyed with Japanese cuisine.

### **Hyakumoku Alt.3, Hyogo** **168**

#### **Junmai Daiginjo**

Premium sake made from Yamada Nishiki rice from Hyogo's top terroir, crafted by a 350-year-old brewery. It features a balanced flavor of sweetness, bitterness, freshness, and smoothness, making it a great match for white fish butter meuniere and other light dishes.

### **Kotsuzumi Rojoh Hana Ari Aoi, Hyogo** **308**

#### **Junmai Daiginjo**

This award-winning sake produces a refreshing and sophisticated sweetness, goes well with sushi and sashimi.

### **Dassai 39, Yamaguchi** **159**

#### **Junmai Daiginjo**

A sake with a more subtle aroma, stronger acidity, and creamy texture, it takes some of the greatest characteristics from the Dassai 45 and 23 and mixes them. The bouquet is created by the delicious melon note, which disappears into a clean finish.

### **Homare Black Label, Fukushima** **193**

#### **Junmai Daiginjo**

Dry and fruity sake with elegant sweetness and rich fullness. Homare Sake Brewery has won 13 gold medals at Japanese sake competitions, with the Junmai Daiginjo clinching the Champion sake prize at the prestigious International Wine Challenge 2015.

## REGIONAL SAKE

	360ml	Bottle
<b>Keigetsu Extra Dry 60, Tochigi</b> <b>45</b>	<b>78</b>	
<b>Tokubetsu Junmai</b>		
One of Tosa's old style Kochi sake, a very dry type that pairs well with sashimi. It has a characteristic Junmai presence on the nose and palate; its dry nature opens a slight alcohol sweetness to come through in the crisp, rice rich, mouthfeel. The clear, clean taste makes this a very food friendly Sake that can also be enjoyed on its own.		
<b>Kan Nihonkai, Shimane</b> <b>48</b>	<b>88</b>	
<b>Junmai Genshu Cho-Karakuchi</b>		
A very dry sake with a crisp aftertaste. For this sake, you can enjoy the full-bodied flavor of raw sake and the rich umami of rice, brewed at low temperatures using		
<b>Kikumasamune Koujyo, Hyogo</b> <b>52</b>	<b>104</b>	
<b>Junmai Koujyo</b>		
A harmonious balance of crisp brewing quality with a rich fragrance and a deep resonating flavor called “oshi-aji” which is distinctive to the Kimoto method.		

<b>Wakabotan Hinohikari, Oita</b>	<b>56</b>	<b>108</b>
<b>Junmai Ginjo</b>		

This sake is undiluted and unfiltered, both choices made in order to preserve the freshest flavor possible. It is brewed from Hinohikari rice, which is actually table rice grown locally in the city of Usa in Oita prefecture. The resulting sake takes on a soft sweetness that is met with a balancing acidity. This fresh flavor won this sake gold at Fine Sake Awards four years in a row.

<b>Kikusui, Nigata</b>	<b>46</b>	<b>90</b>
<b>Junmai Ginjo</b>		

A light and comfortably dry premium Sake with the aroma of fresh cantaloupe and banana followed by medium body with refreshing Mandarin orange like overtones.

<b>Sanzen Omachi, Okayama</b>	<b>68</b>	<b>132</b>
<b>Junmai Daiginjo</b>		

Aromatic notes of grapefruits, mandarin orange and pomelo, well textured with a bite on the palate.

<b>Sawanoi, Tokyo Kurabito</b>	<b>48</b>	<b>88</b>
<b>Junmai Ginjo</b>		

Dry sake with light aroma that produces a soft texture followed by a sharp dry finish when savoured yet well rounded on the palate.

<b>Kotsuzumi Rojoh-Hana-Ari Tohka, Hyogo</b>	<b>138</b>
<b>Junmai Daiginjo</b>	

Gold-medal, award-winning sake brewed using sake rice from Hyogo Kita-nishiki. Mellow on the palate and light on the nose. It best complements vegetables, meat, and fish dishes, highlighting the food's flavours.

<b>Wakabotan Yamada-Nishiki, Oita</b>	<b>118</b>
<b>Junmai Ginjo</b>	

Award winning quality, made with the finest Yamada-Nishiki rice polished to 50%, this sake has a fruity and gentle aroma, paired with a gentle sweetness and rice umami to finish. This sake won the Grand Prix prize in the Ginjo category of the U.S. National Sake.

<b>Born Gold, Hyogo</b>	<b>128</b>
<b>Junmai Daiginjo</b>	

“Gold” has an elegant nose, comprised of flavors including green apple, plum skin and aromas of peaches. An outstanding sake with smooth and even layers of fruit tones.

<b>Dassai 45, Yamaguchi</b>	<b>108</b>
<b>Junmai Daiginjo</b>	

Smooth drink without the rough rice taste. Highly complex taste with light, fruity aroma.

# CHAMPAGNE BOTTLE

<b>Champagne</b> Bauget-Jouette Champagne Brut "Carte Blanche" Chard.60% P.Meunier30% PN10%	NV	<b>118</b>
Bauget-Jouette Cuvee Jouette Extra-Brut Chard.60% P.Meunier30% PN10%	2015	<b>168</b>
Billecart-Salmon Blanc De Blanc Cuvee Louis, Chardonnay	2012	<b>430</b>
Billecart-Salmon Brut Rose Cuvée Elisabeth Salmon, Pinot Noir 55%, Chardonnay 45%	2012	<b>538</b>
Billecart-Salmon Brut Cuvee Nicolas Francois Pinot Noir 60%, Chardonnay 40%	2008	<b>430</b>
Billecart-Salmon Clos St. Hilaire Pinot Noir	2005	<b>1008</b>

# WHITE WINE

<b>FRANCE</b> L&C POITOUT Chablis, Chardonnay	2022	<b>88</b>
Denis Race Aop Chablis 1er Cru Montmains Chardonnay	2022	<b>138</b>
Chateau De Sancerre 100% Sauvignon blanc	2023	<b>130</b>
Domaine Bertagna Vougeot Blanc Village, Chardonnay	2022	<b>255</b>
Domaine Bernard Millot Meursault Les Clous Blanc	2022	<b>235</b>
Domaine Bernard Millot Meursault 1er Cru " Les Gouttes D'or " Blanc, Chardonnay	2020	<b>298</b>
Domaine Bernard Millot Meursault 1er Cru " Les Perrieres " Blanc, Chardonnay	2021	<b>288</b>
Domaine Bernard Millot Meursault 1er Cru " Les Gouttes D'or " Blanc, Chardonnay	2022	<b>288</b>

<b>ITALY</b>	2023	<b>88</b>
Vette Di San Leonardo 100% Sauvignon Blanc		
	2024	<b>78</b>
Reguta Di Anselmi Giuseppe E Luigi Sauvignon Blanc		
	2023	<b>65</b>
Tenuta Maccan Pinot Grigio		
<b>NEW ZEALAND</b>		
Tai Tira Marlborough Sauvignon Blanc	2024	<b>78</b>
<b>AUSTRALIA</b>		
Giant Steps Yarra Chardonnay	2023	<b>130</b>

## RED WINE

<b>FRANCE</b>		
Domaine Rene Lequin-Colin Bourgogne Pinot Noir	2022	<b>120</b>
La Cadette Bourgogne Rouge Pinot Noir	2023	<b>130</b>
Chateau La Mission, Lalande-De-Pomerol Merlot 80%, Cabernet Franc 20%	2019	<b>138</b>
Domaine Villa Hugo Et Pauline - Crozes Hermitage 100% Syrah	2022	<b>138</b>
Chateau Plince Pomerol 72% Merlot- 23% Cab. Franc 5% Cab. Sauvignon	2022	<b>190</b>
Domaine Bertagna Vougeot 1er Cru Les Cras (Rouge), Vougeot Premier Cru contrôlée Pinot Noir	2016	<b>428</b>
Chateau Pontet-Canet Pauillac Pauillac Cab Sauv 65%, Merlot 30%, Cab.Franc 4%, Petit V 1%	2014	<b>390</b>
Domaine Armelle & Bernard Rion Nuits St Georges 1er Cru Les Damodes Pinot Noir	2018	<b>225</b>
<b>ITALY</b>		
Il Marroneto Brunello Di Montalcino Sangiovese	2019	<b>300</b>
Produttori Del Barbaresco Nebbiolo	2019	<b>168</b>
Reguta Di Anselmi Giuseppe E Luigi Cabernet Sauvignon	2023	<b>75</b>

Doppio Passo Primitivo Rosso Primitivo	2023	<b>68</b>
Giacosa Fratelli Barolo Scarrone Vigna Mandorlo Riserva Nebbiolo	2013	<b>190</b>
Montresor Amarone Della Valpolicella Corvina, Rondinella, Molinara, Corvinone	2021	<b>145</b>
Giacosa Fratelli Barolo Scarrone Vigna Mandorlo “Canvere” Nebbiolo	2011	<b>150</b>
Vignamaggio Terre Di Prenzano Chianti Classico Sangiovese	2020	<b>95</b>
Zyme Kairos Rosso Veneto IGP 15 grape varieties, 4 whites and 11 reds	2020	<b>268</b>
Tenuta Di Collosorbo Brunello Di Montalcino Sangiovese	2019	<b>155</b>
Tenuta San Guido Sassicaia Bolgheri DOC Bolgheri Sassicaia Cabernet Sauvignon, Cabernet Franc	2021	<b>800</b>
Tenuta Di Biserno Il Pino Toscana IGT Cabernet Sauvignon, Cabernet Franc, Merlot & Petit V.	2022	<b>175</b>
Tenuta Argentiera Bolgheri Superiore Merlot 50% Cabernet Sauvignon 44% Cab. Franc 6%	2022	<b>300</b>
Antinori Tignanello Sangiovese Cabernet Sauvignon, Cabernet Franc	2020	<b>450</b>
<b>ARGENTINA</b>		
Un Mundo Chiquito Mendoza Malbec	2022	<b>98</b>
<b>AUSTRALIA</b>		
Arlequin Merchant Of Venice Shiraz	2021	<b>69</b>
Giant Steps Yarra Valley Pinot Noir	2023	<b>130</b>

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## SPIRITS

<b>JAPANESE WHISKY</b>	45ml	Bottle
The Chita	<b>16</b>	<b>190</b>
Koh-Kun	<b>16</b>	<b>160</b>
Hibiki Harmony	<b>24</b>	<b>370</b>
Yamazaki 12	<b>48</b>	<b>498</b>
Hakushu 12	<b>48</b>	<b>538</b>

### SHOCHU

Ichiko Barley	<b>16</b>	<b>148</b>
Ichiko Kogane Sweet Potato	<b>16</b>	<b>148</b>

### VODKA

Haku	<b>14</b>	<b>150</b>
Reyka	<b>18</b>	<b>180</b>
Grey Goose	<b>16</b>	<b>168</b>

### GIN

Bombay Sapphire	<b>16</b>	<b>135</b>
Roku	<b>18</b>	<b>160</b>
Hendrick's	<b>18</b>	<b>180</b>

### RUM

Bacardi 8	<b>20</b>	<b>130</b>
Mount Gay XO	<b>20</b>	<b>200</b>

### BOURBON

Marker's Mark	<b>18</b>	<b>218</b>
Jimbeam White	<b>18</b>	<b>148</b>

### COGNAC

Remy Martin VSOP	<b>18</b>	<b>220</b>
Hennessy XO	<b>60</b>	<b>750</b>

### SCOTCH BLENDED WHISKY

Chivas 12	<b>18</b>	<b>160</b>
Monkey Shoulder	<b>18</b>	<b>168</b>
JW Black Label	<b>16</b>	<b>150</b>

### SINGLE MALT WHISKY

Balvenie 14 Caribbean Cask	<b>24</b>	<b>375</b>
Glenfiddich 18	<b>20</b>	<b>268</b>

## NON-ALCOHOLIC

### COFFEE 6

Espresso (Single/Double)

Americano

Latte

Cappuccino

### MATCHA LATTE 8

### TEARDROP 6

Tropical Sky

Sweet Peach

Chamomile

Lemongrass & Ginger

Peppermint

English Breakfast



### JAPANESE TEA 4

Genmai Cha / Sen Cha

### SOFT DRINKS 8



Coke  / Coke Light  /

Coke Zero  / Sprite  /

Ginger Ale  / Tonic Water 

Soda Water 

### JUICES 6

Apple  / Orange 

### MINERAL WATER 12

Aqua Panna 750ml

San Pellegrino 750ml

### BELU WATER 4



Nutri-Grade mark is based on preparation  
At 120% sugar (before addition of ice)

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