

LUNCH MENU



ランチメニュー

LUNCH SET

ランチ御膳



蕎麦寿司御膳

寿司3貫、天婦羅、冷蕎麦、小鉢3種、サラダ、
茶碗蒸し、みそ汁

Soba Sushi Set

Sushi 3pcs, Tempura, Cold Soba Noodle, 3 Side Dishes,
Salad, Chawanmushi, Miso Soup

\$ 42.00



鰻丼御膳

鰻丼、刺身、小鉢3種、サラダ、茶碗蒸し、みそ汁

Unadon Set

Unadon, Sashimi, 3 Side Dishes, Salad,
Chawanmushi, Miso Soup

\$ 42.00



焼き魚御膳

鯖西京焼き、刺身、小鉢3種、サラダ、茶碗蒸し、ご飯、みそ汁

Grilled Fish Set

Grilled Spanish Mackerel, Sashimi, 3 Side Dishes,
Salad, Chawanmushi, Rice, Miso Soup

\$ 42.00



天丼御膳

天丼、刺身、小鉢3種、サラダ、茶碗蒸し、みそ汁

Tendon Set

Tendon, Sashimi, 3 Side Dishes, Salad,
Chawanmushi, Miso Soup

\$ 42.00



天婦羅御膳

天婦羅、刺身、小鉢3種、サラダ、茶碗蒸し、ご飯、みそ汁

Tempura Set

Tempura, Sashimi, 3 Side Dishes, Salad,
Chawanmushi, Rice, Miso Soup

\$ 42.00



白豚小鍋御膳

豚すき小鍋、刺身、小鉢3種、サラダ、茶碗蒸し、ご飯、みそ汁

White Pork Mini Pot Set

Pork-Suki Mini Pot, Sashimi, 3 Side Dishes, Salad,
Chawanmushi, Rice, Miso Soup

\$ 42.00



寿司御膳

寿司7貫、天ぷら、小鉢3種、サラダ、茶碗蒸し、みそ汁

Sushi Set

Sushi 7pcs, Tempura, 3 Side Dishes, Salad,
Chawanmushi, Miso Soup

\$ 48.00



刺身御膳

刺身、天婦羅、小鉢3種、サラダ、茶碗蒸し、ご飯、みそ汁

Sashimi Set

Sashimi, Tempura, 3 Side Dishes, Salad,
Chawanmushi, Rice, Miso Soup

\$ 48.00



海鮮ちらし御膳

海鮮ちらし、天婦羅、小鉢3種、サラダ、茶碗蒸し、みそ汁

Seafood Chirashi Set

Seafood Chirashi, Tempura, 3 Side Dishes,
Salad, Chawanmushi, Miso Soup

\$ 48.00

お子様セット

KIDS SET



お子様御膳

寿司3貫、ミニうどん、鶏から揚げ、海老天婦羅、焼き魚、茶碗蒸し、小鉢、玉子焼き、デザート

Kids Lunch Set

Sushi 3pcs, Mini Udon Noodle, Fried Chicken, Prawn Tempura, Grilled Fish, Chawanmushi, Side Dish, Egg Roll, Dessert

\$ 20.00

海老天婦羅セット (ご飯またはうどん/デザート付き)

Prawn Tempura Set (Rice or Udon Noodle / Come with Dessert)

\$ 15.00

鶏から揚げセット (ご飯またはうどん/デザート付き)

Fried Chicken (Rice or Udon Noodle / Come with Dessert)

\$ 15.00

お子様セットは10歳以下のお子様に限ります。
The Kids' Meal is available for children 10 years of age and under.

ランチデザート

DESSERT

ジェラート

抹茶・ほうじ茶・豆乳

Gelato

Matcha, Hojicha, Soya Milk

\$ 2.00

DINNER MENU



ディナーメニュー

SUSHI SET

寿司御膳



寿司・重ねカツ御膳
Sushi & Layered Pork Cutlet Set
\$ 58.00



寿司・天婦羅御膳
Sushi & Tempura Set
\$ 58.00



寿司・鰻御膳
Sushi & Unagi Set
\$ 58.00



寿司・鯖西京焼き御膳
Sushi & Grilled Spanish Mackerel Set
\$ 62.00



寿司・和牛小鍋御膳
Sushi & Wagyu Beef Mini Pot Set
\$ 78.00

寿司御膳はミニ前菜、サラダ、茶碗蒸し、寿司5貫、味噌汁が付きます。
The Sushi Set is served with Sushi 5pcs, Small Appetizer, Salad, Chawanmushi and Miso Soup.

SASHIMI SET

刺身御膳



刺身・重ねカツ御膳

Sashimi & Layered Pork Cutlet Set

\$ 58.00



刺身・天婦羅御膳

Sashimi & Tempura Set

\$ 52.00



刺身・鯖西京焼き御膳

Sashimi & Grilled Spanish Mackerel Set

\$ 62.00



刺身・鰻蒲焼き御膳

Sashimi & Grilled Eel Set

\$ 58.00



刺身・和牛小鍋御膳

Sashimi & Wagyu Beef Mini Pot Set

\$ 78.00

刺身御膳はミニ前菜、サラダ、茶碗蒸し、じゃご飯、味噌汁が付きます。

The Sashimi Set is served with Small Appetizer, Salad, Chawanmushi, Jako-Rice (Whitebait Rice) and Miso Soup.

A LA CARTE

一品料理

STARTERS

丹波の黒枝豆 Black Edamame from Tamba	\$ 8.00
もずく酢 Mozuku Seaweed in Vinegar	\$ 8.00
長崎県産 鱈南蛮漬け Nanban Zuke, Marinated Fried Horse Mackerel	\$ 8.00
梅なんこつ Ume Nankotsu, Shark Cartilage with Plum Sauce	\$ 8.00
刻みワカメ奴 Tofu Topped with Shredded Wakame Seaweed	\$ 8.00
エイヒレ Eihire - Dried Stingray Fin	\$ 12.00
炙り明太子 Torched Mentaiko	\$ 12.00
つぶ貝山葵 Whelk with Wasabi	\$ 12.00
いぶりがっこチーズ Smoked Pickled Radish with Cream Cheese	\$ 15.00
たたみいわし Tatami Iwashi, Dried Sardine Crisps	\$ 15.00
だし巻き玉子 Rolled Egg with Dashi Broth	\$ 15.00

野菜蒸籠蒸し	
Steamed Vegetables - Seiro Mushi	\$ 15.00
茶碗蒸し	
Chawanmushi	\$ 15.00
からすみ大根	
Karasumi Daikon, Radish with Salt-dried Mullet Roe	\$ 15.00
赤なまこ酢	
Namako-Su, Vinegared Sea Cucumber	\$ 18.00
鮪生ハム	
Tuna Prosciutto	\$ 24.00

サラダ
SALAD

たたみ鰯と海藻の大根サラダ	
Radish Salad with Tatami Iwashi & Seaweed	\$ 18.00
焼き海老、アボカドとクリームチーズサラダ	
Cream Cheese Salad with Grilled Prawn & Avocado	\$ 20.00

お造り
SASHIMI

お造り盛り合わせ (1人前) Assorted Sashimi (For 1 Person)	\$ 58.00
お造り盛り合わせ (2~3人前) Assorted Sashimi (For 2-3 People)	\$138.00

焼き魚
GRILLED FISH

スルメイカー一夜干し Semi-Dried Surume Squid	\$ 16.00
ホッケ醤油干し Grilled Soy-Marinated Hokke (Atka Mackerel)	\$ 18.00
活カンパチカマ焼き Grilled Kanpachi Collar	\$ 24.00
焼き鮭とイクラ Grilled Salmon & Ikura	\$ 24.00
銀鱈西京焼き Grilled Black Cod Marinated in Saikyo Miso	\$ 28.00
鰻蒲焼き Grilled Eel	一尾 Whole \$ 56.00 半尾 Half \$ 28.00
鰻白焼き Grilled Eel Salt-Seasoned, Shira-Yaki	一尾 Whole \$ 56.00 半尾 Half \$ 28.00

天婦羅
TEMPURA

明太子大葉天婦羅 Mentaiko & Shiso Tempura	\$ 15.00
日本野菜天婦羅 Japanese Vegetables Tempura	\$ 16.00
海老天婦羅 Prawn Tempura	\$ 24.00
天婦羅盛り合わせ Assorted Tempura	\$ 38.00

揚げ物
FRIED

目光唐揚げ（3個） Fried Mehikari Fish, Deep-Sea Smelt (3pcs)	\$ 13.00
厚揚げ Atsuage, Thick Fried Tofu	\$ 15.00
鶏から揚げ Tori Karaage, Fried Chicken	\$ 15.00
揚げ出し豆腐 Agedashi-Tofu, Fried Tofu in Broth	\$ 15.00
播磨灘カキフライ（3個） Fried Oyster (3pcs)	\$ 16.00
鶏一枚揚げ、ポン酢添え Fried Chicken Thigh with Ponzu Sauce	\$ 18.00
白豚重ねカツ Layered White Pork Cutlet	\$ 20.00

肉料理
MEAT

鶏塩胡椒焼き、柚子胡椒添え Grilled Chicken with Salt & Pepper, Yuzu Kosho	\$ 18.00
鴨胸肉のグリル、青唐辛子味噌添え Grilled Duck Breast with Green Chili Miso	\$ 20.00
豪和牛ヒレステーキ AUS Wagyu Beef Tenderloin Steak 160g	\$ 58.00
和牛ヒレステーキ Wagyu Beef Tenderloin Steak 160g	\$ 88.00

鍋
HOT POT

鶏と厚揚げの野菜鍋 Chicken and Fried Tofu Hot Pot with Vegetables	\$ 34.00
カンパチしゃぶしゃぶ Kanpachi Shabu-Shabu	\$ 42.00
豚しゃぶしゃぶ Pork Shabu-Shabu	\$ 48.00
和牛すきしゃぶ Wagyu Beef Suki-Shabu	\$ 58.00

寿司
SUSHI

上寿司 (1 人前) Special Sushi (For 1 Person)	\$ 58.00
特上寿司 (1 人前) Deluxe Sushi (For 1 Person)	\$ 88.00
特上寿司 (2 ~ 3 人前) Deluxe Sushi (For 2-3 People)	\$168.00

寿司单品
SUSHI A LA CARTE

本鮪 大トロ Tuna Otoro	\$ 15.00
本鮪 中トロ Tuna, Chutoro	\$ 9.00
本鮪 赤身 Tuna Akami, Lean Red Meat	\$ 6.00
平目 Hirame, Flounder	\$ 8.00
勘八 Kanpachi, Amberjack	\$ 6.00
真鯛 Madai, Sea Bream	\$ 6.00
サーモン Salmon	\$ 6.00
帆立 Hotate, Scallop	\$ 6.00
イクラ Ikura, Salmon Roe	\$ 6.00
雲丹 Uni, Sea Urchin	\$ 18.00

巻き寿司
SUSHI ROLLS

本鮪 ネギトロ巻き Negitoro-Maki	\$ 30.00
本鮪 鉄火巻き Tekka Maki, Tuna Roll	\$ 15.00
いぶりがっこ巻き Iburigakko Maki, Smoked Pickled Radish Roll	\$ 9.00
かっぱ巻き Kappa Maki, Cucumber Roll	\$ 9.00
玉子巻き Tamago Maki, Egg Roll	\$ 9.00

ちらし寿司
CHIRASHI SUSHI

味噌汁付き | Serve with Miso Soup

海鮮ちらし Seafood Chirashi	\$ 48.00
鮪蟹いくら丼 Tuna, Crab, Ikura Don	\$ 48.00
本鮪鉄火丼 Tekka Don, Tuna Don	\$ 38.00
サーモン親子ちらし Salmon & Ikura Chirashi	\$ 38.00
サーモンちらし Salmon Chirashi	\$ 38.00

半井

HALF DON

味噌汁付き | Serve with Miso Soup

和牛焼肉半井	
Wagyu Beef Yakiniku Half Don	\$ 45.00
国産豚焼肉半井	
Japanese Pork Yakiniku Half Don	\$ 15.00
半鰻井	
Half Unadon	\$ 28.00
半天婦羅井	
Half Tempura Don	\$ 18.00

麵

NOODLES

温・冷 | Hot / Cold

越前蕎麦	
Echizen Soba Noodle	\$ 18.00
素麵	
Somen Noodle	\$ 18.00
稲庭うどん	
Inaniwa Udon Noodle	\$ 15.00

お食事

RICE

味噌汁付き | Serve with Miso Soup

ご飯 と梅干し / 昆布 / 明太子	
Rice & Plum / Konbu Seaweed / Mentaiko	\$ 8.00
ご飯 といくら	
Rice & Ikura	\$ 12.00
焼きおにぎり	
Grilled Rice Ball	\$ 10.00
蟹玉子土鍋雑炊 (2人前)	
Crab & Egg Porridge in Cray Pot (For 2 People)	\$ 24.00

お子様セット

KIDS SET



お子様御膳

寿司3貫、ミニうどん、鶏から揚げ、海老天婦羅、焼き魚、
茶碗蒸し、小鉢、玉子焼き、デザート

Kids Dinner Set

Sushi 3pcs, Mini Udon Noodle, Fried Chicken, Prawn Tempura,
Grilled Fish, Chawanmushi, Side Dish, Egg Roll, Dessert

\$ 20.00

海老天婦羅セット (ご飯またはうどん/デザート付き)

Prawn Tempura Set (Rice or Udon Noodle / Come with Dessert)

\$ 15.00

鶏から揚げセット (ご飯またはうどん/デザート付き)

Fried Chicken Set (Rice or Udon Noodle / Come with Dessert)

\$ 15.00

お子様セットは10歳以下のお子様に限ります。

The Kids' Meal is available for children 10 years of age and under.

デザート

DESSERT

ジェラート (抹茶・ほうじ茶・豆乳)

Gelato (Matcha, Hojicha, Soy Milk)

\$ 6.00

水羊羹

Mizu-Yokan (Sweet Red Bean Jelly)

\$ 6.00

柚子ゼリー

Yuzu Jelly

\$ 6.00

わらび餅

Warabi Mochi

\$ 6.00

ジェラートあんみつ (抹茶・ほうじ茶・豆乳)

Gelato Anmitsu (Matcha, Hojicha, Soy Milk)

\$ 18.00

DRINKS

お飲み物

Beer

キリン一番搾り (生)

Kirin Ichiban Shibori

250ml \$ 9.00

500ml \$ 16.00

カールスバーグ

ノンアルコールビール (缶)

Carlsberg Alcohol Free Beer (Can)

300ml \$ 7.50

Highball

サントリーウィスキー角瓶

Suntory Whisky Kaku

Mug \$ 14.00

Mega \$ 16.00

白州 (Non-Aged)

Hakushu Distiller's Reserve

Glass \$ 16.00

Umeshu / Yuzushu

無添加上等梅酒

Additive-Free Premium Umeshu

Glass \$ 10.00

Bottle \$ 85.00

完熟柚子檸檬

Yuzu Lemon

Glass \$ 7.00

Bottle \$ 56.00

Soft Drinks

ウーロン茶

Oolong Tea

緑茶 (温・冷)

Green Tea (Hot/Cold)

コーラ

Coca Cola

コーラライト

Coca Cola Light

スプライト

Sprite

オレンジジュース

Orange Juice

リンゴジュース

Apple Juice

\$ 3.50

Sun Pellegrino Sparkling Water \$ 7.00

Corkage Fee

Sake, Wine

\$ 20.00 / Bottle

Whisky, Shochu

\$ 30.00 / Bottle

Any Alcoholic Beverages

300ml \$ 10.00 / Bottle

1800ml \$ 50.00 / Bottle

店内で同等サイズのアлкоールをご注文いただきますと
持込料が無料になります。

Buy one bottle, get free corkage.

SHOCHU

焼酎

明るい農村 Akarui Noson

Akarui Nounon, from Kagoshima's smallest distillery, embodies "Bright Farming Village" with its rich sweet potato flavor and delightful aroma, beloved by connoisseurs - proof that quality shochu springs from vibrant soil.

Potato Shochu 720ml
720ml \$ 98.00



隠し蔵 Kakushigura

Kakushigura is a unique barrel-aged barley shochu from Kagoshima, matured in oak, especially ex-bourbon barrels, giving it extraordinary depth.

Barley Shochu 720ml
Glass \$ 9.00
Bottle \$ 92.00



三岳 Mitake

From Kagoshima's UNESCO World Natural Heritage site, Yakushima Island, comes a potato shochu crafted with the island's famous pure water. It is celebrated for its exceptionally clean and smooth flavor.

Potato Shochu 900ml
Glass \$ 10.00
Bottle \$ 114.00



茜霧島 Akane Kirishima

Akane Kirishima boasts a peachy, fruity aroma, perfect for those seeking a modern, aromatic experience. Enjoy it as a highball with soda to enhance its tropical notes.

Potato Shochu 900ml
Glass \$ 10.80
Bottle \$ 118.00



Morris

花、香る、飲む香水 本格芋焼酎
モーリス

Crafted for a light, floral taste with minimal aftertaste, it's a refreshing companion to any meal—like a unique, drinkable perfume.

Potato Shochu 720ml
Glass \$ 13.00
Bottle \$ 152.00



SAKE

日本酒

加賀鳶 Kagatobi (Ishikawa)

The sake brewery was founded in 1625, giving it the longest history of any brewery in Kanazawa city. This sake's concept is inspired by the "Kaga Tobi", a powerful daimyo fire brigade from the Edo period. It successfully balances a bold, strong character with a delicate, refined flavor.



極寒純米【石川】

Junmai Dry

300ml

\$ 28.00

国稀 Kunimare (Hokkaido)

Kunimare, a renowned sake brand from Japan's northernmost brewery, has been delighting locals since 1882. The sake has a strong commitment to not compromising on the taste of the sake people drink every day, such as for their evening drink. Crafted for delicious daily sake.



普通酒【北海道】

Futsu-Shu

300ml

\$ 28.00

半蔵 Hanzo (Mie)

The sake garnered fame after being chosen as the toast for the 2016 G7 Ise-Shima Summit. Named after the famous ninja Hattori Hanzo from Iga, it boasts a delightful balance of acidity and sweetness, finishing clean and crisp.



特別純米【三重】

Junmai Dry

300ml

\$ 36.00

三笑楽 Sanshoraku (Toyama)

Nestled near Gokayama's World Heritage Site, renowned for its gassho-zukuri farmhouses, this sake boasts a rich flavor and delightful acidity, pairing wonderfully with tempura dishes. Served chilled, its flavor is crisp and clean. When gently warmed, the umami and acidity come to the forefront.



純米 山麩仕込み【富山】

Junmai

720ml

\$ 82.00

浦霞 Urakasumi (Miyagi)

Urakasumi, with a legacy of almost 300 years, is cherished by locals and sake lovers alike. Emphasizing "sake with dignity," it offers a mellow, refined flavor that beautifully balances taste and aroma while highlighting the rice's rich umami.



純米【宮城】

Junmai

720ml

\$ 85.00

鷹勇 強力 Takaisami (Tottori)

Takaisami combines the characters for 鷹 "hawk" and 勇 "bravery", which reflects its bold and spirited character. The sake is highly regarded for their rich umami and a clean, sharp finish, making them excellent food-pairing companions.

純米吟醸【鳥取】
Junmai Ginjo / Gouriki
300ml \$ 39.00



春鹿 Harushika (Nara)

Harushika Junmai Ginjo is a beloved classic, renowned for its perfect blend of aroma, flavor, and crisp finish. The sake is brewed by Imanishi Sebei Shoten in Nara, the birthplace of Japanese sake, where the brewery proudly continues this rich tradition.

純米吟醸【奈良】
Junmai Ginjo
300ml \$ 40.00



萬歳楽 菊のしずく Manzairaku (Ishikawa)

The name Manzairaku comes from a traditional Japanese court dance performed at imperial celebrations. Known as a "lucky sake," its name conveys wishes for eternal prosperity and abundance.

純米吟醸【石川】
Junmai Ginjo / Kikuno Shizuku
720ml \$ 82.00



奇跡のお酒 Kiseki no Osake (Okayama)

This organic sake, crafted from "Miracle Rice" grown without fertilizers or pesticides, boasts a rich umami flavor and a delightful fruity aroma, leading to the creation of Kiseki no Osake (the miracle sake).

純米吟醸【岡山】
Junmai Ginjo
300ml \$ 42.00



羽陽男山 Uyo Otokoyama (Yamagata)

This sake is brewed with "Sake Mirai", a rare rice developed by the brewery behind Juyondai. Polished to 50% and made with traditional methods, it has a beautiful aroma and a deep umami flavor, similar to Juyondai.

純米吟醸【男山】
Junmai Ginjo
720ml \$ 85.00



二世古 Niseko (Hokkaido)

For the first time, Niseko Sake Brewery, Hokkaido's smallest handcrafted brewery, has shipped the limited edition sake overseas. Crafted with pure water from Mt. Yotei, known as "Ezo Fuji" (Hokkaido Mr. Fuji), this brew hails from a town renowned for skiing.

純米吟醸【北海道】
Junmai Ginjo
720ml \$ 105.00



八海山 Hakkaisan (Niigata)

This is one of the highest-grade sakes brewed by the brewery. It has the clean, crisp, and light flavor typical of Niigata sake. However, beyond that, a mouthful reveals a rich rice umami and elegant sweetness, offering a flavor that is both transparent and complex.

純米大吟醸【新潟】
Junmai Daiginjo
180ml \$ 36.00



加賀ノ月 月光 Kagano Tsuki (Ishikawa)

Founded in 1865, this sake is brewed with pure, mineral-rich water from Mt. Hakusan, which gives it a clean, crisp flavor. It has a subtle aroma and a smooth taste with a long finish, making it enjoyable either chilled or warmed.

純米大吟醸【石川】
Junmai Daiginjo / Gekko
300ml \$ 38.00



あさ開 Asabiraki (Iwate)

Asabiraki, named after an ancient Japanese poem about a boat at dawn, was established in 1871 by former samurai Genzo Murai VII. The name, meaning "dawn breaking," symbolizes his fresh start in business during the new Meiji era.

純米大吟醸【岩手】
Junmai Daiginjo
300ml \$ 42.00



京姫 紫 Kyohime Murasaki (Kyoto)

This is the epitome of a Junmai Daiginjo brewed in Kyoto's Fushimi district. Named after the graceful princesses of the Heian period, it's meticulously handcrafted in small batches using local sake rice, resulting in a delicate and refined flavor that lives up to its name.

純米大吟醸【京都】
Junmai Daiginjo
300ml \$ 42.00



繁榊 Shigemasu (Fukuoka)

Experience Kyushu's premier Junmai Daiginjo, a sake cherished for over 300 years. Its harmonious flavor accentuates rice's umami and aroma, making it an ideal complement to various dishes.

純米大吟醸【福岡】
Junmai Daiginjo
300ml \$ 45.00



女泣かせ Onna Nakase (Shizuoka)

In the context of the sake, the name 'Onna Nakase' means it is so delicious it moved women to tears of joy. By blending different types of sake rice, they achieve a perfect balance of soft umami and a sharp, crisp finish.

純米大吟醸【静岡】
Junmai Daiginjo
300ml \$ 48.00



開華 Kaika (Tochigi)

Created by Tochigi's oldest brewery, this exquisite sake seeks to integrate premium junmai daiginjo into daily life, featuring an elegant aroma, umami-rich flavor, and a crisp finish that complements any meal beautifully.



純米大吟醸【栃木】
Junmai Daiginjo
720ml \$102.00

大山 十水 Ohyama Tomizu (Yamagata)

This sake is made by reviving ancient brewing methods using modern technology. The method is called "Tomizu Jikomi", which uses a high concentration of rice mash. It has a transparent, fruity aroma, with a mellow and juicy acidity and umami taste within its rich body.



純米大吟醸【山形】
Junmai Daiginjo
720ml \$113.00

小鼓 路上有花 桃花 Rojo Hana Ari Toka (Hyogo)

Rojo Hana Ari Toka... The sake, "Flowers on the Path", embodies the Zen idea of joy in a single bloom, featuring a gentle, fruity flavor. It's a delightful choice for dining with a female guest.



純米大吟醸【兵庫】
Junmai Daiginjo
720ml \$135.00

多満自慢 Tama Jiman (Tokyo)

A historic brewery in Okutama, Tokyo, founded in 1863, crafts this junmai daiginjo. It offers a clear, pure flavor, an elegant aroma of flowers and ripe fruit, and a silky-smooth texture that reveals a rich, profound umami.



純米大吟醸【東京】
Junmai Daiginjo
720ml \$218.00

洗心 Senshin (Niigata)

Senshin, a premier junmai daiginjo from Asahi Shuzo in Niigata, is made with Takane Nishiki rice polished to an extraordinary 28%. This meticulous polishing yields a pure, transparent flavor that exceeds the usual junmai daiginjo standards.



純米大吟醸【新潟】
Junmai Daiginjo
720ml \$234.00

香る久保田 Kaoru Kubota (Niigata)

Kaoru Kubota is well-balanced sake combines a vibrant, elegant aroma with Kubota's classic crisp finish, embodying their commitment to honoring tradition while embracing innovation.



純米大吟醸【新潟】
Junmai Daiginjo
1800ml \$295.00

WHISKY



ウィスキー

Single Malt

白州 (Non-Aged)
Hakushu Distiller's Reserve

700ml \$338.00

山崎 (Non-Aged)
Yamazaki Distiller's Reserve

700ml \$365.00

Blended Whisky

サントリー角瓶
Suntory Whisky Kakubin

700ml \$138.00

ニッカ フロム ザ バレル
Nikka From The Barrel

500ml \$162.50

JAPANESE SINGLE MALT WHISKY ONTAKE 2025

御岳

Aged for five years in hand-picked sherry casks, this single malt from Kagoshima's Ontake Distillery offers a luxurious floral scent. On the palate, it delivers a deeply rich, rounded flavor and an exceptionally smooth texture.



Glass \$ 19.00
Bottle 700ml \$328.00

THE FIRST EDITION BOURBON BARRELS ONTAKE

御岳

The whisky ages in chosen first-fill bourbon barrels from Bourbon County, Kentucky, exuding sweet scents of dried apricot and raisin alongside rich notes of hazelnut and nutmeg.

Glass \$ 19.00
Bottle 700ml \$328.00



An additional \$2.00 per mixer, and \$1.00 per lemon.
ソーダ、ソフトドリンク割 +\$2.00
レモン割 +\$1.00

We will keep your bottle for up to 3 months.
ボトルキープは3ヶ月とさせていただきます。

WINE

ワイン

Ensō Yurigusa Brut Nature

エンソー・ユリグサ・ブリュット・ナチュラル

Under the guidance of innovative Japanese winemaker Ms. Risa Yurigusa, this elegant Crémant de Bordeaux shines with a unique, dry expression of Sauvignon Blanc.

Sparkling Wine

Winery: Château Ginkgo

Region: France, Bordeaux

Grape: 100% Sauvignon Blanc

\$ 76.00



Champagne Telmont Réserve

シャンパーニュ・テルモン・レゼルヴ

Champagne Telmont, a sustainable leader (with Leonardo DiCaprio as a shareholder), produces elegant, complex Champagnes, primarily Chardonnay, ideal for seafood pairings.

Winery: Champagne Telmont

Region: France, Champagne

Grape: Chardonnay, Pinot Noir,
Pinot Meunier

\$148.00



Riesling Les Éléments

リースリング・レ・ゼレマン

Domaine Bott-Geyl, a remarkable winery in Alsace, France, boasts a 200-year family legacy. Its wines feature a dry, fresh profile with vibrant acidity, pronounced minerality, and a lovely pairing with Japanese cuisine.

Winery: Domaine Bott-Geyl

Region: France, Alsace

Grape: 100% Riesling

\$ 78.00



Chablis Le Classique

シャブリ・ル・クラシック

Pascal Bouchard, with roots in the early 20th century, makes wines by respecting nature and minimizing intervention, highlighting Chablis' freshness and minerality. Their Chablis is a quintessential dry white, perfect with sushi and sashimi.

Winery: Pascal Bouchard

Region: France, Burgundy

Grape: 100% Chardonnay

\$123.00



Falchini AB Vinea Doni

ファルキーニ・アブ・ヴィネア・ドーニ

AB Vinea Doni, a pioneer in DOCG Vernaccia di San Gimignano, marries hand-picked Vernaccia with Chardonnay, gently pressed and aged in oak for five months, enhancing the wine's character and elegance.

Winery: Falchini

Region: Italy, Toscana

Grape: 95% Vernaccia
5% Chardonnay

\$ 86.00



Langhe Nebbiolo 3 Utin

ランゲ・ネッピオーロ・トレ・ウティン

The Langhe Nebbiolo hails from the same region as Barolo, the King of Italian Wines. Often called "Young Barolo" due to its younger vines or shorter aging, it boasts a vibrant aroma and rich fruit flavor.

Winery: Ciabot Bertoni

Region: Italy, Piedmont, Langhe region

Grape: 100% Nebbiolo

\$ 80.00



Château Fourcas Hosten 2016

シャトー・フルカ・オスタン

2016 is considered an excellent vintage for Bordeaux, a benefit extended to Château Fourcas Hosten, owned by the Hermès family. The tannins are fine-grained and elegant, softening with age. A standout choice for Bordeaux aficionados.

Winery: Château Fourcas Hosten

Region: France, Bordeaux

Grape: Merlot, Cabernet Sauvignon,
Cabernet Franc

\$ 92.00



Les Longes

レ・ロンジュ

Wines from Les Longes are the quintessential Beaune Village Pinot Noir. They are known for their vibrant fruit, excellent acidity, and a distinctive earthy richness - a hallmark of the Burgundy region.

Winery: Domaine Lois Dufouleur

Region: France, Burgundy

Grape: 100% Pinot Noir

\$118.00

