

SAKE

SAKE BOMB

Kirin beer with Geikkiekan cold sake.

\$12

GEKKEIKANHOTSAKE - 90Z

Filtered hot sake.

10

55 WATARI BUNEJU NMAI GINJO- 75ML/ BTG

Ripe honeydew, white peach, minerals, and flowers.

\$75 / \$20

OLDVIRTUEJUNMAI GINJO- 720ML / BTG

Dense tropical fruit, toffee, and baking spices.

\$65 / \$17

DRYMONTAIN HONKARA- 720ML/ BTG

Melon, banana, pear, and marshmallow.

\$50 / \$15

JOTO Y UZO- 500ML/ BTG

Sweet sake, similar taste to limoncello.

\$60 / \$15

SHO CHIKU BAINIGORI- 375ML/ 750ML/ 1.8L \$15 / \$30 / \$55

Unfiltered, creamy, and smooth finish.

JOT ONIGORI 300ML/ 720ML

Unfiltered, creamy sake with notes of tropical fruit and white flower

\$30 / \$60

HOU HOUSHU SPARKLINGSAKE-300ML

Sweet sparkling sake. Offered in fruit & rose

\$35

SHO CHIKU BAI PREMIUMJUN MAI GINJO- 300ML

Floral, sweet, and silky finish.

\$25

10,000 WAYS HONJOZO- 300ML/ 720ML

Black currant, toasted grain, and mulling spices.

\$25/\$40

*BTG - BY THE GLASS

SIGNATURE & SEASONAL COCKTAILS

COOLAS A CUCUMBER

Hendricks Gin with cucumber mint syrup, zesty lemon juice and exotic lychee for a refreshing twist.

\$19

WHENA FIRE STARTSTO BURN

Serrano-infused tequila mingles passionfruit, agave, and lime juice to spark a bold, spicy burst.

\$21

SHOGUN'S ELIXIR

Tequila, plum wine, grapefruit liqueur, ginger, lemon juice, and simple syrup create a smooth, balanced brew.

\$19

GESHA'S WHISPER

Suntori Japanese Whiskey, yuzu sake, ginger syrup, and orange deliver a delicate, enchanting flavor.

\$20

UBE DREAM

Vodka with ube syrup, coconut cream and plum brings a creamy, dreamy tropical fusion.

\$19

HANOICÆ

Japanese Haku Vodka, Vietnamese coffee, coffee liqueur, and toasted marshmallow syrup evoke bold richness.

\$18

ZEN FIZZ

Tequila, macha syrup, coconut, and lime finished with soda offer a revitalizing, exotic uplift.

\$20

STRAWBERRYFIELDS

Gin, strawberry basil syrup, lemon juice, and agave combine to create a sweet, herbaceous, and refreshing cocktail.

\$19

JAPANESE BLOSSOM

Japanese Roku gin with lychee syrup, plum, and lemon juice burst into complex floral flavors.

CRIMSON SOL

Milagro Silver with yuzu sake, apricot, orange juice, and grenadine radiates a vibrant, tangy fusion.

\$20



JAPANESE TEA POTS - \$60

COOLAS A CUCUMBER

Hendricks Gin with cucumber mint syrup, zesty lemon juice and exotic lychee for a refreshing twist.

WHENA FIRE STARTSTO BURN

Serrano-infused tequila mingles passionfruit, agave, and lime juice to spark a bold, spicy burst.

* Teapots are equivalent to 4 standard cocktails.

BEER

SAPPORO- 12oz / 24OZ

Japanese lager

CORONA

Mexican lager

MODELO

Mexican lager

COORS LIGHT

American Lager

WINE & BUBBLES

SIMICABERNET

Notes of cacao, cassis, pepper berry, and cedar

\$17 / \$65

SIMISAUVIGNONBLANC

Zesty flavors of grapefruit and citrus

\$15 / \$65

CHANDON SPLIT

Hints of brioche and notes with a dry finish

\$21

\$16 / \$60

SIMICHARDONNAY

Notes of green apple, stone apple, and light citrus

\$16 / \$60

MEIOMIPINOTNOIR

Tastes of jammy fruit and toasty oaks

\$16 / \$60

WHISPERING ANGEL ROSE

Tastes of sweet fruit medley with a light finish

\$18 / \$68

NON-ALCOHOLIC

REDBULL

FIJI WATER

PELLEGRINO SPARKLING WATER

CUT WATER GINGER BEER

\$9

\$5

\$6

\$6