



**EDITION**  
DINING

DRINKS MENU COMING SOON

# SAKE



## CLASSIC

Dassai 45  
Asahi Shuzo, Yamaguchi

Junmai Daiginjo  
Sweet nougat, grapefruit tartness, silky texture

Chokarakuchi  
Akishika Shuzo, Osaka

Junmai Ginjo Muroka Nama Genshu  
Green grapes, mangosteen, dry and crisp finish

Toji  
Rihaku Shuzo, Niigata

Junmai Daiginjo  
Subtle green apple, light body, rock sugar linger

Hot Sake (130ml)

## FUNKY

AFS  
Kidoizumi Shuzo, Chiba

Junmai Yamahai Muroka Nama  
Apricot, date, mandarin, medium body, fruit bomb!

Moromi Nigori  
Chiyo Shuzo, Nara

Junmai Muroka Nama Genshu Nigori  
Gentle fizz, rockmelon, lychee, dry and crisp finish

Ine Mankai  
Mukai Shuzo, Kyoto

Junmai Genshu (Red Rice Sake)  
Jasmine, cherry jam. Rich in sweetness and body

## FRUITY / SWEET

Ume-Mansaku  
Hinomaru Jozo, Akita

Plum Sake  
Plum, prune, subtle umami, viscosity like maple syrup

Ryujin No Yuzusake  
Sekai Itto, Wakayama

Yuzu Sake  
Refreshing citrus acidity and aromas of yuzu

Isshi Soden Mirin  
Ogasawara Jozo, Aichi

Aged Mirin  
Honey, molasses, vanilla - desert treat

# BEER, COCKTAILS & WHISKEY



## BEER

Asahi

Orion black

Orion pale ale

## COCKTAILS

Toji Pomme Tonic

Toji Junmai Daiginjo, pomegranate syrup, lime

Geisha Negroni

Panama geisha-infused Campari, Tanqueray gin,  
Dolin vermouth

Aged Mirin Sour

4 year aged mirin, Suntory Kakubin whiskey,  
egg white

Espresso Sake-tini

Brazil espresso, Rwanda filter,  
Chokarakuchi Junmai Ginjo

## WHISKEY

Suntory Kakubin Whiskey

Suntory Kakubin Highball

Suntory "Hibiki" Japanese Harmony

Suntory "Yamazaki" 12 Years Old

White Oak "Akashi" 10 Years Old Sherry Cask  
Single Malt