

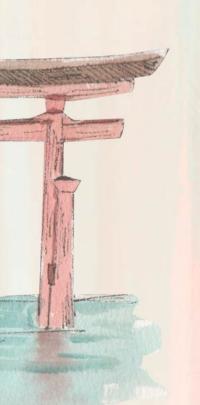
GF VEGAN DRINKS



Non-Alcohol

INOTI MICOTIOI	
**Kombucha Mocktail	\$24
**Vegan Lassi Mocktail	\$24
Frozen Oatmilk Coffee	\$12
*Goji, Longan Date, Ginger Lotus sprout	\$16
Plum, Black Goji, Hawthorn, Ginger	\$16
Lemongrass & Ginger / Chrysanthemum	\$14
Jasmine Rose Green Tea	\$14
**Rainbow Moon Milk Latte	\$18
**Rosella Ginger Apple Lemon Tea	\$18

3 NOLO Pairing \$38/pax



<u>Alcohol</u>

House Umeshu	\$28 glass
Grapefruit Basil Sake Cocktail	\$28 glass
Sour Cherry Sake cocktail	\$28 glass
Kombucha Sake Cocktail	\$28 glass
Chocolate Sake	\$15 138
Cloudy Nigori Sake	\$12 108
Sparkling Nama Sake	\$12 108
5 Sake Pairing	\$68/pax

5 Sake Pairing \$68/pax 7 Sake Pairing \$88/pax



SAKE PAIRING

5 SAKE FOR \$68++PAX
7 SAKE FOR \$88++PAX

SHOCHU

sweet potato distilled spirit

clear aftertaste with strong sweet potato aroma

UMESHU

plum wine with whiskey

homemade plum whiskey with sweet and fragrant notes

SAKE COCKTAIL

homemade recipe

serve accordingly to chef's choice

HONJOZO

70% polishing of grain

refreshing and very rich in taste, neither too sweet and too dry

NAMA SAKE

unpasterised sake

smooth with sweetness and aroma like melon and apple

DAIGINJO

50%+ polishing of grain

sweet, fruity sake with a clean finish of cherries

NIGORI

unfiltered cloudy sake

rich, robust, full bodied, aroma of rice with natural sweetness

KOSHO

aged cacao sake

full bodied, aroma of rice, strong cacao taste

Selection by Chef

pairing depends on chef's seasonal menu and availability of each artisanal Sake from brewery



