






GF VEGAN DRINKS

Non-Alcohol

**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	

Alcohol

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
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

unpasteurised 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*

