

Yebisu

IZAKAYA

エビス



FOOD

ENTRÉE

(前菜)

えだまめ トリュフオイル

Edamame Truffle Oil

lightly salted soy beans with truffle oil

10

えだまめ チリガーリック

Chili Garlic Edamame

edamame tossed in chili garlic oil

10

海ぶどう

Umibudou

fresh sea grapes with ponzu vinegar

9

茄子田楽

Eggplant Sweet Miso

grilled eggplant with miso sauce

10

たこわさ

Takowasa ①

octopus sashimi with wasabi



10

キムチ

Kimchi

Korean spicy pickled Chinese cabbage

9

一本きゅうり

Ippon Cucumber

with salted sauce and kombu seaweed

9

エビス ポテトサラダ

Yebisu Potato Salad ①

Japanese style salad with lobster salad

13

海鮮サラダ

Fresh Sashimi Salad ②

mixed leaf salad & fresh sashimi with wafu dressing

15

シーザースタイルサラダ

Quarter Lettuce Caesar Salad

crisp lettuce with grilled bacon, avocado, tomato & caesar-style dressing

14

だし巻き卵

Dashimaki

Japanese-style omelette

TRUFFLE MENTAI PLAIN

20 | 18 | 16



和牛だしまき

Wagyu Dashimaki Egg Omelette

Japanese rolled omelette with wagyu beef, topped with savory Japanese-style sauce

20

階段 オントレ

Entrée Stair Platter

7 assorted appetizers served on a stair plate

65

あさり酒蒸し

Asari Sakamushi ①

sake steamed clams



13

サーモンカルパッチョ

Salmon Carpaccio ①

6 slices of salmon with yuzu soy sauce

22

マグロのカルパッチョ

Tuna Sashimi Carpaccio ①

6 pieces, sliced tuna with blood orange dressing

28

ポーク餃子

Pan Fried Pork Gyoza

pan fried pork dumplings served on iron plate

5 PCS 10 PCS

15 | 28

ローストビーフ

Roast Beef

6 pieces, with Japanese onion sauce

15

たこ焼き

Takoyaki ①

5 pieces, Japanese fried octopus balls

13



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ENTRÉE

(前菜)

サーモン明太チーズグラタン

Salmon & Mentaiko Cheese Gratin TM

baked salmon with spicy cod roe and cheese, rich and savory comfort food.

18

和牛エッグすきやき風

Wagyu Beef Sukiyaki with Egg

soft-boiled egg wrapped in wagyu beef, seasoned in a sukiyaki-style sauce

10

ポテトフライのサワークリーム

Beer Butter Chips with Volcano Cream Cheese

crispy beer battered chips topped with rich volcano cream cheese

16

FRYER



(揚げ物)

揚げ出し豆腐

Agedashi Tofu

lightly fried tofu in dashi broth

15

鶏唐揚げ

“Karaage” Japanese Fried Chicken

5 pieces

18

野菜春巻き

Vegetable Spring Roll

2 pieces mixed vegetable spring roll

12

海老天ふら

Prawn Tempura ^①

5 pieces

25

たこの唐揚げ

Octopus Karaage ^①

crispy fried octopus, seasoned Japanese-style

8.8

ミックス天ふら

Mixed Tempura ^① - 6 pieces

prawn and vegetable tempura

20

自家製ポテトコロッケ

House Made Potato Croquette

crispy breaded croquette filled with mashed potato and carrot

8

野菜天ふら

Vege Tempura - 6 pieces

assorted vegetable tempura

18

メンチカツ

Beef Minced Cutlet

with tonkatsu sauce

9

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OKONOMIYAKI



(お好み焼き)

大阪焼き“豚”

Osaka-yaki “PORK”

Japanese savoury pancake with pork

MENTAI CHEESE PLAIN

33 | 30

大阪焼き“牛”

Osaka-yaki “BEEF”

Japanese savoury pancake with beef

33 | 30

大阪焼き“MB9和牛”

Osaka-yaki “MB9 WAGYU BEEF”

Japanese savoury pancake with MB9 wagyu

38 | 35

大阪焼き“きのこ”

Osaka-yaki “MUSHROOM”

Japanese savoury pancake with mushroom

33 | 30

広島焼き“豚”

Hiroshima-yaki “PORK”

Japanese savoury pancake with pork and grilled egg noodle

36 | 33

広島焼き“牛”

Hiroshima-yaki “BEEF”

Japanese savoury pancake with beef and grilled egg noodle

36 | 33

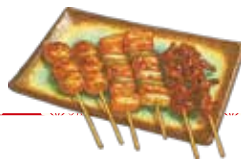
ハバネロ チキン

Habanero Bomb “CHICKEN”

Japanese savoury pancake with fried chicken & habanero hot sauce

33 | 30

YAKITORI / GRILL



(焼き鳥)

鶏モモ

Chicken Thigh - TERIYAKI SAUCE

chicken thigh, leek and chive with teriyaki sauce

1 PC 2 PCS

6.8 | 12.8

つくね

Tsukune Chicken - TERIYAKI & SHICHIMI PEPPER

chicken mince hamburger with poached egg with teriyaki sauce

8.8

和牛

Wagyu Beef & Chive - OROSHI PONZU

wagyu beef and chive with oroshi ponzu

9.8

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YAKITORI / GRILL

(焼き鳥)

牛タン

Ox Tongue & Chives - NEGI SHIO

ox tongue and chive with negi shio (chopped green onions mixed with salt and sesame oil)

8.8

豚バラ

Pork Belly - NEGI SHIO

pork belly with negi shio (chopped green onions mixed with salt and sesame oil)

1 PC 2 PCS

7.8 | 15

うなぎ

BBQ Eel ① - SANSHO PEPPER

BBQ eel with Japanese pepper

9.8

ホタテ & ベーコン

Scallop & Bacon ① - SOY SAUCE & NORI BUTTER

scallop and bacon with soy sauce and nori butter

9.8

豆腐の味噌串

Miso Tofu

grilled tofu with miso

5.8

山芋のオープン焼き

Oven Grilled Japanese Yam Potato

slow-grilled Japanese yam, naturally sweet with a fluffy texture

11

焼きとうもろこし

Grilled Sweet Corn - NORI & SOY SAUCE

Grilled sweet corn with nori and soy sauce

4.8

ししゃも焼き

Grilled Shishamo Fish ①

5 pieces, grilled willow leaf fish

12

サハの塩焼き

Grilled Mackerel with Salt ①

simply grilled mackerel, lightly salted

18

イカの一夜干し

Grilled Ichiyaboshi Squid ① - SEMI DRY

charcoal grilled ichiyaboshi squid with Japanese BBQ sauce

15

照り焼きチキン

Teriyaki Chicken Main Size

chicken thigh in authentic teriyaki sauce with potato salad

26

本日の魚のお頭

Today's Grilled Fish Head ④ - SALT

served with ponzu sauce. limited stock only.

15



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SASHIMI

(刺身)

本日の刺身

Today's Mix Sashimi [Ⓜ]
daily selection of assorted sashimi

5 PCS | **10 PCS** | **32 PCS**
15 | **28** | **78**

牡蛎と柚子シャーベット

Oyster Yuzu Sorbet [Ⓐ]
2 pieces, yuzu granite with ponzu

12



SUSHI

(寿司)

本日の寿司

Today's Sushi [Ⓜ]
daily selection of 6 or 10 pieces sushi

6 PCS | **10 PCS**
29 | **42**

炙りほたて握り

Aburi Scallop Nigiri [Ⓛ]
2 pieces, seared hokkaido scallop sushi

9

炙り寿司盛合せ

Aburi Mixed Sushi [Ⓜ]
2 pieces each of seared salmon, scallop and BBQ eel

24

イワシの握り

"Iwashi" Nigiri [Ⓛ]
2 pieces, marinated sardines sushi

9

サーモン握り

Salmon Nigiri [Ⓐ]
2 pieces, salmon sushi

8

こはだの握り

"Kohada" Nigiri [Ⓛ]
2 pieces, marinated gizzard sushi

9

炙りサーモン握り

Aburi Salmon Nigiri [Ⓐ]
2 pieces, seared salmon sushi

9

SUSHI MOUNTAIN

(こぼれ寿司)

カニといくら

Crab & Salmon Roe Mountain [Ⓜ]
sushi rolls with cucumber and pickled radish inside, topped with crab and salmon roe

19

ボルケーノ

Volcano Sushi Mountain [Ⓜ]
sushi rolls with cucumber and pickled radish inside, topped with seared scallop, prawn, cream cheese with teriyaki sauce

16



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SUSHI TACOS

(すしタコス)

どろいから すしタコ

Tuna Belly & Salmon Roe Sushi Taco[Ⓜ]

nori taco shell filled with sushi rice, fatty tuna and salmon roe

11

ボルケーノ すしタコ

Volcano Sushi Taco[Ⓛ]

nori taco shell filled with sushi rice, seared scallop, prawn, cream cheese with teriyaki sauce

10

サーモン&アボカド すしタコ

Salmon & Avocado Sushi Taco[Ⓐ]

nori taco shell filled with sushi rice, salmon & avocado

9

フォアグラ&テリチキ すしタコ

Foie Gras & Teriyaki Chicken Sushi Taco

nori taco shell filled with sushi rice, foie gras and teriyaki Chicken

18

ROLL SUSHI

(ロール寿司)



ドラゴン 寿司ロール

Dragon Roll[Ⓛ]

4 pieces, BBQ eel, egg omelet, cucumber, crab stick sushi roll

18

タイガー 寿司ロール

Tiger Roll[Ⓛ]

4 pieces, tempura prawn with avocado on top

16

チキン&アボカド 寿司ロール

Chicken & Avocado Roll

4 pieces, crumbed chicken and avocado

9

サーモン & アボカド 寿司ロール

Salmon & Avocado Roll[Ⓐ]

4 pieces, salmon and avocado

9

野菜 寿司ロール

Vegetarian Roll

4 pieces, assorted vegetable sushi roll

9

いなり寿司

Goma Inari

2 pieces, marinated tofu skin sushi

5



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HOTPOT

(鍋)

費沢2種鍋

Half & Half Soup Hotpot

2 types of soup, choose 1 meat

88

すき焼き

Sukiyaki Hotpot - Egg Not Included

sukiyaki soup (made with soy sauce, sugar, and sake), meat and vegetable included. EGG NOT INCLUDED (sukiyaki egg: \$2.5/pc)

85

しゃぶしゃぶ鍋

Shabu Shabu Hotpot

shabu shabu soup (dashi stock), meat, vegetable, sesame and ponzu sauce included

85



EXTRA FOR HOTPOT

(追加)

MB 和牛		海老	
MB9 Wagyu Beef - 250g	30	Prawn ① - 3 pcs	6
牛肉		うどん	
Beef - 250g	28	Udon	8
豚バラ肉		ラーメン	
Pork Belly - 250g	28	Ramen Egg Noodle	8
ミックス野菜		生卵	
Mixed Vegetables	25	Raw Egg - 1 pc	2
豚餃子		すき焼き	
Pork Dumpling - 3 pcs	6	Sukiyaki Poached Egg - 1 pc	2.5
帆立			
Hotate Scallop ① - 3 pcs	15		

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NOODLE

(麵)

かけうどん/そば

Udon/Soba

hot noodles served in dashi broth

18

野菜焼きそば

Wagyu Beef Udon

udon noodles served in a savory broth topped with tender wagyu beef

LUNCH DINNER

25 | 28

天ぷらうどん/そば

Tempura Udon/Soba ① - HOT

hot noodles served in dashi broth with 4 pieces tempura

25

スパイシーキムチ餃子のおうどん

Spicy Kimchi Gyoza Udon

udon noodles in spicy soup with pork gyoza

28

天ざるうどん/そば

Tenzaru Udon/Soba ① - COLD

cold noodles with 4 pieces of tempura served with dipping dashi broth

25

海老とホタテのクリームおうどん

Scallop & Prawn White Cream Udon ① 28

udon noodles in white cream soup with scallop and prawn

豚キムチ焼そば

Pork Kimchi Fried Udon

Japanese stir-fried noodle with vegetable

28

ビーフカレーのおうどん

Curry with Beef Tendon Udon

udon noodles in curry soup with beef tendon

28

豚焼きそば

Pork Yakisoba - Salt or Yakisoba Sauce

28

LUNCH DINNER

25 | 28

Udon Carbonara

creamy carbonara-style udon with bacon and a rich white sauce

野菜焼きそば

Vegetable Yakisoba - Salt or Yakisoba Sauce 28



RICE

(飯)

うな丼

Grilled Eel Rice Bowl ①

grilled eel served over steamed rice with eel sauce

25

和牛とニンニクの焼きめし

Wagyu Garlic Fried Rice

fried rice with wagyu beef, mushrooms, fried garlic, chives, egg

32

親子丼

Oyakodon

simmered chicken and egg in a savory soy-based sauce over steamed rice

25



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RICE & SOUP

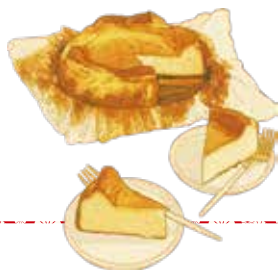
(飯)

ご飯
Rice

4

お味噌汁
Miso Soup

4



DESSERT

(デザート)

黒蜜白玉

Shiratama Kuromitsu

10

shiratama mochi and kuro-mitsu syrup with milk ice cream

バスクチーズケーキ

Basque Cheesecake

9

チュロス ソルトキャラメル&ピンクソルト

Churros with Caramel & Pink Salt

10

crunchy churros with caramel and pink salt

マンゴースORBET&ヨーグルトアイス

Mango Sorbet & Yogurt Ice Cream

8

沖縄ドーナツサンド

OKINAWA Doughnut Sando

9

Okinawan-style donut filled with whipped cream & seasonal fruit

ワインゼリー

Wine Jelly

9

delicate white wine jelly served with vanilla ice cream

自家製プリン

House Made Pudding

9

classic Japanese custard pudding with a smooth, rich texture.

デザートプレート階段

Dessert Stair Platter

55

an assorted dessert platter, perfect for sharing

KIDS MENU

*CHILDREN UNDER 6 YEARS OLD CAN ORDER A KIDS MEAL

(お子様セット)

お子様セット A

Kids Meal A

15

choice of onigiri, karaage chicken, chips, juice

お子様セット B

Kids Meal B

15

choice of baby sushi roll, karaage chicken, chips, juice



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VEGETARIAN ENTRÉE



(前菜)

えだまめ トリュフオイル

Edamame Truffle Oil

lightly salted soy beans with truffle oil

10

一本きゅうり

Ippon Cucumber

cucumber with salted kombu seaweed

9

えだまめ チリガーリック

Chili Garlic Edamame

edamame tossed in chili garlic oil

10

茄子田楽

Eggplant Sweet Miso

grilled eggplant with miso sauce

9

キムチ

Kimchi

Korean spicy pickled cabbage

9

VEGETARIAN FRYER

(揚げ物)

野菜春巻き

Vegetable Spring Roll

2 pieces, mixed vegetable spring roll

12

野菜天ぷら

Vege Tempura - 6 pieces

assorted vegetable tempura

16

VEGETARIAN OKONOMIYAKI

(お好み焼き)

大阪焼き“きのこ”

Osaka-yaki “MUSHROOM”

Japanese savoury pancake with mushroom

30

VEGETARIAN YAKITORI / GRILL

(焼き鳥)

豆腐の味噌串

Miso Tofu

grilled tofu with miso

5.8

焼きとうもろこし

Grilled Sweet Corn - NORI & SOY SAUCE

grilled sweet corn with seaweed and soy sauce

4.8

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VEGETARIAN ROLL SUSHI

(ロール寿司)

野菜寿司ロール

Vegetarian Roll

4 pieces, assorted vegetable sushi roll

9

いなり寿司

Goma Inari

2 pieces, marinated tofu skin sushi

5



VEGETARIAN NOODLE & RICE

(麺・飯)

野菜焼きそば

Vegetable Yakisoba Noodle - Salt or Yakisoba Sauce

Japanese stir-fried noodle with vegetable

28

ご飯

Rice

4



Yebisu

IZAKAYA

エビス



DRINK

BEER

(ビール)

	360ml	700ml		
サントリープレミアムモルツ 生 Suntory Premium Malt's - TAP 360ml	13	22	オリオンビール生 タワー Orion Beer Tower 2L beer tower	55
サントリープレミアムモルツ 香るエール Suntory Premium Malt's Kaoru Ale - TAP 360ml	15		麒麟ビール Kirin Beer - BOTTLE 330ml	10
サッポロ 生 Sapporo Draft Beer - TAP 360ml	14		アサヒスーパードライ 3.5% Asahi Super Dry 3.5% - BOTTLE 330ml, light beer	9
オリオンビール 生 Orion Beer - TAP 360ml	12		アサヒ スーパードライ 0% Asahi Super Dry 0% - CAN 330ml	8

WHISKY & HIGHBALL

(ウイスキー & ハイボール)

	ROCK 30ml	HIGHBALL 45ml		ROCK 30ml	HIGHBALL 45ml	1L JAG HIGHBALL
山崎 Yamazaki ABV. 43%	20	25	富士ウイスキー Fuji Whisky ABV. 43%	15	18	-
響 Hibiki ABV. 43%	20	25	サントリーホワイト Suntory White Whisky ABV. 43%	12	15	55
知多 Chita ABV. 43%	18	23	ジンジャーハイボール Ginger Highball Suntory White Whiskey, Ginger Ale	15		55
京都 Kyoto Blend Whisky ABV. 40%	15	18	ジムビームハイボール Jim Beam Highball Jim Beam Whiskey, Soda	15		55
天雀 Tenjaku ABV. 40%	15	18				
忍 Shinobu ABV. 43%	15	18				



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CHAMPAGNE

(シャンパン)



ヴェーヴクリコ

Veuve Cliquot Yellow Label

Champagne / France

120

モエシャンドン

Moët & Chandon Brut Impérial

Champagne / France

90

PROSECCO

(プロセッコ)

ババ・ルンバ

Baba-Rumba

Hilltops / NSW

15 | 65

アルバート オーガニック プロセッコ

Alberto Nani Organic

Prosecco / Italy

55

ROSE

(ロゼワイン)

テンポストゥー シルバー ロゼ

Tempus Two Silver Rose

Humter Valley / Australia

60

スラウ ジオラ ロザート ロゼ

Surrau Giola Rosato

Sardina / Italy

18 | 80

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WHITE

(白ワイン)

マーサー

Mercer - CHARDONNAY

Hunter Valley

65

セストフル・リザーブ

Zestful Reserve - SAUVIGNON BLANC

Hunter Valley / Tyrrell's

55

ハンターズ・グロウ・リザーブ

Hunter's Glow Reserve - CHARDONNAY

Hunter Valley / Tyrrell's

13 | 55

ヴェイルズ・ブリーズ・リザーブ

Vale's Breeze Reserve - PINOT GRIGIO

Mclaren Vale / Tyrrell's

13 | 55

ズアーニ サッソリーノ

Zuani Sassolino Pinot Grigio

Friuli / Italy

65

RED

(赤ワイン)

スカーレット・リザーブ

Scarlet Reserve - PINOT NOIR

Adelaide Hills Zilizie

55

ベルベット・リザーブ

Velvet Reserve - SHIRAZ

Mclaren Vale Hardy's

13 | 55

マーサー シラズ

Mercer Shiraz

Hunter Valley

65

ジオラ・ンゲリンガ

Giola Ngeringa

Adelaide Hills / SA

15 | 60



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JAPANESE CRAFT GIN

(ジャパニーズクラフトジン)

六ジン

ROKU Gin

Suntory / ABV. 43%

Six Japanese botanicals – sakura flower, sakura leaf, sencha, gyokuro, sansho pepper, and yuzu – create a smooth and elegant gin.

ROCK 30ml | SODA | TONIC | ILJAG
12 | 13 | 14 | 50

翠ジン

SUI Gin

Suntory / ABV. 47%

Light and refreshing gin with Japanese botanicals such as green tea, ginger, and yuzu. Easy to drink and versatile.

11 | 12 | 13 | -

越ジン

Etsu Gin

Hokkaido / ABV. 47%

From Hokkaido, blended with yuzu, green tea, and Japanese pepper. Delicate and aromatic.

13 | 14 | 15 | -

135イースト兵庫ドライジン

135° EAST Gin

ABV. 42%

Combines traditional London dry style with Japanese botanicals like sansho pepper and yuzu.

13 | 14 | 15 | -

うきよ Blossam ジン

Ukiyo Blossom Gin

ABV. 40%

A delicate gin infused with cherry blossom and yuzu for a floral, elegant aroma.

15 | 16 | 17 | -



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SAKE

(酒)

LIGHT & REFRESHING – 淡麗・スッキリ辛口

月山の雪 純米吟醸・山形

Gassan no Yuki Junmai Ginjo

Yamagata / ABV. 15.4%

Light and crisp Junmai Ginjo with a clean finish.

100ml	300ml	720ml	1800ml
14	37	-	145

醉鯨 特別純米・高知

Suigei Tokubetsu Junmai

Kouchi / ABV. 15%

Sharp and refreshing, ideal for seafood dishes.

15	40	70	-
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やまとしずく 純米吟醸・秋田

Yamato Shizuku Junmai Ginjo

Akita / ABV. 15.5%

Smooth texture with a refreshing aftertaste.

13	35	-	135
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男山 特別純米・北海道

Otokoyama Tokubetsu Junmai

Hokkaido / ABV. 16%

Classic dry sake with crisp and clean flavour.

15	40	-	150
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高清水 純米大吟醸・秋田

Takashimizu Junmai Daiginjo

Akita / ABV. 15.5%

Elegant and refreshing with a delicate balance.

15	40	-	150
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上善如水 白・新潟

Jozen Mizunogotoshi “White”

Niigata / ABV. 15%

Clean, light, and refreshing. A perfect entry sake with soft rice notes.

14	37	-	145
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浦霞 純米・宮城

Urakasumi Junmai

Miyagi / ABV. 15%

Classic clean Junmai with a delicate balance of umami and sharpness.

14	37	-	111
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春鹿 吟醸 純米吟醸・奈良

Harushika Ginrei Junmai Ginjo

Nara / ABV. 15%

Elegant, soft, and refreshing. Gentle floral aroma with a smooth finish.

15	40	-	150
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SAKE

(酒)

ELEGANT & AROMATIC - 華やかフルーティー系

雪の茅舎 純米吟醸・秋田

Yuki no Bosha Junmai Ginjo

Akita / ABV. 16%

Elegant, fruity aroma with soft sweetness.

100ml	300ml	720ml	1800ml
20	50	-	280

獺祭 39 純米大吟醸・山口

Dassai 39 Junmai Daiginjo

Yamaguchi / ABV. 16%

Fruity and refined with elegant balance.

18	45	-	210
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桶野川 清流 純米大吟醸・山形

Tatenokawa Seiryu Junmai Daiginjo

Yamagata / ABV. 14%

Light body with fruity aroma and soft finish.

13	35	-	150
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鳴門鯛 吟醸 搾りたて生原酒・徳島

Narutotai Ginjo Shiboritate Nama Genshu

Tokushima / ABV. 18.5%

Freshly pressed unpasteurized sake with a lively taste.

-	-	90	-
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獺祭 23 純米大吟醸・山口

Dassai 23 Junmai Daiginjo

Yamaguchi / ABV. 16%

Ultra-premium sake polished to 23%. Exceptionally aromatic, fruity, and refined.

-	-	210	-
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秀鳳 特別純米 無濾過 雄町・山形

Shuho Tokubetsu Junmai Muroka Omachi

Yamagata / ABV. 16%

Unfiltered, using Omachi rice. Fruity and juicy with rich depth.

15	40	-	150
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SAKE

(酒)

RICH & UMAMI – 旨口・醇酒系

長龍 樽酒 山廃純米・奈良

Choryo Tarusake Yamahai Junmai

Nara / ABV. 14.5%

Aged in a cedar barrel. Full-bodied with a woody aroma and deep umami.

100ml	300ml	720ml	1800ml
15	40	-	150

一品 純米大吟醸・茨城

Ippin Junmai Daiginjo

Ibaraki / ABV. 16%

Smooth, elegant Daiginjo with depth and umami.

15	40	-	150
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一滴入魂 純米吟醸・広島

Itteki Nyukon Junmai Ginjo

Hiroshima / ABV. 15%

Rich, flavourful, yet smooth with lingering umami.

14	37	-	145
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久保田 碧寿 純米大吟醸・新潟

Kubota Hekijyu Junmai Daiginjo

Niigata / ABV. 15.5%

Elegant balance of richness and umami.

Hyogo / ABV. 5.1%

百熱 Alt-3 大吟醸・兵庫

Hyakumoku Alt-3 Daiginjo

Hyogo / ABV. 15.5%

Premium Daiginjo, deep and complex umami.

Niigata / ABV. 13%

鍋店 不動 特別純米・千葉

Nabedana Fudo Tokubetsu Junmai

Chiba / ABV. 15.8%

Balanced umami and acidity with savory finish.

23	60	-	315
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14	37	74	-
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森嶋 雄町 純米吟醸・茨城

Morishima Omachi Junmai Ginjo

Ibaraki / ABV. 15%

Full-bodied with depth from Omachi rice.

15	40	-	153
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SAKE

(酒)

DRY & CRISP – 超辛口・キレのある酒

秀鳳 超辛口 特別純米・山形

100ml 300ml 720ml 1800ml

Shuho “Chokarakuchi” Tokubetsu Junmai

14 | 37 | - | 145

Yamagata / ABV. 17%

Super-dry Tokubetsu Junmai. Clean, crisp, and sharp finish.

森嶋 常陸錦 辛口 純米吟醸・茨城

Morishima Hidachinishiki Karakuchi Junmai Ginjo

14 | 37 | - | 145

Ibaraki / ABV. 15%

Crisp, dry Junmai Ginjo with sharp and refreshing finish.

久保田 純米大吟醸・新潟

Kubota Junmai Daiginjo

18 | 45 | - | 210

Niigata / ABV. 15%

Elegant yet dry. Crisp finish with subtle umami.

SPECIALTY & SPARKLING – にごり・発泡・個性派

澤 スパークリング清酒・兵庫

Mio Sparkling Sake

Hyougo / ABV. 5.1%

BOTTLE
150ml

12

久保田 にごり 純米・新潟

Kubota Nigori Junmai

Niigata / ABV. 13%

100ml 720ml

14 60

SAKE FLIGHT

(日本酒飲み比べ)

日本酒飲み比べセット 3種

Sake Flight - SET OF 3 SAKE TASTING

Jozen Mizunogotoshi 60ml, Tatenokawa 60ml, Itteki Nyukon 60ml



28

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UMESHU

(梅酒)

梅湯水	60ml	宇治茶梅酒	60ml
Umeyusui	12	Ujicha Umeshu	12
Subtle, Natural Sweet, Clear		Fragrant, Bittersweet, Smooth	
南部美人の梅酒		加茂鶴 梅酒	
Nanbu Bijin No Umeshu	12	Kamotsuru Umeshu	12
Floral, Fruity, Sweet			
古酒梅酒		クラフト梅酒	
Koshu Umeshu	12	Craft Umeshu	10
Aged, Rich, Thick			
黒糖梅酒			
Kokuto Umeshu	12		
Brown Sugar, Rich, Sweet			

UMESHU FLIGHT

(梅酒飲み比べ)



梅酒飲み比べセット 3種			
Umeshu Flight - SET OF 3 UMESHU TASTING			28
Nanbu Bijin 60ml, Kokuto Umeshu 60ml, Kamotsuru 60ml			

SHOCHU

(焼酎)

黒霧島・芋	60ml	720ml	いちごシシルエット・麦	60ml	720ml
Kurokirishima	11	85	lichiko Silhouette	13	110
Potato			Barley		
千島女・芋			神の河・麦		
Sengamejo	13	110	Kannoko	11	93
Potato			Barley		
一粒の麦・麦			銀高譚・紫蘇		
Hitotsubu no Mugi	11	85	Tantakatan	11	93
Barley			Shiso		
銀座のすずめ琥珀・麦					
Ginza no Suzume Kohaku	11	95			
Barley					

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FRUITS SAKE

(果実酒)

奥飛騨 リンゴ酒 Okuhida Ringo Shu Apple Flavour	60ml 13	魅惑の柚子 Miwaku no Yuzu Yuzu Flavour	60ml 13
メロンのお酒 Melon no Osake Melon Flavour	13	梨園 Rien Pear Flavour	13
魅惑のマANGO Miwaku no Mango Mango Flavour	13	一品柚子 Ippin Yuzu Yuzu Flavour	12
魅惑のもも Miwaku no Momo Peach Flavour	13	クラフト柚子酒 Craft Yuzu Yuzu Flavour	10

FRUITS SAKE FLIGHT



(果実酒飲み比べ)

梅酒飲み比べセット 3種

Fruits Sake Flight - SET OF 3 FRUITS SAKE TASTING

Okuhida Ringo Shu 60ml, Miwaku no Momo 60ml, Ippin Yuzu 60ml

28

CHUHI

(酎ハイ)

ウーロンハイ Oolong Tea Chuhai Shochu 40ml, Oolong Tea	12	桃酎ハイ Peach Chuhai Shochu 40ml, Peach Syrup, Soda	12 -
緑茶ハイ Green Tea Chuhai Shochu 40ml, Green Tea	12	レモン酎ハイ Lemon Chuhai Shochu 40ml, Lemon Syrup, Soda	12 40
巨峰酎ハイ Grape Chuhai Shochu 40ml, Grape Syrup, Soda	12	カルピス酎ハイ Calpico Chuhai Shochu 40ml, Calpico, Soda	12 -
マンゴー酎ハイ Mango Chuhai Shochu 40ml, Mango Juice	12	ピンクグレープフルーツ酎ハイ Pink Grapefruit Chuhai Shochu 40ml, Pink Grapefruit, Syrup, Soda	12 40

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COCKTAIL



(カクテル)

スイカ ダイキリ

Watermelon Daiquiri

Rum 30ml, Watermelon Juice, Yogurton

16

スイカ ジンフィズ

Watermelon Gin Fizz

Gin 30ml, Watermelon Juice, Lemon Juice, Soda

16

黒蜜 モヒート

Kuromitsu Mojito

Rum 30ml, Japanese Brown Sugar, Mint, Lemon, Lime, Soda

16

ジントニック

Japanese Roku Gin & Tonic

Roku Gin 30ml, Lime, Tonic Water

15

ラムネ ラムネ

Ramune Rumne

Rum 30ml, Ramune (Japanese Lemonade), Grape Syrup

15

梅酒ハイボール

Ume Shu Highball

Homemade Ume Shu 30ml, Whisky 30ml, Soda

15

梅ゆず ハイブリット

Ume Yuzu Hybrid

Homemade Ume Shu 30ml, Ippin Yuzu 30ml, Soda

16

スクリュードライバー

Screwdriver - ORANGE VODKA

Vodka 45ml, Orange Juice

15

ジンアップル

Gin & Apple

Gin 30ml, Apple Juice, Blue Curacao Syrup

15

キティ

Kitty

Red Wine w/ Ginger Ale

13

カリモーチョ

Calimocho

Red Wine w/ Coke

13

カンパリオレンジ

Campari Orange

Campari 30ml, Orange Juice

13

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COCKTAIL

(カクテル)

梅しそフィズ

Ume Shiso Fizz

umeshiso Liqueur, Shiso Shochu, Shiso Syrup, Soda

15

ピーチ Blossom

Peach Blossom

Vodka 20ml, Peach Liqueur, Peach Syrup, Lemon Juice, Soda

15

サマーソルトテイドッグ

Summer Salty Dog

Vodka 30ml, Watermelon Juice, Orange Juice, Watermelon Syrup, Salt

15

アペロールスピリッツ

Aperol Spritz

A Refreshing Italian Aperitif w/ Aperol, Prosecco, Soda

11

アールグレーウイスキーハイボール

Earl Gray Whiskey Highball

Smooth Whiskey Highball Infused w/ Fragrant Earl Grey Tea

15

MOCKTAIL



(モクテル)

ソルティライチ

Salty Lychee Soda

Lychee Soda w/ Salt

13

黒蜜 モヒート

Kuromitsu Mojito

Japanese Brown Sugar, Mint, Lemon, Lime, Soda

13

メロンクリームソーダ

Melon Cream Soda

Melon Soda w/ Vanilla Icecream

15

オーシャン

Ocean

Peach Syrup, Blue Curacao Syrup, Soda, Mint, Lemon

12

マンゴーミルク

Mango Milk

Mango Juice, Milk, Syrup

12

オレンジライチ

Orange & Lychee

Orange Juice, Lychee Syrup, Lychee Fruit

11

スイカ ダイキリ

Watermelon Daiquiri

Watermelon Juice, Yogurton

13

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SOFT DRINK

(ソフトドリンク)

コーラ			ほうじ茶 温		
Coca Cola		5	Hoji Tea - HOT		4.5
コーラゼロ			緑茶 温		
Coke Zero		5	Green Tea - HOT		4.5
スプライト			烏龍 冷		
Sprite		5	Oolong Tea - COLD		5
カルピスウォーター			ジャスミンホワイトグレープティー		
Calpico		5	Jasmine White Grape Tea		7
			Fragrant Jasmine Tea Blended w/ Sweet White Grape Flavour		
ラムネ			白ぶどうジュース		
Ramune Japanese Lemonade		5	White Grape Juice - COLD		4
			Chilled White Grape Juice, Light & Naturally Sweet		
スティルウォーター			オレンジジュース		
Antipodes Still Water		7 13	Orange Juice		5
			アップルジュース		
スパークリングウォーター			Apple Juice		5
Antipodes Sparkling Water		7 13			
レモンライム ビターズ			マンゴージュース		
Lemon Lime & Bitters		6	Mango Juice		5
			スイカジュース		
			Fresh Watermelon Juice		9



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