

Drink Menu

COCKTAILS

DIRTY LITTLE SECRET \$22
(VODKA, OLIVE JUICE, VERMOUTH, OLIVES STUFFED W/ TRUFFLE & CAVIAR)

STRAWB-MATCHA-SAKE \$14
(SAKE, MATCHA, COCONUT MILK, VANILLA, TOPPED W/ STRAWBERRY COLD FOAM)

BLACKBERRY PINEAPPLETEQUILASOUR \$16
(TEQUILA, PINEAPPLE, LEMON JUICE, BLACKBERRY)

LYCHEE NOAH-RITA \$16
(TEQUILA, LIME JUICE, COCONUT CREAM, LYCHEE PUREE, TOPPED W/ LYCHEE FRUIT)

ANE-SAN \$18
(VODKA, YUZU ICE CREAM, YUZU SPARKLING WATER, YUZU EXTRACT)

SAKE

SAKE FLIGHTS \$26

PREMIUM SAKE FLIGHTS \$45

SAKE BY THE BOTTLE

Features a tart yet subtly sweet profile with a richly complex and savory finish.

NABESHIMA TOKUBETSU JUNMAISHU \$80/720 ml Bottle
Melon, white peach, Asian pear, silky texture with elegant umami, refreshing acidity, clean lingering finish.

KIREI TOKUBETSU JUNMA MUROKA \$80/720 ml Bottle
Features a tart yet subtly sweet profile with a richly complex and savory finish.

KABU JUNMAI \$90/720 ml Bottle
Layered with aromas of white peach, umami, and notes of grapefruit.

KAZE NO MORI AKITSUHO 507 \$100/720 ml Bottle
Creamy & rich, natural fizz, depth with bright acidity.

HOUOU BIDEN “MIRAI” JUNMAI DAIGINJO \$120/720 ml Bottle
Fresh, creamy flavor with a smooth, lingering finish evoking fresh greenery.

ABE SHUZO JUNMAI GINJO \$120/720 ml Bottle
Fruity & juicy, refreshing acidity, rich with crisp bitter finish.

TATENOKAWA “Kyuryu” STREAM RED \$135/720 ml Bottle
Lush tropical fruit, silky umami, zesty acidity razor-clean finish.

TENBI KARATEN \$135/720 ml Bottle
Rich & dry, ultra-crisp, clean low-glucose finish.

TATSURIKI KOMENO SASAYAKI NAMA \$150/720 ml Bottle
Intense flavor with rich aftertaste, aromas of strawberries and apples.

HAKKAISAN SNOW AGED 3 YEARS JUNMAI \$150/720 ml Bottle
Smooth and balanced with subtle umami, gentle sweetness, and a clean finish.

KAMOSHIBITO KUHEIJI JUNMAI DAIGINJO \$150/720 ml Bottle
“HUMAN”
Honey floral lift, silky umami, bright acid, snap, elegant fresh finish.

A mandatory 25% service fee will be added to big party minimum of 20 people and up. This fee supports employee compensation, premium ingredients, restaurant operations, and the overall guest experience. No additional gratuity is expected or required.

DASSAI Blue 23 JUNMAI DAIGINJO

Delicate floral aroma with a honeylike sweetness and a smooth, elegant finish.

\$160/ 720 ml Bottle

YAKUMOKU FUTURE JUNMAI DAIGINJO

Smooth mouthfeel with refreshing sweetness and crispness like ripe white peach.

\$388/ 720 ml Bottle

DAISHICHI

Smooth and refined with floral and fruity notes, offering a silky texture and a crisp elegant finish

\$499/ 720 ml Bottle

KATOUKICHIBEE SHOUTEN'S BORN DREAMS
COME TRUE

Offers an opulent bouquet of honeysuckle, melon, and pear, followed by a rich yet restrained flavor with deep umami, subtle fruit sweetness, and a clean, elegant finish.

\$499/ 1000 ml Bottle

SHOCHU

The Ginza Sparrow
Shochu Highball

\$60/Bottle
\$10/Glass

Fukiage-Kura
Lemon Chu-Hai

\$60/Bottle
\$10/Glass

JAPANESE WHISKEY

YAMAZAKI WHISKEY

Choice: Highball/Neat/Rock

\$280/Bottle
\$18/ Shot

HAKUSHU 12 YEARS

Choice: Highball/Neat/Rock

\$480/ 720 ml Bottle
\$30/Shot

YAMAZAKI WHISKEY 18 YEARS

\$1,600/720 ml Bottle

CHAMPAGNE

BILLECART-SALMON BRUT RESERVE

\$225/ 750 ml Bottle

BILLECART-SALMON BRUT ROSE

\$195/ 750 ml Bottle

TEQUILA

CLASE AZUL TEQUILA

\$380/ 750 ml Bottle
\$25/ Shot

COGNAC

HENNESSY VSOP

\$180/ 750 ml Bottle
\$20/ Shot

BEER

ASAHI DRAFT BEER

\$8/ Glass

SUNTORY PREMIUM MALT DRAFT BEER

\$10/ Glass

YUZU BEER

ASAHI BEER WITH YUZU FOAM

\$11/ Glass

NON ALCHOHOLIC BEVERAGES

HOT TEA (Hojicha)

\$5/ Per Cup

HOT TEA (Genmaicha)

\$3/ Per Cup

Pepsi

\$3.50/ Per Can

Diet Pepsi

\$3.50/ Per Can

Sprite

\$3.50/ Per Can

Sparkling Water

\$7.00/ Per Bottle

A mandatory 25% service fee will be added to big party minimum of 20 people and up. This fee supports employee compensation, premium ingredients, restaurant operations, and the overall guest experience. No additional gratuity is expected or required.