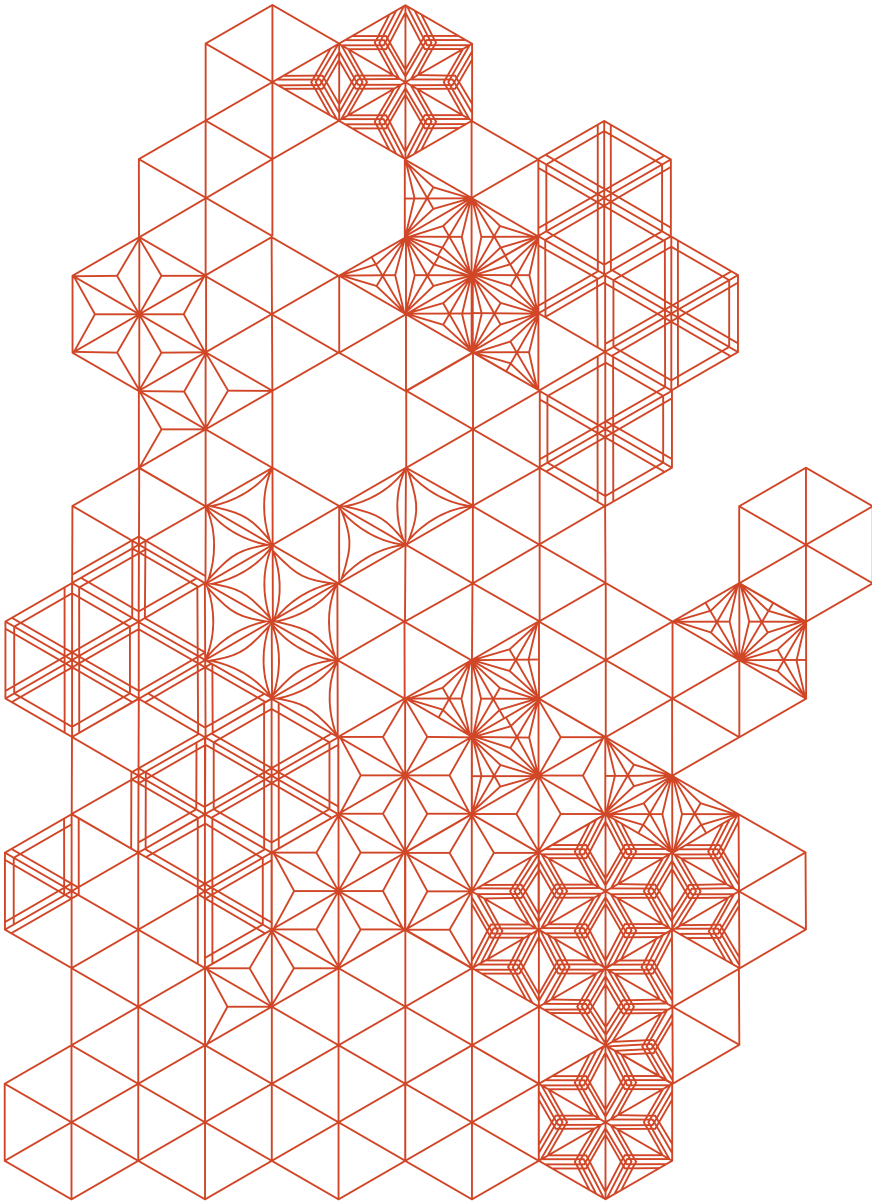




## **Beverage Selection**



## SIGNATURE COCKTAILS

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Our cocktails highlight the beauty of Japanese nature through the elements of Earth, Water, and Air, with Fire represented in our food. Each cocktail blends tranquility, symbolism, and cultural richness, reflecting Japan's natural essence and atmosphere.

**Forest Twilight** | Mori No Yoi | 森の宵 130  
mizunara cask whisky, umeshu, homemade cherry liquor

**Echoes of the Countryside** | Inaka No Hibiki | 田舎の響き 90  
blend of vermouth, sherry, tomato water, rice vinegar

**Sound of the Meadows** | Sougen No Oto | 草原の音 75  
tequila, yuzu, shiso, agave

**Haze of the Peach** | Momo No Kasumi | 桃の霞 70  
gin, yuzu, peach & apricot jam

**Dreams of the Sky** | Sora No Yume | 空の夢 85  
shochu, gin, prosecco, lychee puree, berry tea

**Blossom of the Sea** | Umi No Sakura | 海の桜 120  
gin, sakura vermouth, umeshu, soda water

**Dew of the Earth** | Daichi No Shizuku | 大地の雫 75  
rum, yuzu-sudachi blend, vanilla, coconut

## STRAWFIRE CLASSICS

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### Strawfire Highball

Yamazaki 12	390
Toki Suntori	75
Yoichi Single Malt	175

### Sakura Martini

120

### Roku Gin Martini

85

### Haku Espresso Martini

90

### Mizunara Old Fasion

190

### Nikka Coffey Negroni

90

### Red Wine Cask Whisky Sour

175

### Haku Bloody Mary

80

## STRAWFIRE 0% ABV

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### Kaze No Kaori | 風の香り | Fragrance of the Wind

60

shiso, passionfruit puree, yuzu

### Yama No Hikari | 山の光 | Light of the Mountain

70

fuji apple, cucumber, kombu honey

### Virgin Mojito | classic | passionfruit | berry

50

### Virgin Pina Colada

50

## SAKE BY CARAFE

	180 ml	360ml
<b>Dassai 45</b>   Junmai Daiginjo	<b>320</b>	<b>640</b>
<b>Dassai 23</b>   Junmai Daiginjo	<b>720</b>	<b>1,440</b>
<b>Nabeshima</b>   Junmai Ginjo	<b>260</b>	<b>490</b>
<b>Aoki Snowman</b>   Junmai	<b>190</b>	<b>370</b>
<b>Tengunmai Comon</b>   Tokubetsu Junmai	<b>175</b>	<b>350</b>

## WINES BY THE GLASS

<b>CHAMPAGNE</b>	125 ml
<b>Ruinart Brut NV</b>   Reims   Champagne	<b>99</b>
<b>Ruinart Rosé NV</b>   Reims   Champagne	<b>145</b>
<b>ROSE</b>	150 ml
<b>Château Minuty</b>   'M de Minuty'   Côtes de Provence	<b>75</b>
<b>Château D'Esclans</b>   'Wispering Angel'   Côtes de Provence	<b>115</b>
<b>WHITE</b>	
<b>Frescobaldi</b>   Rèmole   Tuscany	<b>56</b>
<b>Michel Chapoutier</b>   Belleruche   Côtes-du-Rhone	<b>70</b>
<b>Charles Smith</b>   Riesling 'Kung Fu Girl'   Washington State	<b>85</b>
<b>Pascal Jolivet 'Attitude'</b>   Sauvignon Blanc   Loire Valley	<b>90</b>
<b>Ladybird</b>   Chenin Blanc Sur Lie   Stellenbosch	<b>110</b>
<b>Domaine Laroche</b>   Chablis   Bourgogne	<b>115</b>
<b>RED</b>	
<b>Norton</b>   Merlot   Mendoza	<b>60</b>
<b>Kanonkop</b>   Kadette   Stellenbosch	<b>80</b>
<b>Mansalto</b>   La Commenda   Chianti DOCG   Tuscany	<b>85</b>
<b>Navajas</b>   Rioja Crianza   Rioja	<b>95</b>
<b>Speri</b>   Valpolicella Classico   Veneto	<b>105</b>

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# JAPANESE SPIRITS

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## WHISKY

<b>Matsui Tottori</b>   Bourbon Barrel	<b>75</b>
<b>Yamazaki</b>   12	<b>260</b>
<b>Tenjaku</b>	<b>40</b>
<b>Tenjaku</b>   Pure Malt	<b>40</b>
<b>Toki</b>   Suntory	<b>50</b>
<b>Chita</b>   Suntory	<b>80</b>
<b>Hakushu</b>   Distiller's Reserve	<b>180</b>
<b>Nikka</b>   Days	<b>70</b>
<b>Nikka</b>   Rare Old Super	<b>80</b>
<b>Nikka</b>   Whisky from the Barrel	<b>85</b>
<b>Nikka</b>   Session	<b>125</b>
<b>Nikka</b>   Coffey Grain Malt	<b>170</b>
<b>Nikka</b>   Tailored	<b>225</b>
<b>Yoichi</b>   Single Malt	<b>110</b>
<b>The Kurayoshi</b>   12	<b>210</b>
<b>Akashi</b>   Red Label Blended	<b>40</b>
<b>Nagahama Roman</b>   8 Year Old Pure Malt	<b>95</b>
<b>Kujira</b>   Ryukyu Inari	<b>45</b>
<b>Kujira</b>   5 Year Old Ryukyu	<b>80</b>
<b>Kujira</b>   10 Year Old Ryukyu	<b>135</b>
<b>Miyagikyo</b>   Single Malt	<b>105</b>
<b>Saburomaru</b>   The Sun	<b>340</b>
<b>Chiyomusubi</b>   Red Wine Cask Finish	<b>130</b>
<b>Chiyomusubi</b>   Mizunara Cask Finish	<b>135</b>
<b>Chiyomusubi</b>   Heavy Char Cask Finish	<b>140</b>

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## JAPANESE SPIRITS

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### GIN

<b>Roku</b>	<b>40</b>
<b>Nikka   Coffey</b>	<b>45</b>
<b>Masahiro Okinawa   Recipe 01</b>	<b>55</b>
<b>Chiyomusubi Impact</b>	<b>60</b>
<b>Masahiro Okinawa   Craft Recipe 02</b>	<b>65</b>
<b>KI NO BI</b>	<b>100</b>
<b>Matsuzaki   Craft Togedama</b>	<b>130</b>
<b>Senjo   Sakura</b>	<b>135</b>

### VODKA

<b>Seara Craft</b>	<b>45</b>
<b>Haku</b>	<b>50</b>
<b>Nikka   Coffey</b>	<b>50</b>
<b>Chiyomusubi Engine</b>	<b>55</b>

## JAPANESE BOTTLE BEER

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<b>Hitachino   White Ale</b>	<b>60</b>
<b>Asahi Super Dry</b>	<b>55</b>
<b>Kirin Ichiban</b>	<b>55</b>

## INTERNATIONAL SPIRITS

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### GIN

<b>Tanqueray   UK</b>	<b>60</b>
<b>Bombay Sapphire   UK</b>	<b>55</b>
<b>Hendricks   Scotland</b>	<b>60</b>
<b>Aviation   USA</b>	<b>65</b>
<b>Gin Mare   Spain</b>	<b>75</b>
<b>Monkey 47   Germany</b>	<b>95</b>

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# INTERNATIONAL SPIRITS

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## VODKA

<b>Ketel One</b>   Holland	<b>55</b>
<b>Grey Goose</b>   France	<b>70</b>
<b>Belvedere</b>   Poland	<b>80</b>
<b>Beluga Noble</b>   Russia	<b>75</b>
<b>Beluga Gold</b>   Russia	<b>210</b>

## TEQUILA

<b>Patrón Silver</b>	<b>99</b>
<b>Patrón Añejo</b>	<b>140</b>
<b>Don Julio Blanco</b>	<b>110</b>
<b>Don Julio Reposado</b>	<b>125</b>
<b>Don Julio Añejo</b>	<b>135</b>
<b>Don Julio 1942</b>	<b>325</b>
<b>Clase Azul Plata</b>	<b>260</b>
<b>Clase Azul Anejo</b>	<b>1550</b>

## RUM

<b>Zacapa</b>   23	<b>170</b>
<b>Zacapa</b>   XO	<b>195</b>

## COGNAC

<b>Remy Martin</b>   VSOP	<b>110</b>
<b>Remy Martin</b>   XO	<b>220</b>

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## SOFT DRINKS & WATER

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### WATER

**Acqua Panna | 750 ml** 55

**San Pellegrino | 750 ml** 55

**Be WTR Still | Sparkling | 500 ml** 30

**Be WTR Still | Sparkling | 750 ml** 40

### SOFT DRINKS

**Coca-Cola** 32

**Coca-Cola Zero** 32

**Sprite** 32

**Fanta Orange** 32

**Red Bull | Red Bull Sugar Free** 45

**Fresh Juices** 50

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# TEA | HERBAL INFUSIONS | COFFEE

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## PREMIUM JAPANESE TEA

Japanese Gyokuro Shicha	200
Matcha Iri Genmaicha	50
Matcha Ceremonial Grade   Yame	115
Sencha   Kagoshima	45
Gyokuro	125

## TRADITIONAL TEA

Sapphire Jasmine Silver Needle	50
English Breakfast	45
Darjeeling 2nd Flush	45
Wuyi Oolong	45
Moroccan Mint	45

## HERBAL INFUSIONS

Chamomile Cooler	45
Organic Mint Duo	45
Natural Rooibos	45
Ginger Breeze	45

## COFFEE

Espresso   Espresso Macciato	35
Americano   Double Espresso   Cappuchino   Latte	45
Matcha Ceremonial Grade Latte	125

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## BAR SNACK MENU

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<b>Wagyu Skewers</b>   sesame miso sauce, spring onion	<b>140</b>
<b>Tuna Tartare</b>   monaka, spring onion, wasabi mayonnaise <sup>(S)</sup>	<b>45</b>
<b>Wagyu Gyoza</b>   spring onion, ponzu <sup>(S)</sup>	<b>65</b>
<b>Prawn Toast</b>   roasted seaweed, bonito flakes, okonomiyaki sauce <sup>(S)</sup>	<b>55</b>
<b>Korean Fried Chicken</b>   sesame, spicy-sour sauce	<b>55</b>
<b>Furikake Fries</b>   shichimi togarashi <sup>(S)</sup>	<b>45</b>
<b>Takoyaki</b>   yamaimo, bonito flakes, ao nori <sup>(S)</sup>	<b>55</b>
<b>Edamame</b>   sea salt or chili garlic butter <sup>(V)</sup>	<b>25</b>

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