Alcoholic Drinks

WINE

SPARKING WINE

Lou Dumont Cremant de Bourgogne Blanc de Blanc

glass 1,200 yen / bottle 8,000 yen

Made with 100% chardonnay grapes.

A clear, light-yellow hued sparkling wine with plenty of fizz. Enjoy a well-harmonized aromatic blend of white flowers, herbs, and fruit. This beautifully sharp wine is marked by a strong mineral note, with a hint of orange-peel in the aftertaste.

WHITE WINE

Louis Jadot Songes de Bacchus Bourgogne Chardonnay

glass 1,200 yen / bottle 8,000 yen

A glowing and rich golden-yellow hued wine with a delicate aroma of white peaches, tropical fruit and butter.

With a lively tartness and a fruity flavor reminiscent of peaches, its minerality and lingering bitter note are a great compliment to Japanese cuisine.

RED WINE

Louis Jadot Cote de Beaune Villages

glass 1,200 yen / bottle 8,000 yen

Made from grapes grown in the villages of Chorey les Beaune and Ladoix and aged in barrels for 12 months (not new barrels).

This is a youthful, fruity wine with an aroma of red fruits and cherries.

Alcoholic Drinks

SAKE

Hokkaido "Kitashizuku" Junmai Ginjoshu, Fukutsukasa Shuzo glass 1,300 yen / 180ml 1,600 yen

Pure rice special-brewed sake (Junmai Ginjoshu) using the kitashizuku variety of brewer's rice polished to 55%. With its refreshing taste, this sake is a great accompaniment to a meal, and you will get hooked on its subtle and sweet aftertaste.

Hokkaido Fuyuhanabi Junmai Dai Ginjo, Kobayashi Shuzo

glass 1,300 yen / 180ml 1,600 yen

The aroma is fruity with a hint of muscat. This sake is strong until the last drop, with a taste that just gets better after the bottle's been opened. A sake as sharp as a katana sword. Brewed to be enjoyed with your meal. The aroma and flavor are wonderful at any temperature. This pure rice very special-brewed sake (Junmai Dai Ginjo) is suitable for long-term aging, and is also delicious when served hot.

Hokkaido Suisei Special Junmaishu, Niseko Shuzo

glass 1,300 yen / 180ml 1,600 yen

A banana-like aroma with a sharp hint of lemons. This sake has a good acidic accent, a refreshing impression, and tastes sharp going down.

Hokkaido Kikonai Misoginomai Special Junmaishu, Kikonai Fuji Shuzo

glass 1,300 yen / 180ml 1,600 yen

A sake brewed from rice grown in the town of Kikonai. This sake has a limited annual production of just 4000 bottles (1800 ml bottles), which are only sold in the town's local liquor store. There are plenty of fans of its rich aroma and easy, refreshing taste, to the point that some customers in Honshu have standing annual orders.

The name "Misoginomai" comes from the Shinto purification ceremony that has been held outdoors in the heart of winter at Kikonai's Samegawa Shrine for the past 180 years. The history of this sake started back in 1989, when the brewery was commissioned to make an experimental batch of sake using a new type of rice, called Honoka 224, that had been developed at the Donan Agricultural Experiment Station.

This Special Junmaishu has been in annual production ever since.

FRUIT LIQUEURS

Hoteifukuume Nigori Umeshu (unfiltered plum wine), 800 yen Kawachi Winery

Puree of ripe nanko-ume plums and a subtle touch of plum jam give this umeshu its delicious flavor. A creamy-textured umeshu with a restrained sweetness.

Kabosushibori, Naminooto Shuzo

Refreshing but distinct acidity and just the right amount of astringency. The good balance covers up the characteristic bitterness of the kabosu (a type of citrus fruit). In fact, you 'll find yourself wanting more.

Tsuruume Yuzu, Heiwa Shuzo

Tsuruume Yuzu is a yuzushu made with 50% natural freshly-harvested yuzu juice.

The intense acidity of yuzu fruit does not dominate, and it goes down smooth until the last drop.

Aragoshi Ringo (apple), Umenoyado Shuzo

Generously packed with the juice and pulp of Japan-grown apples. A mild liqueur infused with the restrained sweetness and succulence of apples and accented with grated and diced apple flesh.

800 yen

800 yen

800 yen

BEER

Sapporo Classic

WHISKEY

Taketsuru 17 Years

With the deep aroma one would expect from a pure malt matured for 17 years, this whiskey is set apart by its imposing body and refreshing aftertaste. Enjoy the mature aroma that comes after long years of storage, the scent of peat, and a flavor that is long-lasting, rich and deep.

Taketsuru 21 Years

This whiskey is distinguished by its rich aroma — typical of a pure malt matured over 21 years — and its lasting rich and deep aftertaste. A surprisingly smooth first taste gradually gives way to more substantial depth and aroma.

SHOCHU

Hokkaido Kiyosato (5 Years Genshu)

With a mellow aroma that belies its potato base, this shochu has intense and rich body and sweetness. Matured over 5 years to deliver a rich and smooth taste.

Komishinpu Barley 44%, Sapporo Shusei

An amber-hued authentic shochu from undiluted stored shochu. Each product has a limited annual production of 2000 bottles. 800 yen

1,000 yen

1,800 yen

1,200 yen

1,000 yen



Ito Noen Mikan (mandarin orange) Juice (Wakayama) 800 yen

To keep the taste of the mandarin orange's inner and outer skin out of the juice, the oranges are cut in half, placed on top of a bowl, and then squeezed by gently pressing another bowl down from on top. Made only from pulp, this juice has a clean and moreish taste without any of the heaviness often found in other 100% pure juices.

NON-ALCOHOLIC SPARKLING WINES

Coco Farm & Winery Sparkling Rose Grape Juice 900 yen

A good option for drivers, children, breastfeeding mothers, and anyone else not drinking alcohol.

A beautiful rose-hued sparkling wine made with grapes including Australian-grown Musket and Chilean-grown Alicante Bouschet.

NON-ALCOHOLIC COCKTAILS

Non-Alcoholic Cocktails	700 yen
with Sudachi (a citrus fruit native to Japan)	
Elm Garden's Original Non-Alcoholic Cocktails	700 yen

SOFT DRINKS

Oolong Tea	500 yen
Coca Cola	550 yen
Ginger Ale	550 yen
Non-Alcoholic Beer Sapporo Premium Free	600 yen
Perrier	950 yen