

DRINKS

Japanese Liqueurs / Cocktails

Umeshu (Plum Wine)	6,5
With soda	9,5
Yuzu Sake	6,5
With soda	9,5
Japanese Craft Gin "Roku"	9
"Roku" Gin and Tonic	12,5
Yuzu Shōgun	12,5
<i>Roku gin, sansho peppers, yuzu sake, pasteurized egg white, and lemon juice</i>	
TGL High Ball	12,5
<i>Tenjaku whiskey, soda, lemon, ginger and honey</i>	
Yuzu Moshiso	12,5
<i>Yuzu liquor, lime, shiso and soda</i>	
Sakegria	12,5
<i>our Japanese take on sangria, made with sake, ramune, roku gin and fresh fruits</i>	
Fresh Lemon Sour	9,5
<i>Shochu, soda and freshly squeezed lemon juice</i>	
Fresh Grapefruit Sour	10,5
<i>Shochu, soda and freshly squeezed grapefruit juice</i>	
Calpico Sour	9,5
<i>Shochu, calpico syrup and soda</i>	
Oolong High	9,5
<i>Shochu and oolong tea</i>	
Tenjaku Highball	9,5
<i>Tenjaku whiskey with soda</i>	
Haku Ginger Ale	10,5
<i>Haku vodka and ginger ale</i>	
Matcha Martini	12,5
<i>Haku vodka, espresso, matcha liquor and matcha</i>	

Beer

Asahi "Super Dry" Draft Beer	
Large (500ml)	9,5
Small (250ml)	6,5
Bottle (330ml)	7,5
Heineken 0.0 alcohol free (330ml)	5,5
Japanese Craft Beer	
Kagua "Rouge" (330 ml)	9
<i>Rich and full-bodied Belgian-style dark ale with flavor of roasted malt and sansho peppers</i>	
Kagua "Saison" (330 ml)	9
<i>Fruity and dry farmhouse ale with refreshing yuzu aroma</i>	
Kagua "Blanc" (330 ml)	9
<i>Refreshing Belgian-style ale with a flavor of Yuzu and yeast-derived phenolic aroma</i>	

Non-Alcoholic Drinks

Mineral Water (still or sparkling)	7
Soft Drinks	3,5
(cola, fanta orange, tonic water, ramune, iced tea, cassis, ginger ale)	
Homemade Ginger Lemonade	4,5
Calpico	4,5
Cassis Calpico	5,5
Matcha Latte	4,5
Iced Oolong Tea	3,5
Iced Coffee	4,5

Hot Beverages

Coffee (Espresso or Lungo)	3,5
Cappucino or Café Latte	4,5
Oolong Tea / Green Tea	Cup 3,5 / Pot 6
Hot Matcha Latte	4,5

Red Wine

Merlot, St. Martin

Pays d'Oc, France 5,5 / 28

Primitivo Salento Piluna, Castello Monaci

Salento, Italy 8 / 42

Fruity, medium tannins, medium dry, subtle

Pinot Noir, Maison Centaurée

Pays d'Oc, France 8 / 42

Fruity, medium tannins, medium dry, subtle

Cabernet Sauvignon, Carnivor

California, USA 9,5 / 49

Bold, medium tannins, dry, yet well balanced.

Chianti Classico Riserva, Agostino Petri

Tuscany, Italy 9,5 / 58

Well balanced, medium tannins, slightly dry, slightly acidic.

Ghemme 2015, Torracia del Pintavigna

Piemonte, Italy 13,5 / 72

90% Nebbiolo, fragrance of red fruits, with medium-high tannins and acidity, complements Wagyu very well.

Yacochuya 2014, San Pedro de Yacochuya

Cafayate Valley, Argentina 19 / 90

Extraordinary Argentinian Malbec. Dark, dense, and full-bodied with intense flavors of licorice, berries, and spices, with strong tannins and vibrant acidity.

Tempranillo, Dominio de Atauta

Ribera Del Duero, Spain 102

Bold, medium tannins, dry, slightly acidic. Excellent tempranillo.

Haut-Medoc Giscours

Bordeaux, France 104

Bold, medium-high tannins, dry, slightly acidic. Blend of merlot and cabernet sauvignon.

Barolo Cannubi, Borgogno

Piemonte, Italy 320

Bold, high tannins, dry, slightly acidic. Pairs amazingly well with our A5 Wagyu.

White Wine

Chardonnay, St. Martin

Pays d'Oc, France 5,5 / 28

Sauvignon Blanc, Primi Soli

Veneto, Italy 5,5 / 28

Chablis, Guillaume Vrignaud

Bourgogne, France 14,5 / 75

Dry chardonnay, with notes of minerals and citrus.

Pair especially well with our marinated Wagyu

Conte Hugues, Tenuta Rapitala

Sicily, Italy 100

Very fruity bold chardonnay, slightly dry, slightly acidic.

Pairs surprisingly well with our A5 Wagyu.

Champagne

Cuvée Préstige, Jean Aubry et Fils

Champagne, France 20 / 120

Hand selected by our champagne supplier (Mijnchampagnemoment), made with 80% pinot noir and 20% chardonnay, a full bodied champagne that pair very well with our Wagyu.

Préstige Rosé Brut Champagne, Taittinger

Champagne, France 120

The fruitiness, acidity and fizz of this Champagne is a great companion for our Wagyu.

Préstige Blanc-de-Blancs, Gérin et Fils

Champagne, France 150

Hand selected by our champagne supplier (Mijnchampagnemoment), made with 100% chardonnay. The nose is frank and of great complexity. Notes of white fruit, flowers and ageing through the fine wood and vanilla expressed in the nose and mouth. The limestone veins of this terroir lend minerality to this cuvée. Beautifully balanced, the finish is long and persistent.

Sake

Hakutsuru Kuradashi

Good balance of acidity and sweetness. Served hot or cold.

Large (300 ml)	16
Small (120 ml)	8

Awayuki Sparkling (300ml) 16,5

Sparkling sake with sweet aroma and refreshing fruity notes

Sayuri (300ml) 18

Sweet and refreshing sake with a pleasant aftertaste

Hakutsuru Ukiyoë Junmai (300ml) 28

Medium dry with well-balanced umami and spice, with a subtle fruit tone

Hakutsuru Ukiyoë Daiginjo (300ml) 30

Bright, pronounced aroma of strawberry, raspberry, and fresh bouquet.

Hakutsuru Ukiyoë

Junmai Daiginjo (300ml) 32

Slightly dry, smooth and delicate with pleasant aromas of honeydew, fuji apple, and hints of licorice

Sogen Junmai (720 ml) 45

tokkuri (120 ml) 10

Junmai sake with rich umami, made with yamadanishiki rice from Ishikawa prefecture

Nebuta Tanrei Junmai (720ml) 60

tokkuri (120 ml) 15

Award-winning dry sake. Tanrei is a word that specifically describes the flavor of a smooth sake.

Amanoto Kuro (500ml) 60

tokkuri (120 ml) 18

Specially made with black koji, which gives it a pleasant acidity, this sake has been specifically brewed to pair with grilled beef.

Momokawa Shizuku Dai Ginjo (720ml) 129

tokkuri (120 ml) 28

Award-winning premium sake, artisanally crafted using the bag-drop method. A powerful sake, that is rich yet well balanced, full of aromas and umami.

Shochu

Distilled drinks popular in Japan that pairs well with yakiniku

Glass / Bottle

Kinmiya (750 ml) 5,5 / 65

This blend of molasses and barley shochu utilizes unique processes that draw on the natural sweetness of its ingredients, resulting in a multiple-distilled shochu with a mellow, extra smooth and easy-drinking taste. Recommended on the rock or with soda.

Ikkomon (500 ml) 6,5 / 60

Brewed entirely with sweet potatoes (imo), a portion of which are skillfully cultured with a special mold to enable fermentation (imo koji), this velvety shochu delivers the uniquely sweet aroma and smoothness that only imo koji can produce. Recommended straight or on the rock.

Kuro Kirishima (720 ml) 5,5 / 60

Rich sweet potato shochu made with black koji, which creates a round sweetness, with a distinctly crisp aftertaste. Recommended on the rock.

Sobagura (900 ml) 5,5 / 65

The name means 'buckwheat granary' in Japanese. While most soba shochu uses only about 30% buckwheat, this shochu is made using 67% buckwheat, using only the best parts of polished grains, for full soba flavor without bitterness. It is aged for more than 3 years, giving it a delicate roundness. Recommended straight or on the rock.

Japanese Whiskey and Vodka

30ml/60ml

Hibiki Japanese Harmony 24 / 40

Among the most prestigious and honoured whiskies in the world. A harmonious blend of innumerable malt and grain whiskies which are meticulously blended to create a full orchestra of flavors and aromas.

Tenjaku 6 / 10

Rich and full-bodied, Tenjaku lets you experience a slightly spicy note with an oaky and sweet finish.

Haku Vodka 7 / 12

A Japanese craft vodka made from high quality Japanese rice. Very smooth yet sweet and rich.