

DRINKS

Original Cocktails

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

**Also available without alcohol

Japanese Liqueurs and Fruit Sakés

Umeshu (Plum Wine) With soda	6,5 8,5
Yuzu Sake With soda	6,5 8,5
Tenjo Mugen Yuzu Plum Sake <i>Refreshing yuzu and rich Japanese plum flavors</i>	12
Miyakanbai Strawberry Sake <i>Rich and sweet strawberries from Miyagi blended with high umami local sake</i>	12

Beer

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

Red Wine

Merlot, St. Martin

Pays d'Oc, France 5,5 / 28
Dark red, fruity and light spiciness. Supple and round in the mouth.

Silk & Spice

Portugal 7 / 32
Blend of several Portuguese grape varieties. Bold but easy to drink, with sweetness and notes of spices

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.

Barolo, Roberto Sarotto

Piemonte, Italy 13,5 / 72
100% Nebbiolo, fragrance of red fruits, with medium-high tannins and acidity, complements Wagyu very well.

Finca Orellana Malbec 2017, Trapiche

Mendoza, Argentina 19 / 90
Deep red Malbec with morello cherry aromas, minty balsamic notes. Sweet, fruity, soft tannins, and an elegantly lingering finish.

Finca Malaveïna, Castillo Perelada

Catalunya, Spain 20 / 92
Blend of Merlot, Cabernet sauvignon, Cabernet Franc and Garnacha. Powerful aroma and round and structured palate, with fresh acidity and round tannins.

Tempranillo, Dominio de Atauta

Ribera Del Duero, Spain 22 / 102
Bold, medium tannins, dry, slightly acidic. Excellent tempranillo.

Haut-Medoc Giscours

Bordeaux, France 23 / 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
Dry aromas of citrus, pineapple and peach. Soft round taste with notes of peach and hazelnut.

Sauvignon Blanc, Primi Soli

Veneto, Italy 5,5 / 28
Aromas of base, gooseberries, cut grass, nettle or lime lemonade. On the palate is light, very juicy, fruity and herbal.

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 Ukiyoē Junmai (300ml) 28

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

Hakutsuru Ukiyoē Daiginjo (300ml) 30

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

Hakutsuru Ukiyoē

Junmai Daiginjo (300ml) 32

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

Kenkon-Ichi Junmai (300ml) 36

Refreshing classic type sake, with gentle fragrance and umami of the sasanishiki rice.

Tenjou Mugen Junmai Ginjo

Nama Chozō (300ml) 42

Well balanced Junmai Ginjo, with some acidity that will stimulate your appetite.

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.

Kenkon-Ichi Junmai Karakuchi (720ml) 68

tokkuri (120 ml) 18

A special Junmai with soft umami and aromas with a dry but beautiful finish.

Hirotogawa Tokubetsu Junmai (720ml) 72

tokkuri (120 ml) 19

Aromas of peach and pear, beautiful harmony of umami and sweetness, with slight bitterness and acidity in the finish.

Miyakanbai Junmai Daiginjo (720ml) 95

tokkuri (120 ml) 24

Modern style sake with bright fragrance like spring flowers, sweet rice taste, fruity aroma, refreshing sharpness and slight bitterness

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

Blended shochu (barley and molasse) 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 that are cultured with a special mold to enable fermentation (imo koji). Unique sweet aroma and smoothness typical of imo shochu. 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

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 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.

**Other Japanese whiskies are also available. Please ask our staff about them.*

Non-Alcoholic Drinks

Mineral Water (still or sparkling)	7
Soft Drinks (cola, fanta orange, tonic water, ramune, iced tea, cassis, ginger ale)	3,5
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

Mocktails

Virgin Yuzu Moshiso 9,5

Yuzu purée, lime, shiso and soda

Virgin Sakegria 10,5

ramune, non-alcoholic gin and fresh fruits

Yuzu Samurai 11,5

Non-alcoholic gin, sansho peppers, yuzu purée, pasteurized egg white, and lemon juice

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