



DRINK LIST

## HANDCRAFTED COCKTAILS 手作りカクテル

It was during Japan's Golden Age that Japanese cocktails were born. Applying 'kodawari' into action, we strive for perfection through relentless practice, repetition and paying extreme attention to details. Fūjin's cocktails are crafted using exquisite ingredients and technique that are quintessentially the Land of the Rising Sun.

<b>Miruku Ogura</b> .....	120
<i>Rum, cacao white liqueur, caramel syrup, fresh milk, condensed milk, red beans</i>	
<b>Gin-Gin Yuzu</b> .....	135
<i>Gin, sweet vermouth, homemade ginger lime syrup, yuzu syrup, fresh lemon juice, egg white</i>	
<b>Matcha Pepāmintini</b> .....	130
<i>Vodka, cacao white liqueur, peppermint liqueur, fresh milk, matcha ice cream</i>	
<b>Kura Uisukī</b> .....	120
<i>Japanese blended whisky, brown sugar syrup, black tea</i>	
<b>Almond Shinamon</b> .....	120
<i>Almond liqueur, cinnamon syrup, fresh lemon juice, egg white</i>	
<b>Nomo Razuberī</b> .....	120
<i>Sake, lychee liqueur, fresh lemon juice, raspberry purée, yuzu syrup</i>	
<b>Shōga Sawā</b> .....	120
<i>Whisky, homemade ginger lime syrup, passion fruit syrup, fresh lemon juice, soda</i>	
<b>Juniper Lemonade</b> .....	135
<i>London dry gin, passion fruit syrup, fresh lemon juice, soda</i>	
<b>Mangōrita</b> .....	135
<i>Tequila, triple sec, fresh lime juice, mango purée, yuzu syrup</i>	

## HIGHBALL ハイボール

Highball was created right after the end of WWII when Japan was in a period of economic recovery. Created by mixing whisky and soda water, highball is an ingenious way for one enjoy whisky without breaking the bank. An art form to the Japanese, highball is a refreshing drink meant to open up one's palate before a meal.

<b>Midori High</b> .....	<b>130</b>
<i>Vodka, melon liqueur, fresh lemon juice, calpico, soda</i>	
<b>Tropicaru High</b> .....	<b>140</b>
<i>Rum, ginger liqueur, orange bitters, passion fruit syrup, fresh lemon juice, pineapple honey, egg white</i>	
<b>Horse Neck</b> .....	<b>135</b>
<i>Whisky, fresh lemon juice, ginger ale</i>	
<b>Passion Punch</b> .....	<b>120</b>
<i>Whisky, fresh lemon juice, passion fruit syrup, ginger ale</i>	
<b>Charcoal Jinjaeru</b> .....	<b>135</b>
<i>Tequila, triple sec, homemade ginger lime syrup, fresh lime juice, mix herbs, charcoal, ginger ale</i>	
<b>Calpico Sour</b> .....	<b>110</b>
<i>Soju, fresh lemon juice, calpico, ginger ale</i>	

*\* More classic cocktails are available upon request*

SPIRITS & LIQUEURS スピリッツ & リキュール

SINGLE GRAIN / MALT WHISKY

JAPANESE	Shot / Bottle
Hakushu 12 YO .....	270 / 3,500
Kura 8 YO White Oak .....	200 / 2,700
Kura 12 YO White Oak .....	230 / 3,000
Nikka Coffey Grain .....	220 / 2,900
Nikka Coffey Malt .....	220 / 2,900
Nikka Yoichi 12 YO .....	250 / -
The Chita Suntory Whisky .....	220 / 2,900
The Yamazaki 12 YO .....	325 / 6,250

HIGHLAND

Shot / Bottle

Glen Garioch 12 YO .....	180 / 2,400
Glenfarclas 12 YO .....	270 / 3,500
Glenfarclas 15 YO .....	350 / 4,500

LOWLAND

Shot / Bottle

Auchentoshan 12 YO .....	240 / 3,100
Auchentoshan 18 YO .....	330 / 4,200
Auchentoshan Three Wood .....	200 / 2,700
Glenkinchie 12 YO .....	160 / 2,200

ISLAND

Shot / Bottle

Highland Park 12 YO .....	300 / 3,800
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**ISLAY**

Shot / Bottle

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Bowmore 12 YO .....	<b>180 / 2,400</b>
Bowmore 15 YO .....	<b>230 / 3,000</b>

**SPEYSIDE**

Shot / Bottle

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The Glenlivet 12 YO .....	<b>180 / 2,400</b>
The Glenlivet 15 YO .....	<b>250 / 3,200</b>
The Glenrothes 2001 .....	<b>180 / 2,400</b>
The Macallan 12 YO Triple Cask .....	<b>240 / 3,100</b>
The Macallan 12 YO Double Cask .....	<b>240 / 3,100</b>
The Macallan 12 YO Sherry Oak .....	<b>240 / 3,100</b>
The Macallan Estate Reserve .....	<b>330 / 4,200</b>

## BLENDING WHISKY

<b>JAPANESE</b>	Shot / Bottle
Hibiki Japanese Harmony	
Master's Select .....	<b>250 / 3,200</b>
Kura Whisky Rum Cask .....	<b>150 / 2,000</b>
Iwai Original .....	<b>150 / 2,000</b>
Nikka Blended .....	<b>220 / 2,900</b>
Nikka From The Barrel .....	<b>230 / 3,000</b>
Nikka Pure Malt Black .....	<b>155 / 2,100</b>
Nikka Taketsuru Pure Malt .....	<b>160 / 2,200</b>
Suntory Kakubin .....	<b>160 / 2,200</b>
Yamazakura Fine Blended .....	<b>150 / 2,000</b>
Akashi White Oak .....	<b>150 / -</b>
Ichiro's Malt MWR .....	<b>260 / -</b>

### **SCOTCH**

Shot / Bottle

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Ballantine's Finest .....	<b>105 / 1,400</b>
Chivas Regal 12 YO .....	<b>150 / 2,000</b>
Chivas Regal Extra .....	<b>155 / 2,100</b>
Johnnie Walker Black Label .....	<b>140 / 1,900</b>

### **AMERICAN**

Shot / Bottle

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Bulleit Bourbon .....	<b>120 / 1,600</b>
Bulleit Rye .....	<b>130 / 1,700</b>
Gentleman Jack .....	<b>150 / 2,000</b>

### **IRISH**

Shot / Bottle

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Jameson .....	<b>105 / 1,400</b>
Old Bushmills .....	<b>110 / 1,500</b>

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## VODKA

Shot / Bottle

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Absolut Elyx .....	110 / 1,500
Belvedere .....	140 / 1,900
Grey Goose .....	140 / 1,900

## TEQUILA

Shot / Bottle

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Olmecca .....	100 / 1,300
1800 Silver .....	135 / 1,700
1800 Añejo .....	140 / 1,800
Don Julio Añejo .....	170 / 2,300
El Jimador Reposado .....	120 / 1,600
Jose Cuervo Tradicional Silver .....	140 / 1,800
Jose Cuervo Tradicional Reposado .....	155 / 2,000
Herradura Plata .....	135 / 1,800
Herradura Reposado .....	160 / 2,200
Herradura Añejo .....	170 / 2,300

## GIN

Shot / Bottle

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Beefeater .....	100 / 1,300
Seagram's .....	110 / 1,500
Monkey 47 .....	200 / 2,000
The Botanist .....	135 / 1,800
Wint & Lila .....	130 / 1,700
Roku .....	155 / 2,100
Boodles .....	155 / 2,100
Bloom .....	170 / 2,200
Fishers .....	270 / 2,700
Ink .....	205 / 2,800
Kokoro .....	185 / 2,600
Lola & Vera .....	185 / 2,600
Opihr .....	160 / 2,100
Sabatini .....	195 / 2,700
Skin .....	270 / 2,700
Thomas Dakin .....	200 / 2,800
Bombay Sapphire .....	110 / 1,500
Hendrick's .....	140 / 1,900
Mom .....	130 / 1,700
Tanqueray .....	110 / 1,500
The London No. 1 .....	140 / 1,900

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**RUM**

Shot / Bottle

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Havana Club Añejo 3 Años .....	<b>100 / 1,300</b>
Diplomatico Reserva Exclusiva .....	<b>200 / 2,700</b>
The Kraken .....	<b>150 / 2,000</b>
Brugal Añejo .....	<b>130 / 1,700</b>
Bacardi 151 (75.5% alc) .....	<b>140 / 1,900</b>
Myers's Original Dark .....	<b>105 / 1,400</b>
Mount Gay Black Barrel .....	<b>105 / 1,400</b>
Nusa Caña .....	<b>120 / 1,600</b>
Sailor Jerry .....	<b>105 / 1,400</b>

**CACHAÇA**

Shot / Bottle

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Leblon .....	<b>105 / 1,400</b>
Sagatiba Pura .....	<b>105 / 1,400</b>

**COGNAC**

Shot / Bottle

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Martell NCF .....	<b>180 / 2,400</b>
Martell VSOP Red Barrels .....	<b>195 / 2,600</b>
Martell Cordon Bleu .....	<b>450 / 6,000</b>
Hennessy VSOP .....	<b>200 / 2,700</b>

**VERMOUTH**

Shot / Bottle

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Mancino Bianco Ambrato .....	<b>100 / 1,300</b>
Mancino Rosso Amaranato .....	<b>100 / 1,300</b>
Mancino Secco .....	<b>100 / 1,300</b>



## LIQUEURS

Shot / Bottle

Baileys .....	100 / 1,300
Amarula .....	100 / 1,300
Cointreau .....	100 / 1,300
Disaronno .....	100 / 1,300
Fireball .....	105 / 1,400
Jack Daniel's Tennessee Honey .....	120 / 1,600
Jack Daniel's Tennessee Fire .....	120 / 1,600
Jägermeister Ice Cold .....	100 / 1,300
Midori .....	105 / 1,400
Southern Comfort .....	110 / 1,500
The King's Ginger .....	110 / 1,300
Vaccari Sambuca .....	100 / 1,300
X-Rated .....	105 / 1,400
Zen Green Tea .....	100 / 1,300

## UMESHU 梅酒

Umeshu is a traditional Japanese liqueur made from ume fruit that is soaked along with the pit in alcohol and sugar. The delicious aromatic taste from acid in the fruit aids to stimulate one's appetite. While the pit is what gives umeshu its unique fruity flavour that resembles almond and marzipan.

Shot / Bottle

<b>Choya Umeshu Classic</b> .....	110 / 1,500
<i>The balance of sweet and tart of the ume fruit</i>	
<b>Choya Umeshu Honey</b> .....	120 / 1,600
<i>Made from selected ume fruit and sweetened by honey</i>	

## WINE ワイン

### HOUSE WINE BY GLASS

White (150ml) .....	115
Red (150ml) .....	115

### BY THE BOTTLE

#### WHITE WINE

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##### ***Aromatic***

Sartori, Pinot Grigio 2016,  
Sicily - Italy ..... 650

Matua, Sauvignon Blanc 2016,  
Marlborough - New Zealand ..... 750

Cape Mentelle, Sauvignon Blanc Semillon  
2015, Margaret River - Australia ..... 850

##### ***Textural & Body***

30 Mile, Chardonnay 2016,  
South Eastern - Australia ..... 500

Marques de Casa Concha, Chardonnay 2012,  
Limari Valley - Chile ..... 900

Planeta, Chardonnay 2013, Sicily - Italy ..... 1,200

## RED WINE

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### *Light*

Matua, Pinot Noir 2016, Marlborough - New Zealand .....	750
Domaines Schlumberger, Pinot Noir, Les Princess Abbés 2015, Alsace - France .....	1,000

### *Medium*

Luis Felipe Edwards, Pupilla Merlot 2017, Valle Central - Chile .....	550
Zolla, Primitivo-Merlot 2017, Salento - Italy .....	700
Cape Mentelle, Cabernet-Merlot 2013, Margaret River - Australia .....	850

## BUBBLES

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La Gioiosa, Prosecco DOC NV, Veneto - Italy .....	550
Moët & Chandon Impérial Brut, Champagne NV - France .....	2,000
Veuve Clicquot Yellow Label Brut, Champagne NV - France .....	2,100
G.H. Mumm Cordon Rouge, Champagne Brut NV - France .....	2,200

## SWEET

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Ca da Meo, Moscato d'Asti DOCG 2015,  
Piedmont - Italy ..... 500

Roccaforte, Lambrusco Rosso NV - Italy ..... 600

## PINK AND FUNK

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Delicato, White Zinfandel 2015,  
California - USA ..... 600

*\* The vintage year changes periodically depending on the availability*

## BEERS ビール

Bintang Draught ..... 60

Sapporo (330ml/500ml) ..... 90/120

Erdinger Weissbier ..... 150

Erdinger Dunkel ..... 150

Hoegaarden ..... 95

Corona ..... 85

Carlsberg ..... 55

Guinness ..... 55

## NON-ALCOHOL ノンアルコール

### JAPANESE ARTISAN TEA

Hot / Cold

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Harada Green Tea .....	<b>35</b>
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### FLAVOURED TEA

Hot / Cold

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Lemon Tea .....	<b>35</b>
Lychee Tea .....	<b>35</b>
Strawberry Tea .....	<b>35</b>
Peach Tea .....	<b>35</b>

### COFFEE BY EXPAT

Hot / Cold

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Espresso .....	<b>28 / -</b>
Macchiato .....	<b>30 / -</b>
Piccolo .....	<b>30 / -</b>
Long Black .....	<b>30 / 35</b>
Cappuccino .....	<b>35 / 38</b>
Caffè Latte .....	<b>35 / 38</b>
Mochaccino .....	<b>35 / 40</b>
Matcha Affogato .....	<b>45</b>
<i>Espresso, double scoop of japanese green tea ice cream</i>	

### FRESH JUICE

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Kiwi .....	<b>45</b>
Orange .....	<b>45</b>
Pineapple .....	<b>45</b>
Strawberry .....	<b>45</b>
Watermelon .....	<b>45</b>

*Additional Fruits +15*

## MOCKTAILS

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<b>Sakura No-Hana</b> .....	<b>45</b>
<i>Ocha, sakura syrup, fresh milk</i>	
<b>Karupiku Remonari</b> .....	<b>45</b>
<i>Calpico, fresh lemon juice, ginger ale</i>	
<b>Mojito Ringo</b> .....	<b>45</b>
<i>Virgin mojito twisted with passion fruit syrup, apple fruit, fresh lime, mint leaves, soda</i>	
<b>Strawberry Rosca</b> .....	<b>45</b>
<i>Strawberry fruit and syrup, pineapple juice, ginger ale</i>	
<b>Peach Cucumero</b> .....	<b>45</b>
<i>Grated Japanese cucumber, peach fruit and syrup, pineapple juice</i>	
<b>Matcha Milk Tea Popsicle</b> .....	<b>45</b>
<i>Homemade matcha popsicle served with a mix of evaporated, condensed and whole milk</i>	
<b>Lemon Lime Bitters</b> .....	<b>45</b>
<i>Fresh lemon juice, fresh lime juice, bitters, soda</i>	

## STILL & SPARKLING WATER

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Aqua Reflections Still (380 / 750ml) .....	<b>35 / 55</b>
Aqua Reflections Sparkling (380 / 750ml) ....	<b>35 / 55</b>

## ARTIFICIAL WATER

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Coke .....	<b>30</b>
Diet Coke .....	<b>30</b>
Ginger Ale .....	<b>30</b>
Pokka Green Tea .....	<b>30</b>
Soda Water .....	<b>30</b>
Sprite .....	<b>30</b>
Tonic Water .....	<b>30</b>

## ENERGY DRINK

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Red Bull .....	<b>35</b>
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## SAKE LIST



## SAKE 日本酒

Sake is classified by its dryness & sweetness level known as Sake Meter Value (SMV). Higher number indicates drier sake (+), and lower number are the sweet sake (-).

<b>300 ml</b>	
NAMACHOZO-SHU	<p><i>Ozeki</i>  <b>Namachozo-shu</b> SMV - 0,5 ..... <b>375</b></p> <p><i>Hakutsuru</i>  <b>Josen Namachozo-shu</b> SMV + 4 .... <b>350</b></p>
HONJOZO	<p><i>Koshinohana</i>  <b>Honjozo Shuen</b> SMV + 3 ..... <b>475</b></p> <p><i>Ozeki</i>  <b>Honjozo Karatamba</b> SMV + 7 ..... <b>425</b></p> <p><i>Keiryu</i>  <b>Shuppin Chozo-shu</b> SMV + 7 ..... <b>475</b></p>
DAIGINJO	<p><i>Ozeki</i>  <b>Osakaya Chobei</b> SMV + 4 ..... <b>585</b></p>
JUNMAI	<p><i>Gekkeikan</i>  <b>Nigori</b> SMV - 23 ..... <b>435</b></p> <p><i>Hakutsuru</i>  <b>Sayuri Nigori</b> SMV - 11 ..... <b>435</b></p> <p><i>Ozeki</i>  <b>Tokubetsu Junmai Yamadanishiki</b> SMV + 3 ..... <b>425</b></p>
JUNMAI GINJO	<p><i>Hakutsuru</i>  <b>Junmai Ginjo</b> SMV + 3 ..... <b>485</b></p> <p><i>Ichidai</i>  <b>Sakura Misen</b> SMV + 4 ..... <b>425</b></p> <p><i>Rihaku</i>  <b>Wandering Poet</b> SMV + 3 ..... <b>550</b></p>

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720 ml	
HONJOZO	<i>Gekkeikan</i> <b>Traditional</b> SMV + 2 ..... 785
DAIGINJO	<i>Hakuryu</i> <b>Daiginjo</b> SMV + 5 ..... 1,650  <i>Ozeki</i> <b>Osakaya Chobei</b> SMV + 4 ..... 1,250
JUNMAI	<i>Kiku Masamune</i> <b>Taru Sake</b> SMV + 5 ..... 800
JUNMAI GINJO	<i>Ichidai</i> <b>Sakura Misen</b> SMV + 4 ..... 1,000  <i>Shiokawa</i> <b>Cowboy Yamahai</b> SMV + 3,5 ..... 1,200 <b>Fisherman Sokujo</b> SMV - 11 ..... 1,200
JUNMAI DAIGINJO	<i>Dassai</i> <b>Dassai 23</b> SMV + 4 ..... 2,900 <b>Dassai 39</b> SMV + 3 ..... 1,800  <i>Born</i> <b>Gold Muroka</b> SMV + 1 ..... 1,200  <i>Hakuryu</i> <b>Junmai Daiginjo</b> SMV + 3 ..... 1,900  <i>Umenoyado</i> <b>Gin Junmai Daiginjo</b> SMV + 4,3 .. 1,100

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1 800 ml	
HONJOZO	<p><i>Gekkeikan</i>  <b>Josen Karakuchi</b> <i>SMV + 6</i> ..... <b>1,900</b></p> <p><i>Ozeki</i>  <b>Josen Kinkan</b>  <b>Karakuchi</b> <i>SMV + 5</i> ..... <b>1,800</b></p> <p><i>Kiku Masamune</i>  <b>Honjozo</b> <i>SMV + 5</i> ..... <b>1,800</b></p>
JUNMAI	<p><i>Ozeki</i>  <b>Tokubetsu Junmai</b>  <b>Yamadanishiki</b> <i>SMV + 3</i> ..... <b>2,300</b></p> <p><i>Shochikubai</i>  <b>Shirakabegura</b>  <b>Kimoto</b> <i>SMV + 2</i> ..... <b>2,500</b></p>
JUNMAI GINJO	<p><i>Kamoizumi</i>  <b>Shusen Hon Jikomi</b> <i>SMV + 1</i> ..... <b>2,200</b></p>

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