

ORIGINAL COCKTAIL



COMFORT COCKTAIL

KOVAL RIKKY	900
Premium craft gin certified by USDA Organic. Here are some recommendations to best enjoy the natural flavors of its ingredients.	
CIROC MIMOSA	900
Long cocktail made with premium grape vodka and 4 types of vitamin C rich citrus fruits.	
COCONUTS & POMEGRANATE	900
Sweet & sour cocktail made with 100% pomegranate juice, coconut milk and coconut yogurt. Perfect for anti-aging.	
SPARKLING APPLE	1000
Refreshing aromatic sparkling cocktail made from a mixture of sparkling wine and homemade apple syrup.	

DESSERT COCKTAIL

ESP COCKTAIL	900
A dessert cocktail made with espresso and chocolate liqueur, perfect for after dinner.	
ESP COCKTAIL CASSIS	900
A dessert cocktail that combines the berry-like sourness of espresso with blackcurrant.	

DRINK

BOTANICAL TEA

Shell Ginger Tea	hot / ice	600
Shell Ginger Lemon Tea	hot / ice	650
Adzuki Bean Tea	hot / ice	600
Adzuki Bean Latte	hot / ice	650
Lotus Leaf Tea	hot / ice	600
Lotus Leaf Ginger	hot / ice	650

MATCHA

Matcha	hot / ice	650
Matcha Latte	hot / ice	700

HOMEMADE SYRUP SODA

Lemonade	600
Matcha Lemonade	650
Turmeric Ginger Ale	650
Japanese Citrus Squash	650
Apple Soda	650

*You can add a rice milk soft cream topping for an additional 250 yen.

SMOOTHIE

Healing (Celery, Yacón, Spinach, Lotus Root, Kiwi, etc.)	900
Recovery (Carrot, Mikan, Yuzu, Apricot, Amazake, etc.)	900

COFFEE

Coffee	hot / ice	550
Caffe Latte	hot / ice	600

MINERAL WATER

Surgiva (Still or Sparkling)	500
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ALCOHOL

BEER

Hitachino Nest White Ale	900
A wheat beer brewed with coriander, orange peel, and nutmeg. An invigorating aroma with a soft flavor.	
Hitachino Nest DAi DAi Ale	900
Brewed with Fukure-mikan orange from Yasato and mandarin hops to bring out the citrus elements, this IPA is characterized by a fruity, refreshing aroma and rich taste.	

SAKE & SHOCHU

Niwa no Uguisu ulala	900
Junmai Ginjo Matsunotsukasa	900
Kuranoshikon The Green (Sweet Potato)	800

HOMEMADE LIQUEUR

Shell Ginger / Apple / Ginger etc.	700~
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WINE LIST

SPARKLING

Emiliana Organic NV, Casablanca, CL 900

Emiliana Vineyards, boasting the largest organic vineyards in Chile and practicing biodynamic agriculture, finally produced organic sparkling wine in 2015 after working on it for many years. Two years later, the wine has been upgraded with an in-bottle secondary fermentation method.

WHITE

LOVE WHITE 2016, San Francisco, CA 1100

Grape varieties: Marsanne 85%, Roussanne 12%, Viognier 3%. Grapes from Love Ranch and Oscar Ramos Vineyards are used. A quick skin-contact treatment is applied before pressing to Roussanne only, 25 hl Hungarian casks are used as fermenters (SO2 not added during fermentation). After that, it is matured for six months in 600 L German casks that have been used for 20 years.

Kisvin Koshu Reserve 2016, Koshu, JP 1000

High quality grape juices are selected, primarily Koshu grapes from the Fujiki area, Enzan, Koshu city. They have been made into an aged wine using casks for maturation in the secondary fermentation. A brut wine with soft sourness, citrus flavors such as lemon and bouquets of pear and pecan nut. Enjoy the dainty flavor of white honeysuckle in your mouth.

Kisvin Chardonnay 2016, Koshu, JP 1300

The fruits are thoroughly exposed to the sun until they are golden and start to look tropical, before finally being harvested. It has a pecan nut aroma, soft sourness, a pronounced alcoholic flavor and a dry aftertaste that is highly palatable, all the product of 11 months of cask maturation.

ORANGE

Donkey And Goat, Ramato Pinot Gris 2016, San Francisco, CA 1000

When extracting the juice from grapes during the production of white wine, the skin is usually removed from the juice in the early stages. Not removing the skin at this stage and leaving it in the juice for a long time turns the color orange. Ramato (maceration) Pinot Gris, a pet project that was finally implemented after a significant period of time, has multi-faceted deepness to its flavor.

ROSE

Lo-Fi wines, Rose of Cabernet Franc 2016, Santa Barbara, CA 1000

Organic, hand-picked grapes are pressed in tanks, then put into casks 24 hours before remontage (pump-over), and fermented with natural yeast. Then malolactic fermentation is performed using natural lactobacillus to further ferment it. SO2 is not used when pressing; instead, 25 ppm SO2 is added to the wine when it is put in casks to be matured after fermentation is complete. Then it goes through the soutirage (racking) process once before finally being bottled.

RED

LOVE RED 2016, San Francisco, CA 1100

Grape varieties: Carignan 75%, Valdiguié 14%, Syrah 11%. Using grapes from Frei Vineyard in Green Valley, Solano County, an old grape farm adjacent to the south-east side of Napa Valley. It is made of a combination of Carignan and Valdiguié grapes, whose tree-age is between 50 and 70 years.

Lo-Fi wines, Marbec 2016, Santa Barbara, CA 1200

Organic and hand-picked grapes are used. After performing remontage (pump-over) at least once a day and having it fermented with natural yeast, malolactic fermentation is performed using natural lactobacillus, to further ferment the juice. Nine days later, soutirage (racking) is performed before it is casked and vinified.