

ORIGINAL COCKTAIL



COMFORT COCKTAIL

STRAWBERRY SPARKLING 1000

A sparkling cocktail made with homemade strawberry syrup blended with organic sparkling wine. Enjoy the melty texture of the strawberry flesh.

KOVAL RIKKY 900

Premium craft gin certified by USDA Organic. Here are some recommendations to best enjoy the natural flavors of its ingredients.

KUMQUAT SAKE SQUASH 900

A cocktail made with homemade kumquat syrup and sake. The exquisite aroma and refreshing taste make it the perfect drink to have with a meal.

ESP COCKTAIL 900

A dessert cocktail made with espresso and chocolate liqueur, perfect for after dinner.

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 / Citrus / 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.

DRINK

BOTANICAL TEA

| | | |
|------------------------|-----------|-----|
| Shell Ginger Tea | hot / ice | 650 |
| Shell Ginger Lemon Tea | hot / ice | 700 |
| Black Soybean Tea | hot / ice | 650 |
| Black Soybean Latte | hot / ice | 700 |
| Burdock Tea | hot / ice | 650 |
| Burdock Ginger Tea | hot / ice | 700 |

MATCHA

| | | |
|--------------|-----------|-----|
| Matcha | hot / ice | 700 |
| Matcha Latte | hot / ice | 750 |

HOMEMADE SYRUP SODA

| | |
|---------------------|-----|
| Lemonade | 650 |
| Matcha Lemonade | 700 |
| Turmeric Ginger Ale | 700 |
| Kumquat Squash | 700 |
| Kiwifruit Soda | 700 |

*You can add a rice milk soft cream topping for an additional 300 yen.

SMOOTHIE

| | |
|--|-----|
| REDUCE DAMAGE (Garland chrysanthemum, ashitaba, shiso-perilla, celery, etc.) | 950 |
| FATIGUE RECOVER (Cashew nuts, sesame seeds, strawberries, beetroot, etc.) | 950 |

COFFEE

| | | |
|-------------|-----------|-----|
| Coffee | hot / ice | 600 |
| Caffe Latte | hot / ice | 650 |

MINERAL WATER

| | |
|------------------------------|-----|
| Surgiva (Still or Sparkling) | 500 |
|------------------------------|-----|