



DINNER MENU

**MONDAY - SUNDAY
5PM - 12AM**

LAST ORDER AT 11.30PM

FOOD

A La Carte

Desserts

Coffee & Tea

BEVERAGES

Cocktails

Beer & Non-Alcoholic Beverages

Wine List

Sake List

Shochu

Spirits & Liqueur

DINNER A LA CARTE



EDAMAME 8

steamed, sea salt

MISO SOUP 8

tofu, seaweed, scallion

CUCUMBER SESAME SALAD 10

sour plum

CRISPY TOKYO GYOZA 12

chicken, cabbage, miso

CRISPY CHICKEN 12

flat rice, truffle salt, tomato ponzu

SALMON PILLOW 14

roasted jalapeño, smoked avocado

GRILLED BROCCOLI 15

sesame chilli soy

MISO GLAZED EGGPLANT 16

sweet ginger red miso, ricotta cheese

D.I.Y. SPICY TUNA 18

crispy rice, sweet soy, chives

TARO CHIP TUNA TACOS 21

avocado, jalapeño, lemon, cilantro, mixed cabbage salad

GINGER SALMON TARTARE 21

crispy taro, ikura

YELLOWTAIL GINGER JALAPEÑO 24

aji amarillo, cilantro, soy, lime

OYSTERS ON THE HALF SHELL 24

lemon, momeji oroshi ponzu

WAGYU BEEF GYOZA 26

chilli sauce

WAGYU BEEF TATAKI 45

wasabi, ponzu, Tokyo negi

LOBSTER SALAD 48

uni, scallops, caviar, baby red shiso, coconut, lime, chives

[BACK TO CONTENTS ▶](#)

DINNER A LA CARTE

Nigiri & Sashimi

Price per piece

SAKE <i>salmon</i>	6	HOTATE <i>scallop</i>	10
TAI <i>snapper</i>	7	IKURA <i>salmon roe</i>	10
HAMACHI <i>yellowtail</i>	8	UNAGI <i>fresh water eel</i>	12
EBI <i>shrimp</i>	8	BOTAN EBI <i>sweet shrimp</i>	15
TAKO <i>octopus</i>	8	WAGYU <i>beef</i>	18
MAGURO <i>tuna</i>	9	TARABAGANI <i>king crab</i>	19
KINMEDAI <i>bigeye snapper</i>	10	UNI <i>sea urchin</i>	24

Caviar

125G · Served with traditional condiments

KRISTAL 788

OSCIETRA PRESTIGE 888

BELUGA 2500

ASSORTED SASHIMI PLATTER *9 pieces* 78

ASSORTED SUSHI PLATTER *9 pieces* 88

OZEKI PLATTER *12 pieces* 118

CHEF'S YOKOZUNA OMAKASE *20 pieces & 2 rolls* 228

BACK TO CONTENTS ▶

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX

DINNER A LA CARTE

Maki

7 TREASURE VEGETABLE 16

avocado, cucumber, asparagus, kanpyo, yama gobo, shiso, soy paper

CALIFORNIA 20

king crab, cucumber, avocado

SALMON AVOCADO 21

ikura, chives

SPICY YELLOWTAIL 22

crispy shallots, sesame seeds

SPICY TUNA 22

mango, scallion, crispy rice

SHRIMP TEMPURA 23

cucumber, honey wasabi, avocado

TRUFFLE UNAGI 25

avocado, sweet soy, cucumber

CHIRASHI 36

hamachi, maguro, salmon, scallion, chili sesame

KOMA ROLL 65

A5 Wagyu beef, Hokkaido uni, king crab, shiso leaf

LOBSTER & CAVIAR 68

soy paper, lemon crème fraiche

[BACK TO CONTENTS ▶](#)

DINNER A LA CARTE

Robata Grill

Price per skewer

SHIITAKE	8
<i>Kabayaki sauce, bonito flakes</i>	
NEGIMA	9
<i>chicken thigh, Tokyo onion</i>	
ASPARAGUS	9
<i>salt, pepper</i>	
AVOCADO	9
<i>oba, parmigiano</i>	
UNAGI	15
<i>Kabayaki sauce, sansho</i>	
LAMB CHOP	20
<i>cilantro, mint</i>	
HOKKAIDO SCALLOP	24
<i>butter soy sauce</i>	
GIANT PRAWN	35
<i>lemon butter</i>	

Tempura

ASPARAGUS	11
JAPANESE PUMPKIN	11
JAPANESE SWEET POTATO	13
SHRIMP <i>3 pieces</i>	15
KING CRAB	36

BACK TO CONTENTS ▶

DINNER A LA CARTE



Add 1 gram of shaved fresh black truffle or caviar to any dish for an additional \$20

SPICY TOFU HOT POT	25
<i>assorted vegetables</i>	
WILD MUSHROOM FRIED RICE	25
<i>shiitake, shimeji, maitake, koshihikari</i>	
BINCHO SAKURA CHICKEN	29
<i>pickled cherry tomatoes, crispy shallots</i>	
SCALLION FRIED RICE	32
<i>chicken, shrimp, scallops, mushrooms</i>	
CHARCOAL GRILLED YELLOWTAIL CHEEK	36
<i>grated radish, lemon</i>	
GINGER HONEY-GLAZED SALMON	38
<i>lotus root, Tokyo negi</i>	
WAFU CARBONARA WITH UNI	38
<i>smoked butter</i>	
BARBECUED SHORT RIB	45
<i>gem lettuce, kochijan</i>	
MISO MARINATED BLACK COD	58
<i>fresh beets, burnt jalapeno vinaigrette</i>	
BONE IN PRIME SIRLOIN STEAK 600G	128
<i>aged red miso glaze, caramelized onion butter</i>	

Japanese Wagyu

A5 WAGYU BEEF TENDERLOIN 120G 170
rainbow carrots, red wine sauce

HOBAYAKI SNOW AGED NIGATA WAGYU RIBEYE 120G 180
ginger scallion miso

BACK TO CONTENTS ▶

DESSERTS

Desserts

GELATO & SORBET 12

flavors of the day

FRUIT PLATTER 14

seasonal fruit selection

LEMON YUZU 16

lemon mousse, yuzu jam, cacao crumble

BONSAI 17

molten dark chocolate, crunchy praline

JAPANESE CHEESE CAKE 16

strawberry sorbet

KOMA SIGNATURE DESSERT OMAKASE 88

Chef's Selection

[BACK TO CONTENTS ▶](#)

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COFFEE & TEA

Coffee

- Espresso 5
- Double Espresso 8
- Americano 7
- Café Latte 9
- Cappuccino 9

KOMA Specialty Tea

KOMA Teriyaki 10

savory, umami blend, best enjoyed with food

KOMA Momo Mont Blanc 10

peachy, fruity blend that can complement dessert

Tea

Tea Bulbs 11

Bulb Fair Lady

Bulb Dragon Ball

Loose Tea 9

Colonial Breakfast

Earl Grey

Mint

Chamomile Lavender

Jibun Sencha

Ceremonial Matcha

[BACK TO CONTENTS](#) ▶

BEVERAGES

Cocktails \$23

SIGNATURE

KOMA CANARY

Tanqueray Flor de Sevilla Gin, Lemon Juice, Saffron Syrup

KOMA PHOENIX

Ocho Tequila Blanco, Chili Umeshu, Lime Juice

LIGHT & REFRESHING

SAKURA SPRITZ

Mancino Sakura Vermouth, Brachetto d'Acqui, Prosecco

KOMASA GIN & TONIC

Komasa Gin, Grape Fruit Tonic, Grapefruit Bitters

ROKU GIN & TONIC

Roku Gin, Yuzu Tonic, Yuzu Bitters

NIKKA HIGHBALL

Nikka Taketsuru Pure Malt Whisky, Soda, Mint

SAVORY & SHARP

SAKURA MARTINI

*Sakurao Gin Limited Edition, Tried and True Vodka,
Distilled Ume Spirit (Love in the Mist), Mancino Sakura Vermouth*

SUNSET OF OSAKA

*Umiki "Ocean Fused" Whisky, Sweet Potato Shochu,
Antica Formula Vermouth, Umami Bitters*

RECALLING EDO

*Johnny Walker Black Label Scotch, Sherry Cask Aged Shochu,
Aged Sake, Frangelico, Amaretto*

SHISO NEGRONI

Widges Gin, Distilled Umeshu, Mullasano Vermouth, Shiso Muddled Campari

SWEET & SOUR

ICHIGO SOUR

Strawberry Sake, Lychee Tea Infused Syrup, Lemon Juice

UMESHU SUNRISE

*Komasa Umeshu, Yuzu Sake, Hailan Citron Tea infused Syrup,
Grapefruit Soda, Tōgarashi*

SAWAYAKA SAKE

Shiso Infused Vodka, Yuzu Sake, Japanese Cucumber infused Syrup, Lemon Juice

[BACK TO CONTENTS ▶](#)

BEVERAGES

Beer by the Bottle

ASAHI, "SUPER DRY"	16
<i>Clean, Crisp, Refreshing</i>	
MIYAZAKI HIDEJI, "KURI KURO" <i>Serve Room Temperature</i>	25
<i>Kuri (Chestnut) Kuro (Black) Beer brewed with Miyazaki Chestnuts Dark, Chocolatey and Nutty Beer that can pair with Beef</i>	
BAIRD, "RISING SUN"	20
<i>Hoppy, Brisk and Refreshing</i>	
SUNTORY, "PREMIUM MALT"	21
<i>Rich and Smooth with Floral Notes</i>	

Non-alcoholic Beverages

PINKU	15
<i>Salted Raspberry & Chamomile Juice, Raspberry Syrup, Wakayama Shiso Juice</i>	
MIKAN SODA	15
<i>MIKAN (Japanese Orange) Juice, Ginger Ale, Lemon Juice</i>	
BABY CANARY	15
<i>LYRE'S Aperitif Rosso & Italian Orange, MIKAN (Japanese Orange) Juice, Ginger Syrup, Lemon Juice</i>	
GARDEN OF KYOTO	15
<i>Fever-Tree Cucumber Tonic, Japanese Cucumber Infused Syrup, Lime Juice</i>	
ORANGE JUICE	8
SODA	8
<i>East Imperial Soda / Grapefruit Soda / Ginger Ale</i>	
TONIC	8
<i>East Imperial Grapefruit Tonic / Burma / Old World / Yuzu</i>	
SOFT DRINKS	8
<i>Coke, Coke Light, Coke Zero, Sprite</i>	
WATER 1L	9
<i>Acqua Panna, San Pellegrino</i>	

[BACK TO CONTENTS ▶](#)

BEVERAGES

Wine by the Glass

	VINTAGE	GLS / BTL (125ML)
SPARKLING		
Prosecco di Valdobbiadene Superiore, Sorelle Bronca, Extra Dry <i>Veneto • Italy</i>	NV	22 / 98
Champagne Rosé, Devaux, Brut <i>Champagne • France</i>	NV	26 / 155
Champagne, Tarlant, "Zero", Brut Nature <i>Champagne • France</i>	NV	29 / 160
WHITE		
Muscadet Pét-nat Le Fay D'Homme, "X Bulles" (Natural, Slightly Sparkling) <i>Loire Valley • France</i> <i>Refreshing Muscadet followed by touch of residual yeast results from Pét-nat (Method Ancestral) method. Easy and food friendly wine with kick of bubbles.</i>	NV	20 / 88
Sauvignon Blanc Folium <i>Marlborough • New Zealand</i> <i>Produced by Okada san, a Japanese wine maker in Marlborough, this wine showcases a different face of Sauvignon Blanc from Marlborough. Clean, refreshing and well balanced.</i>	2019	22 / 125
Riesling Aequorea, "Riven Rock Vineyard" <i>San Luis Obispo County • California</i> <i>Australian style of Riesling (round, juicy & balanced) made near Sea. Additional complexity and texture results from proper bottle aging.</i>	2015	23 / 130
Chardonnay François Mikulski, Bourgogne Côte d'Or Blanc <i>Meursault • Burgundy</i> <i>During World War 2, François Mikulski's father was a resistance troop of the Free Polish Forces. While he met his future wife who was Burgundian woman, they spend the summers in Burgundy and immediately fell in love of the region. The wine shows passion towards authenticity, purity and elegance followed by attention to biological balance.</i>	2017	28 / 155
ROSÉ		
Prugnolo Gentile & Sangiovese Rosato <i>La Spinetta, "Il Rosé di Casanova"</i> <i>Toscana • Italy</i> <i>Light, refreshing Rose wine with a generous fruit finish. Perfect to enjoy throughout your meal.</i>	2019	22 / 105

[BACK TO CONTENTS ▶](#)

BEVERAGES

Wine by the Glass

	VINTAGE	GLS / BTL (125ML)
RED		
Pinot Noir Bernhard Huber <i>Baden • Germany</i> <i>Malterdingen is small area that grows Pinot Noir for over 700 years, started by Burgundian Monks. True expression of Malterdigen made by "The Wizard of German Pinot Noir".</i>	2017	25 / 130
Malbec & Grenache Mas del Pèrié, <i>"Grape Invaders" (Natural)</i> <i>Cahors • France</i> <i>Vibrant, fun, natural wine made by a rising star of the Cahors region, Fabien. Under the philosophy of respecting agriculture and human, this is how well-made natural wine should be.</i>	2018	24 / 125
Shiraz , Two Hands, Gnarly Dudes <i>Barossa Valley • Australia</i> <i>Straight forward, full Shiraz made by one of the most exciting wineries in the Barossa Valley. Valued for their high, consistent quality wines, presenting classic Barossa Valley's juicy Shiraz followed by generous tannins.</i>	2019	23 / 128
Cabernet Sauvignon Movia <i>Goriška Brda • Slovenia</i> <i>Smooth and round, made from prominent and ambitious wine maker, Alex.</i>	2017	26 / 135
Amarone della Valpolicella Stefano Accordini <i>Valpolicella • Italy</i> <i>Classic Amarone with a touch of raisin aroma followed by a kiss of oak.</i>	2017	28 / 145
SWEET WINES		
Moscato d'Asti Saracco <i>Asti • Italy</i>	2020	14 / 110
Brachetto d'Acqui Marengo <i>Acqui • Italy</i>	2019	15 / 115
Riesling Eiswein (Ice Wine) Diel de Diel 375ML <i>Nahe • Germany</i>	2010	- / 275
Sauterne Chateau d'Yquem, 2015 375ML <i>Bordeaux • France</i>	2015	- / 688
FORTIFIED WINES		
Pedro Ximénez Sherry Bodegas Lustau, "San Emilio" <i>Jerez • Spain</i>	NV	20 / 160
Tawny Port Ramos Pinto, "Quinta do Bom Reintro", 20 years <i>Porto • Portugal</i>	NV	24 / 190

[BACK TO CONTENTS](#) ▶

BEVERAGES

Champagne

All champagnes listed are Brut unless otherwise stated

ARMAND DE BRIGNAC

150026	Armand de Brignac	NV	1,088
150025	Armand de Brignac Rosé	NV	1,288
150024	Armand de Brignac, "Silver" Blanc de Blancs	NV	1,888
150023	Armand de Brignac, "Silver" Blanc de Blancs 1.5L	NV	3,688

DOM PÉRIGNON

101512	Dom Pérignon	2010	495
101508	Dom Pérignon "Luminous"	2008	688
101513	Dom Pérignon, "P2"	2002	1,088

RÉCOLTANT-MANIPULANT (GROWER CHAMPAGNE)

Grower Champagnes are generally made by small producers who have full control of their own vineyards. This allows the producer/grower to apply their own growing preferences and techniques, often resulting in a Champagne that reflects the growers' character and philosophy. The Champagnes under this category may not have as long and storied histories as the Major Champagne Houses, but these "other faces" of Champagne are definitely worth discovering.

150133	Agrapart, "Les 7 Crus"	NV	200
150134	Agrapart, "Minéral", Millésime, Blanc de Blancs , Extra Brut [GRAND CRU]	2014	310
150135	Agrapart, "Terroirs", Blanc de Blancs , Extra Brut [GRAND CRU]	NV	310
150136	Agrapart, "Terroirs", Blanc de Blancs , Extra Brut 1.5L [GRAND CRU]	NV	550
150137	Agrapart, "Complantée", Extra Brut [GRAND CRU] <i>Field blend with Pinot Blanc/Arbanne/Petit Meslier. Savory, gastronomic style"</i>	NV	288
102014	Egly Ouriet, "Les Vignes de Vrigny" <i>Premier Cru</i> (100% Pinot Meunier)	NV	235
102015	Egly Ouriet, "Tradition" [GRAND CRU]	NV	305
150053	Eric Rodez, Blanc de Blancs [GRAND CRU]	NV	235
150054	Eric Rodez, Blanc de Noirs [GRAND CRU]	NV	255
150105	Forget-Brimont, <i>Premier Cru</i>	NV	150
102007	Henri Giraud, "Esprit Nature"	NV	165
102006	Henri Giraud, "Hommage à François Hémar" [GRAND CRU]	NV	235
101530	Henri Giraud X KOMA, "Fût de Chêne" [GRAND CRU]	NV	490

[BACK TO CONTENTS ▶](#)

BEVERAGES

NÉGOCIANT - MANIPULANT (MAJOR CHAMPAGNE HOUSES)

Major Champagne Houses boast long histories (some Houses began in the 19th Century) and come steeped in tradition. They pride themselves on producing Champagne of both high quality and consistency, with each House bearing their own signature Champagne profiles. Major Champagne Houses are often well-marketed and more readily recognisable than Grower Champagnes.

101502	Bollinger, "Special Cuvée"	NV	260
102012	Charles Heidsieck	NV	170
180008	Charles Heidsieck 1.5L	NV	325
102008	Devaux, "Cuvée D"	NV	175
102009	Devaux, "Ultra D"	NV	180
102011	Devaux, Millésime	2008	245
150106	Henriot, "Souverain"	NV	125
150107	Henriot, Blanc de Blancs	NV	155
101504	Krug, "Grande Cuvée"	NV	665
102013	Krug, Millésime	2004	888
101503	Louis Roederer	NV	170
101521	Louis Roederer 1.5L	NV	385
101524	Louis Roederer, "Carte Blanche", Demi-Sec	NV	215
101525	Louis Roederer, Millésime, Blanc de Blancs	2013	235
101509	Louis Roederer, Millésime, "Cristal"	2008	830
101526	Louis Roederer, Millésime, "Cristal" 1.5L	2009	1,388
101510	Piper Heidsieck, Millésime, "Rare"	2002	300
101540	Ruinart, Blanc de Blancs	NV	245
180006	Ruinart, Blanc de Blancs 1.5L	NV	485
102004	Ruinart, Rosé	NV	250
150138	Salon, "Le Mesnil", Millésime, Blanc de Blancs (Cuvée S)	1997	2,188

[BACK TO CONTENTS ▶](#)

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ALL VINTAGES ARE BASED ON AVAILABILITY AND ARE SUBJECT TO CHANGE

BEVERAGES

White

Riesling

ALSACE, FRANCE

150067	Albert Boxler, "Réserve"	2017	155
150068	Albert Boxler, "Réserve" [GEWÜRZTRAMINER]	2016	150
150069	Josmeyer, "Fleur de Lotus"	2018	100
150113	Ostertag, "Heissenberg"	2017	140
150114	Trimbach, "Cuvée Frédéric Émile"	2011	170
150141	Trimbach, "Clos Ste Hune"	2009	398

GERMANY

MOSEL

150099	J.J Prüm, Sonnenuhr, Kabinett	2018	180
150100	J.J Prüm, Sonnenuhr, Spätlese	2018	190
150101	J.J Prüm, Sonnenuhr, Auslese	2003	220
150102	Kesselstatt, "Nakama"	2018	110
134010	Kesselstatt, "Scharzhofberger"	2000	200
150034	"Van Volxem, "Saar Riesling"	2016	120

NAHE

134007	Dönnhoff, QBA	2019	100
134000	Diel de Diel, "Goldloch", Spätlese	2012	135

OTHER COUNTRIES

140005	Pikes, "Traditional" <i>Australia • Clare Valley</i>	2020	98
150115	Aequorea, "Riven Rock Vineyard" <i>USA • San Luis Obispo County</i>	2015	130

Italy - Native White Grape Varietals

130001	Alois Lageder, Pinot Grigio <i>Alto Adige</i>	2018	120
132010	Tiberio, Pecorino <i>Abruzzo</i>	2018	115
150036	Pietracupa, Greco di Tufo <i>Campagna</i>	2018	125
150110	Sono Montenedoli, Vernaccia di San Gimignano, "Carato" <i>Toscana</i>	2010	155
132200	Cantina Gallura, Vermendino di Gallura, "Canayli" <i>Sardegna</i>	2018	105
150109	Belisario, Verdicchio di Castelli di Matelica <i>Marche</i>	2016	100
132005	Pievalta, Verdicchio dei Castelli di Jesi Superiore, "San Paolo" <i>Marche</i>	2016	135
150139	Graci, Etna Bianco <i>Sicilia</i>	2018	130

BACK TO CONTENTS ►

BEVERAGES

Sauvignon Blanc

FRANCE, SANCERRE

112004	Domaine Vacheron (Classic)	2019	130
112005	Domaine Vacheron, "Les Romains"	2018	155
150103	Domaine Gérard Boulay (Modern, with Lees Contact, Savory)	2019	140
150104	Domaine Gérard Boulay, "Les Monts Damnés"	2018	160

OTHER COUNTRIES

144008	Duckhorn (Sauvignon Blanc & Sémillon) (Rich, Flavorful) <i>Napa Valley • USA</i>	2019	135
142008	Folium (Light, Crisp) <i>Marlborough • New Zealand</i>	2019	125
150046	Movia (Skin Contact, Orange) <i>Goriška Brda • Slovenia</i>	2017	130
150074	Château Laville Haut-Brion (Sémillon & Sauvignon Blanc) [CRUS CLASSÉS GRAVES 1953] <i>Bordeaux • France</i>	2005	988

Viognier & Others

FRANCE, RHÔNE VALLEY

150031	Yves Cuilleron, Viognier	2018	120
150021	Francois Villard, "Condrieu"	2017	235
150143	Tardieu-Laurent, "Hermitage" (Marsanne & Rousanne)	2013	190

Chardonnay

CHABLIS

VILLAGE

110008	Jean-Paul & Benoît Droin	2018	120
150085	Moreau Naudet (lees Contact, Harmonious style)	2019	130
150090	Vincent Dauvissat	2017	250

PREMIER CRU

150051	J&S Dauvissat, "Vaillon"	2015	198
110015	Louis Moreau, "Les Fourneaux"	2018	150
150157	Louis Moreau, "Les Fourneaux" 1.5L	2008	320
150083	William Fèvre, "Fourchaume"	2014	220
150091	Dauvissat-Camus, "La Forest" (Made by Vincent Dauvissat)	2011	388

GRAND CRU

110002	Domaine Laroche, "Les Blanchots"	2012	345
110101	Louis Moreau, "Les Clos"	2011	298
110102	Louis Moreau, "Les Clos"	2013	298
150148	Louis Moreau, "Les Clos" 1.5L	2011	600

BACK TO CONTENTS ►

BEVERAGES

GRAND CRU

150149	Louis Moreau, Clos des Hospices, "Les Clos"	2013	300
150150	Louis Moreau, Clos des Hospices, "Les Clos"	2011	310
150084	William Fèvre, Bougros, "Côte Bouguerots"	2009	368
150092	Vincent Dauvissat, "Les Clos"	2012	988

CÔTE D'OR

BOURGOGNE BLANC

150088	Antoine Jobard	2018	160
150082	François Mikulski	2017	155
150094	Lucien le Moine	2014	150
150089	Roulot	2010	398
150093	Yann Durieux, "Love and Pif" (Natural Aligoté)	2017	170

CÔTE DE BEAUNE

150065	Saint-Romain, Alain Gras	2016	165
150040	Saint-Aubin, Remoissenet, "Les Castets" <i>Premier Cru</i>	2018	170
150146	Saint-Aubin, Vincent Girardin, "En Remily"	2018	188
150147	Saint-Aubin, Vincent Girardin, "Les Murgers Des Dents De Chien"	2018	180

MÂCONNAIS

110017	Héritiers du Comtes Lafon, "Saint-Véran"	2016	180
150095	Héritiers du Comtes Lafon, "Saint-Véran"	2017	160
150096	Héritiers du Comtes Lafon, "Viré-Clessé"	2017	160

CHASSAGNE MONTRACHET

110025	Joseph Pascal	2018	170
110016	Olivier Leflaive	2018	240
150097	Lucien le Moine, "Morgeot" <i>Premier Cru</i>	2008	298

PULIGNY MONTRACHET

150098	Antoine Jobard, "Le Trézin"	2016	330
150061	Paul Pernot	2017	200
110021	Batard Montrachet, Paul Pernot [GRAND CRU]	2013	715

MEURSAULT

150080	Antoine Jobard, "En La Barre"	2018	270
150081	Antoine Jobard, "Les Tillets"	2018	265
150075	Cochey Dury	2011	2,088
150078	Latour Giraud, "Les Charmes" <i>Premier Cru</i>	2011	338
150079	Lucien le Moine, "Les Charmes" <i>Premier Cru</i>	2011	350

[BACK TO CONTENTS ▶](#)

BEVERAGES

JURA (LOCATED BETWEEN BURGUNDY & SWITZERLAND)

112012 **Rolet, "L'etoile"** Savory, Food-Friendly 2017 110

OTHER COUNTRIES

150144 **Walter Hansel, "North Slope"** 2018 175
USA • Russian River Valley

150145 **Far Niente** 2018 250
USA Napa • Valley

144006 **Paul Hobbs, "Richard Dinner Vineyard"** 2014 298
USA Napa • Valley

132002 **Pio Cesare, "Piodilei"** 2016 170
Italy • Piedmont

132008 **Antinori, "Cervaro della Sala"** 2018 240
Italy • Umbria

142004 **Te Mata, "Elston"** 2018 155
New Zealand • Hawkes Bay

142006 **Kumeu River, "Estate Chardonnay"** 2018 140
New Zealand • Auckland

[BACK TO CONTENTS ▶](#)

BEVERAGES

Red

Italy - Native Red Grape Varietals

PIEMONTE

150149	Cantalupo Ghemme, "Collis Breclenae"	2004	215
150152	G.B Burlotto, Verduno Pelaverga	2019	115
150032	Pecchenino, Dolcetto di Dogliani Superiore, "Siri d'Jermu"	2015	120
150123	Scarpa, Barbera d'Asti, "I Bricchi"	2007	140
150124	Cerretto, Barolo, "Brunate"	1990	588
157012	Tenuta Cucco, Barolo, "Cerrati"	2014	150
157003	Paolo Scavino, Barolo, "Cannubi"	2014	300
157016	Nada Fiorenzo, Barbaresco, "Rombone"	2012	185
150071	Gaja, "Sito Moresco" (Blend of Nebbiolo / Merlot / Cabernet Sauvignon)	2017	175

LOMBARDIA

150058	Ar.Pe.Pe, Valtellina Superiore, "Il Pettirosso"	2016	155
150057	Ar.Pe.Pe, Valtellina Superiore, "Sassella Stella Retica"	2015	175

VENETO

150125	Garbole, Amarone della Valpolicella Riserva, "Hatteso" (Big, Bold)	2011	298
150126	Giuseppe Quintarelli, Amarone della Valpolicella Riserva	2006	1,288
150127	Stefano Accordini, Amarone della Valpolicella Classico, "Acinatico"	2017	145

TOSCANA

155015	Avignonesi, Vino Nobile di Montepulciano	2016	130
155051	San Giusto a Rentennano, Chianti Classico Riserva, "Le Baroncole"	2015	160
155012	Querciabella, Chianti Classico	2016	125
150049	Baricci, Rosso di Montalcino	2018	120
150158	Il Poggione, Brunello di Montalcino	2016	165
155013	Poggio Antico, Brunello di Montalcino Riserva, "Altero"	2009	288

SUPER TUSCAN

155007	Antinori, "Tignanello"	2017	360
155017	Antinori, "Solaia"	2012	588
155016	Antinori, "Solaia"	2011	600
155020	Antinori, "Solaia"	2004	888
150154	Ornellaia	2003	700
155005	Tenuta San Guido, "Sassicaia"	2013	688
155014	Querciabella, "Camartina"	2008	430

[BACK TO CONTENTS](#) ▶

BEVERAGES

PUGLIA

158004	Polvanera, Gioia del Colle, Primitivo	2017	120
158006	Masseria Li Veli, "Askos", Susumaniello	2020	110

SICILIA

158012	Tenuta delle Terretere, "Santo Spirito"	2016	165
158009	Gulfi, "Nerojbleo"	2015	105

OTHER REGIONS

150076	La Kiuva, Rouge de Valle (Light, easy) Valle d'Aosta, Picotendro(Local Nebbiolo Clone) blend	2019	100
155021	Tabbarini, "Colle Grimaldesco" (Big, Bold) Umbria, Montefalco Sagrantino	2011	160
150019	Elena Fucci, "Titolo" (Smooth, Rich) Basilicata, Aglianico del Vulture	2015	150

Cabernet Sauvignon & Blend

FRANCE, BORDEAUX

PRÉMIER CRU CLASSE

152003	Pauillac, Château Lafite Rothschild	1990	3,445
152001	Pauillac, Château Mouton Rothschild	1982	5,475
152021	Margaux, Château Margaux	1999	2,100

LEFT BANK (CABERNET SAUVIGNON BASED)

152019	Pessac-Léognan, Château Pape Clément	1995	500
150128	Haut-Médoc, Château Sociando Mallet	2014	165
150129	Saint-Julien, Château Gloria	2011	180
150130	Saint-Estèphe, Cos D'Estournel, "Pagodes de Cos"	2011	225
152005	Saint-Estèphe, Château Phélan Ségur	2012	230
150072	Saint-Estèphe, Château Montrose	2011	388
152020	Moulis-en-Médoc, Château Chasse Spleen	2001	280
150131	Pauillac, Réserve de La Comtesse	2014	250
152009	Pauillac, Château Lynch Bages	2012	395
152040	Pauillac, Château Lynch Bages	2006	500
150156	Pomerol, Château La Fleur-Pétrus	2004	888

RIGHT BANK (MERLOT BASED)

150157	Saint-Émilion, Château Figeac, Premier Grand Cru Classé	2006	630
152016	Saint-Émilion, Château Le Puy, "Emilien" (Clean)	2017	170
152030	Saint-Émilion, Château Fonbel (Rich)	2011	140

BACK TO CONTENTS ▶

BEVERAGES

USA, NAPA VALLEY

161010	Continuum Estate	2015	688
150018	Château Montelena	2012	320
161004	Dominus, "Napanook"	2014	250
150153	Moueix, "Ulysses"	2016	430
150111	Kenzo Estate, "Ai"	2015	700
150112	Kenzo Estate, "Ai"	2016	650
161008	Lewis Cellars	2011	270
161000	Melka, "CJ Anniversary"	2016	300
161009	Opus One	2015	1,088
161012	Paul Hobbs, , "Beckstoffer to Kalon Vineyard"	2012	988
161005	Pine Ridge	2016	250
161011	Silver Oak	2013	388
161001	Stag's Leap, "Hands of Time"	2017	150

Syrah / Shiraz

FRANCE, RHÔNE VALLEY

154007	Côtes du Rhône, Gramenon, "Poignée de Raisins"	2018	115
154000	Châteauneuf-du-Pape, E. Guigal	2016	160
150142	Châteauneuf-du-Pape Vieilles Vignes, Tardieu-Laurent	2006	250
150048	Côte-Rôtie, Patrick Jasmin, "La Giroflarie"	2017	190

AUSTRALIA, BAROSSA VALLEY

150052	Two hands, Bella's Garden	2017	180
165000	Rockford, "Basket Press Shiraz"	2015	250
165001	Yalumba, "Signature" Shiraz, Cabernet Sauvignon Blend	2015	225

Malbec

FRANCE, RHÔNE VALLEY

167004	Mascota Vineyards, "Gran Mascota" (Classic & Bold) <i>Mendoza • Argentina</i>	2016	120
150043	"Mas del Perier, "Les Acacias" (Clean & Elegant) <i>Cahors • France</i>	2018	160

[BACK TO CONTENTS ▶](#)

BEVERAGES

Pinot Noir

BURGUNDY, CÔTE D'OR

BOURGOGNE ROUGE

150000	Claude Dugat	2011	200
150066	Fanny Sabre (Natural, Influenced by Philippe Pacalet)	2018	150
150007	Lou du Mont	2017	135
150140	Robert Groffier	2014	220

CHAMBOLLE-MUSIGNY

150038	Robert Groffier, "Les Sentiers" Premier Cru	2012	488
150010	Lou du Mont	2017	220

GEVREY-CHAMBERTIN

150118	Armand Rousseau, "Chambertin" [GRAND CRU]	1998	6,888
150116	Claude Dugat	2008	300
150008	Lou du Mont	2016	200
150117	Tortochot, "Charmes Chambertin" [GRAND CRU]	2012	688

NUITS-ST-GEORGES

150119	Arnoux Lachaux	2007	270
150070	Henri Gouges, "Les Chaignots" Premier Cru	2014	298
150005	Méo-Camuzet, "Les Perrières" Premier Cru	2014	585
150004	Hudelot Noëllat, "Les Murgers" Premier Cru	2013	388

VOSNE-ROMANÉE

150120	Mugneret-Gibourg	2014	580
150202	Eugénie, "Clos de Vougeot" [GRAND CRU]	2011	688
150027	Romanée-Conti, "Grands-Échezeaux" [GRAND CRU]	1993	7,888
150029	Romanée-Conti, "La Tâche" [GRAND CRU]	1999	16,888
150028	Romanée-Conti, "Richebourg" [GRAND CRU]	1998	8,888

CÔTE DE BEAUNE

150015	Santenay, La Pousse d'or, "Clos Tavannes" Premier Cru	2014	190
150006	Pommard, Lucien le Moine, "Epernots" Premier Cru	2011	230
150121	Volnay, Henri Boillot, "Les Fremiets" Premier Cru	2015	350
150155	Corton, Thibault Liger-Belair, "Les Renardes" [GRAND CRU]	2015	650

OTHER COUNTRIES

150037	Bernhard Huber, Spätburgunder <i>Malterdingen • Germany</i>	2017	130
142009	Folium, "Pinot Noir Reserve" <i>Marlborough • New Zealand</i>	2015	160
161013	Rodney Strong, "Russian River Valley" <i>Sonoma County • USA</i>	2016	135
166005	Bass Phillip, "Crown Prince" <i>Victoria • Australia</i>	2013	180

BACK TO CONTENTS ▶

BEVERAGES

Rosé

FRANCE

180010	Château de Trinquedel, Tavel 1.5L <i>Rhône • France</i>	2018	200
120007	Tiberio, Cerasuolo d'Abruzzo <i>Abruzzo • Italy</i>	2017	98
120006	Tenuta delle Terre Nere, Etna Rosato <i>Sicilia • Italy</i>	2017	108

[BACK TO CONTENTS ▶](#)

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX
ALL VINTAGES ARE BASED ON AVAILABILITY AND ARE SUBJECT TO CHANGE

BEVERAGES

Special Format

CHAMPAGNE

101523	Piper Heidsieck 375ML	NV	65
101520	Krug, "Grande Cuvée" 375ML	NV	335
180008	Charles Heidsieck 1.5L	NV	335
101521	Louis Roederer 1.5L	NV	385
101526	Louis Roederer, "Cristal" 1.5L	NV	2,000
180006	Ruinart, Blanc de Blancs 1.5L	NV	485

WHITE

130010	Lis Neris, Pinot Grigios 375ML <i>Friuli • Italy</i>	2018	85
112100	Domaine Du Nozay 375ML <i>Loire Valley • France</i>	2017	95

RED

150014	La Pousse d'or, "Clos Tavannes" Premire Cru 375ML <i>Santenay • Burgundy</i>	2013	135
152018	Château Léoville Las Cases, "Clos du Marquis" 375ML <i>Saint Julien • Bordeaux</i>	2008	225
152022	Antinori, Tignanello 375ML <i>Chianti • Toscana</i>	2015	225
157008	Gaja, "Sperss" 375ML <i>Langhe • Piemonte</i>	2010	420
161003	Opus One 375ML <i>Napa Valley • USA</i>	2016	425
150151	Jean Foillard, Beaujolais, Morgon, "Côte du Py" 1.5L <i>Morgon • Beaujolais</i>	2016	330
157010	Tenuta Cucco, Barolo, "Cerrati" 1.5L <i>Langhe • Piemonte</i>	2014	315
152014	Château Simard 1.5L <i>Saint-Émilion • Bordeaux</i>	2005	345
181001	Silver Oak, Cabernet Sauvignon 1.5L <i>Alexander Valley • Sonoma County</i>	2012	585
155019	Castello di Volpaia, Chianti Classico Riserva 3L <i>Chianti Classico • Toscana</i>	2016	800

[BACK TO CONTENTS ▶](#)

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX
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BEVERAGES

Sake by the Carafe

STYLE • RICE • PREFECTURE • SMV

	CARAFE (180ML)	BTL (720ML/1.8L)
Sawanotsuru, "Kobe 1717"	45	170 / -
<i>Junmai Ginjo • Yamada Nishiki • Hyōgo • +1</i> <i>Sake for the future of Kobe. Crunchy and dry sake made from "Hard-Rock-Water" from Nada</i>		
Fukuchiyo, "Nabeshima" 1.8L	33	130 / 330
<i>Tokubetsu Honjozo • Oyama Nishiki • Saga • +5</i> <i>Sake made from slow, long fermenting process resulting fresh taste with velvety mouthfeel</i>		
Ryujin, "Oze no Yukidoke", Aiyama 1.8L	48	190 / 450
<i>Junmai Daiginjo • Aiyama & Yamadanishiki • Gunma • +1</i> <i>Made from extremely soft & feminine underground water from brewery, resulting ultimate balance between citrus & floral sweetness.</i>		
Asahi, "Dassai 23" 1.8L	50	320 / 500
<i>Junmai Daiginjo • Yamada Nishiki • Yamaguchi • +3</i> <i>One of the world's most famous sakes. Made with a combination of traditional and modern methods, resulting in ultimate complexity and elegance</i>		
Goto, "Benten, Dewasansan", Genshu	43	170 / -
<i>Junmai Daiginjo • Dewasansan • Yamagata • N/A</i> <i>Flagship sake made with local rice from Yamagata. Great balance between smooth textures, generous fruit and a mild structure</i>		
Kokuryu, "Kuzuryu" 1.8L · SERVE WARM	38	150 / 380
<i>Junmai • Gohyaku Mangoku • Fukui • +4</i> <i>A sake that can be served warm, courtesy of a legendary sake brewer.</i> <i>An earthy, structured, savory sake with lots of flavors</i>		
Niizawa, "Hakurakusei" 1.8L	33	130 / 330
<i>Tokubetsu Junmai • Yamadanishiki • Miyagi • +3</i> <i>Pioneered the idea of "Food pairing Sake" that can intensify the flavours of the dishes.</i> <i>Rich, full sake that can pair with grilled dishes</i>		

[BACK TO CONTENTS ▶](#)

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX

BEVERAGES

Sparkling Sake

STYLE • RICE • PREFECTURE • SMV

	BTL
Hamakawa, Bijoufu, "Schwa!!!" 500ML	65
<i>Ginjo (Sparkling) • Yamada Nishiki • Kochi • +5</i> <i>Entry level Sparkling Sake, followed by bit of fruit and refreshing acidity.</i>	
Hachinohe, "Mutsu Hassen 8000", Dry Sparkling, Brut Nature, 2019 750ML	288
<i>Daiginjo (Sparkling) • Gin Eboshi • Aomori • +0</i> <i>Ultimate Sparkling Sake made with Champagne method, leaving clean but extreme floral, lingering fruit finish.</i>	

Ume & Yuzu Shu

Ume (plum) or Yuzu Shu is a type of Japanese liqueur that is only produced in Japan, using local fruits. Locally harvested fruits are submerged in sake and give unique sweetness and flavors. Generally, these types of beverages considered as liqueur and can be drunk on the rocks, with soda, or neat (especially suitable for more complex umeshu).

	GLS (45ML)	BTL
240010 Komasa, Umeshu	15	115
<i>Shochu-based umeshu with rich, savory mandarin notes</i>		
240004 Heiwa, Yuzu Shu, "Tsuru Ume"	15	115
<i>Refreshing Yuzushu made from one-year-old Junmai Sake and fresh Yuzu juice from Wakayama</i>		
240000 Sawanotsuru, "KoshuJikomi"	21	205
<i>Rich, full umeshu made using plums from Wakayama. Aged for three years and blended with sake brewed in the year 1999</i>		

[BACK TO CONTENTS ▶](#)

BEVERAGES

Sake by the Bottle

STYLE • RICE • PREFECTURE • SMV

JUNMAI DAIGINJO

Rice polishing rate: Minimum 50%. The most premium category and the unique expression of a brewer's style. Here, brewers spend a lot of time and effort to produce their signature sakes, through milling at least half of the rice harvested and using quality ingredients and their best techniques to produce these fine sakes. Some brewers take it as far as milling their rice to 7% (Zankyo) and beyond. Perfect for someone looking for finesse, elegance, and a long lingering finish.

STYLE • RICE • PREFECTURE • SMV

		BTL
220002	Asahi, "Dassai 45" <i>Yamada Nishiki • Yamaguchi • +3</i> Entry-level sake from the world-famous brand "Dassai". Polished until 45% to balance out its subtle fruity and savory character	135
220011	Asahi, "Dassai 39" <i>Yamada Nishiki • Yamaguchi • +3</i> Taking it one step further to excellence, from Dassai 45 to 39. Maximizing the luscious, juicy, flavor with floral notes	205
220010	Asahi, "Dassai 23" <i>Yamada Nishiki • Yamaguchi • +3</i> One of the world's most famous sakes. Made with a combination of traditional and modern methods, resulting in ultimate complexity and elegance	320
220009	Asahi, "Dassai Beyond" <i>Yamada Nishiki • Yamaguchi • N/A</i> A masterpiece; the sake that surpasses all expectations and stays true to its name by being beyond comparison	1,888
220106	Goto, "Benten", Genshu <i>Dewasansan • Yamagata • N/A</i> Flagship sake made with local rice from Yamagata. Great balance between smooth textures, generous fruit and a mild structure	160
220102	Hakugakusen, "Tokusen" <i>Ginnosato • Fukui • +4.5</i> Clean but complex sake for savory dishes. Pure expression of local rice and mountain water created by organic farming.	230
220103	Hamakawa, "Bijoufu: Hina" <i>Yamada Nishiki • Kochi • +4.5</i> Humble but sophisticated craftsmanship meets the nature of Kochi. Smooth, round and long lingering finish calls for a pairing of rich meats	180
220004	Kobayashi, "Houou Biden; Gold Phoenix, Vintage 2018" <i>Aiyama • Hokkaido • -1</i> The next level of sake from Hokkaido. Charming, luxurious, sweet aromas derived from unique Aiyama rice that is the perfect accompaniment throughout a meal	340
220100	Tokoyama, "Jozan; Chokara" <i>Yamada Nishiki • Fukui • +10</i> Sake from "Eternal Mountains (Jozan)". Extra dry, sharp sake made by a young, passionate brewer, Mr. Shinpei	160

[BACK TO CONTENTS ▶](#)

BEVERAGES

		BTL
220006	Kobayashi, "Kitano-Nishiki" <i>Junmai Daiginjo • Suisei • Hokkaido • -2</i> <i>"Bringing home the glory" sake. Smooth, rich sake that is best enjoyed with savory dishes</i>	170
220104	Niizawa, Junmai Super Daiginjo, "Zankyo; Super 7, Vintage 2019" <i>Kura no Hana • Miyagi • o</i> <i>"Ultimate food sake". Pushing all limits and reaching the extreme level of "Vibrant (Zankyo)" balance. A feat only achieved by brewer, Niizawa</i>	1,350
220003	Nakano, "Chie Bijin - Black Label" <i>Yamada Nishiki • Oita • N/A</i> <i>The idea of comfort; as soft as a "Beautiful Grandmother (Chie Bijin)". Fine polishing of rice results in lean, long finesse, matched with generous soft water</i>	225
210002	Nanbu Bijin, "Aiyama" <i>Aiyama • Iwate • -2</i> <i>The sake that represents the Iwate prefecture. Made with unique Aiyama rice to achieve lean, long and lingering sweetness</i>	205
220005	Omoya, "Yokoyama Goju Black" <i>Yamada Nishiki • Iki • -2</i> <i>"Renaissance of Iki sake, to the world". Revival of forgotten sake from Iki island. Full, rich, juicy sake akin to biting into a juicy red apple</i>	170
200019	Takagi, "Juyondai : Ryu no Otoshigo" <i>Miyamanishiki & Yamasake-4-Go (Mother), developed by Takagi Shuzo • Yamagata • N/A</i> <i>The white whale for many sake aficionados. Cult and rare sake offering ultimate balance of fruit, umami and structure.</i>	1,688
220007	Kiyosu, "Shouhou 39" <i>Yamada Nishiki • Aichi • o</i> <i>"Silent Phoenix (Shouhou)". Fragrant and juicy sake that is perfect to drink on its own</i>	290
220105	Wakabayashi, "Tsukiyoshino" <i>Miyama Nishiki • Nagano • +5</i> <i>Crystal clean, dry sake made by a female master brewer during winter using local rice. Great way to start a meal</i>	195

DAIGINJO

Rice polishing rate: Minimum 50%. A touch of alcohol has been added to Junmai Daiginjo sake to give extra texture and mouthfeel. In general, Daiginjo sakes are a bit more savory and richer than Junmai Daiginjo.

STYLE • RICE • PREFECTURE • SMV

		BTL
200018	Kokuryu, "Crystal Dragon" <i>Yamada Nishiki • Fukui • +4</i> <i>Slow Fermented sake made with Brewer's own yeast, resulting clean and graceful aromas</i>	188
220012	Kokuryu, "Shizuku" <i>Yamada Nishiki • Fukui • +5</i> <i>Emperor's sake made by carefully collecting each "drop of liquid (Shizuku)"</i>	395

[BACK TO CONTENTS ▶](#)

BEVERAGES

- 220001 **Kokuryu, "Ryu"** 325
Yamada Nishiki • Fukui • +4.5
The first, ambitious sake made using the French wine maturation technique.
Results in a generous, round body with the mouthfeel of tropical fruits
- 220008 **Tokun, "Kano"** 245
Yamada Nishiki • Chiba • +3
"Power (Kano)" sake made since the Edo era. Structured, masculine sake that can be paired with rich dishes

JUNMAI GINJO

Rice polishing rate: Minimum 60%. With Junmai, the sake is made only from rice, water, yeast, and Koji. In this category, we pay special attention to delicacy and aromas. Generally, Ginjo grade sakes are differentiated by their unique, refreshing, aromatic nuances (known as "Ginjoka"). These sakes can either be fruity or mineral-driven, depending on the type of water used. Pair with delicate sashimi dishes or drink on its own as an aperitif.

STYLE • RICE • PREFECTURE • SMV

- BTL
- 210010 **Dan, Yamahai** 195
Bizen Omachi • Yamanashi • -2
Ambitious sake that aims to be the No.1 Sake from Japan's wine-growing region.
Great for one who has never tried sake. An all-rounder
- 210005 **Nakano, "Chie Bijin: White Label"** 135
Yamada Nishiki • Oita • +1
Delicious, semi-dry sake that made with "award-winning" soft water
- 210004 **Niseko, "Green"** 140
Suisei • Hokkaido • 0
Pure, aromatic and clean sake made from the native rice of Hokkaido.
Great with sashimi or to drink as an aperitif
- 210006 **Kobayashi, "Houou Biden"** 160
Gohyakumangoku & Yamada Nishiki • Hokkaido • +2
The heart of Hokkaido meets the artisan spirit of Tochigi brewers.
Gentle yet complex, followed by a subtle sweetness
- 200001 **Kokuryu, "Jungin"** 165
Gohyakumangoku • Fukui • +3
"Black dragon" from Fukui. A rich, complex and savory sake that perfectly complements the meal
- 210003 **Sawanotsuru, "Kobe 1717"** 170
Yamada Nishiki • Hyōgo • +1
Sake for the future of Kobe. Crunchy, dry sake made from "Hard-Rock-Water" from Nada
- 210008 **Yoshida, "Tedorigawa: Shukon"** 155
Gohyaku Mangoku & Yamada Nishiki • Ishikawa • +2
"The Birth of Sake". Mild, gentle but floral sake made with unique Kanazawa yeast from their prefecture

[BACK TO CONTENTS ▶](#)

BEVERAGES

JUNMAI

Rice polishing rate: Minimum 70%. With Junmai, the sake is made only from rice, water, yeast, and Koji. In general, the Junmai grade of sake showcases the unique rice used and savory flavor, since the sake keeps the rustic savoriness of the rice husks. Compared to the Junmai Ginjo and Daiginjo categories, these sakes show more masculine structures and can be served warm or paired with savory meat dishes. This category also includes the Chokara (Extra Dry) style of sake.

STYLE • RICE • PREFECTURE • SMV

BTL

- | | | |
|--------|---|------------|
| 221000 | Shiraiwa, "TWA 5", Vintage 2019 | 388 |
| | <i>Yamadanishiki & Gohyaku Mangoku & Omachi • Tateyama • N/A</i>
<i>Sake with touch of French elegance. Fulfilling 5 sensory experience on your palate, designed by Cave master of Dom Pérignon</i> | |
| 200013 | Nakano, "Chie Bijin - Red Label" | 125 |
| | <i>Yamada Nishiki • Oita • +0</i>
<i>Semi-dry sake made with "award-winning" soft water. Great balance between savoriness and sweetness</i> | |
| 200004 | Yoshida, "Tedorigawa: Silver Mountain", Yamahai | 155 |
| | <i>Yamada Nishiki & Gohyaku Mangoku • Ishikawa • +4</i>
<i>The best of both worlds; sake made with Yamada Nishiki from Hyogo and Gohyaku from Ishikawa that results in a bold, dry flavor. Best enjoyed warm</i> | |
| 200015 | Kokuryu, "Kuzuryu" | 150 |
| | <i>Gohyaku Mangoku • Fukui • +4</i>
<i>A sake that can be served warm, courtesy of a legendary sake brewer. An earthy, structured, savory sake with lots of flavors</i> | |

[BACK TO CONTENTS ▶](#)

BEVERAGES

TOKUBETSU JUNMAI

Rice polishing rate: Minimum 60%. Tokubetsu (Special) Junmai refers to a category of sake that had a special reason to be produced: the brewer either uses special rice that only grows in their region or the sake is produced for a specific market. This is certainly an indication of a brewer wanting to show their true house style through their products. Great insight into a brewery's style, without a hefty price tag.

		BTL
200008	Kobayashi, "Kitano-Roman" <i>Suisei • Hokkaido • +9</i> <i>Gentle, soft but dry sake made from naturally-melted snow water</i>	115
200005	Hamakawa, "Bijoufu" <i>Matsuyama Rice • Kochi • +5</i> <i>"Beautiful, strong and kind (Bijoufu)". A sake made from soft water that results in a smooth, gentle flavor</i>	125
200009	Fuiji, "Ryusei Yoru no Teiou" <i>Yamada & Hachiman Nishiki, Omachi • Hiroshima • +9</i> <i>"The night emperor". A classic expression of Hokkaido sake, made with a blend of local rice</i>	115
200012	Sawanotsuru, "Honkaku", Amakuchi <i>Yamada Nishiki • Hyōgo • -12</i> <i>"Double flavor with concentration". Full, concentrated sweetness (Amakuchi) followed by savoriness.</i>	180

[BACK TO CONTENTS ▶](#)

BEVERAGES

Special Format

STYLE • RICE • PREFECTURE • SMV

		BTL
250000	Ota, "Hanzo", Karakuchi 300ML	55
	<i>Tokubetsu Junmai • Mie Local Rice • Iga • +4</i> <i>Named after the famous ninja, "Hanzo" from the Edo Era. Light, refreshing, and dry (Karakuchi) sake that is perfect to start a meal with</i>	
250002	Kobayashi, "Kitano-Roman" 300ML	50
	<i>Tokubetsu Junmai • Suisei • Hokkaido • +9</i> <i>Gentle, soft but dry sake made from naturally-melted snow water</i>	
260006	Asahi, "Dassai 45" 1.8L	270
	<i>Junmai Daiginjo • Yamada Nishiki • Yamaguchi • +3</i> <i>Entry-level sake from the world-famous brand, "Dassai".</i> <i>Polished until 45% to balance out its subtle fruity and savory character</i>	
260010	Asahi, "Dassai 39" 1.8L	395
	<i>Junmai Daiginjo • Yamada Nishiki • Yamaguchi • +3</i> <i>Taking it one step further to excellence, from Dassai 45 to 39.</i> <i>Maximizing the luscious, juicy, flavor with floral notes</i>	
260005	Asahi, "Dassai 23" 1.8L	500
	<i>Junmai Daiginjo • Yamada Nishiki • Yamaguchi • +3</i> <i>One of the world's most famous sakes. Made with a combination of traditional and modern methods, resulting in ultimate complexity and elegance</i>	
260008	Asahi, "Dassai Beyond" 2.3L	5,888
	<i>Yamada Nishiki • Yamaguchi • N/A</i> <i>A masterpiece; the sake that surpasses all expectations and stays true to its name by being beyond comparison</i>	
200017	Kokuryu, "Jungin" 1.8L	380
	<i>Gohyakumangoku • Fukui • +3</i> <i>A masterpiece; the sake that surpasses all expectations and stays true to its name by being beyond comparison</i>	
260002	Nagai, "Tanigawadake", Chokarakuchi 1.8L	240
	<i>Junmai • Gohyakumangoku • Gunma • +8</i> <i>Dry, sharp sake made with hard water from Mount Tanigawa.</i> <i>Made as dry as possible for maximum umami flavor</i>	
200007	Sawanotsuru, "Jyosen", Karakuchi 1.8L	180
	<i>Honjozo • Yamadanishiki • Hyogo • +4</i> <i>Dry (Karakuchi) sake made by the historic producer, Sawanotsuru. Can be enjoyed both warm or cold</i>	
260007	Saiya, "Yuki no Boshu", Hiden Yamahai 1.8L	330
	<i>Junmai Ginjo • Yamada Nishiki & Akita Sake Komachi • Akita • +1</i> <i>Creamy, complex sake made by the "post-traditional" Yamahai Method. An "all-rounder"</i>	
260011	Yoshida, "Tedorigawa Shukon" 1.8L	300
	<i>Yamada Nishiki & Gohyaku Mangoku • Ishikawa • +4</i> <i>"The Birth of Sake". Mild, gentle but floral sake made with unique Kanazawa yeast from their prefecture</i>	

[BACK TO CONTENTS](#) ▶

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BEVERAGES

Shochu

Shochu is a distilled spirit from Japan primarily made from sweet potato, barley, and rice. These spirits are usually produced in a warm, humid area such as the southern part of Japan; Kagoshima and Kumamoto are the most famous regions. Generally, Shochu made from Imo (sweet potato) is the most popular and flavorful, often expressing herbal and sharp flavor notes and is paired with Robata dishes. Mugi (barley) shochu shows more mineral, protein structures and is usually paired with Tempura. Lastly, Kome (Rice) shochu expresses the most delicate and sweet flavors in comparison to the other types of Shochu. Try with Sashimi or small savory dishes.

Shochu can be drunk on the rocks, neat or even warm.

INGREDIENT. • PREF.

	GLS / BTL (45ML)
235002 Shiratama, "No Tsuyu" <i>Sweet Potato • Kagoshima</i> <i>Earthy, herbal shochu that is a good example of sweet potato shochu.</i> <i>Enjoy either neat, on the rocks, with soda, even warm or hot</i>	13 / 135
235003 Mitake, "Honkaku" <i>Sweet Potato • Kagoshima</i> <i>Traditional shochu made using pure spring water from Okuno Island.</i> <i>Rich, aromatic mouthfeel from using the single distillation method (Honkaku)</i>	16 / 170
235000 Komaki, "Issho Bronze" <i>Sweet Potato • Kagoshima</i> <i>"Shochu for next 100 years". Unique shochu made with Hefeweizen beer yeast that results in a clear, savory flavor. Great pre-dinner drink</i>	14 / 150
235001 Shiratama, "Genroin" <i>Barley • Kagoshima</i> <i>Made with gently-pressured barley. Smooth, round shochu that has the fragrance of whisky</i>	14 / 145
235005 Sengetsu <i>Rice • Kumamoto</i> <i>Standard shochu made with pure riverbed water from Kuma River.</i> <i>Mild, subtle shochu that can be enjoyed on the rocks</i>	14 / 150
235004 Sengetsu, "Kawabe" <i>Rice • Kumamoto</i> <i>Made with water from Kawabe River; considered as the finest water of Japan.</i> <i>Delicate, pure shochu best enjoyed neat</i>	15 / 170
235006 Sengetsu, "Mugon" <i>Rice • Kumamoto</i> <i>Ambitious shochu that has been aged ten years in an oak cask.</i> <i>Beautifully balanced between banana, vanilla and rice flavors</i>	31 / 350
235007 Toyonaga, "Okokuma" <i>Rice • Kumamoto</i> <i>Unique shochu that has been aged in a sherry cask for seven years.</i> <i>Produced from volcanic soil, which contributes to a mild minerality. For serious connoisseurs</i>	21 / 225

[BACK TO CONTENTS ▶](#)

BEVERAGES

Gin

JAPANESE GIN	45ML	BTL
Roku	22	330
Nikka Coffey	23	350
Komasa	23	250
Sakurao, "Original"	23	250
Sakurao, "Limited Edition"	30	450
WA Gin	25	375
OTHERS		
Bombay Sapphire	15	225
Botanist	20	300
Brass Lion Gin	24	260
Hendrick's	16	240
Monkey 47	30	330
Plymouth, "London Dry"	23	345
Tanqueray	20	300
Tanqueray No.10	28	420
Widges	14	210

Vodka

Ao No Umi	24	260
Belvedere	17	255
Grey Goose	20	300
Ketel One	15	225
Nikka Coffey	17	255
Tito's	17	255
Tried & True	14	210

Tequila & Mezcal

Azul, Reposado	36	575
Azul, "Ultra"	250	3,950
Código 1530, Reposado	23	380
Código 1530, Rosa	21	335
Don Julio, Blanco	14	220
Don Julio, Reposado	15	240
Don Julio, Anejo	16	255
Don Julio, 1942	35	560
Patrón XO Café	22	350
Del Maguey, Vida	18	288
Ocho, Blanco	14	150
Ocho, Reposado	19	205

[BACK TO CONTENTS ▶](#)

BEVERAGES

Japanese Whisky

KOMA EXCLUSIVE WHISKY

Komas' bespoke whisky is using a selection of custom coppered 1.2-liter casks, crafted in one of the finest Bodegas in Jerez, to enhance Japanese Whiskies with deep, rich, and bold single cask flavors. Due to the large surface to volume ratio, maturation can be achieved in very short time spans and, thus, we can offer a much larger breadth of complexity in flavours whilst creating signature styles.

30ML 60ML

HAKUSHU 12 YEARS PX CASK FINISH

108 215

"Hakushu" is named after one of the most famous water areas in Japan, located at the foot of the Southern Japan Alps. The distinctive water allows for the distillation of a soft whisky with a vibrant, fresh taste with balanced minerality. The PX cask adds a silky texture with a lot of depth, dark fruit character, dark chocolate influence and a perfect balance of smoky sweetness intermingled with subtle minerality and salinity. It is what we at Koma call a "Whisky for Meditation"

HIBIKI 12 YEARS PORT CASK FINISH

118 235

"Hibiki" was created in 1989 to celebrate Suntory's 90 year anniversary as a blend using whiskies from its main distilleries Yamazaki and Hakushu. The goal was to create the ultimate Japanese whisky based on the concept of harmony between man and nature, as derived from the philosophy of Japanese culinary tradition. It is now one of the most highly regarded Japanese whiskies in the world with its complex yet harmonious character. By using Port Wine casks, the final product is a rich bouquet of red fruits with hints of smoky strawberry tarts.

*Full bottle orders are subject to availability.

NIKKA	GLS	BTL
Coffey Malt	30	450
From The Barrell	19	205
Single Malt, Miyagiko, 10 Years	39	585
Single Malt, Yoichi, "Apple Brandy Wood Finish"	42	630
The Nikka, "Tailored"	35	525
Taketsuru, Pure Malt	22	330
Taketsuru, 17 Years	55	825
Taketsuru, 21 Years	85	1275
HAKUSHU		
Distiller's Reserve	33	495
12 Years	58	870
HIBIKI		
Harmony	28	420
17 Years	160	2,400
YAMAZAKI		
Distiller's Reserve	33	495
12 Years	58	870
18 Years	168	2,500
OTHERS		
Kinuura, Blended Whisky	24	260
Karugamo, "Clear & Smooth"	26	285
Mars Maltage, "Cosmo"	35	525
Sea Front, "Mellow & Mild"	26	285

[BACK TO CONTENTS ▶](#)

BEVERAGES

Whisky from Scotland

BLENDDED

	GLS	BTL
Chivas 12 Years	20	300
Chivas 18 Years	35	525
Compass Box, "Hedonism Felicitas"	45	675
Johnnie Walker, "Black Label"	20	300
Johnnie Walker, "Blue Label"	55	825

SINGLE MALT

Speyside

Glenfiddich, 12 Years	25	375
Glenfiddich, 18 Years	45	675
Macallan, 12 Years	26	390
Macallan, "Fine Oak", 15 Years	45	675
Macallan, 18 Years	70	1,050

Highland

Glenmorangie, The Original	24	360
Glenmorangie, Nectar D'Or	26	390

Islay & Island

Kilchoman, 10 Years	42	630
Laphroaig, 10 Years	22	330
Lagavulin, 16 Years	30	450
Talisker, 10 Years	22	330
Talisker, 18 Years	53	795
Teeling, 18 Years, "Renaissance"	43	645

[BACK TO CONTENTS ▶](#)

BEVERAGES

Bourbon

	45ML	BTL
Bulleit	22	330
Bulleit Rye	24	360
Blanton's	26	390
Maker's Mark	20	300
Michter's "Small Batch"	18	270
Woodford Reserve	26	288

Rum & Cachaça

Angostura 1919	28	420
Diplomatico, "Reserva Exclusiva"	23	345
Diplomatico, "Ambassador Selection"	24	350
Foursquare, 12 Years, Vintage 2008	32	475
Kirk & Sweeney, 10 Years	26	416
Providence, First Drop Single Rum	22	330
Plantation, White Rum, "3 Star"	15	240
Plantation Dark Rum, "Original"	16	255
Plantation Dark Rum, "Overproof"	21	335
Ron Zacapa, Centenario, "23 Solera"	22	350
Ron Zacapa XO	55	880
Sagatiba, "Cristalina"	18	285

Cognac

Hennessy V.S.O.P	26	390
Hennessy X.O	85	1,275
Hennessy Paradis	195	2,925
Hennessy Richard 30ML	265	5,800
Remy Martin V.S.O.P	24	360
Remy Martin Louis XIII 30ML	250	5,500

[BACK TO CONTENTS ▶](#)

BEVERAGES

Liqueur

	45ML
Aperol	16
Campari	16
Carpano Antica Formula	16
Chambord	18
Disaronno Amaretto	18
Drambuie	18
Fernet Branca	16
Grand Marnier	18
Kahlúa	16
Luxardo Maraschino	16
Pernod	20
Pimm's No.1	16
Southern Comfort	16
St. Georges Absinthe	24
St. Germain	16

[BACK TO CONTENTS ▶](#)

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