

# Drinks

## Draft beer

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生ビール

**1 Premium Malt's**

プレミアムモルツ

Master's Dream unfiltered

¥900

NO IMAGE

## Bottled beer

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瓶ビール

**2 Sapporo Lager Akahoshi**

サッポロ ラガー 赤星

¥850

**3 Asahi Super Dry**

アサヒ スーパードライ

¥850

**4 Kirin Lager**

キリン ラガー

¥850

NO IMAGE

## Highball

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ハイボール

**5 Kaku**

角

¥650

**6 Maker's Mark**

メーカーズマーク

¥800

**7 Chita**

知多

¥950

**8 Ao**

碧 AO

¥950

NO IMAGE

## Non-alcoholic drinks

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ノンアルコール

**9 Suntory All Free**

サントリーオールフリー

¥600

**10 Yowanai Lemondo**

酔わない檸檬堂

A non-alcoholic lemon sour

¥600

NO IMAGE



## Chuhai

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酎ハイ

### 11 Tsuru-ume Lemon

鶴梅 れもん

An alcoholic drink made with shochu mixed with carbonated water and flavored with lemon.

¥550

### 12 Green tea chuhai

緑茶ハイ

¥500

### 13 Oolong chuhai

ウーロンハイ

¥500

## Japanese gin

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Japaneseジン

\* On the rocks, cut with water, cut with hot water, cut with soda water.

### 14 Sui

翠 SUI

¥500

### 15 Roku

六

¥700



## Umeshu (plum wine)

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梅酒

\* On the rocks, cut with water, cut with hot water, cut with soda water.

### 16 Niwa no Uguisu Special Umeshu

庭のうぐいす 特選梅酒

¥600

### 17 Manzairaku Kaga Umeshu

萬歳楽 加賀梅酒

¥650

### 18 Kagatobi Ginjo Umeshu

加賀鳶 吟醸梅酒

¥650



## Shochu

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焼酎

### 19 Kiroku

毘六(きろく)

Sweet potato

¥550

### 20 Nakanaka

中々

Barley

¥550

### 21 Hyakunen no Kodoku

百年の孤独

Barley

¥900





## Soft drinks

ソフトドリンク

### 22 Oolong tea

烏龍茶

¥300

### 23 Coca Cola

コココーラ

¥300

### 24 Ginger ale (dry)

ジンジャーエール (辛口)

¥300

### 25 Yamazaki Premium Soda

山崎プレミアムソーダ

¥300



## Local sodas (non-alcoholic)

地サイダー

### 26 Kanazawa Yuwaku Yuzu Otome

金沢湯涌 柚子乙女

Moderately sweet soda flavored with yuzu, Japanese citrus

¥650

### 27 Oku-Noto Salt Cider

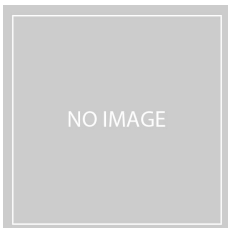
奥能登 しおサイダー

Local soda made with a rare local sea salt

¥650

## Sake ( 90cc )

\* Sake Meter Value (SMV) denotes whether a sake is sweet or dry. The higher the positive number, the drier the sake. The lower the negative number, the sweeter the sake.



## 28 Kuzuryu

九頭龍 (くずりゅう)

Place of origin: Fukui

Variety: Junmai

Type: Light, clean finish, super dry, +6

¥500

A sake great both hot or cold. It has a refreshing aroma and a taste that spreads gently across the palate, followed by crisp acidity.



## 29 Takijiman

瀧自慢 (たきじまん)

Place of origin: Mie

Variety: Junmai ginjo , Omachi 55%, Limited edition

Type: Mellow, dry, +5

¥500

With prominent juiciness from Omachi rice, this sake has a beautiful aroma and a refreshing finish.



### 30 Morishima

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森嶋 (もりしま)

Place of origin: Ibaraki

Variety: Junmai ginjo, Miyama Nishiki, shiboritate nama (freshly pressed, unpasteurized)

Type: Light, clean finish, dry, +5

¥500

A freshly pressed sake, with a light, fresh flavor and a clean, refreshing acidity.



### 31 Reisen

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醴泉 (れいせん)

Place of origin: Gifu

Variety: Tokubetsu junmai, Yamada Nishiki

Type: Light, clean finish, dry, +2

¥500

A sake with a refined flavor, balancing a deep umami and a sweetness that spreads across the palate. It also has a crisp aftertaste that invites further sips.



### 32 Sharaku

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寫楽 (しゃらく)

Place of origin: Fukushima

Variety: Junmai

Type: Light, clean finish, dry, +1

¥500

With a fruity aroma, this sake boasts well-balanced umami from the rice that spreads across the palate to a clean finish.



### 33 Toyo Bijin

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東洋美人 (とうようびじん)

Place of origin: Yamaguchi

Variety: Jundoichizu series, Aiyama rice

Type: Mellow, umami, SMV not published

¥500

Made from premium sake rice Aiyama, this sake has a beautiful aroma and rice flavor.



### 34 Meikyoshisui

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明鏡止水 (めいきょうすい)

Place of origin: Nagano

Variety: Anniversary

Type: Light, clean finish, dry, +3

¥500

A gentle and elegant aroma, with a clean taste and finish. This soft, dry sake pairs well with both Japanese and Western dishes.



### 35 Sohomare

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惣譽 (そうほまれ)

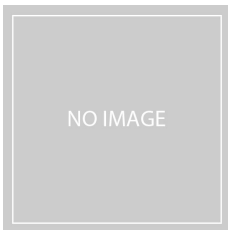
Place of origin: Tochigi

Variety: Kimoto tokubetsu junmai

Type: Rich, dry, +5

¥500

A deep umami and prominent acidity, this is a special junmai sake that expertly balances the flavor of junmai (pure rice) sake with the acidity characteristic of kimoto-style sake.



### 36 Yuki no Bijin

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ゆきの美人

Place of origin: Akita

Variety: Junmai daiginjo, Akita Ginnosei rice

Type: Light, clean finish, dry, +2

¥500

A subtle, elegant aroma and a smooth flavor. This sake is characterized by a concentrated, refined taste of rice and a clean finish. A true product of Akita Prefecture in the north of Japan, made by locals with local yeast and water.



### 37 Muso

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無想 (むそう)

Place of origin: Niigata

Variety: Dry junmai shiboritate namagenshu (freshly pressed, unpasteurized, undiluted)

Type: Light, clean finish, dry, +5

¥500

A sake that feels fresh and sweet on the palate, but ends with a clean, refreshing finish.

## Specially selected sake ( 90cc )

NO IMAGE

### 38 Kokuryu

黒龍 (こくりゅう)

Place of origin: Fukui

Variety: Crystal Dragon

Type: Light, clean finish, dry, +4

¥600

A restaurant-limited daiginjo sake that is refined in every way, boasting a beautiful aroma, flavor and aftertaste.

NO IMAGE

### 39 Born

梵ゴールド (ぼん)

Place of origin: Fukui

Variety: Junmai daiginjo

Type: Mellow, umami, +1

¥700

This unfiltered, light gold junmai daiginjo is a blend of sake that has been ice-aged at -10 ° C for up to a year.

NO IMAGE

### 40 Matsu no Tsukasa

松の司 (まつのかさ)

Place of origin: Shiga

Variety: Junmai daiginjo AZOLLA50

Type: Mellow, dry, +1

¥900

Renowned for its distinctive aroma and a refined flavor, this sake is made with Yamada Nishiki rice grown without chemical fertilizers or herbicides. The man behind it is Matsuno Tsukasa, the top sake brewer in the Kansai region in terms of the quality of his sake and his approach, bringing excellence and diligence to the entire process, from rice cultivation to brewing.

NO IMAGE

### 41 Kokuryu

黒龍 (こくりゅう)

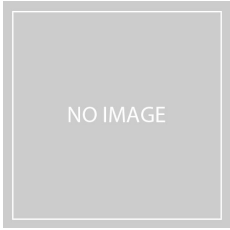
Place of origin: Fukui

Variety: Daiginjo Ryu

Type: Light, clean finish, dry, +6

¥1,200

A refined and gentle aroma of watermelon, banana and white lily. A sake that's sharp and juicy, yet full-bodied.



## 42 Hakusan

白山 (はくさん)

Place of origin: Ishikawa  
Variety: Junmai daiginjo  
Type: Mellow umami, +4

¥1,000

Characterized by its beautiful and smooth aroma and flavor produced by the finest Yamada Nishiki rice and the brewery's own yeast, this is a crisp and clear junmai daiginjo.

## Hokuriku sake (local sake) ( 90cc )



## 43 Gorin

五凜 (ごりん)

Place of origin: Ishikawa  
Variety: Junmai  
Type: Mellow umami, +3

¥600

Gorin is a limited distribution series under the Tengumai label. Made with premium Yamada Nishiki rice, it has a mellow rice aroma, a soft mouthfeel and a rich, robust flavor.



## 44 Tengumai Shiro (White)

天狗舞 (てんぐまい) 白

Place of origin: Ishikawa  
Variety: Yamahai junmai daiginjo  
Type: Mellow umami, +1

¥850

A restaurant-limited sake. A sake with a creamy and well-rounded aroma. Smooth and light on the palate, with a clean acidity and slight astringency. Also available in Junmaishu Kuro (Black).



## 45 Shishi no Sato

獅子の里 (ししのさと)

Place of origin: Ishikawa  
Variety: Junmai  
Type: Rich, dry, +8

¥600

A super dry junmai with a full flavor that achieves balance with a refreshing aftertaste.



### 46 Jozan Tobi

常山 (じょうざん) 飛

Place of origin: Fukui  
Variety: Junmai ginjo  
Type: Dry, +22

¥600

The driest sake in the Hokuriku region, its crispness and fresh, clean flavor pairs well with sushi.



### 47 Tedorigawa

手取川 (てどりがわ)

Place of origin: Ishikawa  
Variety: Daiginjo namazake arabashiri (unpasteurized, first-press)  
Type: SMV unpublished

¥600

A freshly pressed sake with a beautifully fresh, juicy aroma.

## WINE

### Wine by the glass



グラスワイン

#### 48 White wine (sweet)

¥1,000

白ワイン 甘口

#### 49 White wine (dry)

¥1,000

白ワイン 辛口

## RED WINE BOTTLE



### 50 Château Petit Freylon

シャトー.プティ.フレロン

Place of origin: Bordeaux (France)  
Variety: Cabernet Sauvignon 75%, Merlot 25%  
Type: Full bodied

¥5,000

With notes of raspberry, blueberry and cassis, this is a classic full-bodied Bordeaux Cabernet Sauvignon with a perfect balance of fruitiness and astringency.





### 51 Errazuriz Max Reserva

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エラスリスマックスレゼルヴァ

Place of origin: Aconcagua (Chile)  
Variety: Cabernet Sauvignon 100%  
Type: Full bodied

¥7,000

From Chile's top winery, a wine with prominent notes of red and black berries on the nose. It has a juicy and fresh acidity that brings out a subtle sweetness, and subtle tannins that leave a pleasant aftertaste.



### 52 Lou Dumont TENCHIJIN Rare Selection

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ルー デュモン 天地人 レアセレクション

Place of origin: Burgundy (France)  
Variety: Pinot Noir 100%  
Type: Medium bodied

¥10,000

From a Burgundy-based Japanese winemaker who won recognition from Burgundy wine king Henri Jayer. Long-term aging produces a full-bodied wine with soft acidity and an elegant finish.

## WHITE WINE BOTTLE



### 53 Les Barboires Muscadet

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レバルポワール ミュスカデ

Place of origin: Domaine David, Loire (France)  
Variety: Melon de Bourgogne 100%  
Type: Dry

¥5,500

A wine with a floral and expansive aroma, and an extremely fresh and powerful flavor, with three-dimensional acidity and notes of minerality and fruit.



### 54 Grace Gris de Koshu

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グレイス グリド甲州

Place of origin: Grace Wine, Yamanashi (Japan)  
Variety: Koshu 100%  
Type: Dry

¥7,500

One of Grace's signature wines, it has a bold, fruity nose with notes of yellow peach and pear, a gentle mouthfeel, and a harmonious balance of slight sweetness, refreshing acidity, and subtle bitterness.



## 55 Chablis Colombier

シャブリ コロンビエ

Place of origin: Domaine Colombier, Burgundy (France)

Variety: Chardonnay 100%

Type: Dry

¥9,500

Chablis is the king of white wines. With white blossoms and citrus fruits on the nose, this wine boasts a beautiful, long-lasting fruit flavor, with mineral notes from the soil which pair well with seafood.

## SPARKLING WINE BOTTLE



## 56 Zardetto Prosecco

ザルデット プロセッコ

Place of origin: Zardetto, Veneto (Italy)

Variety: Glera 100%

Type: Dry

¥6,000

A dry Prosecco with plenty of aroma and flavor, making it versatile enough to pair with sashimi, sushi, carpaccio, fried foods, and even spiced and fragrant dishes.



## 57 Castelli Crescendo Sparkling

カステリ クレッシェンド スパークリング

Place of origin: Castelli, Australia (Western Australia)

Variety: Chardonnay 85%, Pinot Noir 15%

Type: Dry

¥8,800

Notes of white peach, cashew nuts and strawberries on the nose. Delicate bubbles, creamy mouthfeel with good acidity and fruitiness.



## 58 Lou Dumont Crémant de Bourgogne Tenchijin

ルー デュモン クレマンド ブルゴーニュ 天地人

Place of origin: Lou Dumont, Burgundy (France)

Variety: Pinot Noir 61%, Chardonnay 15%, Aligoté 14%, Gamay 10%

Type: Dry

¥9,500

From a Burgundy-based Japanese winemaker who won recognition from Burgundy wine king Henri Jayer. This is a dry wine with a deep, rich flavor in which the fruitiness of the grapes stands out.

## Sushi à la carte

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追加のお寿司

\* Ingredients subject to availability.

### 59 Squid

いか

### 60 Flounder

平目

### 61 Soy sauce pickled tuna

まぐろ漬け

### 62 Today's seared seafood

本日の炙りもの

### 63 Baigai (Japanese Babylon shellfish)

梅貝

### 64 Horse mackerel

あじ

### 65 Fish fin

えんがわ

### 66 Crab

かに

### 67 Sweet shrimp

甘海老

### 68 Tuna belly

まぐろトロ

### 69 Salmon roe

いくら

### 70 Today's white fish

本日の白身魚

### 71 Yellowtail

かんばち

### 72 Sea urchin

雲丹

### 73 Minced tuna and pickled daikon roll

とろたく手巻き

### 74 Noto beef sukiyaki

能登牛すき焼き

Sukiyaki is a sweet soy-sauce based beef stew.

## Desserts

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デザート

\* Please ask staff for what varieties are available.

### 75 Ice-cream wafer sandwich

もなかアイス

### 76 Gelato

ジェラート

NO IMAGE

NO IMAGE