



mizu

MAIN BEVERAGE MENU

## SAKE COCKTAILS

<b>Sake Mojito</b>	12.00
sake, fresh mint, soda, lime & sugar	
<b>Kanpai Colada</b>	12.00
yuzu sake, pineapple juice, coconut liquor, lime juice	
<b>The Kosui - Perfume</b>	12.00
nikka from the barrel, gin, yuzu juice, vanilla syrup orange bitters, orange peel	
<b>Seishu - Another name for Sake</b>	12.00
junmai sake, gin, grapefruit syrup, lemon wedges, tonic cucumber slice & thyme	
<b>Kyoto Sour</b>	12.00
gekkeikan haiku sake, lemon juice, agave nectar	
<b>Citrus Perfection</b>	12.00
dry sake, lemongrass, ginger, grapefruit, lemon juice & sugar	
<b>Strawberry Sake</b>	12.00
junmai ginjo sake, strawberry juice, simple syrup	

## SAKE BY BOTTLE

<b>Ozeki 'Osakaya Chobei' Daiginjo</b>	180ML	65.00
<b>Jozen Mizuno Gotoshi Junmai Ginjo</b>	300ML	65.00
<b>Ginrei Gassan Junmai-Daiginjo</b>	330ML	100.00
<b>Okunomatsu Kinmon Mame Taru Honjyozo</b>	300ML	150.00
<b>Isake Classic Junmai Ginjo</b>	10ML	140.00
<b>Kome Hyappyo Junmai Ginjo</b>	720ML	280.00
<b>Umeshu (Tochikura Plum Sake) sweet</b>	720ML	220.00

## HOUSE WINE BY THE GLASS

### SPARKLING

9.00

Canetelli Prosecco, Extra Dry  
Veneto, Italy

### WHITE

8.00

Don Simon Nature, Sauvignon Blanc, Spain  
Don Simon Nature, Chardonnay, Spain

8.00

### RED

8.00

Don Simon Nature, Cabernet Sauvignon, Spain  
Don Simon Nature, Merlot, Spain

8.00

### ROSÉ

8.00

Don Simon Nature, Tempranillo, Spain