

Highball

- Highball
- Coke Highball
- Ginger Ale Highball
- Acerola Highball

ALL 480 yen

Recommended

Yuzu Citrus Highball



Sour/ Chuhai (Shochu Cocktail)

ALL 480 yen

- Plain Sour
- Lemon Sour
- Lime Sour
- Grapefruit Sour
- Yuzu Citrus Sour
- Ume Plum Sour
- Kyoho Grape Sour
- Green Apple Sour
- Peach Sour
- Sheekwasa (Okinawan Flat Lemon) Sour
- Calpico Sour
- Oolong Tea Hai
- Green Tea Hai

Beer

• Draft Beer
Asahi Super Dry
580 yen

• Non-Alcoholic Beer
380 yen

*The listed prices do not include tax.

Cocktail

ALL 580 yen

Cassis Base

- Cassis Orange
- Cassis Grapefruit
- Cassis Soda
- Cassis Ginger Ale
- Cassis Oolong Tea

Malibu (Coconut Liqueur) Base

- Malibu Orange
- Malibu Coke
- Malibu Ginger Ale

Vodka Base

- Screwdriver (Vodka+Orange Juice)
- Bulldog (Vodka+Grapefruit Juice)
- Vodka Rickey (Vodka+Soda)
- Moscow Mule (Vodka+Ginger Ale)

Peach Base

- Peach Orange
- Peach Grapefruit
- Peach Soda
- Peach Ginger Ale
- Peach Oolong Tea

Gin Base

- Gin Buck (Gin+Ginger Ale)
- Gin Rickey (Gin+Soda)
- Orange Blossom (Gin+Orange Juice)



Wine

Glass Wine

Red White 480 yen each

Umeshu
(Plum Wine)

• Nanko Umeshu
(using 100% Kishu Nankobai Plums)

On the Rocks With Soda 480 yen



Please see the other side.

Local sake

Cold Sake Warm Sake

What is the Sake Meter Value (SMV) ?

The Sake Meter Value (SMV) is used to measure the dryness or sweetness of a sake. If the SMV is +, it means the taste is drier, whereas the taste becomes sweeter if it is -. The SMV indicates the level of dryness or sweetness according to the value.

Junmaishu... Only the raw ingredients of rice, rice malt, yeast, and water is used in the brewing process. This sake is brewed using an original Japanese method.

Ginjoshu... The raw ingredient for this sake is white rice of which over 30% has been polished away (polished rice grain lower than 60%). It is specially prepared through processes such as long-period, low heat fermentation.

Senchu Hassaku

Extra Dry
Junmai Ginjo

Tsukasa Botan
Shuzo (Inc.)
(Takaoka District)

SMV +8



Tosa tsuru

High Class
Junmaishu

Tosatsuru Shuzo(Inc.)
(Aki District)

SMV +4



Kame izumi

Junmai Ginjo

Kameizumi Shuzo
Co., Ltd.
(Tosa City)

SMV +5



Kure

Junmai Ginjo

Nishioka Shuzoten
(Limited Corporation)
(Takaoka District)

SMV +5



Bijofu

Junmai Ginjo
Junrei Tama Label

Hamakawa Shoten
Co., Ltd.
(Takaoka District)

SMV +5



Aikawa Homare

Tokubetsu
Junmaishu

Tosa Shuzo (Inc.)
(Tosa District)

SMV +5



Semi-go 480 yen

1go 880 yen

2go 1,680 yen

Semi-go 380 yen

1go 680 yen

2go 1,280 yen

Semi-go 480 yen

1go 880 yen

2go 1,680 yen

Semi-go 480 yen

1go 880 yen

2go 1,680 yen

Semi-go 380 yen

1go 680 yen

2go 1,280 yen

Semi-go 380 yen

1go 680 yen

2go 1,280 yen

Difference between Sake and Shochu

The major difference between these two drinks is that sake is brewed by fermenting rice, while shochu is made by distilling rice. Moreover, shochu is produced not only with rice, but also with other ingredients such as wheat and sweet potato.

Shochu ALL 580 yen

On the Rocks With Water With Hot Water



Nikaido

Oita Prefecture/
Nikaido Shuzo



Kuro Kirishima

Miyazaki Prefecture/
Kirishima Shuzo Co., Ltd.



Dabada Hiburi

Shimanto Town,
Kochi Prefecture/
Mutemuka Corp.

Non-Alcoholic Cocktail

ALL 480 yen

- Non-Alcoholic Cassis Orange
- Non-Alcoholic Cassis Grapefruit
- Non-Alcoholic Cassis Ginger Ale
- Non-Alcoholic Peach Orange
- Non-Alcoholic Peach Grapefruit
- Non-Alcoholic Peach Ginger Ale
- Non-Alcoholic Orange Ginger Ale



Soft Drink

ALL 380 yen

- Calpico
- Coke
- Ginger Ale
- Acerola Juice
- Orange Juice
- Grapefruit Juice
- Yuzu Citrus Soda
- Oolong Tea
- Green Tea



- Non-Alcoholic Beer (Asahi Dry Zero)

*The listed prices do not include tax.

Please see the other side.