

BEVERAGE LIST

UPDATED NOVEMBER 2025

CURATED BY OUR HEAD CHEF, OUR BEVERAGE SELECTION IS SHORT AND REFINED TO COMPLEMENT EACH OF OUR SEASONAL OFFERINGS, INCLUDING THE EXTENSIVE LUNCH MENU.

EACH CHOICE REFLECTS THE SUBTLETY AND INTRICACY OF OUR CUISINE — CELEBRATING PURE, DELICATE FRUIT CHARACTER, BALANCE, AND HARMONY ACROSS EVERY VARIETAL SPECTRUM. PARTICULAR CARE HAS BEEN TAKEN TO ENSURE THAT EVERY PAIRING ENHANCES THE DEPTH AND NUANCE OF CHEF KENTARO’S CREATIONS.

IN KEEPING WITH KENTARO’S INVENTIVE YET TRADITIONAL PHILOSOPHY, OUR CONSTANTLY EVOLVING LIST SHOWCASES ONLY SELECTIONS OF THE HIGHEST QUALITY — FROM ICONIC LABELS TO BOUTIQUE PRODUCERS — EACH CHOSEN FOR ITS ABILITY TO HARMONIZE WITH THE ELEMENTS OF OUR CULINARY ARTISTRY. WINES AND SAKES ARE SERVED IN FINE STEMWARE OR TRADITIONAL JAPANESE BEVERAGE WARE.

TOWARDS THE END OF THE LIST, YOU WILL FIND BEERS, NON-ALCOHOLIC OPTIONS, AND OUR PRIVATELY SOURCED CRAFT TEAS.

PLEASE NOTE THAT ALL ITEMS, PRICES, AND VINTAGES ARE SUBJECT TO CHANGE.

IF YOU REQUIRE ASSISTANCE OR WISH FOR A RECOMMENDATION, OUR TEAM WILL BE DELIGHTED TO GUIDE YOU.

SAKE

BY THE GLASS

JAPANESE SAKE

JUYONDAI HONMARU 十四代 本丸

• REGION: YAMAGATA, JAPAN

• FLAVOUR: SILKY, MELON, WHITE PEACH

120ML \$95

JIKON 而今

• REGION: MIE, JAPAN

• FLAVOUR: UMAMI-RICH, RIPE PEAR, MINERAL

120ML \$85

NOGOMI 能古見

• REGION: SAGA , JAPAN

• FLAVOUR: BRIGHT, LYCHEE, CLEAN FINISH

120ML \$27

NABESHIMA 鍋島

• REGION: SAGA, JAPAN

• FLAVOUR: FULL-BODIED, STONE FRUIT

120ML \$59

NICHI NICHI 日々

• REGION: HYOGO, JAPAN

• FLAVOUR: LIGHT, RICE-DRIVEN, SMOOTH DRY

120ML \$55

SEASONAL SPECIAL HOT SAKE

季節限定 熱燗

• REGION: VARIES (SEASONAL)

• FLAVOUR: WARM, COMFORTING, SAVORY FINISH

180ML \$25

SEASONAL PREMIUM CARAFE

特別 1 合酒

AT TIMES WE HAVE FROM OUR PREMIUM COLLECTION TO

CARAFE A BOTTLE

, PLEASE CHECK FLOOR MANAGER TO EXPLORE WHAT IS ON

THE CURRENT PRMIUM CARAFE

120ML LISTED PRICE

UMESHU / YUZUSHU

UMESHU 梅酒

- REGION: WAKAYAMA, JAPAN
 - FLAVOUR: SWEET, PLUM JAM, ALMOND
- 120ML \$21

YUZUSHU 柚酒

- REGION: KOCHI, JAPAN
 - FLAVOUR: ZESTY, YUZU PEEL, HONEYED
- 120ML \$21

YO-GOO

- REGION: TOKYO, JAPAN
 - FLAVOUR: YOGURT FLAVOURED HUSK SAKE
- 120ML \$21

WINE / SPARKLING/ CHAMPAGNE
BY THE GLASS

SPARKLING SAKE / CHAMPAGNE

'ASOVI' JAPANESE SPARKLING SAKE
• REGION: HYOGO, JAPAN
• FLAVOUR: CRISP, FLORAL, CITRUS ZEST
120ML \$35

MOET & CHANDON, BRUT
• REGION: CHAMPAGNE, FRANCE
• FLAVOUR: BRIOCHE, GREEN APPLE, CHALKY FINISH
150ML \$38

WHITES / CHABLIS

2023 DOMAINE GAUTHERON, CHABLIS AC CHARDONNAY
• REGION: CHABLIS, FRANCE
• FLAVOUR: LEAN, LEMON, SALINE
150ML \$25

2023 LAKE BREEZE 'RESERVE', CHARDONNAY (VIC)
• REGION: GIPPSLAND, VIC
• FLAVOUR: CREAMY, NECTARINE, SUBTLE OAK
150ML \$23

REDS

2023 CLIFF LIGHTFOOT
PINOT NOIR • GIPPSLAND, VIC
FLAVOUR: RED BERRY AND POMEGRANATE, GENTLE OAK SPICE,
SUPPLE TANNINS, AND A LIFTED, SAVORY FINISH.
150ML \$32

WINE

BY THE BOTTLE

CHAMPAGNE

MOET CHANDON BRUT CHAMPAGNE
CHAMPAGNE, FRANCE
FLAVOUR: CRISP GREEN APPLE, LEMON ZEST, WHITE
FLOWER, BRIOCHE,
700 ML \$160

WHITES / CHABLIS

2023 DOMAINE GAUTHERON
CHABLIS AC • CHARDONNAY • CHABLIS, FRANCE
FLAVOUR: CITRUS, GREEN APPLE, CHALKY MINERALITY
750ML \$105

2023 PREMIER CRU
FLAVOUR: RIPE LEMON, PEAR, SALINE FINISH
750ML \$150

2023 GRAND CRU
FLAVOUR: LAYERED STONE FRUIT, FLINT, LONG FINISH
750ML \$360

NV LAKE BREEZE 'RESERVE'
CHARDONNAY • LANGHORNE CREEK, SA
FLAVOUR: PEACH, VANILLA, CREAMY OAK
750ML \$98

2019 LIGHTFOOT 'HOME BLOCK'
CHARDONNAY • GIPPSLAND, VIC
FLAVOUR: LEMON CURD, HAZELNUT, FINE ACID
750ML \$120

2021 ARNAUD BAILLOT MEURSAULT AC
CHARDONNAY • CÔTE-D'OR, BURGUNDY
FLAVOUR: BAKED APPLE, BRIOCHE, BUTTERY TEXTURE
750ML \$220

REDS

2023 CLIFF LIGHTFOOT
PINOT NOIR • GIPPSLAND, VIC
FLAVOUR: RED BERRY AND POMEGRANATE, GENTLE OAK
SPICE, SUPPLE TANNINS, AND A LIFTED, SAVORY FINISH.
750ML \$145

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KENTARO

SAKE

BY THE BOTTLE

SPARKLING SAKE

'ASOVI' JAPANESE SPARKLING SAKE
• FLAVOUR: CRISP, FLORAL, CITRUS ZEST
500ML \$150

SAKE

NOGOMI 能古見
• REGION: SAGA , JAPAN
• FLAVOUR: BRIGHT, LYCHEE, CLEAN FINISH
720ML \$150

NABESHIMA
鍋島
• REGION: SAGA, JAPAN
• FLAVOUR: FULL-BODIED, STONE FRUIT
720ML \$330

NICHI NICHI
日々
• REGION: HYOGO, JAPAN
• FLAVOUR: LIGHT, RICE-DRIVEN, SMOOTH DRY
720ML \$280

UMESHU 梅酒
• REGION: WAKAYAMA, JAPAN
• FLAVOUR: SWEET, PLUM JAM, ALMOND
720ML \$128

YUZUSHU 柚酒
• REGION: KOCHI, JAPAN
• FLAVOUR: ZESTY, YUZU PEEL, HONEYED
720ML \$128

SAKE

SUBJECT TO AVAILABILITY BY THE BOTTLE

JUYONDAI

山形県・高木酒造 (YAMAGATA PREFECTURE, TAKAGI SHUZO)
CELEBRATED AS ONE OF JAPAN'S MOST SOUGHT-AFTER SAKES,
JUYONDAI CAPTURES AN ETHEREAL BALANCE OF OPULENCE
AND FINESSE — EXPRESSING LUSCIOUS AROMA, PURITY, AND
THE TIMELESS ARTISTRY OF YAMAGATA CRAFTSMANSHIP.



HONMARU

本丸

SILKY, MELON, WHITE PEACH

1800ML \$1180

CHOGOKU

超極

TROPICAL, GLOSSY, AND COOLING WITH A MINERAL SNAP

720ML \$900

KAMIMOROHAKU GREEN LABEL

上諸白

CRISP GREEN APPLE BRIGHTNESS, CLEAN AND ZESTY

720ML \$820

NAKADORI

中取り

GENTLE FLORALS WITH A SMOOTH, BALANCED GLIDE

720ML \$820

KURONAWA BLACK STRING

黒縄

RICH AND VELVETY WITH MUSCAT AND COCOA WARMTH

720ML \$940

NANATARE NIJIKKAN

七垂二十貫

INTENSELY FRUITY, NECTAR-LIKE AND DEEP

720ML \$1580

SOUKOU RAINBOW 双虹

AIRY, CITRUS-KISSED ELEGANCE WITH CRYSTAL CLARITY

720ML \$1680

RYUGETSU DRAGON

龍月

LAYERED STONE FRUIT OVER A SATIN UMAMI CORE

720ML \$1880

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KENTARO

SAKE

SUBJECT TO AVAILABILITY BY THE BOTTLE

JIKON

三重県・木屋正酒造 (MIE PREFECTURE, KIYASHO SHUZO)
CRAFTED IN LIMITED QUANTITIES, JIKON EMBODIES PURITY,
PRECISION, AND QUIET ELEGANCE —
A MODERN EXPRESSION OF TIMELESS JAPANESE CRAFTSMANSHIP.

而今
JIKON

JIKON JUNMAI DAIGINJO

純米大吟醸

FLAVOUR: REFINED, DELICATE
ORCHARD FRUIT, COOL MINERAL
LINE, ULTRA-CLEAN FADE

720ML \$620

1800ML \$980

TOKUTO OMACHI 2024

特等雄町

RICE REGION: OKAYAMA-GROWN

OMACHI

FLAVOUR: DEEP, LAYERED UMAMI,
RIPE MELON AND PEAR, LONG,
SATIN FINISH.

720ML \$1680

SAKE

SUBJECT TO AVAILABILITY BY THE BOTTLE

OBUSE

長野県・小布施ワイナリー (NAGANO PREFECTURE, OBUSE WINERY)
SOGGA PÈRE ET FILS HONORS VINEYARD AND VINTAGE: PURE FRUIT,
GRACEFUL BALANCE, AND A MODERN NOD TO ENDURING JAPANESE
CRAFT.



OBUSE

小布施

SOGGA PERE ET FILS

NUMERO UN

CLEAN WHITE WINE LIKE PROFILE,
FRESH FRUIT NOTES REMINISCENT
OF MELON, APPLE, AND PEAR.

720ML \$490

NUMERO TORIS

ROCK FRUIT NOTES APRICOT,
TANGERINE, PEAR, AND CITRUS

720ML \$490

NUMERO SIX

NOSING IS SWEET WITH GRAPE AND
FRUITY NOTE, ON THE PALATE IS
COMPLEX AND ACIDIC YET SMOOTH

FINISH

720ML \$490

ANS 100

MATURE, ROUNDED FRUIT, SUBTLE
OAK-LIKE SPICE, CLEAN,
CONTEMPLATIVE FINISH.

720ML \$520

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KENTARO

SAKE

SUBJECT TO AVAILABILITY BY THE BOTTLE

ARAMASA

秋田県・新政酒造 (AKITA PREFECTURE, ARAMASA SHUZO)
A PIONEER OF MODERN SAKE, ARAMASA IS REVERED FOR ITS
VIBRANT PRECISION AND EXPRESSIVE DEPTH — A PURE
REFLECTION OF AKITA'S TERROIR AND THE BREWER'S
UNWAVERING PURSUIT OF INNOVATION WITHIN TRADITION.

SMALL FACT TO NOTE, WITH ALL ARAMASA BOTTLING, EACH
HAS A UNIQUE BATCH 'LOT NUMBER' WICH MEANS NOT ALL
BOTTLE WILL BE THE SAME, WILL HAVE A SLIGHT VARIANT
DEPENDING ON THE LOT. CHECK BOTTLE FOR ACCURATE
PROFILE OF EACH AND EVERY BOTTLE.



Colors	No.6
PRIVATE LAB	OTHERS

PRIVATE LAB / ANIMAL SERIES

PRIVATE LAB FOCUS ON THE DIFFERENT
RICE AVAILABLE FOR SAKE BREWING
AROUND JAPAN

AMANEKO 'CAT' 亜麻猫
SAKE / SPARKLING SAKE
CRISP CITRUS, GREEN APPLE, FINE
MOUSSE; LIGHTLY SWEET, BRIGHT FINISH
720ML \$630

HINOTORI 'BIRD' 陽乃鳥
RIPE PEAR, MELON, HONEYED RICE;
SMOOTH AND GENTLY SWEET
720ML \$720

AMAGAERU 'FROG' 天蛙
SPARKLING SAKE
WHITE PEACH, LYCHEE, FLORAL;
REFRESHING MINERAL CLOSE
720ML \$730

NO.6 SERIES

NO.6 FOCUS ON USING THE 6 DIFFERENT
TYPES OF INDIVIDUAL OR COMBINATION
OF THE RICE YEAST

R-TYPE

LEAN AND ZESTY; CITRUS, GREEN PEAR,
FRESH HERBS. DRY AND CLEAN
720ML \$590

S-TYPE

SOFTER AND MORE FRUIT-FORWARD;
MELON, STONE FRUIT. POLISHED FINISH
720ML \$590

COLOURS SERIES

COLOURS FOCUS ON UNIQUE CONCEPT OF
AROMA AND FLAVOUR TO MATCH EACH
COLOURED THEME

VIRIDIAN

天鷲絨

COOL-TONED ELEGANCE; CUCUMBER,
ANISE, ORCHARD FRUIT. DRY, SILKY
720ML \$390

COSMO

秋桜

AROMATIC AND FRIENDLY; STRAWBERRY
MOCHI, PEACH. SOFTLY SWEET
720ML \$390

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KENTARO

NON ALCOHOLIC

CRAFT BREW TEA



丸七製茶 静岡県

FOUNDED IN 1907 IN SHIZUOKA,
MARUSHICHI HAS SPENT OVER A
CENTURY PERFECTING PREMIUM
JAPANESE TEA, FROM CAREFUL LEAF
SELECTION TO DELICATE ROASTING AND
BLENDING, MASTERING THE CRAFT OF
JAPANESE HIGH TEA
'ENJOY JAPANESE TEA IN A WINE GLASS
WITH YOUR MEAL'

RAKUEN '楽淹'

ENTRY LEVEL TO JAPANESE HIGH TEA
100ML \$18/ 700ML \$108

TSUYA AJI '艶味'

TOP TIER SELECT OF FINE HIGH TEA
100ML \$24 / 700ML \$158

UJI - MIDORI '宇治煎茶'

BITTER AND STRONG UMAMI FLAVOUR
100ML \$19 / 500ML \$85



MOCKTAIL

NON ALCOHOLIC OPTIONS BY
LOCAL GIN DISTILLER
'FOUR Pillars'

BANDWAGON BLOOD SHIRAZ
\$22



LYRE'S SPIRIT CO.
CRAFTED NON ALCOHOLIC
TEQUILA OPTION ON THE RTD

MARGARITA MIX
\$19

SOFT • BEER

KIRIN ICHIBAN
\$13

COKE / COKE ZERO
JAPANESE MARBLE LEMONADE RAMUNE
SPARKLING WATER
HOT GENMAI TEA
GREEN TEA
\$5