APERITIF

SIGNATURE COCKTAILS

TAKA COLADA 13
Nigori Sake, Pineapple Juice & Coconut

RINGO 12
Grey Goose Poire & Aragoshi Yuzushu, Apple

GRAPEFRUIT SOUR 12
Roku Gin, Grapefruit Sugar, Bitters

HIGHBALL

UME 10
Plum Sake, Soda

WINE

SPARKLING

		Glass (125ml)
NV	*Charles le bel "Inspiration 1818"*	*Pinot noir & chardonnay* 12
NV	*Raventos i Blanc de la finca*	*Paradella, macabeu & xarello* 10

WHITE

2022	*Alvaro Palacios "Louro"*	*Godello* 8
2025	*Constantina "Rosalia"*	*Albariño* 7

RED

2024	*La Nave de los locos " La traductora"*	*Garnacha* 7
2024	*Verónica Ortega "Quite"*	*Mencia* 7

BEER

	Draft
ASAHI	4,5

	Bottle (330ml)
ESTRELLA GALICIA 0,0 ROASTED	4
ESTRELLA GALICIA GLUTEN FREE	4

SAKE / SPARKLING SAKE

	Glass (100ml)
BENTEN TSUYAHIME TOKUBETSU JUNMAI *Smooth and rounded, with a clean, refreshing finish.*	8,5
KOSHI NO KANBAI SAI JUNMAI GINJO *Smooth and slightly creamy.*	11
KATSURAGI JUNMAI DAIGINJO *Elegant and expressive*	28
SHIRAKAWAGO AWA NIGORI *Creamy and gently sweet, with fine bubbles.*	11

NON ALCOHOLIC

	Bottle (200ml)
LYCHEE MARTINI	9
GRAPEFRUIT SODA	4,5
OLIVE LEMONADE	4,5

COCKTAILS

SIGNATURE COCKTAILS

TAKA COLADA	*Nigori Sake, Zumo de Pineapple Juice & Coconut*	*13*
RINGO	*Grey Goose Poire, Aragoshi Yuzushu & Apple*	*12*
GRAPEFRUIT SOUR	*Gin, Grapefruit syrup & Bitters*	*12*
MANDARIN MARGARITA	*Olmeca Altos Blanco, Mandarin Sake & Taijin*	*13*
SEXY MATCHA	*Tanqueray Ten, Sake, Peach Cordial & Matcha Foam*	*13*
TOKIO GUAYABA	*Haku Vodka, Sake, Jasmine tea, Clarified guava & Elderflower*	*13*
SAKURA	*The Chita Whisky, Sake, Homemade cherry shrub & rice vinegar*	*13*

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HIGHBALL

WHISKY	*Suntory Chita Single Malt & Soda*	*10*
YUZU	*Umenoyado Aragosghi Yuzushu & Soda*	*10*
UME	*Umenoyado Aragosghi Umeshu & Soda*	*10*

CLASSIC COCKTAILS

NEGRONI	*Vermut, Gin & Campari*	*13*
OLD FASHIONED	*Whisky, Angostura & Sugar cube*	*14*
APEROL SPRITZ	*Aperol, Prosseco & Soda*	*12*
ESPRESSO MARTINI	*Vodka, Café & Coffee liqueur*	*13*
LYCHEE MARTINI	*Lychee, Vodka, Lemon & Syrup*	*13*
DRY MARTINI	*Vodka o Gin & White vermut*	*13*

WINE

BY THE GLASS

			Glass (125ml)
SPARKLING			
NV	Charles le Bel "Inspiration 1818"	Pinot noir & chardonnay	12
2023	Raventos i Blanc de la finca	Paradella, macabeu & xare.lo	10
2022	Bodega en movimiento "galan"	Palomino	11
ROSE			
2022	Celler Comunica "Litoral"	Xarello & garnacha tinta	6
WHITE			
2025	Constantina Sotelo "Rosalía"	Albariño	7
2025	Rafael Palacios "Louro"	Godello	8
2024	Adega Barouta "Ventoleiro"	Treixadura	12
2023	Cati Ribot "Malvasia"	Malvasia	10
2025	Agrícola Castellana	Verdejo	10
RED			
2024	La Nave de los locos " La traductora"	Garnacha	7
2022	Bodega Indiano "El indiano"	Garnacha	7
2024	Verónica Ortega "Quite"	Mencia	10
2022	Al di là del Fiume "SaRaMat"	Barbera	6.5

CHAMPAGNE & SPARKLING

			Botella (750ml)
NV	Charles le Bel "Inspiration 1818"	Pinot noir & chardonnay	80
NV	Laherte Frères "blanc de blancs"	Chardonnay	95
NV	Laurent Bénard "La Clé des Sept Arpents" extra brut	Pinot meunier, & pinot blanc	90
NV	Jacquessson 748	Chardonnay	120
2021	Amaury Beaufort "Le jardinot" Brut Nature	Pinot noir & chardonnay	170
2022	Amaury Beaufort "rosé " Brut Nature	Pinot noir	170
2022	Vouette & Sorbée "Blanc Argile"	Chardonnay	250
2015	Dom Pérignon Vintage	Pinot noir & chardonnay	550
2023	Raventos i Blanc de la finca	Paradella, macabeu & xare.lo	50
2022	Bodega en movimiento "galan"	Palomino	55

ROSE

2022	Celler Comunica "Litoral"	Xarello & garnacha tinta	40
2015	Azienda Agrícola Valentini "Cerasuolo d'Abruzzo"	Montepulciano	350

WHITE

NATIONAL

2025	Constantina Sotelo "Rosalía"	Albariño	35
2022	Compañía de Vinos "Tricó"	Albariño	50
2025	Rafael Palacios "Louro"	Godello	50
2025	Bodegas valdesil "sobre lias"	Godello	25
2025	Verónica Ortega "La llorona"	Godello	65
2023	Adega Barouta "Ventoleiro"	Treixadura	60
2023	Luis Pérez "La Escribana" vino de pasto	Palomino	50
2023	Alonso y pedrajo "Suañé"	Viura	80
2023	Cati Ribot "Malvasia"	Malvasia	50
2025	Agrícola Castellana	Verdejo	40

INTERNATIONAL

2024	Rietsch la nef des fous "Schoffit"	Riesling	60
2023	Sextant Bourgogne "La fleur au verre"	Chardonnay	65
2023	Jerome Bretaudeau "Theia"	Melon de Bourgogne	70
2023	Christian tschida "himmel auf erden"	Grüner Veltliner & Furmit	75
2023	Clos du Tue-Boeuf Touraine "Le Buisson Pouilleux"	Sauvignon Blanc	80
2024	Jobard beaune "Mersault"	Chardonnay	150
2023	Thomas Puéchavy "Les vrilles"	Chenin Blanc	55
2015	Domaine Ganevat "Chalasses VV"	Chardonnay	250
2015	Château de Béru "Terroirs De Béru"	Chardonnay	100

RED

NATIONAL

2024	La Nave de los locos " La traductora"	Garnacha	35
2022	Bodega Indiano "El indiano"	Garnacha	35
2024	Verónica Ortega "Quite"	Mencia	55
2024	Verónica Ortega "Careo"	Mencia	100
2021	Bodega abadia Retuerta "edición especial"	Tempranillo & merlot	75
2023	Familia Martinez Elorza	Tempranillo	55
2024	Musa Domaine	Tempranillo	70

INTERNATIONAL

2022	Al di là del Fiume "SaRaMat"	Barbera	45
2023	Jean foillard "côte du py"	Gamay	80
2022	Philippe Pacalet "Les hautes maizieres"	Pinot noir	500
2023	Maison A&S "Maranges Rouge"	Pinot noir	150
2016	Domaine Ganevat " L'enfant Terrible"	Poulsard	200
2024	Domaine Ganevat " J'en veux Encore" 1.5L	Gamay & trousseau	250
2024	Ochippinti "SP68"	Nero D'avola & Frappato	52
2023	Azienda agricola COS "Frappato"	Frappato	55
2010	Barolo Pianpolvere "Rocche dei Manzoni"	Nebbiolo	300
2022	Château "Le Puy"	Merlot & cabernet sau	100
2020	Fabio Gea " Green Palma La msòira e'l rastel"	Barbera	120
2002	Emidio Pepe "Montepulciano d'Abruzzo"	Montepulciano	600

SHERRY

			Copa 65ml	Botella (750ml)
SO	Barbadillo "Nave trinidad Manzanilla en Rama"	Palomino	9	40
SO	Barbadillo "Amontillado principe"	Palomino	9	40
SO	Barbadillo "Oloroso cuco"	Palomino	9	40
SO	Barbadillo "Palo cortado Obisco Gascón"	Palomino	16	65
SO	Agricola Castellana "Dorado"	Verdejo & Palomino	5	45

SWEET

2020	Delesvaux coteaux du layon st aubin "paserille"	Chenin Blanc	10	50
2024	La cosa - The thing	Moscatel de alexandria	6,5	26
2024	Gutierrez De La Vega "Recondita Armonia"	Monastrel	5	45

SAKE

DELICATE & AROMATIC

	Glass (100ml)	Carafe (250ml)	Bottle (720ml)
KEIGETSU GIN NO YUME DAIGINJO *Kochi | Gin no Yume | Polished 45%* *Refined and aromatic, with elegant notes of melon and white flowers, balanced by a silky texture and an exceptionally clean finish.*	10	22,50	65
OTOKOYAMA SOTENDEN JUNMAI DAIGINJO *Hokkaido | Yamada Nishiki | Polished 38%* *Intense yet elegant, with layers of pear and white peach, balanced by refined umami and a long, silky finish.*	14	30	85
KATSURAGI JUNMAI DAIGINJO *Nara | Yamada Nishiki | Polished 40%* *Elegant and expressive, with delicate aromas of ripe pear and melon, a silky mouthfeel, and a clean, lingering finish.*	28	61	160
DASSAI 23 JUNMAI DAIGINJO *Yamaguchi| Yamada Nishiki | Polished 23%* *Silky, light, and with a touch of sweetness. Notes of melon, green apple, or pear provide acidity, resulting in a clean, lingering finish.*			160
DASSAI 39 JUNMAI DAIGINJO *Yamaguchi| Yamada Nishiki | Polished 39%* *Silky and fresh, with a sweet-and-sour contrast. Aromas of white and stone fruit with floral nuances; reminiscent of a white wine with a mineral edge.*	15	32	90

DRY & REFRESHING

TOKO CHO KARAKUCHI JUNMAI GINJO *Yamagata | Dewa no Sato | Polished 55%* *Fresh, dry, and refreshing, with delicate fruity notes, gentle umami, and a clean, elegant finish that pairs beautifully with food.*	9	19	58
KOSHI NO KANBAI BESSEN GINJO *Niigata | Gohyakumangoku | Polished 55%* *Fresh and expressive, with subtle fruity aromas, gentle umami, and a dry, perfectly balanced finish.*	10	20	60

UMAMI & RICH

BENTEN TSUYAHIME TOKUBETSU JUNMAI *Yamagata | Tsuyahime | Polished 60%* *Smooth, rounded, and easy-drinking, with delicate rice sweetness, subtle umami, and a clean, refreshing finish.*	8,5	18	55
KOSHI NO KANBAI SAI JUNMAI GINJO *Niigata | Gohyakumangoku | Polished 55%* *Elegant, smooth, and slightly creamy, with pronounced rice umami balanced by a subtle marshmallow-like sweetness and a delicate mineral bitterness.*	11	22,50	65

SAKE

Bottle
(720ml)

PREMIUM

AIZU CHUJO TOKOJOSHU 230
Fukushima| Yamada Nishiki | Polished al 40%
Founded in 1794, this sake brewery boasts a long-standing tradition spanning over 200 years.
It offers gentle aromas of rice and sugar, with creamy, sweet notes and excellent balance.

NISHIKIGOI TANCHO THE RISING SUN 360
Niigata| Koshitanrei| Polished al 50%
Founded in 1767, it is an iconic and prestigious representative of Niigata sake breweries.
Aromas of pear and apple; clean, with an umami-rich finish.

HYAKU MOKU KIKUMASUMUNE FUTURE 500
Hyogo| Yamada Nishiki| Polished 35%
Founded in 1659, Hyakumoku marks the brewery's first new sake release in 130 years. It opens with a silky-smooth texture before revealing an elegant, refreshing sweetness.

SHICHIKEN HAKUSHIN 2023 JUNMAI DAIGINJO 750
Yamanashi | Yumesansui | Polished 27%
Elaborado durante el invierno y madurado a –5 °C durante un año, ofrece un sabor que refleja la fuerza y la majestuosidad del paisaje natural de Hakushu.

TATENOKAWA KYOKUGEN 8% JUNMAI DAIGINJO 825
Yamagata | Yamada Nishiki | Polished 8%
Fermented in small batches over 40 days with precise temperature control at 0.1°C, it offers a more floral aroma with a fresh, well-defined flavour.

SPECIALITY

GEKKEIKAN NIGORI 6,5 40
Kyoto
Creamy and gently sweet, with notes of coconut, rice pudding, and tropical fruit, balanced by a smooth texture and a refreshing finish.

SPARKLING

Bottle
(500ml)

SHIRAKAWAGO AWA NIGORI 11 30
Creamy and gently sweet, with fine bubbles, notes of rice pudding and tropical fruit, and a refreshing sparkling finish.

(375ml)

ICHINOKURA SUZUNE WABI HAPPO JUNMAI 11,5 40
Light and elegant, with delicate bubbles, subtle sweetness, notes of white peach and citrus, and a fresh, refreshing finish.

FRUIT SAKE

UMENOYADO ARAGOSGHI YUZUSHU *Nara* *Vibrant and intensely citrusy, bursting with fresh yuzu aromas, balanced by gentle sweetness and a bright, refreshing finish.*	*10*	*65*
UMENOYADO ARAGOSGHI UMESHU *Nara* *Rich and velvety, with intense notes of ripe plum, honey, and almond, balanced by gentle acidity and a silky finish.*	*10*	*65*
UMENOYADO LYCHEESHU *Nara* *Aromatic and juicy, showcasing the sweet intensity of ripe lychee, with delicate floral notes and a smooth, refreshing finish.*	*10*	*65*

SPIRITS

JAPANESE WHISKY

	25ml	50ml
SUNTORY CHITA SINGLE MALT		12
SUNTORY HIBIKI HARMONY		16
SUNTORY HAKUSHU 12	15	30
YAMAZAKI 12	15	30
HIBIKI BLOSSOM HARMONY	19	38

GIN

	50ml
ROKU	12
TANQUERAY 10	12

VODKA

	50ml
SUNTORY HAKU	12
GREY GOOSE POIRE	12

TEQUILA & MEZCAL

	25ml	50ml
ENTRE MANOS BLANCO		7
DON JULIO REPOSADO		10
THE LOST EXPLORER TOBALÁ	10	20

RUM

	50ml
TAKAMAKA BLANCO	10
RON SANTIAGO DE CUBA 8	12
PLANTATION XO 20 ANNIVERSARY	15

LIQOURS

CAMPARI	5
ST. GERMAIN	5
9DIDANTE ROSSO INFERNO	5
ADRIATICO BOURBON CASK	7

NON ALCOHLIC

MOCKTAILS

LYCHEE MARTINI	10

JUICE

	Bottle (200ml)
PINEAPPLE	4
TOMATO	4
PEACH	4

SOFTS

	Bottle (237ml)
COKE / DIET COKE	4,5
	(200ml)
GINGER BEER	4.5
PINK GRAPEFUIT SODA	4.5
OLIVE LEMONADE	4.5

TEA

SENCHA	3
GENMAICHA	3
JASMINE	3
FRESH MINT	3

WATER

	Bottle (1000ml)
STILL	4
	(375ml)
SPARKLING	3,5

BEER

ESTRELLA GALICIA O,O ROASTED	2,5

COFFEE

ESPRESSO	2,5
LATTE	3,5
DOUBLE ESPRESSO	4
MACCHIATO	4
RISTRETTO	2,5