

APERITIF

SIGNATURE COCKTAILS

TAKA COLADA 12
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

NV Charles le bel "Inspiration 1818"

NV Raventos i Blanc de la finca

WHITE

2022 Alvaro Palacios "Louro"

2025 Constantina "Rosalia"

RED

2024 La Nave de los locos "La traductora"

2024 Verónica Ortega "Quite"

BEER

ASAHI **Draft** 4,5

ESTRELLA GALICIA 0,0 TOSTADA **Bottle** (330ml) 4

SAKE / SPARKLING SAKE

Glass
(100ml)

BENTEN TSUYAHIME TOKUBETSU JUNMAI 8,5

Smooth and rounded, with a clean, refreshing finish.

KOSHI NO KANBAI SAI JUNMAI GINJO 11
Smooth and slightly creamy.

KATSURAGI JUNMAI DAIGINJO 28
Elegant and expressive

SHIRAKAWAGO AWA NIGORI 11
Creamy and gently sweet, with fine bubbles.

Glass
(125ml)

Pinot noir & chardonnay 12

Paradella, macabeu & xarello 10

Godello 8

Albariño 7

Garnacha 7

Mencia 7

NON ALCOHOLIC

LYCHEE MARTINI 9

Bottle
(200ml)

GRAPEFRUIT SODA 4

OLIVE LEMONADE 4

COCKTAILS

SIGNATURE COCKTAILS

TAKA COLADA	<i>Nigori Sake, Pineapple Juice & Coconut</i>	12
RINGO	<i>Grey Goose Poire, Aragoshi Yuzushu, Apple</i>	12
GRAPEFRUIT SOUR	<i>Roku Gin, Grapefruit Sugar, Bitters</i>	12
MANDARIN MARGARITA	<i>Olmecca Altos Blanco, Mandarin Sake, Taijin</i>	13

HIGHBALL

WHISKY	<i>Suntory Chita Single Malt & Soda</i>	10
YUZU	<i>Umenoyado Aragosghi Yuzushu & Soda</i>	10
UME	<i>Umenoyado Aragosghi Umeshu & Soda</i>	10

CLASSIC COCKTAILS

NEGRONI		12
OLD FASHIONED		12
APERITIF SPRITZ		12
ESPRESSO MARTINI		12

WINE

CHAMPAGNE & SPARKLING

			Glass (125ml)	Bottle (750ml)
NV	Charles le Bel "Inspiration 1818"	Pinot noir & chardonnay	12	80
NV	Laherte Frères "blanc de blancs"	Chardonnay		95
NV	Laurent Bénard "La Clé des Sept Arpents" extra brut	Pinot meunier, & pinot blanc		90
2021	Amaury Beaufort "Le jardinot" Brut Nature	Pinot noir & chardonnay		170
2022	Amaury Beaufort "rosé" Brut Nature	Pinot noir		170
NV	Jacquessson 748	Chardonnay		120
2015	Dom Pérignon Vintage	Pinot noir & chardonnay		550
NV	Raventos i Blanc de la finca	Paradella, macabeu & xare.lo	10	50
2022	Bodega en movimiento "galan"	Palomino	11	55

WHITE

National

2025	Constantina "Rosalia"	Albariño	7	35
2022	Bodega compañía "Tricó"	Albariño		50
2022	Alvaro Palacios "Louro"	Godello	8	40
2023	Adega Barouta "Ventoleiro"	Treixadura	12	60
2023	Alonso y pedrajo "Suañé"	Verdejo & Albariño		80
2023	Verónica Ortega "Tormenta"	Godello		75
2023	Cati Ribot "Malvasia"	Malvasia	10	50

International

2024	Rietsch la nef des fous "Schoffit"	Riesling	12	60
2023	Sextant Bourgogne "La fleur au verre"	Chardonnay		65
2023	Jerome Bretaudeau "Theia"	Melon de Bourgogne		60
2023	Christian tschida "himmel auferden"	Grüner Veltliner & Furmit		75

ROSÉ

2022	Celler Comunica “Litoral”	Xarello & garnacha tinta	Glass (125ml)	6	Bottle (750ml)	40
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RED

National

2024	La Nave de los locos “La traductora”	Garnacha	7	35
2022	Bodega Indiano “El indiano”	Garnacha		45
2024	Verónica Ortega “Quite”	Mencia	10	55
2021	Bodega abadia Retuerta “edición especial”	Tempranillo & merlot		92
2023	Familia Martinez Elorza	Tempranillo		55
2024	Musa Domaine	Tempranillo		92

International

2023	Jean foillard “côte du py”	Gamay		80
2022	Fanny Sabre Bourgogne Rouge “cuvée XXIV”	Pinot noir		75
2022	Château “Le Puy”	Merlot & cabernet sau		120
2024	Ochippinti “SP68”	Nero D’avola & Frappato		52
2023	Azienda agricola COS “Frappato”	Frappato		55

SHERRY

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

SAKE

DELICATE & AROMATIC

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.

Glass
(100ml)

Carafe
(250ml)

Bottle
(720ml)

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

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 BESSSEN 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

PREMIUM

HYAKU MOKU KIKUMASUMUNE FUTURE 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.			Bottle (720ml)
SHICHIKEN HAKUSHIN 2023 JUNMAI DAIGINJO 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 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 Kyoto Creamy and gently sweet, with notes of coconut, rice pudding, and tropical fruit, balanced by a smooth texture and a refreshing finish.	6,5	40	
SHIRAKAWAGO AWA NIGORI Creamy and gently sweet, with fine bubbles, notes of rice pudding and tropical fruit, and a refreshing sparkling finish.	11	30	Bottle (500ml)
ICHINOKURA SUZUNE WABI HAPPO JUNMAI Light and elegant, with delicate bubbles, subtle sweetness, notes of white peach and citrus, and a fresh, refreshing finish.	11,5	40	(375ml)

FRUIT SAKE

UMENYOADO ARAGOSGHI YUZUSHU Nara Vibrant and intensely citrusy, bursting with fresh yuzu aromas, balanced by gentle sweetness and a bright, refreshing finish.	10	65	
UMENYOADO 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	
UMENYOADO 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

VODKA

	50ml
SUNTORY HAKU	12
GREY GOOSE POIRE	12

RUM

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

GIN

	50ml
ROKU	12
TANQUERAY 10	12

TEQUILA & MEZCAL

	25ml	50ml
ENTRE MANOS BLANCO		7
DON JULIO REPOSADO		10
LE TRIBUTE MEZCAL		8
THE LOST EXPLORER TOBALÁ	10	20

LIQOURS

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

NON ALCOHLIC

MOCKTAILS

LYCHEE MARTINI	10
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JUICE

PINEAPPLE	Bottle (200ml) 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

COFFEE

ESPRESSO	2,5
LATTE	3,5