SIGNATURE COCKTAILS

HIBISCUS LYCHEE ROYAL — 15
Sparkling wine, hibiscus syrup, aloe juice, lychee, lemon, egg white

OKINAWA ESPRESSO MARTINI — 16
Kamouraska vodka, espresso, coffee liqueur, Okinawa black sugar syrup

MOJITO PASSION — 15
White rum, passion fruit purée, ginger syrup, lime, mint, soda

CLOUDY STRAWBERRY — 14
Kamouraska vodka, sake, strawberry purée, lemon, egg white

GEISHA BLUSH — 15
Lychee liqueur, sake, lemon, simple syrup, lychee & jasmine kombucha

NEGRONI YUZU SOUR — 16
Gin, red vermouth, Campari, yuzu, lemon, egg white

NAGANO TONIC — 14
Gin, cucumber, ginger syrup, lime, tonic

BLOODY SESAME — 15
Kamouraska vodka, Clamato, Sesame spice mix, shrimp chip, tempura chicken

SESAME SANGRIA — Glass 15 / Pitcher 36
White wine, triple sec, whisky, strawberry purée, lemon, mint, hibiscus & rosehip kombucha

MOCKTAILS

SPICY MARGARITA FIZZ — 10
Orange juice, fresh jalapeño, lime juice, ginger syrup, grapefruit soda, hibiscus salt

HANA BLOOM — 9
Hibiscus syrup, aloe juice, lychee, lemon, soda, egg white

CHINESE MEDICINE — 9
Strawberry purée, lemon, hibiscus & rosehip kombucha

YUZU GINGER — 9
Ginger syrup, yuzu, ginger beer, soda

SLUSH COCKTAILS

A must-try!

FROSÉ — 17
Rosé, Kamouraska vodka, strawberry purée, lemon

ORANGE CRUSH — 17
Orange wine, triple sec, Angostura Bitters, orange juice

MARGARITA APEROL — 17
Tequila, Aperol, triple sec, coconut milk, lime

TROPICAL PASSION — 17
Dark rum, sake, pineapple purée, ginger syrup, lime

ALCOHOL-FREE

PINK LEMONADE — 10
Strawberry purée, yuzu, lemon

ORANJI — 10
Orange juice, coconut milk, ginger syrup, lime

KALAMANSI SUNSET — 10
Passion fruit purée, kalamansi syrup, grapefruit juice, hibiscus

Switch to cocktail mode! +5
Vodka – Gin – Tequila – Rhum

SIGNATURE SHOTS

SAKE BOMB — 5
Sake, Sapporo

SESAME BOMB — 7
Gin, sake, lychee liqueur, strawberry purée, lemon, hibiscus & rosehip kombucha

KUNG POW! — 7
Whisky, yuzu, ginger syrup

TO DRINK

WINE

SPARKLING

	4oz	8oz	bottle
PASSERINA SPUMANTE BRUT **Passerina – Italy** Delicate aromas of citrus, pear, and almond	15		55
CHAMPAGNE BRUT REMY BERTIN **Pinot meunier, chardonnay – France** Green apple and pear aromas. Refreshing acidity			98

ROSÉ

	4oz	8oz	bottle
LOUP DANS LA BERGERIE ROSÉ **Grenache, cinsault, syrah – France** Aromas of raspberry, floral notes. Fresh and dry	14	19	50
ROSÉ CAMPAGNE CÔTES DE PROVENCE **Cinsault, grenache, cabernet sauvignon – France** Notes of pink grapefruit, nectarine and pomegranate			70

ORANGE

	4oz	8oz	bottle
A LARANJA MECANICA **Arinto, roupeiro, verdelho – Portugal – Vegan** Candied orange and quince. Fresh and indulgent	16	21	63

WHITE

	4oz	8oz	bottle
BELLARETTA **Chardonnay – Italy** Floral aromas and exotic fruits notes	14	19	48
VILLA CASTELLO **Pinot Grigio – Italy** White fruits notes. Full-bodied with a lovely crispness	15	20	50
LES PRÉMICES **Riesling – France, Alsase – Organic, vegan** Notes of peaches, apricots and white flowers. Fresh and mineral	16	21	60
BIOLOGICO CANTINA TOLLO **Trebbiano – Italy – Organic, vegan** Notes of apple, lemon, and pear. Light and fresh			52
SELECCIO CAN FEIXES **Parellada, macabeo, xarel-lo – Spain – Organic** Notes of green apple and grapefruit. Bright			57
12 LUNAS **Chardonnay, gewurztraminer – Spain** Notes of citrus, lychee and stone fruit. Round, with refreshing acidity			67
POUILLY-FUMÉ GENETIN **Sauvignon – France, Loire** Notes of apple, mint, fern and apple blossom. Fruity and mineral			95

PUT THE CORK BACK ON
SEE YOU AT HOME!

*Our wines are sourced through private imports, offering you an exclusive and ever-evolving selection.
Our team is always ready to advise you and provide information on availability

RED

	4oz	8oz	bottle
ALTOPIANO ROSSO **Montepulciano – Italy – Organic** Notes of red fruits and spices	13	18	47
LOUP DANS LA BERGERIE **Grenache, Syrah – France** Explosion of red fruits, pepper and thyme	14	19	50
VEGA SINDOA **Cabernet sauvignon – Spain** Floral nose of iris and violet. blackcurrant, cherry and vanilla	15	20	52
CHIANTI RENZO MASI **Sangiovese – Italy** Notes of red plum, blackberry, violet and pepper			55
FEUDI DI ROMANS **Pinot noir – Italy, Frioul** Notes of cherry and pink pepper. Round, elegant and velvety			65
MORGON LES CHARMES **Gamay – France, Beaujolais** Notes of blackcurrant, plum and spices. Structured and elegant			85

SAKES

SAKE TASTING — 10
Three sakes served at three temperatures

SAYURI NIGORI — 22 (300 ml)
Japan
Aromas of white fruits and bread crumbs. Served cold

MIO SHO CHIKU BAI SHIRAKABEGURA — 35 (300 ml)
Japan
Sparkling sake with fruity flavors of pear, peach, melon and muscat
Delicate, fresh, and refined effervescence

HAKUTSURU SUPÉRIEUR JUNMAI GINJO — 23 (300 ml)
Japan
Notes of flowers, apple and liquorice. Fresh and acidic
Served cold

HAKUTSURU EXCELLENT JUNMAI — 12 (250 ml) / 34 (720 ml)
Japan
Hints of cocoa. Dry with low acidity
Served hot or cold

BEERS

Ask us about our beer selection!

SAPPORO **Pilsner – Japan**	9	11	28
SAPPORO 0% - 355ML **Pilsner – Japan**	8		
BLANCHE DE CHAMBLY **Wheat ale – Quebec**	8	10	26
BIÈRE YUZU Cocktail with Sapporo, ginger syrup and yuzu		12	30