

WINE & DRINK

COFFEE

COFFEE	\$ 38
ESPRESSO	\$ 38
ICED COFFEE	\$ 40
CAFÉ DE LATTE	\$ 42
CAPPUCCINO	\$ 45
BLACKCCINO	\$ 45

TEA

ENGLISH BREAKFAST TEA	\$ 38
GREEN PEPPER MINT TEA	\$ 38
EARL GREY	\$ 38
CHAMOMILE	\$ 38

SOFT DRINKS

COKE / COKE ZERO / SPRITE / GINGER ALE / GINGER BEER	\$ 38
MINERAL WATER / SPARKLING WATER (750ML)	\$ 45

JUICES

PINEAPPLE / ORANGE / CRANBERRY / APPLE	\$ 38
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DRAUGHT BEER

SHANDY <i>Stella Sprite</i>	\$ 62	\$ 72
STELLA	\$ 68	\$ 78
GWELLO STOUT	\$ 70	\$ 82

MOCKTAIL

MOCK PINK CHAMPAGNE <i>orange juice, cranberry juice, pineapple juice, syrup, soda sprite</i>	\$ 55	\$ 65
FUN IN THE SUN <i>orange juice, cranberry juice, lime juice, honey</i>	\$ 55	\$ 65
STRAWKIWI SOUR <i>strawberry, kiwi fruit, lime juice, syrup, soda sprite</i>	\$ 58	\$ 68
CUCUMBER SLING <i>cucumber, lime juice, syrup, soda sprite</i>	\$ 58	\$ 68

HARAI

JAPANESE

GIN COCKTAIL	HH	NH
TOKYO GIMLET <i>Tokyo Night Lemon Juice Lime Juice Syrup</i>	\$ 62	\$ 78
NEGRONI <i>ETSU Sweet Vermouth Campari</i>	\$ 62	\$ 78
BEEES KNEES <i>Roku Lemon Juice Honey</i>	\$ 62	\$ 78
CORPSE REVIVER NO.2 <i>ETSU Ocean Lemon Juice Cointreau Dry Vermouth Absinthe</i>	\$ 68	\$ 88
LEFT BANK MARTINI <i>ETSU Rose Syrup White Wine Dry Vermouth</i>	\$ 68	\$ 88

CHAMPAGNE AND SPARKLING WINE

PROSECCO BRUT ZONIN (ITALY) <i>Veneto, Glera, medium acidity, crisp, fresh, great bubble, melon, green apple, pear, almond</i> <i>food pairing: cold cut, sashimi, fish, salad with light dressing</i>	GLASS \$ 65 BOTTLE	\$ 78 \$ 388
DRAPPIER CARTE D'OR BRUT (FRANCE) <i>Champagne, Pinot Noir, Chardonnay, Pinot Meunier, matured in oak for one year, balance acidity, small bubble, green apple, baked apple, toast, creamy, butter, brioche</i> <i>food pairing: light cheese salad, clams, oyster, bread, tuna, salmon</i>		\$ 668
MOET & CHARDON BRUT (FRANCE) <i>Champagne, Pinot Noir, Chardonnay, Pinot Meunier, orange peel acidity, aroma live blossom, peach, apple, pear, fresh nuts or brioche</i> <i>food pairing: shellfish, light cheese, salmon, tuna, iberico pork</i>		\$ 718

COCKTAIL

CANTARITO <i>Tequila, Triple Sec, Lime Juice, Orange Juice, Soda, Sprite</i>	\$ 55	\$ 72
GAMARJOBA <i>Gin, Violet Syrup, Lime</i>	\$ 55	\$ 75
PORKEY SOUR <i>Bourbon, Port Wine, Lemon Juice, Lime Juice, Syrup</i>	\$ 55	\$ 72
LYCHEE KAOLIANG COOLER <i>Vodka, Jiang Xiao Bai, Lychee, Rose Syrup</i>	\$ 68	\$ 75
MONKEY SOUR <i>Monkey Shoulder Whisky, Lemon Juice, Lime Juice, Syrup</i>	\$ 68	\$ 88
PURPLE RAIN <i>Vodka, Blue Curacao, Blueberry, Grenadine, Ginger Beer</i>	\$ 58	\$ 75
VALENCIA WATER <i>Vodka, Strawberry Gin, Sparkling Wine, Orange Juice</i>	\$ 58	\$ 75
RED ROOM SANGRIA <i>Gin, Peach Liqueur, Triple Sec, Brandy, Red Wine, O.j. Sprite</i>	\$ 68	\$ 78
WHITE HOUSE SANGRIA <i>Gin, Peach Liqueur, Triple Sec, Brandy, White Wine, O.j. Sprite</i>	\$ 68	\$ 78

RED WINE

	HH	NH
HOUSE RED	GLASS \$ 55	\$ 65
	BOTTLE	\$ 308
THE VINEYARD COLLECTION CINSAULT PAARL (SOUTH AFRICA) <i>Paarl, Western Cape, Cinsault, light tannic, subtle acidity, palate: Jammy, spicy, easy drinking, raspberry, cherry, plum</i> <i>food pairing: pork belly, cream pasta, escargot, butter</i>		\$ 368
SIERRA CANTABRIA CRIANZA (SPAIN) <i>rioja Alta, Tempranillo, downy tannic, moderate acidity, palate: dark plum, blackberry, blackcurrant, anise</i> <i>food pairing: lamb, barbecue food</i>		\$ 368
ALBERT BICHOT HERITAGE 1831 BOURGOGNE PINOT NOIR (FRANCE) <i>Burgundy, Pinot Noir, soft and silky tannic, gentle acidity, palate: Strawberry, raspberry, red cherry, fruit forward, easy drinking</i> <i>food pairing: beef, veal, pork</i>		\$ 418
SALICE SALENTINO RISERVA (ITALY) <i>Pulia, Negroamaro, strong and smooth tannic, light and moderate acidity, palate: blackberry, black cherry, basil and sweet spices with oaked</i> <i>food pairing: venison, pasta, risotto, cheese pizza, lamb</i>		\$ 428
MENDEL MALBEC (ARGENTINA) <i>Mendoza sub-region Lujan de Cuyo, Malbec, supple tannins, moderate acidity, palate: ripe plum, vanilla rosemary, subtle coffee notes and chocolate aroma</i> <i>food pairing: pork, sausage, bolognaise</i>		\$ 518
CHATEAU TALBOT 'CONNETABLE TALBOT' SAINT-JULIEN (FRANCE) <i>Saint-Julien, cabernet sauvignon, merlot, rich tannic, balance acidity, palate: dark fruit, cassis, vanilla, tobacco, oak, cedar</i> <i>food pairing: steak, lamb, high fat food, salty food, cheese, gravy</i>		\$ 668
CHATEAU DAUGAY (FRANCE) <i>Bordeaux Saint. Emilion, Merlot, Cabernet Franc, Cabernet Sauvignon, round and supple tannic, gentle acidity, palate: blueberry, blackcurrant, black plum, leather, coffee, tobacco, smoke, oak, cedar, chocco</i> <i>food pairing: beef stew, lamb shank, grilled meat with gravy, pasta with meat</i>		\$ 688
POGGIO DI SOTTO ROSSO DI MONTALCINO (ITALY) <i>Toscana, Sangiovese, smooth tannic, gentle acidity, palate: cherry, strawberry, raspberry, leather, tar, balsamic, oak, vanilla, tobacco</i> <i>food pairing: cold cut, beef, steak, poultry, lamb, veal</i>		\$ 1088
POGGIO DI SOTTO BRUNELLO DI MONTALCINO (ITALY) <i>Toscana, Sangiovese, smooth, brilliant, fine-grained tannic, gentle and elegant acidity, palate: violets, cassis, red cherry, leather, earthy, oak, chocolate, coffee, mushroom</i> <i>ood pairing: grilled meat, game, lasagna</i>		\$ 1988

SWEET WINE /
DESSERT WINE

	HH	NH
FONTANAFREDDA MOSCATO D'ASTI, LE FRONDE (ITALY) <i>Piedmont, Moscato, sweet, moderate acidity, aromatic floral wine, flower, perfume, honey</i> <i>food paring: dessert, marshmallow</i>	GLASS \$ 58	\$ 68
	BOTTLE	\$ 388
CARMES DE RIEUSSEC (FRANCE) <i>Sauternes, Sauvignon Blanc, Semillon, sweet, high acidity, honeysuckle white flower on nose, honey, mango, passion fruit on palate</i> <i>food pairing: dessert, cheese platter, goose liver</i>		\$ 608

SAKE

	90ml	500ml
MIWAKU-NO YUZU LIQUEUR 魅惑のゆず	\$ 78	\$ 328
	90ml	500ml
MIWAKU-NO MOMO LIQUEUR 魅惑のもも	\$ 78	\$ 328
DAISEKKEI NAMA ALPS (300ML) 大雪 溪生 . アルプス 米種：人心地 精米歩合：65%		\$ 218
MASUMI SHIRO JUMAI GINJO (300ML) 真澄白妙純米吟釀 米種：非公開 精米歩合：55%		\$ 228
IBUKI JUNMAI GENSHU (720ML) 一步己 純米原酒 米種：美山錦 精米歩合：60%		\$ 338
TEDORIGAWA YAMAHAI JUNMAI (720ML) 手取川山麴仕込 純米酒 米種：五百万石 山田錦 精米歩合：60%		\$ 368
HARUSHIKA KIMOTO JUNMAI SUPER DRY UNDILUTED SAKE ONIKIRI (720ML) 春鹿 生酏純米 超辛口原酒 鬼斬 米種：五百万石 精米歩合：60%		\$ 388
DEWAZAKURA KIMOTO JUMMAI DAIGINJO (720ML) 出羽櫻 生酏 純米大吟釀 米種：山田錦 精米歩合：48%		\$ 418

WHITE WINE

	HH	NH
HOUSE WHITE	GLASS \$ 55	\$ 65
	BOTTLE	\$ 308
ESSENCE FEINHERB RIESLING (GERMANY) <i>Mosel, Riesling, juice is fermented for four weeks in stainless steel, off-dry, racy acidity and lots of minerality, tropical fruit, apricot, white peach, green apple</i> <i>food pairing: spicy food, appetizer, poultry, cold cut</i>		\$ 348
VINA POMAL MALVASIA (SPAIN) <i>Rioja Alta, Malvasia, Viura, ferments in oak barrels and on the lees, dry, gentle acidity, rich aromatic bouquet, white fruit. Citrus and fennel</i> <i>food pairing: seafood, light fat fish, appetizers</i>		\$ 348
VESEVO, GRECO DI TUFO (ITALY) <i>Campania, Greco, matured in stainless steel tanks, dry, gentle acidity, palate: mineral, apple, pear, floral, nectarine</i> <i>food pairing: snack, shellfish, seafood, salad, white fish</i>		\$ 398
SAUVIGON BLANC COLLECTABLE (NEW ZEALAND) <i>Marlborough, Sauvignon Blanc, fermented in stainless steel at a cool temperature, dry, natural acidity, citrus, grass, passion fruit, grapefruit</i> <i>food pairing: salad, cold shellfish dishes, mozzarella cheese</i>		\$ 448
CORTY ARTISAN INTRO SANCERRE (FRANCE) <i>Loire Valley, Pouilly-Fume, Sauvignon Blanc, aging on lees in stainless steel, dry, rich acidity, elegant nose of silky herbal, grapefruit, lime, minerality, rocky touches</i> <i>food pairing: salad, spicy food, fresh seafood, pork</i>		\$ 508
LES HAUTS DE MILLY CHABLIS (FRANCE) <i>Burgundy Chablis, Chardonnay, aging in stainless steel, dry, lingering acidity, lemon, crisp green apple, minerality, lime</i> <i>food pairing: oyster, crab, lobster, light cheese food</i>		\$ 558

WHISKY / BOURBON

	HH	NH
BLACK LABLE	\$ 58	\$ 75
JACK DANIEL'S	\$ 58	\$ 75
TULLAMORE DEW	\$ 62	\$ 78
MONKEY SHOULDER	\$ 68	\$ 78
MAKER'S MARK	\$ 68	\$ 78
GLENFIDDICH 12YEARS	\$ 68	\$ 78
GLENFIDDICH 18YEARS 35ML	\$ 98	\$ 128
GLENFIDDICH 21YEARS 35ML		\$ 179