



Wine Pairing

A drink pairing of wines and sake, carefully selected for each dish.

30ml	11,000 円
50ml	16,500 円
75ml	19,800 円

By the Glass

Sparkling 2,420yen

A glass selected from Champagne, Franciacorta, Crémant, and other sparkling wines, chosen to pair with the day's menu.

By the Glass / White Wines

Garganega (Veneto, Italy)	1,320yen
Kerner (Hokkaido, Japan)	2,200yen
Chardonnay (Abruzzo, Italy)	3,300yen

By the Glass / Rosé & Orange Wines

Montepulciano (Italy)	1,650yen
Vitovska (Italy)	1,650yen

By the Glass / Red Wines

Pinot Noir (Hokkaido, Japan)	2,200yen
Nebbiolo (Barolo, Italy).....	3,300yen
Sangiovese (Brunello, Italy)	3,300yen

Selections may vary daily; prices are a general guide.

A wine bottle list is also available.

Beer

Kirin Heartland 990yen

Low-Alcohol Beer (0.5%)

(Hibiscus & Blackberry / Sansho Pepper & Lemon) 1,320yen

Sake

Junmai Daiginjo Genshu (Niigata).....1,320yen

Sake Aged in Whisky Barrels (Niigata).....1,980yen

Highball

Sibona Grappa (Italy) 1,320yen

Arran Single Malt 10 Years (Scotland)..... 2,200yen

Others

Campari soda 1,100yen

Campari Orange..... 1,320yen

Japanese Umeshu Soda 1,100yen

Non-Alcoholic

Beer / Asahi Dry Zero (Small Bottle,340ml)	990yen
Sparkling/ Duc de Montagne (Small Bottle,200ml)	1,430yen
Wine / Pierre Zéro (By the Glass).....	1,100yen

Soft Drinks

Mineral Water (Still / Sparkling).....	1,100yen
Italian Blood Orange Juice.....	990yen
Homemade Ume Soda	990yen
Grape Juice (Small Bottle 330ml)	2,420yen
Craft Ginger Ale (Limited to 4 servings per day) ..	1,650yen

A 10% service charge will be added to your bill.