



Menu

SAKE & SPIRITS

SAKE — KAMOSHIBITO KUHEIJI

Price per glass / per bottle. Domaine Kuheiji, Nagoya.

Eau du Désir 13 / 74

Junmai daiginjō 50, 16%. Yamada-Nishiki rice, white flowers and jasmine.

Sauvage 13 / 74

Junmai daiginjō 50, 16%. Omachi rice, green and botanical notes.

Kuromatsu Senjo 39

Prototype junmai daiginjō. 30 cl bottle.

WINE — DOMAINE KUHEIJI

Price per glass / per bottle. Morey-Saint-Denis.

Crémant Blanc de Noirs 9 / 42

Fine bubbles, red berries, citrus and white flowers.

Bourgogne Aligoté 2022 12 / 58

Lively white, pale gold. Apple, lemon, floral notes.

Coteaux Bourguignons 2022 11 / 55

Pinot noir and gamay. Light, fragrant, balanced.

B E E R

Japanese — 35 cl cans, Niigata brewery.

Pilsner 7.50

All-malt golden lager, Saaz hops. 5%.

Red Ale 7.50

Amber, medium-bodied, citrus notes. 5.5%.

Stout 8.00

Irish-style stout, roasted malt. 7%.

Flying IPA 8.00

American IPA, assertive bitterness. 5.5%.

Weizen 7.50

Cloudy wheat beer, fruity and smooth. 5%.

From Luxembourg

Battin Pilsner 5.70

Crisp golden pils with a fine bitterness. 33 cl – 5%.

Battin Gambrinus 6.50

Smooth, malty golden beer. 33 cl – 5.2%.

Twisted Cat 5 7.20

Fresh, hoppy craft pale ale. 44 cl – 5%.

LIQUEURS

Price per glass / per 72 cl bottle.

Yuzushu 14 / 70

Yuzu infused in shōchū. Refreshing and tangy. Nara. 8%.

Umeshu 14 / 70

Plums steeped in shōchū. Silky and fruity. Nara. 12%.

Mikanshu 14 / 70

Mandarin liqueur with tender fruit pulp. Nara. 7%.

SHŌCHŪ & AWAMORI

5 cl glass. Neat on the rocks / topped with soda (soda-wari).

Naito Sleeping Black Cat 8 / 9

Barley shōchū aged 3 years in wooden casks, Aichi. 25%.

Awamori 11 / 12

Okinawan spirit made from malted rice, aged in clay jars. 30%.

Kitsukura Toge 15 / 16

Buckwheat shōchū aged over 3 years in kame jars, Nagano. 35%.

WHISKY — JUNENMYO

5 cl glass.

Red Label 12.00

46%.

Rouge Blended 14.00

46%.

Half Decade 15.00

40%.

Seven, 7 years 18.00

46%.



Menu

SIDE A — DRINKS

SIPHON COFFEE

Traditional method, brewed tableside on request.

Onibus Original Blend 7.00

Brazil, Guatemala, Ethiopia. Smooth, chocolatey, with winey notes.

Coffee float 8.50

Iced coffee topped with a scoop of vanilla ice cream.

ESPRESSO BAR

Espresso 3.50

Americano 4.00

Double espresso 4.50

Cappuccino 5.00

LATTES & HOT CHOCOLATE

Black sesame latte 8.00

Roasted black sesame paste, with hot or cold milk.

Strawberry-matcha latte 10.00

Two layers, strawberry and matcha, to stir together yourself.

Matcha latte 9.00

Matcha whisked to order, with hot or cold milk.

Hot cocoa 9.50

Hot chocolate, made to order.

WATER & JUICES

Lodyss still water 4 / 6

50 cl · 1 L

Lodyss sparkling water 5 / 7

50 cl · 1 L

Kimino 7.90

Japanese sparkling juice, alcohol-free. Yuzu, momo (peach) or ume (plum). 25 cl.

SODAS

Raspberry kuriimu sōda 9.50

Raspberry soda topped with a scoop of vanilla ice cream.

Lemon ramune 7.00

Japanese lemon soda, house-made.

Coca-Cola Original 5.00

33 cl

ENSO TEAS

Our own tea house. Three infusions included, except matcha soda.

Masami 6.00

Premium genmaicha — sencha with toasted rice, nutty notes.

Keiko 12.00

Premium white-tea hōjicha — lightly roasted, mellow and low in caffeine.

Nazuna 7.00

Competition-grade hōjicha — roasted kamairicha stems, Miyazaki.

Natsumi 12.00

Hōjicha roasted with kuromoji and kabosu — woody and citrusy.

Kohei 6.00

High-grade GABA green tea — smooth, with spicy and citrus notes.

Yu 8.50

Premium kōcha — Japanese black tea with white peach.

Kabosu 8.50

High-grade tamaryokucha with kabosu — bright and fragrant.

Soma 6.00

Sobacha — roasted buckwheat infusion, caffeine-free.

Takeru 8.00

Black tea whose leaves are carefully smoked for 8 hours over oak once used to age whisky.

Matcha soda 9.00

Whisked matcha, sparkling water and milk.



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SIDE B — FOOD

TOAST & SANDO

Ogura toast 9.50

Thick-cut shokupan, butter, coarse red bean paste.

Dashimaki tamago sandwich 12.00

Egg sandwich on soft shokupan.

Katsu sando 15.00

Breaded pork cutlet sandwich.

PLATES

Naporitan 18.00

Spaghetti stir-fried in tomato sauce, kissaten style.

Vegetarian naporitan 16.00

Spaghetti stir-fried in tomato sauce, with vegetables.

Japanese chicken curry 18.00 (nami) / 22.00 (omori)

House-made roux, slowly simmered. Served with Japanese rice.

Vegetarian curry soup 16.00

House-made roux, slowly simmered. Served with Japanese rice.

Katsudon 24.00

Breaded pork, soft-set egg and onion over Japanese rice.

Classic onigiri + miso soup 13.00

Rice and nori, fillings of the day.

Vegetarian onigiri + miso soup 10.00

Rice and nori, vegetable fillings of the day.

SWEETS

Dorayaki 12.00

Japanese pancake, red bean paste, butter, kuromitsu syrup.

Anmitsu 8.00

Agar jelly, seasonal fruit, red beans, kuromitsu.

Fruit parfait 10.00

Seasonal fruit, vanilla ice cream and whipped cream.

Matcha pudding 12.50

Matcha pudding, red bean paste and vanilla ice cream, kuromitsu syrup.

Kakigōri 12.00

Shaved ice, black sesame or strawberry.



THE RECORD

Pick an LP from the crate and place it on the turntable yourself.
One record at a time, played all the way through.