



Cocktails

LYCHEETINI // 18.50

The Taste of Asia at its best!
Citron Vodka, Lychee Liqueur & Lychees

BELLINI // 16.50

A lady's favorite for a night out
Champagne & Lychee Liqueur

MOJITO // 18.50

Everyone's favorite drink reloaded
Light Rum, Fresh Lime & Lemons, Mint
Your Choice of: Mango, Strawberry or Original

BLOSSOM // 17.50

Gin lovers must try!
Orange Juice, Gin, Grand Marnier,
Grenadine & Lime Juice

BLUE KATANA // 19.50

"Dark Side of Asia"
Vodka, Sake, Whiskey, Red Wine, Pineapple

PINA COLADA // 19.50

"A Tropical Cooler"
Rum, Coconut, Pineapple

MOCKTAILS

VIRGIN MOJITO // 10.50

A Choice of Mango, Strawberry or Original

LYCHEE FIZZ // 9.50

Lychee, Sprite & Crushed Ice

SUMMER SUNRISE // 9.50

Orange Juice, Sparkling Water,
Grenadine, Lemon & Lime with Orange Garnish

CUCUMBER ELDERFLOWER // 10.50

Sparkling Water, Cucumber, Elderflower,
Fresh Mint

VIRGIN PINA COLADA // 10.50

Pineapple, Coconut

WINE BY THE GLASS

Prosecco // 12 | Moscato D'Asti // 12
Entourage Rosé // 13.75

BEER // 9.75

Asahi | Corona | Amstel Light
Draft Heineken // 15.75

WHITE

Pinot Grigio // 14.50 | Chardonnay // 14.50
Riesling // 14.50 | Sauvignon Blanc // 14.50

RED

Merlot // 15.75 | Cabernet Sauvignon // 17.50
Pinot Noir // 17.50 | Amarone // 25



Sake

HAKUTSURU JUNMAI DAIGINJO “SHO UNE” 30CL // \$37

Meaning “soaring clouds” is a supreme Japanese Sake using the finest rice. Velvety smooth & fruity aromas perfect with rich and savory dishes



SUZAKU JUNMAI GINJO 30CL // \$38

Using more polished rice than regular Junmai.

Notes of pear, honeydew & pineapple.

Pairs with grilled white fish & flavoured meats such as barbeque & prime ribs.



HAKUTSURU AWA YUKI SPARKLING 30CL // \$26

Tempting flavors of tropical fruits, banana, hazelnut, vanilla and honeycomb, fruity mellow rice aromas.

Pairs with Spicy Thai Noodles, Sushi, Cured Meats



HAKUTSURU DRAFT JUNMAI SAKE 30CL // \$21

Fruity yet dry, aromas of sweet rice, nuts, and green melon, coconut, light & smooth.

Pairs with Sushi, Shellfish, Cheese



HAKUTSURU SUPERIOR JUNMAI GINJO 30CL // \$25

Sayuri “Little Lily” floral hints of white grape, cherry blossom, creamy smooth finish.

Pairs with spicy foods and chocolate



HAKUTSURU SAYURI NIGORI 30 CL // \$28

Flowery Fragrant Sake with silky well-balanced smoothness.

Pairs with light and salty dishes like sashimi, edamame & tempura

