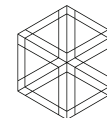


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HIGHBALL NO, 1 . . . . .	16.
<i>Mars 'Iwai' Japanese Whisky and Valdespino 'Don Gonzalo' Oloroso 20 Yr paired with Q Soda</i>	
EVENING STAR . . . . .	17.
<i>Nikka Coffey Gin, Nikka Coffey Vodka and Rhine Hall 'La Normande' Pommeau</i>	
PLUMS AND RICE . . . . .	15.
<i>Shimauta Awamori, Mito no Kairakuen 5 Yr Umeshu, Umeboshi and Honey with Top Note Bitter Lemon Tonic</i>	
WALK SOFTLY . . . . .	18.
<i>Haku Rice Vodka, Aragoshi Yuzu Saké, Dolin Dry Vermouth and Laherte Frères 'Ultradition' Brut Champagne</i>	
SEAMLESS . . . . .	18.
<i>Hakkaisan Shiboritate Nama Genshu, Gamle Ode 'Celebration' Aquavit, Pineau de Charentes Rouge, Nikolaihof 2017 Vintage Elderflower Syrup and Weatherby's Orange Saffron Bitters</i>	
TOUR GUIDE . . . . .	17.
<i>Hebess 'Cool' Imo Shochu, Braulio Amaro and Sotol La Higuera</i>	
SEA FLOWER . . . . .	17.
<i>Nikka Coffey Gin, Drapò Vermouth Bianco, Yuzu Koshō, Kabosu and Lime</i>	
TRIPTYCH . . . . .	18.
<i>Kokuryu 'Kuzuryu' Junmai Saké, Tenshi no Yuwaku Shochu, Nanbu Bijin Umeshu, Marie Duffau Armagnac and Benimosu</i>	
MOONRISE DAIQUIRI . . . . .	19.
<i>Fukucho 'Moon on Water' Junmai Ginjo, Rhum Clément Select Barrel, Hōjicha, Demerara, Lime and Weatherby's Bolivian Cola Nut Bitters</i>	
BITTER TRADE . . . . .	17.
<i>Kintaro Roasted Barley Shochu, Tempus Fugit Gran Classico, Koval Cranberry Gin and Valdespino 'Contrabandista' Sherry</i>	

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OLD FASHIONED . . . . .	21.
<i>Mars 'Iwai Tradition' Japanese Whisky, Domaine du Mas Blanc Banyuls 'd'Antan' 2008, The Yanagita 'Koma' Mugi Shochu and Angostura Bitters</i>	
WARM NOTE . . . . .	16.
<i>Mizu Green Tea Shochu, Honey, Rihei Ginger Shochu and Fukushu Kumquat</i>	
HOT CHOCOLATE . . . . .	10.
<i>Rhine Hall Bierschnaps, Mizu Mugi Shochu, Tempus Fugit Crème de Cacao, Cola Nut imbued Cream and Nutmeg</i>	

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BRIGHT ONE . . . . .	15.
<i>Yuzu, Honey, Seedlip Garden 108, Fever-Tree Ginger Beer and Herbs</i>	
FIELDS OF GREEN . . . . .	15.
<i>Hoshinomura Kukicha, Seedlip Garden 108, Yuzu Koshō and Fever-Tree Ginger Beer</i>	
AMAZAKE . . . . .	15.
<i>Rice, Koji and Hydrangea Tea</i>	
REMEDY . . . . .	15.
<i>Kinmokusei, Fennel Seed, Angelica and Top Note Tonic</i>	
PEPPERBERRY TONIC . . . . .	15.
<i>Tasmanian Pepperberry, Sansho, Angelica and Fever-Tree Elderflower Tonic</i>	
HŌJI-HAI . . . . .	15.
<i>Hoshinomura Hōjicha, Pomegranate Molasses, Concord Grape Vinegar and Q Club Soda</i>	
PROTEA . . . . .	15.
<i>Adzuki, Benimosu, Seedlip Spice 94, Verjus Rouge and Top Note Tonic</i>	

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