

No.852 CONO SUR CABERNET **SAUVIGNON**

ALC. 13% SIZE 750ML.

CHILE

\$23.5



No.851 BARWANG THE WALL SHIRAZ

SIZE 750ML. ALC. 13.5%

AUSTRARLIA

\$19.5



No.850 BONNE ESPERANCE

SIZE 750ML. ALC. 13.5%

SOUTH AFRICA

\$15.5



No.849 CONO SUR CABERNET

SAUVIGNON

ALC. 12% SIZE 750ML.

CHILE

\$23.5



No.848 BARWANG THE WALL

CHARDONNAY

ALC. 12.8% SIZE 750ML.

AUSTRARLIA

\$19.5



No.847 BONNE ESPERANCE

ALC. 12% SIZE 750ML.

SOUTH AFRICA

\$15.5



CELAYA





RED WINE GLASS

150ML.

ALC. 12% \$3.5

No.091

WHITE WINE GLASS

150ML.

\$3.5 ALC. 12%

RED WINE DEANTER

500ML.

\$9.5 ALC. 12%

No.091

WHITE WINE DEANTER

500ML.

\$9.5 ALC. 12%







FRANCR BEER WESTANDER

REGULAR

3.5\$
350ml.

7.9\$ 1000ml.



No.013
PEACH BEER







New No.047 KIW BEER





















No.019 ウィスキー濃い目で! a little more whisky 十2.50\$

No.026 シーバスリーガル12年 CHIVAS REGAL 12 Alcohol 40%

LIGHT RICH
FRUITY SMOKY





ND.802 サントリー山崎 SUNTORY YAMAZAKI Alcohol 43%



Nb.803 シーバス ミズナラ CHVAS MZUNARA Alcohol 40%



NJ 804 サントリー知多 SUNTORY CHTA Alcohol 43%





Japanese SAKE

Using 100% Yamada Nishiki rice, which is reputed to be the best rice for producing sake, as well as Junmai Ginjo Yamada Nishiki. Only 70% of the rice has been polished off, giving it a distinctly spicy taste that is unique.

白鶴丸 Alc.13.5%

HAKUTSURU MARU SAKE

No.810 Glass 180ml......3.5\$

Glass 360ml......7\$

No.078 Box 2000ml......39\$





The Hakutsuru Josen sake is proudly known as the "most excellent Junmai Sake" by the Hakutsuru sake brewery, brewed using its 250-year-old traditional Shirasuri technique for a harmonious flavour. It has built its reputation on its well matured, full-bodied taste and mellow reverberation. With its versatile characteristics, the Hakutsuru Josen sake can be served anywhere, anytime.



白鶴 上撰酒 Alc.15.3% HAKUTSURU RED JOSEN SAKE

No.811 Glass 180ml......3.5\$

No.812 Botte 1800ml......35\$

A self-proclaimed "perfect Ginjo for meals', this sake works great paired chilled with a cold starter (like prawn cocktail) before warming to room temperature to complement your main course (like risotto). The nose is a gentle mix of dried fruits, nutmeg and banana. To taste it's a relatively light and dry sake with dried pineapple and classic ginjo melon flavours.



KUBOTA SENJU SAKE

No.815 Bottle 300ml......25\$

No.816 Bottle 720ml......58\$

No.817 Bottle 1800ml.......125\$

Fresh and complex flavours, packed into a surprising dry and smooth sake.

Going through both stages of pasteurisation at once before it is thoroughly sealed in storage, this Namachozo sake is able to develop a bold and full-bodied flavour that is smooth and easy to savour. Releasing the kind of fresh and fruity aromas only brewers would experience when first bottling their sake, this pull-tab bottle unveils a refined palate of crisp and clean notes that have been able to develop with the sake brewed at only 5°C (41°F) for a whole month. This mellows out the sharpness of this junmai sake, yet allows it to release the unique flavour of slowly activated-enzymes and Hakutsuru self-developed yeast that add a layered taste to the moderate burn this alcohol produces. Finishing neatly on a light and refreshing note, this sake pairs wonderfully with light meals with its evolving essence and is best enjoyed chilled to grasp its fine aftertaste.

白鶴 生長蔵 Alc.14%

HAKUTSURU NAMACHOZO SAKE

No.813 Bottle 300ml......21\$

Bottle 720ml......50\$



OSUSUME SAKE

KUBOTA MANJU



500 years of sake making experience have culminated in Kubota "Manju," a sake said to be one of the finest around. This crowning achievement has a plush texture with several layers of flavor. Each sip is a new journey, revealing more and more, like watching an artist paint up a gorgeous portrait. With countless gold medals under its belt, and more than a few high recommendations, Kubota "Manju"s timeless taste is one that you will always enjoy.









Recommended

Not Recommended

Over Ice

Cold 40-60°F Room Temp

Warm 85-115°F

Hot 120°F-

Today's OSUSUME SAKE



These are on self. Please feel free to ask about today's sake

\$9.0~

SHO-CHU#





二階堂 麦

NIKAIDO

900ml Alcohol Level 25% Barley Shochu No.64 Bottle ...65\$

Glass.... 6\$



いいちこ焼酎シルエット

IICHIKO SHOCHU SILHOUETTE

720ml

Alcohol Level 25%

Barley Shochu

No.856 Bottle ... 40\$

Glass.... 5\$



明るい農村

KIRISHIMA BREWERY AKARUI NOSON

720ml

Alcohol Level 25%

Sweet Poteto Shochu

No.809 Bottle1800ML ...**99**\$

Bottle720ML 53\$

Glass90ML.....6\$

本格燒耐25/



黒霧島 芋

KUROKIRISHIMA

720ml

Alcohol Level 25%

Sweet Poteto Shochu

No.63 Bottle1800ml. ... 70\$

Bottle720ml. ... 40\$

Glass90ml..... 5\$

MIXER

No.118 ライム

LIME......18

No.119 レモン LEMON....... 2s

No.116 ソーダ

No.132 伊藤園おーいお茶

. - .

No.117 氷

No.130 水 WATER

SODA

No.134 ジャスミングリーンティー JAPANESE SWEET CREENTEA......38

Small... 1\$ Large... 2\$

ICE

Cold..... 1.5\$ Hot..... 1.5\$ Small... 1\$

No.131 ウーロン茶

OOLONG TEA......3.5

ボトル持ち込み Bottle opening fee ~900ml 10\$/900ml~17\$ / This price does not include tax and Service charge

Large... 2\$



PLUM WINE



CHOYA GOLDENUME FRUT

650 ml.....45\$



CHOYA SHSO UME FRUT

650 ml.....45\$



CHOYA HONEY UME FRUT

本格梅酒

650 ml.....45\$



No.823 CHOYA HONKAKU 1800 ml. 59\$ 500 ml. 19\$

3.5\$ 90 ml.

本無 格添 梅加 500ml. 90ml. 100%

SPARKLING JELLY



No.082 ぷるぷる桃酒 **PURU PURU PEACH** 6.9\$







ボトル持ち込み Bottle opening fee ~900ml 10\$/900ml~17\$ / This price does not include tax and Service charge

SOFT DRINK



















Silky tofu kuromitsu

Soy flour and brown sugar Syrup milk with creamy tofu

No.2808

Regular 3.9\$



Regular 3.5\$



Silky tofu Mango

Mango milk with Creamy tofu No.2811

Regular 3.5\$



Silky tofu Caramel Caramel milk with

Creamy tofu No.2809

Regular 3.5\$



Silky tofu kyoho

Grape soy milk with Creamy tofu No.7848



Silky tofu Sakura

Cherry Blossom soy milk with Creamy tofu

Regular 3.5\$



Silky tofu yuzu

Citron soy milk with Creamy tofu No.7849



Silky tofu Thai tea

Thai tea with Creamy tofu No.2812

Regular 3.9\$



Silky tofu Matcha

Green tea milk with Creamy tofu No.2814



Silky tofu Chocolate

Chocolate milk with Creamy tofu No.2813

Regular 3.5\$



ALL YOU CAN DRINK

90min

NO.152

30min NO.153



អតិថិជនជីកគ្រប់គ្នាទាំងតុក្នុងពេលតែមួយតែប៉ុណ្ណោះ

Drink the whole table only & within the same time

No.157 ウィスキー WHISKY ROCK

No.198 ハイボール

HIGHBALI

- HIGHABALL Whisky With Soda
- **HIGHBALL**
- COKE HIGHBALL
- SAKURA HIGHBALL KYOHO HIGHBALL
- YUZU HIGHBALL
- CALPIS HIGHBALL
- COCONUT HIGHBALL
- BLUE BERRY HIGHBALL
- KIWI HIGHBALL
- **GREEN APPLE HIGHBALL**
- RASPBERRY HIGHBALL
- STRAWBERRY HIGHBALL





CHU-HAI



- No.161 No.162
- No.163
- No.164
- No.165 No.166
- No.167
- No.169
- No.170 No.172

- LYCHEE HAI PEACH HAI
- **UME HAI**
- LEMON HAI
- LIME HAI
- **OOLONG HAI**
- YUZU HAI
- KYOHO HAI
- GREEN TEA HAI CALPIS HAI

- SAKURA CALPIS HAI No.173
- KYOHO CALPIS HAI No.174
- PEACH CLPIS HAI No.175
- KIWI HAI No.7851

No.7855

- No.7852 GREEN APPLE HAI
- No.7853 RASPBERRY HAI
- STRAWBERRY HAI No.7854
 - COCONUT HAI
- No.7856 BLUE BERRY HAI

UME-SHU

No.158 梅酒

- **UME SHU Plum Wine UME SHU ROCK**
- UME SHU SODA
- UME SHU WATER



SAKE

No.156 酒 SAKE

- SAKE COLD
- SAKE HOT



BEER

No.154 ANGKOR DRAFT



SHO CHU

No.159 焼酎 **IMO SHOCHU MUGI SHOCHU**

MNE No.155 ワイン **RED WINE** WHITE WINE

ボトル持ち込み Bottle opening fee ~900ml 10\$/900ml~17\$ / This price does not include tax and Service charge

FRAVOR SODA

フレイバーソーダ

FRAVOR SODA

No.7867 KIM SODA

No.7868 GREEN APPLE SODA

No.7859 RASPBERRY SODA

No.7860 STRAWBERRY SODA

No.7861 COCONUT SODA

No.7869 BLUEBERRY SODA

4		
-	No.185	SAKURA CALPIS SOD
	No.186	KYOHO CALPIS SODA
-	No.187	CALPIS SODA
	No.188	PEACH SODA
	No.189	PEACH CLPIS SODA
	No.190	LYCHEE SODA
-	No.191	UME SODA
-	No.192	YUZU SODA







SOFT DRINK

No.195 LIME SODA

No.176 WATER

NO.193

No.194

No.177 OOLONG TEA

No.178 OI OCHA GREEN TEA

NO.179 MUGI TEA COLD

SWEET JAMINE TEA No.180

COKE No.182

No.183 COKE ZERO

No.184 SPRITE

RULES FOR DRINK BUFFET

.ហាងសុំបិតសិទ្ធិ ក្នុងការកម្មង់ភេសជ្ណៈប៊ូហ្វេ

- ${f 1}.$ អតិថិជនដែលមកជាមួយគ្នាត្រវតែកម្មង់ភេសជ្ជះទាំងអស់គ្នាក្នុងពេលតែមួយមិនអាចកម្មង់ដោយឡែកបានទេ
- 2.អតិថិជនត្រូវតែចាប់ផ្តើមភេសជ្ណៈច្ចិហ្វេក្នុងពេល តែមួយមិនអាចចាប់ម៉ោងផ្សេងគ្នាបានទេ
- ${f 3.}$ ក្នុងករណីដែលអតិថិជនមកបន្ថែមបន្ទាប់ពីចាប់ផ្តើមភេសជ្ណៈប៊ូហ្វេអតិថិជនដែលមកបន្ថែ មត្រវបំែបកវិក្កយប័ត្រសម្រាប់កម្មង់ែភេសជ្ណៈប៊ូហ្វេ
- 4.មិនអាចកម្មង់ែភេសជ្ជៈប៊ូហ្វេរយៈពេល 30 នាទីពីដំបូងបានទេសុំអោយកម្មង់ែភេសជ្ជៈប៊ូហ្វេ 90 នាទីជាមុនសិននិងអាចបន្ថែម 30 នាទីបាន
- 5.អតិថិជនអាចកម្មង់ែរកសជ្ជៈប៊ូហ្វេបានគ្រប់យ៉ាងប៉ុន្តែត្រូវផឹកអោយអស់មុននឹងកម្មង់កែវបន្ទាប់
- 6.បុគ្គលិកនឹងទៅប្រាប់ឱ្យកម្មង់ែកវចុងក្រោយមុនអស់ម៉ោង 5 នាទី ហើយបិតសិទ្ធិក្នុងការ កម្មង់ភេសជ្ណៈចុងក្រោយតែមួយកែវគត់ក្នុង សម្នាក់
- 1. Drink buffet Can not be separated. Everyone in group must choose drink buffet.
- 2. Customers must start Drink buffet at the same time.
- 3.if your friends join your table later, they must open a new separate bill for drink buffet.
- 4. You can not order 30min Drink buffet from the start, youmust order 90min drink buffet first then extend 30min.
- **5.**You can order anything from drink buffet menu. Only One glass at a time.
- 6. Last order is called 5 min before drink buffet finishes. only One more glass per person on last order.