

MIRAKU
JAPANESE CUISINE

Introduction

Miraku, simply means “A great place for customer to enjoy great food”. It is a fine dining restaurant designated to provide the art of Japanese dining to those who desire to experience gourmet food.

Established in 2007 under Texchem Group of Companies, Miraku has been bringing the best of Japanese culinary to Malaysia. Miraku also aspires to deliver the essence of Japanese cooking which places top priority in the section of quality and fresh produce. Armed with the best and experience chefs by preparing fresh flown from Japan and around the world. Miraku is marked to satisfy any food connoisseur's tastes buds. On top of it, our exceptionally professional and personalized service will make dining in Miraku an unforgettable experience.

御案内

当店“味楽”はお客様が食を楽しむ場所という意味をこめて2007年にペナンに開業致しました。日本料理を通して日本文化、料理文化をご案内できるよう日々努めて

おります。味楽では、お客様の味覚を満たすべく経験豊かな日本人料理人を招聘、日本より直送の鮮魚や野菜を使用し、日本の味、品質を提供しております。

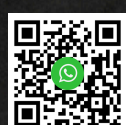
「味楽はいつも新しい」をモットーに常にお客様のご要望にお応えし、ご満足いただけるお料理とサービスを提供できるように努めてまいります。



Miraku Lunch Set Menu



Miraku Grand Menu



鉄板焼 TEPPANYAKI



<ディナーコース>

宮崎和牛

前菜、季節のスープ、刺身、サラダ、焼き野菜、宮崎和牛と赤ワイン、ガーリックライス、味噌汁、香の物、デザート

海鮮コース

前菜、季節のスープ、刺身、サラダ、焼き野菜、シーフード（北海道産ホタテ、エビ、サーモンorスズキ）と白ワイン、ガーリックライス、味噌汁、香の物、デザート

A5宮崎和牛リブアイステーキ

アボカドとホタテのタルタルとイクラ、ソフトシェルクラブのサラダ、刺身（トロとヒラメ、ポン酢ゼリー添え）、フォアグラ、A5和牛リブアイステーキと野菜、赤ワイン1杯、ビーフガーリックライス、味噌汁、香の物、デザート

* A5和牛テンダーロイン味楽コース

宮崎牛とプレミアムウニのユッケ（イクラ添え）、ソフトシェルクラブサラダ、刺身（トロとヒラメ、ポン酢ゼリー添え）、フォアグラ、A5和牛テンダーロインステーキ（野菜添え）、赤ワイン1杯、ビーフガーリックライス、味噌汁、香の物、デザート

* ロブスター味楽コース (2名様用)

アボカドとホタテのタルタルとイクラ、ソフトシェルクラブのサラダ、刺身（トロとヒラメ、ポン酢ゼリー添え）、フォアグラ、ロブスターと赤ワイン1杯、ガーリックライス、ロブスター味噌汁、漬物、デザート

* 味楽コース2品ご注文で赤ワイン1本プレゼント *

< Dinner Course >

Miyazaki Wagyu Beef

RM 398.00

Appetizer, Seasonal Soup, Sashimi, Salad, Grilled Vegetable, Miyazaki Wagyu Beef with a glass of Red Wine , Garlic Rice, Miso Soup, Pickle and Dessert.

Seafood Course

RM 378.00

Appetizer, Seasonal Soup, Sashimi, Salad, Grilled Vegetable, Seafood (Hokkaido Scallop, Shrimp, Salmon or Suzuki) with a glass of White Wine , Garlic Rice, Miso Soup, Pickle and Dessert.

A5 Miyazaki Wagyu Rib Eye Steak

RM 580.00

Avocado & Scallop Tartar with Ikura, Soft Shell Crab Salad, Sashimi (Toro & Hirame with Ponzu Jelly), Foie Gras, A5 Wagyu Rib Eye Steak with Vegetables & a glass of Red Wine , Beef Garlic Rice, Miso Soup, Pickles and Dessert.

* A5 Wagyu Tenderloin Miraku Course

RM 820.00

Miyazaki Beef & Premium Uni Yukhoe with Ikura, Soft Shell Crab Salad, Sashimi (Toro & Hirame with Ponzu Jelly), Foie Gras, A5 Wagyu Tenderloin Steak with Vegetables & a glass of Red Wine , Beef Garlic Rice , Miso Soup, Pickle and Dessert.

* Lobster Miraku Course (For 2 pax)

RM 1208.00

Avocado & Scallop Tartar with Ikura, Soft Shell Crab Salad, Sashimi (Toro & Hirame with Ponzu Jelly), Foie Gras, Lobster & a glass of Red Wine , Garlic Rice, Lobster Miso Soup, Pickles and Dessert.

* Order 2 Miraku Course GET 1 bottle Red Wine FREE *

鉄板焼 TEPPANYAKI

<アラカルト><A La Carte>

A5宮崎和牛テンダーロインステーキ
A5 Miyazaki Wagyu Tenderloin Steak (100g)

RM 340.00

A5宮崎和牛肩ロースリブアイステーキ
A5 Miyazaki Wagyu Chuck Rib Eye Steak (100g)

RM 260.00

宮崎和牛ステーキ
Miyazaki Wagyu Top Round Steak (100g)

RM 128.00

アンガストリップロイン
Angus Strip Loin (200g)

RM 118.00

チキンステーキ
Chicken Steak

RM 34.00

サーモンステーキ
Salmon Steak

RM 42.00

シーバステーキ
Suzuki Steak

RM 34.00

オイスター
Oyster

RM 38.00

北海道ホタテ
Hokkaido Hotate

RM 116.00

大海老
King Prawn

RM 98.00

銀鱈
Cod Fish

RM 98.00

フォアグラ大根
Foie Gras Daikon

RM 98.00

活ロブスター
Live Lobster

Market Price

<サイドディッシュ><Side Dish>

アスパラ
Asparagus

RM 22.00

占地とエノキ茸
Shimeji & Enoki

EM 18.00

野菜盛り合わせ
Assorted Vegetable

RM 20.00

ガーリックライス
Garlic Rice

RM 18.00

牛すじガーリックチャーハン
Gyusuji Garlic Rice

RM 28.00

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ディナーセット DINNER SET

料理長おまかせ

日本から直輸入した旬の素材を使用した料理長のおまかせ料理（全7品）です。2名様より承ります。

Chef's Omakase Kaiseki

Chef's creation by transforming seasonal delicacies from Japan's finest seafood and vegetables

(Minimum order from 2 person booking required)

RM 300.00 ~ RM 500.00 ~ RM 800.00 ~



WARAKU GOZEN 和楽御膳

Kobachi, Green Salad, 3 Kinds of Sashimi, Assorted Tempura, Unagi Kabayaki, Nimono, Ikura Chawamushi, Rice, Miso Soup, Pickle and Dessert

RM 138.00

MIRAKU GOZEN 味楽御膳

Kobachi, Green Salad, 3 Kinds of Sashimi, Assorted Tempura, Grilled Salmon, Nimono, Ikura Chawamushi, 7 Kinds of Sushi, Miso Soup and Dessert

RM 138.00

BEEF TOUBAN YAKI GOZEN 牛陶板焼き御膳

Kobachi, Green Salad, 2 Kinds of Sashimi, Beef Touban, Nimono, Ikura Chawamushi, Rice, Pickle, Miso Soup and Dessert

RM 128.00

SUSHI SOBA GOZEN 寿司蕎麦御膳

Kobachi, Green Salad, Assorted Tempura, Zaru Soba, Nimono, Ikura Chawamushi, Assorted Sushi, Pickle, Miso Soup and Dessert

RM 88.00

SASHIMI TEMPURA GOZEN 刺身天ぷら御膳

Kobachi, Green Salad, 3 Kinds of Sashimi, Assorted Tempura, Nimono, Ikura Chawamushi, Rice, Miso Soup, Pickle and Dessert

RM 118.00

MIRAKU KAMINABE GOZEN 味楽紙鍋御膳

Kobachi, Green Salad, 2 Kinds of Sashimi, Assorted Tempura, Kami Nabe, Nimono, Ikura Chawamushi, Rice, Pickle and Dessert

RM 98.00

刺身 SASHIMI

日本からの魚貝類

SEASONS FISH (AIR FLOW) FROM JAPAN

MARKET PRICE

料理長お勧め刺身盛り合わせ

CHEF RECOMMENDATION SASHIMI MORIAWASE

MARKET PRICE



刺身盛り合わせ - 桔梗 (5種類)
Sashimi Moriawase - KIKYOU

RM 78.00



刺身盛り合わせ - 楓 (6種類)
Sashimi Moriawase - KAEDE

RM 128.00



刺身盛り合わせ - 竹 (8種類)
Sashimi Moriawase - TAKE

RM 168.00



刺身盛り合わせ - 松 (12種類)
Sashimi Moriawase - MATSU

RM 248.00



日本産刺身盛り合わせ (7種類)
Premium Sashimi Moriawase

RM 288.00

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刺身 SASHIMI

<アラカルト> <A La Carte>

本鮪赤身刺身	Hon-Maguro Akami Sashimi	RM 168.00
本鮪中トロ刺身	Hon-Maguro Chutoro Sashimi	RM 186.00
本鮪大トロ刺身	Hon-Maguro Ootoro Sashimi	RM 216.00
間八刺身	Kanpachi Sashimi	RM 78.00
雅鯛刺身	Miyabi-Tai Sashimi	RM 64.00
平目刺身	Hirame Sashimi	RM 86.00
雲丹刺身	Uni Sashimi	RM 268.00
ボタン海老刺身	Botan Ebi Sashimi	RM 58.00
甘海老刺身	Amaebi Sashimi	RM 64.00
サーモン刺身	Salmon Sashimi	RM 36.00
トロサーモン刺身	Salmon Toro Sashimi	RM 38.00
鮪刺身	Maguro Sashimi	RM 52.00
帆立刺身	Hotate Sashimi	RM 50.00



宮崎牛のたたきカルパッチョ
Miyazaki Beef Tataki Carpaccio
RM 128.00

間八カルパッチョ
Kanpachi Carpaccio
RM 88.00

サーモンカルパッチョ
Salmon Carpaccio
RM 58.00

雅鯛カルパッチョ
Miyabi-Tai Carpaccio
RM 78.00



サーモンづくし
Salmon Zukushi
RM 74.00



本鮪刺身盛り合わせ
Hon-Maguro Sashimi Moriawase
RM 228.00



うにくユッケ
Uniku Yukke
RM 168.00

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寿司盛合せ SUSHI

寿司盛り合わせ "桜"
"SAKURA" Sushi Moriawase
RM 188.00



本鮪特選寿司盛り合わせ
Hon-Maguro Deluxe Sushi Platter
RM 268.00



寿司盛り合わせ "菊"
"KIKU" Sushi Moriawase
RM 128.00



寿司盛り合わせ "梅"
"UME" Sushi Moriawase
RM 98.00



寿司盛り合わせ "富士"
"FUJI" Sushi Moriawase
RM 72.00

寿司盛り合わせ "阿蘇"
"ASO" Sushi Moriawase
RM 54.00

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寿司アラカルト SUSHI A LA CARTE

本鮪赤身

Honmaguro Akami

RM 30.00

本鮪中トロ

Honmaguro Chutoro

RM 38.00

本鮪大トロ

Honmaguro Ootoro

RM 43.00

鰯 エンガワ

Karei Engawa

RM 28.00

穴子

Anago - Salt Water Eel

RM 52.00

ホッキ貝

Hokkigai - Surf Clam

RM 12.00

タコ

Tako - Octopus

RM 8.00

イクラ

Ikura - Salmon Roe

RM 18.00

玉子焼き

Tamago - Cooked Egg

RM 5.00

サーモンサーモン炙り

Salmon / Salmon Aburi

RM 13.00

北海道ほたて

Hokkaido Hotate - Scallop

RM 22.00

間八

Kanpachi - Amberjack

RM 23.00

日本鯛

Miyabi-Tai - Sea Bream

RM 23.00

平目

Hirame - Flatfish

RM 14.00

雲丹

Uni - Sea Urchin

RM 88.00

烏賊

Ika - Squid

RM 10.00

真砂

Masago - Smelt Roe

RM 10.00

甘エビ

Amaebi - Sweet Shrimp

RM 38.00

インドマグロ

Maguro - Tuna

RM 14.00

すずき

Suzuki - Seabass

RM 8.00

海老

Ebi - Shrimp

RM 12.00

鯛

Shiromi - Red Lion

RM 10.00

稲荷

Inari - Tofu Pockets

RM 5.00

ボタン海老

Botan Ebi - Botan Shrimp

RM 58.00

鰻

Unagi - Eel

RM 14.00

手巻き TEMAKI



ソフトシェルクラブ

Soft Shell Crab Temaki

RM 18.00



手巻きセット

Temaki Set

RM 38.00

うなぎゅう手巻き

Unagi Temaki

RM 16.00

カリフォルニア手巻き

California Temaki

RM 16.00

海老天手巻き

Ebi Ten Temaki

RM 14.00

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卷物 MAKI



特選穴子巻き
Tokusen Anago Maki
RM 68.00

鯖押し寿司
Saba Oshi Sushi
RM 48.00

カリフォルニアロール
California Roll
RM 30.00

太巻き
Futo Maki
RM 42.00

ドラゴンロール
Dragon Roll
RM 54.00

スパイダーロール
Spider Roll
RM 42.00

海老天ロール
Ebi Ten Roll
RM 34.00

鰻ロール
Unagi Roll
RM 38.00

ベジタブルロール
Vegetable Roll
RM 20.00

鉄火巻き
Tekka Maki
RM 20.00

かっぱ巻き
Kappa Maki
RM 8.00

納豆巻き
Natto Maki
RM 12.00

おしんこ巻き
Oshinko Maki
RM 10.00

ネギトロ巻き
Negitoro Maki
RM 42.00

サーモンいくらロール
Salmon Ikura Roll
RM 38.00

かんぴょう巻き
Kanpyou Maki
RM 12.00

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おつまみ OTSUMAMI



鶏唐揚げ
Tori Kara Age
RM 18.00



小海老唐揚げ
Koebi Kara Age
RM 16.00

牛筋味噌煮
Gyu Suji Misoni
RM 24.00



白魚唐揚げ
Shirauo Kara Age
RM 18.00



イカゲソ唐揚げ
Ika Geso Kara Age
RM 28.00



里芋唐揚げ
Satoimo Kara Age
RM 18.00



生海苔玉子焼き
Namanori Tamago Yaki
RM 18.00



鰻巻き玉子焼き
Umaki Tamago Yaki
RM 24.00

イクラおろし
Ikura Oroshi
RM 38.00



たたみイワシ
Tatami Iwashi
RM 18.00



エイひれ
El Hire
RM 28.00



えのき牛巻き
Enoki Gyu Maki
RM 30.00



シラスおろし
Shirasu Oroshi
RM 18.00



ぼんじり
Bonjiri
RM 18.00

イカ納豆
Ika Natto
RM 20.00

鯖納豆
Maguro Natto
RM 26.00

タコわさび
Tako Wasabi
RM 20.00

枝豆
Edamame
RM 10.00

もずく酢
Mozuku Su
RM 18.00

ししゃも
Shisamo (3pcs)
RM 14.00

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サラダ SALAD

サーモンサラダ
Salmon Salad
RM 34.00



グリーンサラダ
Green Salad
RM 20.00



牛しゃぶしゃぶサラダ
Gyu Shabu Salad
RM 36.00



豆腐とアボガドサラダ
Tofu & Avocado Salad
RM 33.00



味楽サラダ
Miraku Salad
RM 42.00



鍋料理 HOT POT

味楽紙鍋
Miraku Kami Nabe
RM 38.00



宮崎和牛しゃぶしゃぶ
Miyazaki Wagyu Beef Shabu-Shabu
RM 168.00

宮崎和牛すき焼き
Miyazaki Wagyu Beef Sukiyaki
RM 168.00



寄鍋 - 2名様用
Yose Nabe - For 2 pax
RM 168.00



ちゃんこ鍋 - 2名様用
Chanko Nabe - For 2pax
RM 168.00

追加
ADD ON

MIYAZAKI BEEF



宮崎牛 - 100g
Miyazaki Beef - 100g
RM 128.00

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焼物 YAKIMONO



焼き牡蠣
Yaki Kaki
RM 48.00



北海道ホタテ焼き
Hokkaido Hotate Yaki
RM 58.00



帆立マヨ焼き
Hotate Mayo Yaki
RM 28.00



鮭ハラス焼き
Salmon Harasu Yaki
RM 36.00



サーモン照り・塩焼き
Salmon Teriyaki / Shioyaki
RM 30.00



烏賊姿焼き
Ika Sugata Yaki
RM 38.00



鰻蒲焼
Unagi Kabayaki
RM 98.00



和牛陶板焼き
Wagyu Beef Toban Yaki
RM 126.00



牛サイコロステーキ
Beef Saikoro Steak
RM 58.00



鯖照り・塩焼き
Saba Teriyaki / Shioyaki
RM 25.00



銀鱈西京焼き
Gindara Saikyou Yaki
(Shioyaki / Teriyaki)
RM 88.00



鶏南蛮
Tori Nanban
RM 28.00

鮭兜焼き
Salmon Kabuto Yaki
RM 28.00

鳥照り焼き
Tori Teriyaki
RM 28.00

みやび鯛兜焼き
Miyabi-Tai Kabuto Yaki
RM 58.00

焼き鳥
Yaki Tori
RM 16.00

かんぱち兜焼き
Kanpachi Kabuto Yaki
RM 88.00

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揚物 AGEMONO



海老天ぶら
Ebi Tempura
RM 28.00



天ぷら盛り合わせ
Tempura Moriawase
RM 32.00



ソフトシェルクラブの天ぷら
Soft Shell Crab Tempura
RM 28.00



かき揚げ
Kaki Age
RM 28.00



牡蠣フライ
Kaki Fry
RM 28.00

野菜天ぷら盛り合わせ
Yasai Tempura
RM 25.00



鯛兜煮
Miyabi-Tai Kabuto Ni
RM 65.00



ふろふき大根
Furofuki Daikon
RM 18.00

一品 IPPIN
汁物 SHIRUMONO



鯖味噌煮
Saba Miso Ni
RM 28.00



蛤バター酒蒸し
Hamaguri Sakamushi
RM 22.00



海鮮土瓶蒸し
Kaisen Dobinmushi
RM 32.00

茶碗蒸し
Chawanmushi
RM 12.00

海鮮茶碗蒸し
Seafood Chawanmushi
RM 22.00

味噌汁
Miso Soup
RM 5.00

赤だしあおさ汁
Akadashi Aosa Shiru
RM 14.00

赤だし蛤汁
Akadashi Hamaguri Shiru
RM 18.00

揚げ出し豆腐
Agedashi Tofu
RM 14.00

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食事 SYOKUJI



うな重
Unaju

RM 78.00



天重
Tenju

RM 28.00



和牛網焼き重
Wagyu Amiyaki Ju

RM 53.00



鮪山掛け丼
Maguro Yamakake Don

RM 54.00

海鮮ちらし
Kaisen Chirashi

RM 58.00



鶏カツ丼
Tori Katsu Don

RM 28.00



ガーリックチャーハン
Garlic Rice

RM 18.00

牛すじガーリックチャーハン
Gyusuji Garlic Rice

RM 28.00

麺類 NOODLE



にゅう麺
Nyumen

RM 24.00



笹そば
Zaru Soba

RM 24.00



天ざる稲庭うどん
Tenzaru Inaniwa Udon

RM 38.00



生わかめうどん
Fresh Wakame Udon

RM 30.00

笹稲庭うどん
Zaru Inaniwa Udon

RM 32.00

天ざる蕎麦
Tenzaru Soba

RM 30.00



鍋焼き牛肉うどん
Nabeyaki Gyu Niku Udon

RM 35.00

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デザート DESSERT

ぜんざい
Zenzai
RM 18.00



大福
Daifuku
RM 28.00



杏仁豆腐
Annin Tofu
RM 16.00



抹茶最中
Matcha Monaka
RM 16.00



宇治抹茶アイスクリーム
Uji Matcha Ice Cream
RM 16.00



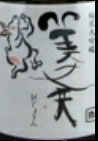
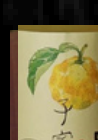
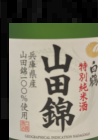
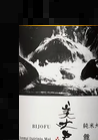
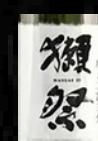
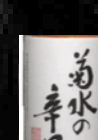
黒胡麻最中
Kurogoma Monaka
RM 18.00

バニラ最中
Vanilla Monaka
RM 14.00

チョコ最中
Chocolate Monaka
RM 14.00

Price is subject to 10% Service Charge and 6% Service Tax. While stocks last. Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server. Menu photo for your reference.

SAKE LIST

< 300ML >	RM	< 720ML >	RM
 獺祭 純米大吟醸 (山口) DASSAI JUNMAI DAIGINJO 45 (YAMAGUCHI)	208	 極辛19 大吟醸(新潟) GOKUKARA DAIGINJO (NIIGATA) WITH 19% ALCOHOL	398
 美丈夫 純米大吟醸 (高知) BIJOUFU JUNMAI DAIGINJO (KOCHI)	198	 真澄 純米吟醸辛口生一本 (長野) MASUMI JUNMAI GINJO KARAKUCHI (NAGANO)	368
 極辛19 大吟醸(新潟) GOKUKARA DAIGINJO (NIIGATA) WITH 19% ALCOHOL	228	 八海山 特別本醸造 (新潟) HAKKAISAN HONJOZO (NIIGATA)	288
 真澄 純米吟醸辛口生一本 (長野) MASUMI JUNMAI GINJO KARAKUCHI (NAGANO)	198	 久保田 碧寿 吟醸(新潟) KUBOTA HEKIJU GINJO (NIIGATA)	498
 上撰辛丹波 (兵庫) JOSENKARATANBA (HYOUGO)	98	 柚子酒 楯野川 (山形) TATENOKAWA YUZU SAKE (YAMAGATA)	298
 梵 特選純米大吟醸 38% (福井) BORN TOKUSEN JUNMAI DAIGINJO(FUKUI)	238	 白鶴梅酒(紀州) HAKUTSURU UMESHU(KISHU) 500ML	168
 特選山田錦特別純米酒(兵庫県) TOKUSEN YAMADANISHIKI TOKUBETSU JUNMAISHU(HYOGO)	198	 美丈夫 純米大吟醸 (高知) BIJOUFU JUNMAI DAIGINJO (KOCHI)	378
 大坂屋長兵衛 大吟醸(兵庫県) OSAKAYA CHOBEI DAIGINJO (HYOGO)	198	 獺祭 純米大吟醸 4割5分 (山口) DASSAI JUNMAI DAIGINJO 45 (YAMAGUCHI)	398
 菊水ふな口 生原酒(新潟) - 200ML KIKUSUI FUNAGUCHI NAMA GENSHU (NIIGATA) - 200ML	68	 獺祭 純米大吟醸 2割3分 (山口) DASSAI JUNMAI DAIGINJO 23 (YAMAGUCHI)	788
< 1800ML >	RM	 菊水の辛口 (新潟) KIKUSUI NO KARAKUCHI (NIIGATA)	168
 白鶴 きりっと辛口 (兵庫) HAKUTSURU KARAKUCHI (HYOUGO)	388		
 八海山 本醸造 (新潟) HAKKAISAN HONJOZO (NIIGATA)	498		

BEVERAGE LIST

ビールBEER

	RM
CARLSBERG BOTTLE (325ML)	25
SAPPORO BOTTLE (325ML)	30
TIGER BOTTLE (325ML)	26

生ビールDRAFT BEER

SUNTORY PREMIUMMALTS(GOLD/DARK)	
S (320ML)	30
L (570ML)	42

日本酒/SAKE BY CARAFE・GLASS

徳利 150ML(冷・熱) (HOT OR COLD)	48
徳利 300ML(冷・熱) (HOT OR COLD)	68

焼酎/SHOCHUBY CARAFE・GLASS

麦又は芋焼酎グラス60ML (お湯割・水割)	36
麦又は芋焼酎グラス60ML (SODA割)	38
GLASS OF BARLEY OR SWEET POTATO	
麦又は芋焼酎徳利150ML (お湯割・水割)	68
CARAFE OF BARLEY OR SWEET POTATO	

焼酎 SHOUCHU BOTTLE

<麦焼酎／BARLEY SHOCHU>

二階堂 NIKKAIDO MUGI 900ML	238
神の子 KANNOKO MUGI 900ML	228
いいちこ IICHIKO 1800ML	355

<芋焼酎／SWEET POTATO SHOCHU>

芋麹/IMO KOJI SHOCHU 720ML	255
しま甘露/SHIMA KANRO 900ML	238
しま安納/SHIMA ANNO 720ML	258
蔓無源氏/TSURUNASHI GENJI 720ML	265
赤霧島/AKAKIRISHIMA 900ML	298
黒霧島/KUROKIRISHIMA 900ML	248
黒霧島/KUROKIRISHIMA 1800ML	398
白波/SHIRANAMI 1800ML	388

カクテル/COCKTAILS

YUZU HONEY HIGH	38
HAPPY GURNEY	35
JAPANESE YUZU WHISKEY SOUR	68
SAMURAI MAGRITA	48

モクテル/MOCKTAILS

SHERRY TEMPLE	28
DEEP LOVE	28
CINDERELLA	28
FOUR SEASON	28

ワインWINES

	RM
HOUSE WINE BY GLASS (RED & WHITE)	38

<WHITE>

ALTO SAUV BLANC - CHILE	158
KETU BAY SAUV BLANC - NZ	188
KONRAD SAUV BLANC - NZ	198
YEALANDS ESTATE SAUV BLANC-NZ	198
ALBERT BICHOT CHABLIS - FRANCE	218

<RED>

ALTO CARMENERE - CHILE	158
CROZES HERMITAGE ROUGE - FRANCE	338
CHIANTI CLASSICO - ITALY	258
MONTI GARBI RIPASSO - ITALY	228
BARROSA VALLEY GMS - AUS	228

JAPANESE WHISKY

SUNTORY KAKUBIN BOTTLE	438
WHISKY ON THE ROCK	48
WHISKY ON THE ROCK - DOUBLE SHOT	58
HIGH BALL	52
HIGH BALL - DOUBLE SHOT	78

ゆず酒/ YUZU SAKE

TATENOKAWA YUZU SAKE 720ML	298
TATENOKAWA YUZU ON THE ROCK	42
TATENOKAWA YUZU WITH SODA	45

グラス梅酒/UMESHU

梅酒グラス (SODA割)/UMESHU SODA	28
梅酒グラス/GLASS UMESHU ROCK	25
梅酒モヒート/ UMESHU MOJITO	32
梅酒徳利 150ML CRAFE	62
梅酒ボトル 500ML	168

JUICE/ TEA

ICED LEMON TEA (HOT OR COLD)	16
APPLE JUICE	10
ORANGE JUICE	10
YUZU HONEY(HOT OR COLD)	18

ソフトドリンク SOFT DRINKS

MINERAL WATER	8
SPRITE	10
COKE	10
F & N SODA	10
PERRIER SPARKING WATER	28