

NIKUYA ROOM  
**Drink Menu**



## House

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	Glass	Bottle
<b>Champagne</b>	188	
<b>White</b>	90	
<b>Red</b>	95	500

## Beer

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<b>Yebisu Premium</b>	78
<b>Sapporo Black Label Draught</b>	72
<b>Guinness Stout</b>	68
<b>Non Alcoholic Beer</b>	65

## Highball

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<b>Roku Gin &amp; Tonic</b> - Japanese Craft Gin "Roku" , Tonic Water	140
<b>Macallan 12yr</b> - Macallan Whisky, Soda Water	140
<b>Bombay Gin &amp; Tonic</b> - Bombay Sapphire London Dry Gin , Tonic Water	125
<b>Suntory Kaku</b> - Kaku Whisky, Soda Water, Lemon	100
<b>Jim Beam Whiskey</b> - Jim Beam Whiskey, Soda Water	90
<b>Fresh Grapefruit</b> - Shochu, Fresh Grapefruit, Soda Water	85
<b>Fresh Lemon</b> - Shochu, Fresh Lemon, Soda Water	85
<b>Yuzu</b> - Yuzu Shochu, Soda Water, Lemon	85
<b>Plum</b> - Umeshu, Soda Water	85
<b>Oolong</b> - Shochu, Oolong Tea	80
<b>Green Tea</b> - Shochu, Green Tea	80
<b>Calpis</b> - Shochu, Calpis, Soda Water	80

## Plum

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	Glass(60ml)	Bottle
<b>Manzairaku Kaga Umeshu</b> - 加賀梅酒	90	650
<b>Shiso Plum Wine by Tantakatan</b> - 鍛高譚紫蘇梅酒	80	520

## Cocktail

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	Glass
<b>White Wine Spritzer</b> - <i>White Wine, Soda Water</i>	95
<b>Vodka Fresh Lime Soda</b> - <i>Vodka, Fresh Lime Juice, Soda Water</i>	95
<b>Moscow Mule</b> - <i>Vodka, Ginger Beer</i>	95
<b>Screw Driver</b> - <i>Vodka, Orange Juice</i>	95
<b>Vodka &amp; Tonic</b> - <i>Vodka, Tonic Water, Lime</i>	95
<b>Cuba Libre</b> - <i>Rum, Coke, Lime</i>	95
<b>Shiso Mojito</b> - <i>Shiso Leaf, Shochu, Vodka, Lemon, Soda Water, Brown Sugar</i>	95
<b>Tequila Sunrise</b> - <i>Tequila, Orange Juice, Grenadine</i>	95
<b>Shandy Gaff</b> - <i>Beer, Ginger Beer</i>	95

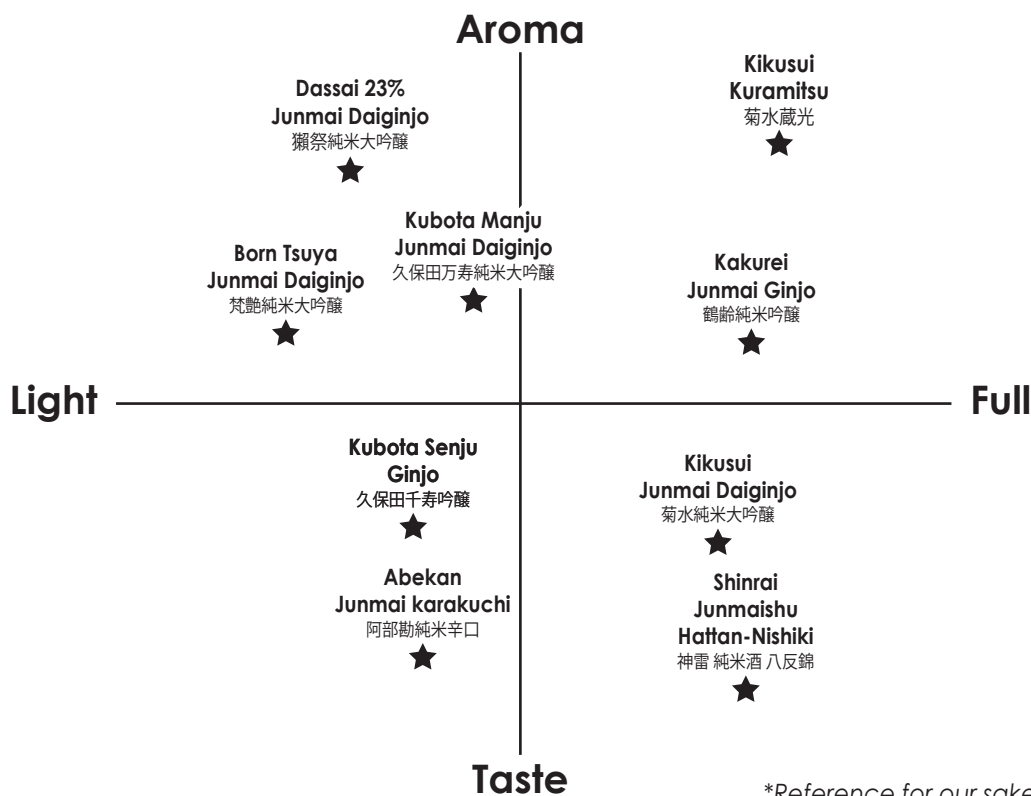
## Mocktail

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	Glass
<b>Saratoga Cooler</b> - <i>Ginger Ale, Lime Juice, Syrup</i>	68
<b>Shirley Temple</b> - <i>Lemon Lime Sada, Grenadine Syrup</i>	68
<b>Fresh Grapefruit Soda</b> - <i>Fresh Grapefruit, Soda Water</i>	68
<b>Fresh Lemon Soda</b> - <i>Fresh Lemon, Soda Water</i>	68
<b>Calpis Soda</b> - <i>Calpis, Soda Water</i>	65

# Sake

	720ml	1800ml
Kikusui Junmai Daiginjo Kuramitsu - 菊水蔵光	1880	
Jyokigen Junmai Daiginjo Kiss of Fire - 常きげん純米大吟醸 KISS of FIRE	1380	
Dassai Migaki 23% Junmai Daiginjo - 獺祭二割三分純米大吟醸	1380	2580
Kubota Manju Junmai Daiginjo - 久保田万寿純米大吟醸	1080	2280
Miyoshikiku Junmai Daiginjo Ayane - 三芳菊純米大吟醸綾音	1080	
Kikusui Junmai Daiginjo - 菊水純米大吟醸	780	
Born Tsuya Junmai Daiginjo - 梵艶純米大吟醸	750	1480
Kakurei Junmai Ginjo - 鶴齡純米吟醸	650	
Abekan Junmai Karakuchi - 阿部勘純米辛口	630	
Shinrai Junmaishu Hattan-Nishiki - 神雷 純米酒 八反錦	620	
Kubota Senju Ginjo - 久保田千寿吟醸	550	
Dassai Migaki 45% Junmai Daiginjo Sparkling - 獺祭純米大吟醸スパークリング 45	450	300ml
Fukuju Junmai Ginjo - 福寿純米吟醸	380	300ml



\*Reference for our sake list only

# Shochu

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*\*All Shochu bottles include a free jug of Soda/Oolong Tea/Green Tea*

*\*\*Extra mixer \$75/Jug*

		Glass(60ml)	Bottle
<b>Tomino Houzan / Potato - 富乃宝山</b>	<b>720ml</b>	85	580
<i>Full aroma similar to that of quality sake with added features of a fruity fragrance &amp; crisp sweetness.</i>			
<b>Kannoko / Barley - 神の河</b>	<b>720ml</b>	80	550
<b>Tantakatan / Shiso - 鍛高譚</b>	<b>720ml</b>	80	520
<i>Unique type of Shochu made with Shiso leaves. Fresh and flowery which can also be detected in the crisp, clean flavor.</i>			

# Whisky

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## Japanese Whisky

	30ml
<b>Hibiki</b>	190
<i>Smooth, fruity and pleasant taste and note. Fresh aftertaste with a hint on spicyness.</i>	
<b>Yamazaki</b>	160
<i>Gorgeous aroma. The sweet, sparkling, smooth spreading feeling comes from the malt whisky aged in Mizanara oak casks.</i>	
<b>Hakushu</b>	160
<i>Peppermint, pine and pleasant grassy notes. Cucumber and melon round out the nose. Long finish.</i>	
<b>Fuji Sanroku</b>	130

## Scotch Whisky

	30ml
<b>Macallan 12yr</b>	120
<b>Laphroaig 10yr</b>	100

# Champagne

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01001	<b>Salon</b> <i>It's clear immediate taste, has that juvenile grace that captures the palate, itself straight, firm and textured.</i>	2007	6900
01002	<b>Louis Roederer Cristal</b> <i>An intensely elegant, rich, ripe bouquet. Ripe and juicier yellow fruits and slightly sour citrus fruits. Full-bodied, soft and winery.</i>	2005 2006	4800 4800
01003	<b>Dom Perignon</b> <i>On the nose, aromas of almond and powdered cocoa develop gradually into white fruit with hints of dried flowers.</i>	2012	2900
01008	<b>Paul Goerg Cuvée Lady</b>	2000	1700
01004	<b>Ruinart Blanc de Blancs</b> <i>Fresh fruits with dominant notes of citrus and exotic fruits, a touch of jasmine, white peaches and pink peppercorns.</i>	N.V	1580
01012	<b>Veuve Clicquot Rose</b>	N.V	1280
01007	<b>Delamotte Brut</b> <i>Bright and crisp, with crunchy green apple and pear, anise, chalky mineral and lemon curd flavors that are focused by firm acidity.</i>	N.V	800

# Sweet

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30001	<b>Chariot D'or, Marufuji, Japan</b>	720ml	1987	950
31201	<b>Carmes de Rieussec Sauternes, Bordeaux, France</b> <i>Pale to medium gold colored, the 2009 Carmes de Rieussec opens with evolving honey-coated almonds, lemon pie and dried pineapple scents with hints of candied ginger, praline and cinnamon toast. Full-bodied and opulent in the mouth, it has compelling savory accents and just enough freshness to sustain the long, honey-nut finish.</i>	750ml	2009	850

## White

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11105	Philippe Pacalet, Meursault, Burgundy, France	2017	1800
11107	Domaine Long-Depaquit Chablis, Burgundy, France	2018	980
11201	Le Petit Haut Lafitte Blanc, Pessac Leognan, Bordeaux, France	2019	880
11108	Domaine de la Cras Marc Soyard Bourgogne Blanc, Burgundy, France	2019	850
13002	Shearwater Sauvignon Blanc, Marlborough, New Zealand	2021	550
12005	Cantine Volpi Gavi, Gavi - Cortese di Gavi, Italy	2019	520

## Rose

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	Love by Leoube, Cotes de Provence France	2020	550
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## Gravner - Orange Wine

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12003	Gravner Bianco Breg Venezia Giulia IGT	2008	1200
12004	Gravner Bianco Breg Venezia Giulia IGT	2010	1200

## Red - France

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### *Burgundy*

#### *Alain Michelot*

21125 | **Bourgogne Rouge** **2019** 750

#### *Dominique Laurent*

21121 | **Grands Echezeaux Grand Cru Cuvee Vieilles Vignes** **2014** 3280

#### *Francois Buffet*

21126 | **Volnay** **2018** 920

#### *Henri Feletig*

21120 | **Marsannay Les Crais** **2018** 780

#### *Lou Dumont*

21113 | **Chambolle Musigny** **2017** 1350

#### *Michel Magnien*

21107 | **Chambolle Musigny Les Fremieres** **2017** 1680

21105 | **Gevrey Chamberlin Les Seuvrees VV** **2018** 1380

#### *Philippe Pacalet*

21115 | **Gevrey Chamberlin** **2017** 1800



# Red - France

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## Bordeaux

21201	<b>Ch. Leoville Poyferre, St. Julien</b> <i>Dark purple color. Ripe cherry and cedar nose. Dark fruits and mineral on palate. Full body with balanced structure, long finished.</i>	<b>2008</b>	1680
21202	<b>Ch. Talbot, St. Julien</b> <i>This super focused and firm, with a bright and intense fruit, Full and super silky, with a long, long finish. Super straight and beautiful.</i>	<b>2007</b>	1380
21205		<b>2014</b>	1280
21206	<b>Ch. Grand Puy Lacoste, Pauillac</b> <i>A fabulously intense, fruit driven nose, with wave after wave of all the typical Pauillac nuances, leads to notes of pencil and tobacco. It is powerful and rich on the palate with a cool, sensual core of precise blackberry fruit.</i>	<b>2010</b>	1700
21207	<b>Pauillac de Latour, Pauillac</b> <i>An elegant, fresh, lively wine dominated by Merlot blended with Cabernet Sauvignon, it exhibits deep, elegant.</i>	<b>2011</b>	1280
21208		<b>2014</b>	1280
21216		<b>2015</b>	1280
21209	<b>Echo de Lynch Bages, Pauillac</b> <i>Aromas and flavors of tar, berries and dark chocolate. Full body, relatively firm tannins and a finish that fills the palate. Well done. Second wine of Lynch-Bages.</i>	<b>2015</b>	1280
21211	<b>Bel Air Lagrave, Moulis-en-Medoc</b> <i>From Moulis, the smallest of the Medoc communes located on the Atlantic side of the Medoc. This hilly landscape is characterized by a diversity of soils' gravel, limestone and clay. Chateau Bel Air Lagrave spends 18-20 months in oak, between 35% and 50% of which is new. It offers a seductive and well developed bouquet and harmony on the palate. This wine is a testament to the longevity of wines from this region and to how delicious a mature Bordeaux can be.</i>	<b>1990</b>	880
21221	<b>Ch. de Sales, Pomerol</b>	<b>2012</b>	880
21220	<b>Ch. Roylland, Saint Emilion</b>	<b>2015</b>	980
21222	<b>Ch. Troplong Mondot, St. Emilion</b>	<b>2014</b>	1980

# Red

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## Italy

22006	<b>Corte Rugolin, "Crosara de le Strie"</b> <b>Amarone della Valpolicella Classico, Veneto</b>	<b>2015</b>	<b>1480</b>
22007	<b>Demarie Barolo, Piedmont</b>	<b>2015</b>	<b>1280</b>
22104	<b>Brancaia Chianti Classico, Tuscany</b>	<b>2019</b>	<b>850</b>
22106	<b>Torre alle Tolfe Chianti Colli Senesi, Tuscany</b>	<b>2018</b>	<b>680</b>

## Spain

23001	<b>Alion, Ribera del Duero</b> <i>Juicy damson fruit is joined by herbal notes of rosemary, sage and heather, and the tannins have a firm grip.</i>	<b>2016</b>	<b>1580</b>
23002	<b>Pintia, Toro</b> <i>A dense and savoury wine with dark tobacco and cedar notes. The blackcurrant and dark plum fruit is underpinned by firm, finely chewy tannins.</i>	<b>2016</b>	<b>1080</b>

# Red

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## USA

25001	<b>Opus One, Napa Valley</b> <i>The Opus One 2016 is remarkably elegant and bright offering sumptuous aromas of fresh red and blue fruit, baking spices and vanilla, and a delicate fragrance of spring florals. The initial bouquet is augmented by more nuanced notes of sage, rosemary, and black olive. Juicy flavors of black cherry, blackberry and cassis flood the palate and creamy, fine-grained tannins deliver a delightfully round structure. Harmonious and lively, the flavors linger to create an enduring finish with touches of dark chocolate and espresso.</i>	<b>2016</b>	<b>5200</b>
25013	<b>Sirita Cabernet Franc, Napa Valley</b>	<b>2005</b>	<b>1580</b>
25010	<b>The Hilt Pinot Noir Estate, Sta Rita Hills</b>	<b>2018</b>	<b>1280</b>
25009	<b>Silvia Cellars Cabernet Sauvignon, Napa Valley</b> <i>A fruit forward wine with layers of plum, cherry, and a touch of leathery chocolate.</i>	<b>2016</b>	<b>650</b>

## Australia

27004	<b>Langmeil Valley Floor Shiraz, Barossa Valley</b>	<b>2019</b>	<b>620</b>
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## New Zealand

28001	<b>Cloudy Bay Pinot Noir</b>	<b>2019</b>	<b>850</b>
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## Soft Drink

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Grapefruit Juice	55
Apple Juice	55
Orange Juice	55
Cranberry Juice	55
Pineapple Juice	55
Coffee ( Cold / Hot )	45
Coca Cola / Zero	45
Sprite	45
Ginger Ale	45
Ginger Beer	45
Cream Soda	45
Tonic Water	45
Oolong Tea ( Cold / Hot )	38
Green Tea ( Cold / Hot )	38
Perrier 750ml	65
Acqua Panna 750ml	65

## Corkage Policy

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<i>Wine / Sake up to 750ml</i>	<i>\$350 per bottle</i>
<i>Wine / Sake up to 1800ml any distilled beverages (AVB over 35%) up to 750ml</i>	<i>\$600 per bottle</i>