



*shogun*

DOWNTOWN, BEIRUT

Given for the first time ever to a non-Japanese, Aref Saade was awarded by the Japanese Prime Minister the Overseas Promotion of Japanese Food, Culture and Fishery Products.



It is my great pleasure to welcome you to the award-winning Shogun Lounge, Lebanon’s exclusively authentic home of Japanese cuisine. And to the many regular connoisseurs, welcome back!

A bit of history... The contemporary version of sushi that we know today was created by Hanaya Yohei in Tokyo in the mid 18<sup>th</sup> century. It was an early form of fast food that could be eaten by hand and was served in theaters and roadside restaurants. The original version was created in the 8<sup>th</sup> century and is about three times bigger in size. The term sushi means “sour-tasting”, referring to its historical origin as a fermented food made to preserve fish by wrapping it in soured rice.

In recent years, sushi increased in popularity as it proved to be healthy, easily digested and trendy.

On a personal level, Japanese cuisine has changed my life. By bringing you this unique cuisine from a fascinating culture, I hope it will change yours too.

Aref Saade



Chef Imad Saade's passion for food dates back to his early childhood as his family has been in the F&B industry for over twenty years.

Ever since the launch of The Shogun Lounge in 1997, Saade's involvement and interest in cooking multiplied.

He graduated from the prestigious L'Institut Paul Bocuse in Lyon where he mastered the art of French cuisine. Later on, he was exceptionally offered the chance to work in Kyoto, Japan, at Kikunoi, a three-star Michelin restaurant.

Chef Imad combines the best of both French and Asian cuisine, along with his remarkable skills and expertise, to create his very own culinary style. He created and tailored the new Shogun Lounge menu, and nowadays, he ensures that preparation and technique are maintained at a high standard.



FOOD

# JAPANESE & ASIAN

## Soups & Broths

|                                    |          |
|------------------------------------|----------|
| Miso Soup .....                    | 10.00 \$ |
| Wonton Soup (Spicy) .....          | 17.00 \$ |
| Hot & Sour Chicken / Seafood ..    | 18.00 \$ |
| Tom Yum Soup (Spicy Thai Sauce) .. | 23.00 \$ |

## Greens

|                                      |                  |
|--------------------------------------|------------------|
| Kaiso Salad Regular / Eel / Tako ..  | 16.00 \$         |
| Shogun Crab Salad .....              | 16.00 \$         |
| Fresh Crab Salad .....               | 22.00 \$         |
| Spicy Crunchy Salad Salmon / Tuna .. | 28.00 / 23.00 \$ |
| Crispy Duck Salad In Iceberg ...     | 31.00 \$         |

## Japanese Classics

|                                                   |                  |
|---------------------------------------------------|------------------|
| Takuan Bites (8 Slices) .....                     | 8.00 \$          |
| Edamame / Spicy Edamame ...                       | 10.00 \$         |
| Tacos (2Pcs) Tuna / Salmon ..                     | 13.00 / 14.00 \$ |
| Smoked Salmon Cushions (4 Pcs) ..                 | 18.00 \$         |
| Hamachi Bites (4 Pcs) .....                       | 20.00 \$         |
| Hamachi Carpaccio .....                           | 20.00 \$         |
| Tataki Salmon / Tuna .....                        | 28.00 \$         |
| Tri Color Usu-Zukuri .....                        | 28.00 \$         |
| Hotate No Mosaiku With Truffles & Basil Leaves .. | 30.00 \$         |

## Asian Classics

|                                     |          |
|-------------------------------------|----------|
| Spring Rolls (3Pcs) Veg / Shrimp .. | 13.00 \$ |
| Sesame Toast (3Pcs) .....           | 18.00 \$ |
| Fried Duck Roll (2Pcs) .....        | 18.00 \$ |
| Deep Fried Shrimp .....             | 19.00 \$ |
| Dynamite Shrimp Spicy / Dijon ..    | 24.00 \$ |
| Shredded Duck .....                 | 34.00 \$ |

# FROM THE KITCHEN

## Tempura

|                         |          |
|-------------------------|----------|
| Vegetable Tempura ..... | 14.00 \$ |
| Shrimp Tempura .....    | 22.00 \$ |
| Seafood Tempura .....   | 22.00 \$ |

## Steamed

|                                         |          |
|-----------------------------------------|----------|
| Steamed Shrimp Dumplings ....           | 19.00 \$ |
| Pan Fried Shrimp Gyoza .....            | 22.00 \$ |
| Steamed Fish (Chili Or Garlic Sauce) .. | 30.00 \$ |

# SUSHI

## Sashimi (3Pcs) / Nigiri (2Pcs)

|                                         |          |
|-----------------------------------------|----------|
| Ika (Hokkaido)                          | 10.00 \$ |
| Big Eye Tuna Japan                      | 11.00 \$ |
| Hamachi (Kagawa Prefecture)             | 11.00 \$ |
| Tako (Hyogo Prefecture)                 | 11.00 \$ |
| Ebi                                     | 12.00 \$ |
| Scottish Salmon                         | 14.00 \$ |
| Unagi (Marinated Homemade Japanese Eel) | 14.00 \$ |
| Amaebi (Sweet Water Shrimp)             | 14.00 \$ |
| Hotate Kaibashira (Hokkaido)            | 16.00 \$ |

## Makimono (3Pcs) / Temaki (1Pc)

|                              |          |
|------------------------------|----------|
| California Maki              | 9.00 \$  |
| Crispy California Maki       | 10.00 \$ |
| Crunchy Maki                 | 10.00 \$ |
| Shogun Maki                  | 12.00 \$ |
| Hawaii Maki                  | 13.00 \$ |
| Yellowtail Yuzu Maki         | 13.00 \$ |
| Ginger Clams Maki            | 13.00 \$ |
| Special Shake / Maguro Maki  | 14.00 \$ |
| Ginger Wrap Maki             | 14.00 \$ |
| Shrimp Tempura Maki          | 14.00 \$ |
| Special Shake With Kawa Maki | 16.00 \$ |
| Caterpillar Salmon Maki      | 16.00 \$ |
| Torch Salmon Maki            | 16.00 \$ |
| Fuji Maki                    | 16.00 \$ |
| Mango Fuko Maki              | 17.00 \$ |
| Caterpillar Unagi Maki       | 17.00 \$ |

## Sashimi (3Pcs) / Nigiri (2Pcs)

|                                                          |          |
|----------------------------------------------------------|----------|
| Akagai, Hokkigai, Mirugai (Miyagi & Hokkaido Prefecture) | 16.00 \$ |
| Ebiko (Shrimp Roe) (2Pcs)                                | 16.00 \$ |
| Tobiko (Flying Fish Roe) (2Pcs)                          | 16.00 \$ |
| Chu-Toro (Bluefin Tuna Belly, Medium Fat)                | 26.00 \$ |
| Toro (Bluefin Tuna Belly, Full Fat)                      | 29.00 \$ |
| Ikura (Salmon Roe, Hokkaido Prefecture) (2Pcs)           | 36.00 \$ |
| Kobe Beef (Kobe Prefecture)                              | 46.00 \$ |
| Uni Hokkaido                                             | 69.00 \$ |

## Signature Makis (3 Pcs)

|                           |          |
|---------------------------|----------|
| Kawa Roll                 | 11.00 \$ |
| Kawa Ebi Roll             | 13.00 \$ |
| Karai Shake Or Tekka Roll | 15.00 \$ |
| Negi Toro                 | 18.00 \$ |
| Negi Toro With Ikura      | 27.00 \$ |
| Negi Toro With Uni        | 36.00 \$ |

## Shogun Lounge (2 Pcs)

|                    |          |
|--------------------|----------|
| Shrimps            | 15.00 \$ |
| Salmon             | 17.00 \$ |
| Scallops           | 17.00 \$ |
| Akagai Or Hokkigai | 17.00 \$ |
| Amaebi             | 17.00 \$ |

# FROM THE GRILL

## Robata-Yaki

|                           |                |
|---------------------------|----------------|
| Marinated Chicken Skewers | ... 22.00 \$   |
| Marinated Beef Skewers    | ..... 24.00 \$ |
| Yakitori Shrimps Skewers  | ..... 30.00 \$ |
| Yakitori Mix              | ..... 34.00 \$ |

## Teppanyaki

|                                    |                 |
|------------------------------------|-----------------|
| Beef Tenderloin                    | ..... 42.00 \$  |
| Kobe Beef (Kobe Prefecture)        | .. \$ 1.00/Gram |
| Miyazaki-Gyu (Miyazaki Prefecture) | .. \$ 1.50/Gram |

# IMPERIAL MAINS

## Beef & Chicken

|                                                    |                |
|----------------------------------------------------|----------------|
| Black Mushroom (Beef Or Chicken)                   | .. 24.00 \$    |
| Black Beans (Beef Or Chicken)                      | .. 24.00 \$    |
| Szechuan Style (Beef Or Chicken)                   | .. 24.00 \$    |
| Vietnamese Style With Lemongrass (Beef Or Chicken) | .. 24.00 \$    |
| Thai Style Basil (Beef Or Chicken)                 | .. 25.00 \$    |
| Curry Sauce (Beef Or Chicken)                      | .. 24.00 \$    |
| Ginger & Onion (Beef Or Chicken)                   | .. 25.00 \$    |
| Jing Do Crispy Beef                                | ..... 26.00 \$ |

## Shrimp & Seafood

|                                 |                |
|---------------------------------|----------------|
| Shrimp Curry (Mild Or Spicy)    | .. 30.00 \$    |
| Shrimp Sweet & Sour             | ..... 30.00 \$ |
| Shrimp Ginger Onion             | ..... 30.00 \$ |
| Szechuan Shrimp (Mild Or Spicy) | .. 30.00 \$    |
| Thai Style Coconut Shrimp       | ..... 30.00 \$ |
| Seafood Hotpot With Sate Sauce  | .. 49.00 \$    |

### ACCOMPANIMENTS

#### Noodles

|                                      |                |
|--------------------------------------|----------------|
| Vegetable Noodles                    | ..... 12.00 \$ |
| Chicken Noodles (Spicy Or Not Spicy) | .. 15.00 \$    |
| Seafood Noodles                      | ..... 20.00 \$ |

#### Rice

|                      |                |
|----------------------|----------------|
| Steamed Rice         | ..... 9.00 \$  |
| Garlic Fried Rice    | ..... 10.00 \$ |
| Egg Fried Rice       | ..... 10.00 \$ |
| Vegetable Fried Rice | ..... 12.00 \$ |
| Seafood Fried Rice   | ..... 16.00 \$ |

# SWEETS

---

Matcha Tiramisu ..... 15.00 \$  
*Japanese matcha powder and cream, layered with  
homemade ladyfingers dipped in matcha*

Chocolate Miso Caramel .. 17.00 \$  
**Moelleux**  
*A decadent miso chocolate caramel cake, served  
with a scoop of vanilla ice cream*

Ice Cream Scoop ..... 8.00 \$  
*Vanilla*

Shogun Macarons (3 Pcs) ..... 13.00 \$  
*Yuzu ginger, coconut black sesame, strawberry  
matcha, chocolate miso*

Japanese Puffs (3 Pcs) ..... 13.00 \$  
*Yuzu ginger, matcha, chocolate miso*



# BEVERAGE

# SIGNATURE COCKTAILS

Lemongrass Spritz ..... 15.00 \$

Astral tequila, House Sake, lemongrass, Vaporetto  
prosecco, Artisan Yuzu Tonic

Negnori ..... 14.00 \$

Tanqueray gin, Campari, Sweet vermouth, Nori  
cordial

Umami-tini ..... 16.00 \$

Astral tequila, tomato water, truffle mix & citrus

Misotic ..... 14.00 \$

J&B Smoked whiskey, miso syrup & mastiha

Jade ..... 15.00 \$

Ketel One vodka, Dry vermouth, wasabi, cucumber

Tanko ..... 15.00 \$

Captain Morgan spiced rum, strawberry, ginger

# SOFT DRINKS

Small / Big

Evian ..... 4.00 / 7.50 \$

San Pellegrino  
Sparkling ..... 4.50 / 6.00 \$

Perrier ..... 5.00 \$

Pepsi ..... 4.00 \$

Diet Pepsi ..... 4.00 \$

Pepsi Zero ..... 4.00 \$

7UP ..... 4.00 \$

Diet 7UP ..... 4.00 \$

Artisan Grapefruit Soda ..... 5.50 \$

Artisan Ginger Beer ..... 5.50 \$

Artisan Yuzu Tonic ..... 5.50 \$

Artisan Soda ..... 5.50 \$

Artisan Tonic ..... 5.50 \$

## Juices

Orange ..... 6.00 \$

Grapefruit ..... 8.00 \$

Pineapple ..... 6.00 \$

Tomato ..... 5.00 \$

Lemonade ..... 7.00 \$

# SAKE & BEER

## Sakes

|                               |          |
|-------------------------------|----------|
| House Sake Jar (Small)        | 20.00 \$ |
| House Sake Jar (Large)        | 30.00 \$ |
| Josen                         | 30.00 \$ |
| MIO                           | 30.00 \$ |
| Omiki                         | 50.00 \$ |
| Junmai Reizosu                | 60.00 \$ |
| Junmai Sato                   | 60.00 \$ |
| Keiryu Silfra Junmai          | 60.00 \$ |
| Junmai Shuraku 422            | 70.00 \$ |
| Umeshu 590                    | 70.00 \$ |
| Asashibori                    | 80.00 \$ |
| Kahou                         | 80.00 \$ |
| Keiryu Silfra Junmai Daiginjo | 80.00 \$ |
| Junmai Ginjo Shuraku Blue     | 85.00 \$ |

## Sakes (cont.)

|                               |           |
|-------------------------------|-----------|
| Yamada-Nishiki Sake           | 85.00 \$  |
| Ginjo Ohka                    | 100.00 \$ |
| Daiginjo Pure Gold Flakes     | 100.00 \$ |
| Junmai Daiginjo Tokusen White | 120.00 \$ |
| Junmai Daiginjo Shuho         | 130.00 \$ |

## Beers

|          |          |
|----------|----------|
| Almaza   | 7.00 \$  |
| Heineken | 8.00 \$  |
| Corona   | 12.00 \$ |
| Asahi    | 13.00 \$ |
| Sapporo  | 14.00 \$ |

# WINES

## Local White Wine

|                                         |          |
|-----------------------------------------|----------|
| Château Kefraya Grande Cuvée 2025 White | 40.00 \$ |
| <i>Fresh, floral, peach</i>             |          |
| Château Qanafar - Eva                   | 68.00 \$ |

## Local Rosé Wine

|                                        |          |
|----------------------------------------|----------|
| Château Kefraya Grande Cuvée 2025 Rosé | 40.00 \$ |
| <i>Bright, strawberry, easy</i>        |          |

## Local Red Wine

|                                    |           |
|------------------------------------|-----------|
| Château Kefraya, Grande Cuvée 2023 | 45.00 \$  |
| <i>Blackberry, spice, smooth</i>   |           |
| Château Kefraya, Comte de M 2021   | 115.00 \$ |
| <i>Bold, cassis, cedar</i>         |           |

Imported White Wine

|                                                         |           |
|---------------------------------------------------------|-----------|
| Pinot Grigio .....                                      | 25.00 \$  |
| <i>Light, pear, refreshing</i>                          |           |
| Riesling Kleinreben, Baron de Hoen 2023 ..              | 44.00 \$  |
| <i>Zesty, lime, mineral</i>                             |           |
| Duc de Belmont Chardonnay, Jean Loron 2022 ..           | 62.00 \$  |
| <i>Round, buttery, apple</i>                            |           |
| Crozes-Hermitage Blanc .....                            | 68.00 \$  |
| <i>Floral, apricot, rounded</i>                         |           |
| Gavi di Gavi - Luna Sul Poggio ..                       | 72.00 \$  |
| <i>Almond, citrus, elegant</i>                          |           |
| Chablis .....                                           | 88.00 \$  |
| <i>Crisp, mineral, citrus</i>                           |           |
| Gewurztraminer Saint Hubert, Kuehn 2022 ..              | 90.00 \$  |
| <i>Lychee, rose, spice</i>                              |           |
| Pouilly-Fumé .....                                      | 92.00 \$  |
| <i>Smoky, grassy, crisp</i>                             |           |
| Pouilly-Fuissé .....                                    | 131.00 \$ |
| <i>Rich, hazelnut, peach</i>                            |           |
| Chablis 1er Cru .....                                   | 146.00 \$ |
| <i>Flinty, layered, lemon</i>                           |           |
| Chablis Grand Cru Grenouilles, Les Vaux Sereins 2021 .. | 304.00 \$ |
| <i>Powerful, saline, complex</i>                        |           |

Imported Rosé Wine

|                                   |           |
|-----------------------------------|-----------|
| Minuty Côtes de Provence .....    | 77.00 \$  |
| <i>Pale, peach, delicate</i>      |           |
| Château Minuty Or 2022 .....      | 156.00 \$ |
| <i>Refined, grapefruit, silky</i> |           |

Imported Red Wine

BORDEAUX

|                                                        |           |
|--------------------------------------------------------|-----------|
| Château Magnan Figeac Grand Cru 2019, Saint-Emilion .. | 92.00 \$  |
| <i>Plum, velvety, round</i>                            |           |
| Fleur de Pédesclaux 2021, Pauillac ..                  | 125.00 \$ |
| <i>Cassis, graphite, supple</i>                        |           |
| Château Tour des Termes 2018, Saint-Estèphe ..         | 134.00 \$ |
| <i>Earthy, firm, blackberry</i>                        |           |
| Les Fiefs de Lagrange, Saint-Julien ..                 | 162.00 \$ |
| <i>Juicy, blackcurrant, fresh</i>                      |           |
| La Sirène de Giscours 2015, Margaux ..                 | 195.00 \$ |
| <i>Fragrant, supple, red-fruit</i>                     |           |

Imported Red Wine – Bordeaux (cont.)

|                                                   |             |
|---------------------------------------------------|-------------|
| Fugue de Nénin 2015, Pomerol ..                   | 218.00 \$   |
| <i>Plush, plum, truffle</i>                       |             |
| Château Phélan Ségur, Saint-Estèphe ..            | 392.00 \$   |
| Château Lascombes 2010, Margaux ..                | 464.00 \$   |
| <i>Dark, plush, mocha</i>                         |             |
| Château Talbot, Saint-Julien ..                   | 474.00 \$   |
| <i>Classic, cedar, firm</i>                       |             |
| Château Giscours, Margaux ★ ..                    | 486.00 \$   |
| <i>Elegant, floral, cassis</i>                    |             |
| Le Carillon de l'Angélus 2012, Saint-Emilion ★ .. | 676.00 \$   |
| <i>Cassis, mocha, polished</i>                    |             |
| Château Pontet-Canet 2003, Pauillac ★ ..          | 759.00 \$   |
| <i>Ripe, mature, tobacco</i>                      |             |
| Château Lynch-Bages, Pauillac ★ ..                | 960.00 \$   |
| <i>Muscular, cassis, cedar</i>                    |             |
| Château Figeac 2010, Saint-Emilion ★ ..           | 1,083.00 \$ |
| <i>Graceful, cedar, floral</i>                    |             |
| Château L'Evangile 2010, Pomerol ★ ..             | 1,351.00 \$ |
| <i>Violet, plush, deep</i>                        |             |
| Château Angélus, Saint-Emilion ★ ..               | 1,451.00 \$ |
| <i>Rich, cassis, majestic</i>                     |             |
| Château Trotanoy 2010, Pomerol ★ ..               | 1,487.00 \$ |
| <i>Dense, truffle, velvet</i>                     |             |
| Château Palmer 2020, Margaux ★ ..                 | 1,892.00 \$ |
| <i>Silky, violet, exotic</i>                      |             |
| Château Pavie 2010, Saint-Emilion ★ ..            | 2,365.00 \$ |
| <i>Opulent, dark, powerful</i>                    |             |
| Château Mouton Rothschild 2011, Pauillac ★ ..     | 2,676.00 \$ |
| <i>Iconic, structured, graphite</i>               |             |
| Château Mouton Rothschild 2009, Pauillac ★ ..     | 3,908.00 \$ |
| <i>Iconic, opulent, cassis</i>                    |             |
| Château Margaux, Margaux ★ ..                     | 4,324.00 \$ |
| <i>Perfumed, seamless, timeless</i>               |             |
| Château Cheval Blanc 2010, Saint-Emilion ★ ..     | 5,408.00 \$ |
| <i>Legendary, silky, profound</i>                 |             |

★ Bottles marked with a star must be pre-ordered.

Imported Red Wine

BURGUNDY & RHONE

|                                                    |       |           |
|----------------------------------------------------|-------|-----------|
| Duc de Belmont Rouge, Jean Loron                   | ..    | 46.00 \$  |
| Beaumes de Venise 2023                             | ..... | 51.00 \$  |
| Garrigue, spice, generous                          |       |           |
| Pinot Noir Domaine Nuiton 2023                     | ..    | 67.00 \$  |
| Givry Terroir, Famille Masse 2022                  | ..    | 115.00 \$ |
| Cherry, bright, earthy                             |       |           |
| Châteauneuf-du-Pape, Château des Fines Roches 2020 | ..    | 126.00 \$ |
| Warm, kirsch, spice                                |       |           |
| Morey-Saint-Denis, Joseph Drouhin 2018             | ..    | 273.00 \$ |
| Silky, cherry, forest                              |       |           |
| Chambolle-Musigny 1er Cru, Geantet-Pansiot 2013    | ..    | 389.00 \$ |
| Delicate, raspberry, mature                        |       |           |

Imported Red Wine

ITALY & WORLD

|                                                  |       |           |
|--------------------------------------------------|-------|-----------|
| Finca Malbec 2023, Argentina                     | ..    | 36.00 \$  |
| Nero d'Avola, Sicani 2022                        | ..... | 37.00 \$  |
| Juicy, plum, soft                                |       |           |
| Chianti Riserva, Uggiano 2021                    | ..    | 43.00 \$  |
| Cherry, herbs, savory                            |       |           |
| Marqués de Cáceres Excellens Reserva 2017, Spain | ..    | 91.00 \$  |
| Barolo Boschi dei Signori 2020                   | ..    | 124.00 \$ |
| Rose, tar, firm                                  |       |           |
| The Chocolate Block 2022, South Africa           | ..    | 128.00 \$ |
| Brunello di Montalcino 2018                      | ..    | 175.00 \$ |
| Cherry, leather, noble                           |       |           |
| Tignanello, Antinori 2014 ★                      | ....  | 757.00 \$ |
| Cherry, spice, polished                          |       |           |

Imported Red Wine – Italy & World (cont.)

|                                    |       |             |
|------------------------------------|-------|-------------|
| Barbaresco ★                       | ..... | 1,243.00 \$ |
| Elegant, rose, powerful            |       |             |
| Ornellaia 2018 ★                   | ..... | 1,419.00 \$ |
| Opulent, cassis, velvet            |       |             |
| Sassicaia, Tenuta San Guido 2015 ★ | ..    | 2,162.00 \$ |
| Cassis, cedar, refined             |       |             |

Sparkling & Champagne

|                                      |       |           |
|--------------------------------------|-------|-----------|
| Bottega Prosecco Extra Dry           | ....  | 42.00 \$  |
| Pear, floral, lively                 |       |           |
| Bottega Prosecco Gold                | ..... | 55.00 \$  |
| Crisp, citrus, golden                |       |           |
| Bottega Vino dei Poeti Prosecco Rosé | ..    | 60.00 \$  |
| Berries, creamy, festive             |       |           |
| Moët & Chandon Brut                  | ..... | 80.00 \$  |
| Cherry, brioche, elegant             |       |           |
| Moët & Chandon Rosé                  | ..... | 95.00 \$  |
| Cherry, brioche, elegant             |       |           |
| Ruinart Rosé                         | ..... | 505.00 \$ |
| Cherry, brioche, elegant             |       |           |
| Ruinart Blanc de Blancs              | ..... | 525.00 \$ |
| Chalky, brioche, citrus              |       |           |

By The Glass

|                               |       |          |
|-------------------------------|-------|----------|
| Maison Castel Côtes du Rhône  | ..    | 13.00 \$ |
| Maison Castel Sauvignon Blanc | ..    | 13.00 \$ |
| Les Ormes de Cambras Rosé     | ...   | 13.00 \$ |
| Vaporetto Prosecco            | ..... | 12.00 \$ |

Aperitifs & Vermouth

|                        |       |          |
|------------------------|-------|----------|
| Martini White Vermouth | ..... | 9.00 \$  |
| Martini Sweet Vermouth | ..... | 12.00 \$ |
| Martini Dry Vermouth   | ..... | 12.00 \$ |

★ Bottles marked with a star must be pre-ordered.

# SPIRITS

## Gin

|                 |          |
|-----------------|----------|
| Tanqueray       | 11.00 \$ |
| Tanqueray 10    | 13.00 \$ |
| Bombay Sapphire | 12.00 \$ |
| Hendrick's      | 13.00 \$ |
| Sakura          | 14.00 \$ |
| 135 East Gin    | 14.00 \$ |
| Roku            | 15.00 \$ |
| Gin Mare        | 18.00 \$ |

## Vodka

|                         |          |
|-------------------------|----------|
| Ketel One               | 11.00 \$ |
| Belvedere               | 17.00 \$ |
| Russian Standard        | 12.00 \$ |
| Tito's                  | 10.00 \$ |
| Stolichnaya Red         | 8.00 \$  |
| Stolichnaya Gold        | 13.00 \$ |
| Mamont (Georgian Vodka) | 14.00 \$ |
| Grey Goose              | 18.00 \$ |

## Liqueurs

|                 |          |
|-----------------|----------|
| Campari         | 8.00 \$  |
| Kahlúa          | 9.00 \$  |
| Crème de Cassis | 9.00 \$  |
| Aperol          | 11.00 \$ |
| Disaronno       | 12.00 \$ |
| Fernet-Branca   | 12.00 \$ |
| Jägermeister    | 12.00 \$ |
| Limoncello      | 13.00 \$ |
| St-Germain      | 14.00 \$ |

## Tequila & Mezcal

|                       |          |
|-----------------------|----------|
| Astral Blanco         | 11.00 \$ |
| Astral Reposado       | 13.00 \$ |
| 23 Calle Blanco       | 12.00 \$ |
| 23 Calle Reposado     | 14.00 \$ |
| 23 Calle Añejo        | 18.00 \$ |
| Adicción Blanco       | 27.00 \$ |
| Adicción Reposado     | 34.00 \$ |
| Adicción Añejo        | 47.00 \$ |
| Adicción Mezcal spicy | 39.00 \$ |
| Alipus Mezcal         | 16.00 \$ |
| 1800 Blanco           | 17.00 \$ |
| 1800 Reposado         | 18.00 \$ |
| 1800 Añejo            | 20.00 \$ |
| Don Julio Blanco      | 26.00 \$ |
| Don Julio Reposado    | 29.00 \$ |
| Don Julio Añejo       | 32.00 \$ |
| Don Julio 1942        | 65.00 \$ |
| Casamigos Blanco      | 15.00 \$ |
| Casamigos Reposado    | 17.00 \$ |
| Casamigos Añejo       | 19.00 \$ |
| Patrón Silver         | 22.00 \$ |
| Patrón Reposado       | 24.00 \$ |
| Patrón Añejo          | 28.00 \$ |
| Clase Azul Reposado   | 65.00 \$ |

## Rum

|                            |          |
|----------------------------|----------|
| Captain Morgan Dark        | 14.00 \$ |
| Captain Morgan White       | 16.00 \$ |
| Captain Morgan Spiced Gold | 18.00 \$ |
| Zacapa XO                  | 38.00 \$ |

Irish Whiskey

Jameson ..... 10.00 \$

Japanese Whisky

Hibiki Harmony ..... 16.00 \$

Nikka From The Barrel ..... 18.00 \$

Hakushu (single malt) ..... 18.00 \$

Hakushu 12 (single malt) ..... 32.00 \$

Yamazaki (single malt) ..... 19.00 \$

Yamazaki 12 (single malt) ..... 35.00 \$

Bourbon Whiskey

Jim Beam ..... 9.00 \$

Jack Daniel's ..... 11.00 \$

Bulleit Bourbon ..... 12.00 \$

Bulleit Rye ..... 15.00 \$

Arak

Arak Brun ..... 11.00 \$

Cognac

Hennessy VSOP ..... 25.00 \$

Hennessy XO ..... 54.00 \$

Scotch Whisky

J&B 15 ..... 11.00 \$

Old Parr ..... 22.00 \$

JW Black ..... 12.00 \$

JW Ruby ..... 15.00 \$

JW Double Black ..... 15.00 \$

JW Green ..... 18.00 \$

JW Gold ..... 26.00 \$

JW Blue ..... 35.00 \$

Chivas 12 ..... 12.00 \$

Chivas 18 ..... 29.00 \$

Single Malt

Glenfiddich 12 ..... 14.00 \$

Glenmorangie ..... 15.00 \$

Talisker 10 ..... 22.00 \$

Laphroaig 10 ..... 22.00 \$

Glenfiddich 15 ..... 25.00 \$

Macallan 12 ..... 28.00 \$

Glenfiddich 18 ..... 35.00 \$

Singleton ..... 36.00 \$

Lagavulin ..... 36.00 \$

HOT DRINKS

Espresso ..... 4.00 \$

Doppio ..... 6.00 \$

Decaf Espresso ..... 4.00 \$

Americano ..... 5.00 \$

White Coffee ..... 3.00 \$

Macchiato ..... 7.00 \$

Matcha Tea ..... 12.00 \$

Cappuccino ..... 6.00 \$