

Signature Cocktails

GOMA ● 16

A harmonious blend of Sesame Washed Whiskey, Kuromitsu-Mirin, and Orange Sesame Bitters, topped with soda for a refreshing twist.

UME ● 16

Vibrant fusion of Umeshu, Blanco Tequila, and a splash of fresh pink grapefruit and lime, topped with Tonic water for a zesty effervescence.

GARI ● 16

Captivating blend of Sake, Gari & Wasabi Shrub, and the effervescence of ginger ale, creating a harmonious dance of flavors that unfolds with every delightful sip.

YUBARI ● 16

Luscious fusion of Melon Amaro and Fluffy Mandarin, crafting a cocktail that unfolds in waves of sweet sophistication and citrusy brightness.

OCHA ● 16

Refreshing concoction of Gin, Pineapple-Lime Oleo, and the vibrant essence of Matcha Green Tea, blending botanical elegance with citrusy zing.

SANMI ● 16

Tantalizing blend of Sake, Yuzu, Lychee, Lemon, and velvety Egg White, crafting a silky-smooth cocktail that marries citrusy brightness.

SHIO ● 16

Crisp and invigorating fusion of Gin, Tio Pepe, Shisho, Cucumber, Salted Lime Cordial, and a splash of Soda, creating a sea-kissed cocktail.

NIGAI ● 16

A sophisticated blend of Cognac, Lapsang Tea-Infused Sweet Vermouth, and Toasted Cacao Campari, creating a rich, smoky elixir that unfolds in layers of warmth.

UMAMI ● 16

Unique composition of Shitake Mushroom Bourbon, Miso-Honey, and a touch of Angostura Bitters, crafting a savory and complex cocktail.

AMAI ● 16

Fusion of Vodka, Bianco Vermouth, Peach, Mango, Lemon, Honey, and Clarified Milk, resulting in a velvety libation that balances fruity sweetness with citrus.

Beverage indicated with ● are part of the Luxury All-Inclusive meal plan

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All prices are in US dollars and are subject to a 10% service charge plus 17% GST