



\$19.00

Flashback to childhood, sipping icy orange juice in summer and watching the world melt away. Earthy notes of Shochu, sweet and sour Mikan mandarin, and a tangy citrus burst from blood orange dust. The perfect combination brings back the old days in an adult version.



\$19.00

A vibrant splash of melon and lime with a sparkling finish. Sweet meets zesty in a playful, bubbly cocktail that's as refreshing as it is stylish. Perfect for sipping, snapping, and sharing — whether you're starting your night or keeping it light.

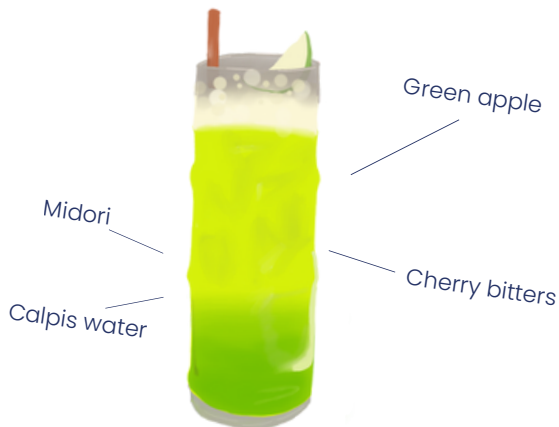
A twist on the classic Negroni, the Ume-Oni invites you into a balance of sweetness and bitterness. It's as if an Ancient Oni (demon in Japanese) has softened its sharp edges, offering a drink that's smooth and rich, with a bold bite that follows. Like a tale passed down through the ages, each sip blends beauty and strength.



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\$18.00

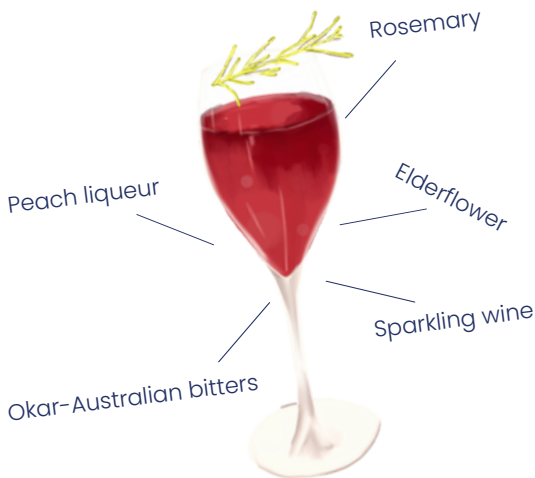
MIDORI SOUR



\$19.00

Captures the essence of Tokyo's neon nights.
Melon midori with creamy Calpico, crisp
green apple and hint of cherry bitters.
Glowing with energy of the city's nightlife.

Imagine sipping this cocktail as a golden glow spills over the rugged Australian landscape. Its flavor takes you on a journey, reminiscent of sweet orchard harvests with a rich, earthy undertone, balanced by a hint of mystery in its herbal aromas.



\$18.00

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HAKUMON



\$19.00

Hakumon is a playful blend of Haku vodka and peach umeshu. But the fun twist? Strawberry served on the side for a personal touch. It's vibrant and refreshing.

The Szechuan margarita is where tingling heat and a numbing sensation meet the classic margarita. Zesty lime blends with herbaceous notes of bergamot and kaffir lime leaf. Electrifying, bold, aromatic and adventurous.



TINGLING MARGARITA