

梅が香に

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山路かな

| A LIGHT SPRING RAIN -

SOMEONE LIVING THERE

SMOKE SEEPS FROM THE WALLS

MATSUO BASHŌ

VINTAGES SUBJECT TO CHANGE

ALL PRICES INCL. 8.1 % VAT IN CHF

by the glass 10CL

スパークリングワイン

SPARKLING

20.01

FRANCIACORTA — LE QUATTRO TERRE 15
CHARDONNAY, PINOT NOIR | LOMBARDY, IT
FRESH, CITRUSY, WHITE FLOWERS - PERFECT
WITH RAW OR LIGHTLY GRILLED DISHES.

20.03

HÉRITAGE — LAURENT PERRIER 21
CHARDONNAY, PINOT NOIR | CHAMPAGNE, FR
FRESH, CITRUSY, BRIOCHE - PERFECT AS
AN ELEGANT YET INVITING APERITIF.

白ワイン

WHITE

10.01

RONCO BAIN — BRIVIO 14.5
SAUVIGNON BLANC | 2023 | TICINO, CH
FRESH, AROMATIC, VIBRANT - NOTES OF
GOOSEBERRY AND TROPICAL FRUIT WITH A
LIVELY, MINERAL FINISH; IDEAL WITH
GRILLED OR SOY-GLAZED DISHES.

10.22

ARNEIS DELLE LANGHE — R. COSTAMAGNA 12.5
ARNEIS | 2024 | PIEMONTE, IT
FLORAL, FRESH, NUTTY - SUITED
FOR VEGETABLE OR EGG-BASED DISHES.

10.13

**BOURGOGNE CHARDONNAY —
DOMAINE BOUZEREAU-GRUÈRE & FILLES** 16
CHARDONNAY | 2021 | BURGUNDY, FR
ELEGANT, FRESH, MINERAL - CITRUS
AND WHITE PEACH; IDEAL WITH SEAFOOD
OR GRILLED DISHES.

ロゼワイン

ROSE

30.01

WHISPERING ANGEL — CAVES D'ESCLANS 12.5
GRENACHE, CINSULT, ROLLE, SYRAH,
CARIGNAN, MOURVÈDRE, TIBOUREN | 2024 |
CÔTES DE PROVENCE, FR
DRY, DELICATE, FRUITY - CRISP AND ELEGANT,
PERFECT FOR WARM-WEATHER SIPPING.

赤ワイン

RED

40.15

CHÂTEAU LABÉGORCE — CHÂTEAU LABÉGORCE 16
CABERNET SAUVIGNON, MERLOT, CABERNET FRANC,
PETIT VERDOT | 2019 | BORDEAUX/MARGAUX, FR
REFINED, STRUCTURED, FRUITY - CLASSIC
LEFT BANK ELEGANCE WITH DEEP COMPLEXITY.

40.04

PINOT NOIR — ADANK 14
PINOT NOIR | 2023 | GRAUBÜNDEN, CH
VIBRANT, EARTHY, CHERRY - LIGHT-BODIED
WITH FINE TANNINS AND A LONG FINISH.

40.23

BRUNELLO DI MONTALCINO — LA GERLA 19.5
BRUNELLO | 2020 | TUSCANY, IT
REFINED, TANNIC, COMPLEX - AGED TO
PERFECTION WITH DEPTH, STRUCTURE,
AND ELEGANCE.

ノンアルコール

NON ALCOHOLIC

60.01

**N°1 WHITE BEET HOP SZECHUAN PEPPER —
FERAL** 14
WHITE BEET, HOPS, SZECHUAN PEPPER, HERBS,
FERMENTED BASE, SPARKLING WATER |
SÜDTIROL, IT
SPICY, BOLD, DRY - NON-ALCOHOLIC
INTENSITY, PERFECT WITH GRILLED
OR FERMENTED DISHES.

60.02

SHERBET DAYDREAM — MURI 14
QUINCE & GOOSEBERRY, JASMINE TEA,
GERANIUM LEAF, KOMBUCHA BASE,
GENTLY SPARKLING | COPENHAGEN, DK
FLORAL, ZESTY, REFRESHING - NON-ALCOHOLIC
FINESSE, IDEAL WITH
CITRUS-ACCENTED DISHES.

60.04

UMESHU 14
UME PLUM, GENTLE SWEETNESS,
SOFT ACIDITY, SILKY TEXTURE | JP
BRIGHT, SMOOTH, REFRESHING - WITH
DELICATE PLUM NOTES AND A POLISHED
NON-ALCOHOLIC FINISH. IDEAL AS AN APERITIF
OR WITH LIGHT, ELEGANT DISHES.

bottles 75CL

ノンアルコール

| NON ALCOHOLIC 75CL

60.01

**N°1 WHITE BEET HOP SZECHUAN PEPPER — 60
FERAL**

WHITE BEET, HOPS, SZECHUAN PEPPER, HERBS,
FERMENTED BASE, SPARKLING WATER |
SÜDTIROL, IT
SPICY, BOLD, DRY - NON-ALCOHOLIC
INTENSITY, PERFECT WITH GRILLED
OR FERMENTED DISHES.

60.02

SHERBET DAYDREAM — MURI 70

QUINCE & GOOSEBERRY, JASMINE TEA,
GERANIUM LEAF, KOMBUCHA BASE,
GENTLY SPARKLING | COPENHAGEN, DK
FLORAL, ZESTY, REFRESHING - NON-ALCOHOLIC
FINESSE, IDEAL WITH
CITRUS-ACCENTED DISHES.

60.03

SPARKLING TEA WEISS — 60

WINNINGER SEKTMANUFAKTUR C. KLOS
INFUSED TEAS, BOTANICALS, FRUIT ESSENCE &
SPARKLING SPRING WATER | MOSEL, DE
ELEGANT, DRY, FLORAL - SPARKLING TEA
FINESSE, PERFECT WITH RAW FISH
OR DELICATE DISHES.

デザートワイン

| DESSERT WINE

50.02

CHÂTEAU GUIRAUD — SAUTERNES 150

SÉMILLON, SAUVIGNON BLANC | 2017 |
SAUTERNES, FR | 37.5CL
RICH, REFINED, TROPICAL - BOTRYTIS SPICE
AND REFRESHING LIFT.
PERFECT FOR FRUIT DESSERTS.

bottles 75CL

スパークリングワイン

SPARKLING

20.01

FRANCIACORTA — LE QUATTRO TERRE 90
CHARDONNAY, PINOT NOIR | LOMBARDY, IT
FRESH, CITRUSY, WHITE FLOWERS - PERFECT
WITH RAW OR LIGHTLY GRILLED DISHES.

20.03

HÉRITAGE — LAURENT PERRIER 125
CHARDONNAY, PINOT NOIR | CHAMPAGNE, FR
FRESH, CITRUSY, BRIOCHE - PERFECT AS
AN ELEGANT YET INVITING APERITIF.

20.04

ROSÉ — LAURENT PERRIER 165
PINOT NOIR | CHAMPAGNE, FR
DELICATE, ELEGANT, FRUITY - IDEAL FOR
REFINED CELEBRATIONS.

20.05

GRAND SIÈCLE — LAURENT PERRIER 310
CHARDONNAY, PINOT NOIR | CHAMPAGNE, FR
EXCEPTIONAL, REFINED, COMPLEX - CITRUS,
BRIOCHE, TOASTED ALMONDS, FINE MINERALITY.
A BENCHMARK OF HARMONY AND FINESSE.

20.06

BRUT VINTAGE — LOUIS ROEDERER 180
PINOT NOIR, CHARDONNAY | 2016 |
CHAMPAGNE, FR
STRUCTURED, VIBRANT, PEAR - SHOWCASING
FINESSE, DEPTH, AND AGE-WORTHINESS.

20.07

DOM PÉRIGNON — LVMH MOËT HENNESSY 350
PINOT NOIR, CHARDONNAY | 2015 | CHAMPAGNE, FR
COMPLEX, CITRUSY, ELEGANT - AN
ICONIC VINTAGE REFLECTING PRESTIGE
AND CRAFTSMANSHIP.

20.08

KRUG — GRAND CUVÉE 390
CHARDONNAY, PINOT MEUNIER, PINOT NOIR |
CHAMPAGNE, FR
RICH, COMPLEX, REFINED - PERFECT FOR
CELEBRATORY MOMENTS AND ELEVATED PAIRINGS.

20.09

LOUIS ROEDERER — CRISTAL 2016 380
CHARDONNAY, PINOT NOIR | CHAMPAGNE, FR
LUMINOUS, PRECISE, ELEGANT - CITRUS, WHITE
PEACH, CHALK, SUBTLE BRIOCHE. AN ICONIC
PRESTIGE CHAMPAGNE WITH CRYSTALLINE PURITY.

20.10

LOUIS ROEDERER — CRISTAL ROSÉ 2014 800
CHARDONNAY, PINOT NOIR | CHAMPAGNE, FR
EXPRESSIVE, ELEGANT, SILKY - WILD STRAWBERRY,
RED CURRANT, CITRUS ZEST, SUBTLE SPICE.
A REFINED ROSÉ OF GREAT DEPTH, PERFECT WITH
SEAFOOD, OR CELEBRATORY OCCASIONS.

bottles 75CL

白ワイン

WHITE

SWISS

10.01

RONCO BAIN — BRIVIO 75
SAUVIGNON BLANC | 2023 | TICINO, CH
FRESH, AROMATIC, VIBRANT - NOTES OF
GOOSEBERRY AND TROPICAL FRUIT WITH A
LIVELY, MINERAL FINISH; IDEAL WITH
GRILLED OR SOY-GLAZED DISHES.

10.02

PINOT GRIS AOC — ERICH MEIER 85
PINOT GRIS | 2023 | ZURICH, CH
AROMATIC, SPICY, FRESH - BALANCED
ELEGANCE, IDEAL WITH SMOKED FISH OR
SUBTLY SWEET SAUCES.

10.03

SAUVIGNON BLANC — HÖCKLISTEIN 85
SAUVIGNON BLANC | 2023 | ZURICH, CH
RISP, EXPRESSIVE, LIVELY - REGIONAL
FRESHNESS, IDEAL FOR SEAFOOD,
SASHIMI, OR VEGETABLES.

10.04

RÄUSCHLING — HÖCKLISTEIN 92
RÄUSCHLING | 2023 | ZURICH, CH
CRISP, STRUCTURED, AUTHENTIC - A TRUE
SWISS TERROIR EXPRESSION, PERFECT FOR
RAW OR MARINATED DISHES.

10.05

CHARDONNAY — ERICH MEIER 125
CHARDONNAY | 2023 | ZURICH, CH
REFINED, BALANCED, FRESH - SWISS
CRAFTSMANSHIP, EXCELLENT
WITH GRILLED FISH, SHELLFISH,
OR CREAMY DISHES.

RARE SINGLE BOTTLE

10.06

MALANSER CHARDONNAY AOC — WEINGUT FROMM 120
CHARDONNAY | 2023 | GRAUBÜNDEN, CH
MINERAL, CRISP, ELEGANT - COOL-CLIMATE
CLARITY, PERFECT WITH SHELLFISH
OR CREAMY DISHES.

10.07

RIESLING SYLVANER SCHIEFER — 88
OBRECHT-WEINGUT ZUR SONNE
RIESLING-SYLVANER | 2023 | GRAUBÜNDEN, CH
FRESH, MINERAL, VIBRANT - SWISS GEM,
PERFECT FOR RAW FISH OR TEMPURA.

10.09

CHARDONNAY — ADANK 118
CHARDONNAY | 2022 | GRAUBÜNDEN, CH
REFINED, MINERAL, ELEGANT - MINIMALIST
SWISS WINE, PERFECT FOR SAVORY PLATES.

10.10

CHARDONNAY STUDACH — STUDACH 150
CHARDONNAY | 2021 | GRAUBÜNDEN, CH
POWERFUL, PRECISE, MINERAL - CITRUS,
RIPE APPLE, HAZELNUT. A BENCHMARK SWISS
SINGLE-VINEYARD CHARDONNAY, IDEAL FOR
REFINED PAIRINGS.

10.11

PETITE ARVINE TRADITION — BONVIN 84
PETITE ARVINE | 2023 | VALAIS, CH
SALINE, CITRUSY, STRUCTURED - SWISS
MOUNTAIN INTENSITY, PERFECT FOR
SHELLFISH OR JAPANESE FLAVORS.

10.12

BIANCO ROVERE — GUIDO BRIVIO 95
MERLOT | 2023 | TESSIN, CH
OAK-AGED, TROPICAL, STRUCTURED -
TICINESE RICHNESS, COMPLEMENTS
ROBATA OR GRILLED MEATS.

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ROSE

30.01

WHISPERING ANGEL — CAVES D'ESCLANS 75
GRENACHE, CINSAULT, ROLLE, SYRAH,
CARIGNAN, MOURVÈDRE, TIBOUREN | 2024 |
CÔTES DE PROVENCE, FR
DRY, DELICATE, FRUITY - CRISP AND ELEGANT,
PERFECT FOR WARM-WEATHER SIPPING.

bottles 75CL

白ワイン

WHITE

FRANCE

10.13

BOURGOGNE CHARDONNAY — 89
DOMAINE BOUZEREAU-GRUÈRE & FILLES
CHARDONNAY | 2021 | BURGUNDY, FR
ELEGANT, FRESH, MINERAL - CITRUS
AND WHITE PEACH; IDEAL WITH SEAFOOD
OR GRILLED DISHES.

10.14

CHABLIS MONTEE TONNERRE — 130
JULIEN BROCARD
CHARDONNAY | 2021 | CHABLIS, F
PRECISE, MINERAL, BIODYNAMIC - IDEAL
FOR RAW SEAFOOD, SHELLFISH, OR
DELICATELY SEASONED DISHES.

10.15

CORTON CHARLEMAGNE — LOUIS LATOUR 265
CHARDONNAY | 2018 | BURGUNDY, FR
POWERFUL, ELEGANT, RICH - PERFECT
FOR REFINED PAIRINGS AND MEMORABLE
KAPPO EXPERIENCES.

10.16

QUINTESSANCE DE CORTON-CHARLEMAGNE — 390
VINCENT GIRARDIN
CHARDONNAY | 2018 | BURGUNDY, FR
INTENSE, PRECISE, COMPLEX - A PINNACLE
EXPRESSION OF GRAND CRU BURGUNDY,
IDEAL FOR ELEGANT DISHES.

10.17

CHABLIS GRAND CRU BOUGROS — 150
PATRICK PIUZE
CHARDONNAY | 2022 | CHABLIS, F
MINERAL, TENSE, REFINED - GRAND CRU PURITY,
PERFECT WITH SASHIMI OR RAW SHELLFISH.

10.18

SANCERRE BLANC AOC BIO — VACHERON 105
SAUVIGNON BLANC | 2024 | LOIRE, FR
CRISP, CITRUSY, ELEGANT - IDEAL FOR
RAW SEAFOOD, PICKLED VEGETABLES,
OR CITRUS-ACCENTED DISHES.

RARE BOTTLES

10.19

MEURSAULT LES CRIOTS — 230
DOMAINE PIERRE BOISSON
CHARDONNAY | 2018 | CÔTE DE BEAUNE, FR
ELEGANT, PRECISE, MINERAL - CITRUS, PEAR,
HAZELNUT, SUBTLE SMOKY NOTES. A TAUT AND
TERROIR-DRIVEN MEURSAULT WITH FRESHNESS
AND RESTRAINED POWER, IDEAL FOR REFINED
DISHES AND DISCERNING CHARDONNAY LOVERS.

10.20

CHABLIS 1ER CRU BUTTEAUX — 620
DOMAINE FRANÇOIS RAVENEAU
CHARDONNAY | 2012 | CÔTE DE BEAUNE, FR
MATURE, REFINED, MINERAL - CITRUS PEEL,
OYSTER SHELL, FLINT, SUBTLE SPICE. A RARE
AND TIMELESS PREMIER CRU WITH DEPTH AND TEN-
SION, PERFECT FOR SHELLFISH AND SASHIMI.

bottles 75CL

白ワイン

WHITE

ITALY

10.21

PINOT GRIGIO DESSIMIS DOC — VIE DI ROMANS 120
PINOT GRIGIO | 2022 | FRIULI, IT
RICH, COMPLEX, EXPRESSIVE - PERFECT
WITH UMAMI-RICH DISHES, GRILLED FISH,
OR DASHI FLAVORS.

10.22

ARNEIS DELLE LANGHE — R. COSTAMAGNA 72
ARNEIS | 2024 | PIEMONTE, IT
FLORAL, FRESH, NUTTY - SUITED FOR
VEGETABLE OR EGG-BASED DISHES.

10.23

ROSSI BASS — GAYA 150
CHARDONNAY, SAUVIGNON BLANC | 2022 |
PIEMONTE, IT
ELEGANT, CITRUS-DRIVEN, STRUCTURED -
A MODERN CLASSIC, IDEAL FOR A VERSATILE
PAIRING MENU.

10.24

WEISSBURGUNDER VERENA — NIKOLUSSI LECK 82
WEISSBURGUNDER | 2022 | SOUTH TYROL, IT
ELEGANT, CRISP, BALANCED - MATCHES WELL
WITH TOFU, SHELLFISH, OR LIGHT BROTHS.

GERMANY

10.25

RIESLING GEISBERG KABINETT — VAN VOLXEM 105
RIESLING | 2021 | MOSEL, DE
LIGHT, FLORAL, VIBRANT - PERFECT FOR
COUNTERBALANCING SALTY, SPICY,
OR PICKLED ELEMENTS.

10.26

CHARDONNAY R — ÖKONOMIERAT REBHOLZ 135
CHARDONNAY | 2022 | PFALZ, DE
ELEGANT, MINERAL, BALANCED - IDEAL FOR
CREAMY TEXTURES AND GRILLED INGREDIENTS.

10.27

**RIESLING KUPFERGRUBE GG —
GUT HERMANSBERG** 185
RIESLING | 2015 | NAHE, DE
POWERFUL, SMOKY, COMPLEX - IDEAL FOR
REFINED DISHES WITH YUZU, DASHI, OR
FERMENTED ACCENTS.

bottles 75CL

赤ワイン

RED

SWISS

40.02

MERLOT — HÖCKLISTEIN 94
MERLOT | 2021 | ZÜRICH, CH
SMOOTH, ELEGANT, PLUM - PERFECT WITH
GRILLED MEATS OR SOY-BASED DISHES.

40.03

PINOT NOIR, KIRCHE — ERICH MEIER 175
PINOT NOIR | 2022 | ZÜRICH, CH
REFINED, CHERRY, SPICE - A SINGLE-
VINEYARD WINE WITH PRECISION AND
ELEGANCE. IDEAL WITH GRILLED FISH,
DUCK, OR MUSHROOM DISHES.

40.04

PINOT NOIR — ADANK 82
PINOT NOIR | 2023 | GRAUBÜNDEN, CH
VIBRANT, CHERRY, EARTHY - LIGHT-BODIED,
STRUCTURED, WITH FINE TANNINS AND
A LONG MINERAL FINISH.

40.05

PINOT NOIR MONOLITH — 135
WEINGUT OBRECHT ZUR SONNE
PINOT NOIR | 2022 | GRAUBÜNDEN, CH
BIODYNAMIC, DARK FRUIT, STONY - PERFECT
WITH REFINED, CHARCOAL-GRILLED DISHES
OR DUCK.

40.06

PINOT NOIR, KÜNG — WEINGUT FROMM 150
PINOT NOIR | 2023 | GRAUBÜNDEN, CH
FOCUSED, CHERRY, SPICE - ELEGANT WITH
FINE TANNINS AND ALPINE FRESHNESS,
PERFECT WITH GRILLED DISHES OR DUCK.

40.07

PINOT NOIR SPONDIS — ADANK 178
PINOT NOIR | 2021 | GRAUBÜNDEN, CH
COMPLEX, MINERAL, CHERRY - PRECISE,
HIGH-ALTITUDE PINOT WITH A LONG, SALINE
FINISH. PERFECT FOR ELEGANT KAPPO PAIRINGS.

40.08

MERLOT CAPRIASCA CANTINA — PELOSSI 74
MERLOT | 2023 | TESSIN, CH
FRESH, PLUM, SOFT TANNINS - IDEAL FOR
LIGHTER MERLOT PAIRINGS.

40.09

QUATTROMANI — BRIVIO, DELEA; 140
GIALDI & TAMBORINI
MERLOT | 2022 | TESSIN, CH
POWERFUL, DARK FRUIT, SPICE - A RICH,
POLISHED MERLOT BLEND WITH AGING POTENTIAL.

bottles 75CL

赤ワイン

RED

FRANCE

40.10

BOURGOGNE HAUTES-CÔTES DE NUITS AU VALLON — 85
DOMAINE MICHEL GROS
PINOT NOIR | 2022 |
CÔTE DE NUITS, BURGUNDY, FR
FRESH, CRUNCHY, LIGHT - PERFECT
FOR A LIGHTER BURGUNDY EXPERIENCE.

40.11

POMMARD CUVÉE CARMEN — 125
DOMAINE LATOUR-GIRAUD
PINOT NOIR | 2021 |
CÔTE DE BEAUNE, BURGUNDY, FR
EARTHY, STRUCTURED, DARK FRUIT - IDEAL
WITH GRILLED OR MISO-MARINATED DISHES.

40.15

CHÂTEAU LABÉGORCE — CRU BOURGEOIS 88
CABERNET SAUVIGNON, MERLOT, CABERNET FRANC,
PETIT VERDOT | 2019 | MARGAUX, BORDEAUX, FR
REFINED, STRUCTURED, ELEGANT - A CLASSIC
MARGAUX WITH BLACKCURRANT, VIOLET, AND CEDAR.
PERFECT FOR AGING AND RICH DISHES.

40.16

CHÂTEAU FAUGÈRES — GRAND CRU CLASSÉ 125
MERLOT, CABERNET FRANC, CABERNET SAUVIGNON |
2019 | ST. EMILION, BORDEAUX, FR
LUSH, EXPRESSIVE, SMOOTH - BALANCED
BORDEAUX WITH RIPE FRUIT AND SPICE.

40.17

CHÂTEAU LYNCH BAGES — 285
5ÈME GRAND CRU CLASSÉ
CABERNET SAUVIGNON, MERLOT,
CABERNET FRANC, PETIT VERDOT | 2020 |
PAUILLAC, BORDEAUX, FR
RICH, MODERN, LAYERED - DARK FRUIT,
GRAPHITE, POLISHED TANNINS. A CLASSIC
PAUILLAC WITH A MODERN TWIST.

40.21

CHÂTEAUNEUF-DU-PAPE PEGAU RÉSERVÉE — 120
DOMAINE PEGAU
GRENACHE, SYRAH, MOURVÈDRE | 2021 |
RHÔNE, FR
SPICY, INTENSE, STRUCTURED - GARRIGUE AND BLACK
CHERRY. TRADITIONAL RHÔNE FOR HEARTY DISHES.

40.22

CHÂTEAU PONTET-CANET — PAUILLAC 220
CABERNET SAUVIGNON, MERLOT,
CABERNET FRANC, PETIT VERDOT | 2015 |
PAUILLAC, BORDEAUX, FR
POWERFUL, REFINED, STRUCTURED - BLACKCUR-
RANT, GRAPHITE, CEDAR, DARK SPICE.
A BIODYNAMIC PAUILLAC OF GREAT INTENSITY
AND FRESHNESS, IDEAL FOR UMAMI-RICH DISHES.

40.23

CHÂTEAU LAGRANGE — SAINT-JULIEN 180
CABERNET SAUVIGNON, MERLOT,
PETIT VERDOT | 2011 |
SAINT-JULIEN, BORDEAUX, FR
CLASSIC, ELEGANT, BALANCED - BLACKCURRANT,
CEDAR, TOBACCO, REFINED SPICE. A RELIABLE
LEFT BANK BORDEAUX WITH INTEGRATED TANNINS,
PERFECT WITH GRILLED MEATS OR MUSHROOMS.

RARE/SINGLE BOTTLES

40.12
BONNES MARES-GRAND CRU — 460
DOMAINE FRANÇOIS BERTHEAU
(SINGLE BOTTLE)
PINOT NOIR | 2017 |
CÔTE DE NUITS BURGUNDY, FR
POWERFUL, REFINED, DEEP - PERFECT
FOR UMAMI-RICH OR GRILLED DISHES.

40.40
CHAMBERTIN GRAND CRU — 625
DOMAINE JEAN-LOUIS TRAPET
PINOT NOIR | 2000 |
CÔTE DE NUITS, BURGUNDY, FR
EARTHY, TRUFFLE, DRIED CHERRY - A RARE,
MATURE BURGUNDY FOR UMAMI-RICH KAPPO DISHES.

40.41
CLOS SAINT-DENIS GRAND CRU — 385
DOMAINE HERESZTYN-MAZZINI
PINOT NOIR | 2009 |
CÔTE DE NUITS, BURGUNDY, FR
ELEGANT, CHERRY, FLORAL - A REFINED
GRAND CRU PAIRING WITH GRILLED
OR AGED FLAVORS.

40.14
NUITS-ST-GEORGES 1ER CRU 390
CLOS DE LA MARÉCHALE —
DOMAINE JACQUES-FRÉDÉRIC MUGNIER
(SINGLE BOTTLE)
PINOT NOIR | 2009 |
CÔTE DE NUITS, BURGUNDY, FR
REFINED, CHERRY, EARTHY - IDEAL FOR GRILLED
OR UMAMI-RICH DISHES.

40.18
CHÂTEAU TROTANOY — CHRISTIAN MOUEIX 480
MERLOT, CABERNET FRANC | 2016 |
POMEROL, BORDEAUX, FR
POWERFUL, PROFOUND, STRUCTURED - BLACK PLUM,
TRUFFLE, DARK CHOCOLATE. BOLD AND LUXURIOUS.

40.19
CHÂTEAU MARGAUX — 960
1ER GRAND CRU CLASSÉ
CABERNET SAUVIGNON, MERLOT,
CABERNET FRANC, PETIT VERDOT | 2017 |
MARGAUX, BORDEAUX, FR
AROMATIC, SILKY, BALANCED - FLORAL AND RED
BERRY NOTES. TIMELESS MARGAUX ELEGANCE.

40.20
CHÂTEAU MOUTON ROTHSCHILD — 1'185
1ER GRAND CRU CLASSÉ
CABERNET SAUVIGNON, MERLOT,
CABERNET FRANC, PETIT VERDOT | 2010 |
PAUILLAC, MÉDOC, BORDEAUX, FR
LEGENDARY, OPULENT, ICONIC - BLACKCURRANT,
CEDAR. A WINE FOR GRAND OCCASIONS.

bottles 75CL

赤ワイン
| RED

SPAIN

40.32
PSI BY PINGUS — BODEGAS ALNARDO 88
TEMPANILLO, GRANACH | 2021 |
RIBERA DEL DUERO, SP
FRESH, JUICY, SOFT - RED CHERRY, HERBS.
GREAT FOR LIGHTER PAIRINGS.

40.33
FLOR DE PINGUS — DOMINIO DE PINGUS 180
TEMPRANILLO | 2021 | RIBERA DEL DUERO, SP
BOLD, VIBRANT, FLORAL - IDEAL FOR
MODERN RED LOVERS.

40.34
REMELLURI RESERVA DOCA BIO — 88
GRANJA NUESTRA SEÑORA DE REMELLURI
TEMPRANILLO, GARNACHA NEGRA, GRACIANO |
2017 | RIOJA, SP
ELEGANT, EARTHY, FRESH - RED PLUM,
DRIED HERBS. GREAT WITH GRILLED OR
MISO-GLAZED DISHES.

bottles 75CL

赤ワイン

RED

ITALY

40.22

ENE0 MONTEPELOSO — MONTEPELOSO 88
SANGIOVESE, MONTEPULCIANO, ALICANTE,
MARSELAN | 2022 | TUSCANY, IT
BOLD, EXOTIC, RICH - DARK FRUIT,
FLORAL, MEDITERRANEAN HERBS.

40.23

BRUNELLO DI MONTALCINO — LA GERLA 130
BRUNELLO | 2020 | TUSCANY, IT
REFINED, TANNIC, ELEGANT - DRIED CHERRY,
TOBACCO, LEATHER, VIBRANT ACIDITY.
DEPTH AND STRUCTURE.

40.24

IL PINO DI BISERNO — TENUTA DI BISERNO 125
MERLOT, CABERNET SAUVIGNON, CABERNET FRANC,
PETIT VERDOT | 2022 | BOLGHERI, TUSCANY, IT
SMOOTH, BOLD, FRESH - DARK FRUIT, BALSAMIC
NOTES. IDEAL FOR UMAMI-RICH JAPANESE DISHES.

40.25

TIGNANELLO — MARCHESI ANTINORI 225
SANGIOVESE, CABERNET SAUVIGNON, CABERNET
FRANC | 2021 | BOLGHERI, TUSCANY, IT
ELEGANT, POWERFUL, COMPLEX - DARK CHERRY,
TOBACCO, BALSAMIC HERBS, SILKY TANNINS.
PERFECT WITH GRILLED MEATS.

40.26

FLACCIANELLO DELLA PIEVE — FONTODI 240
SANGIOVESE | 2021 | CHIANTI, TUSCANY, IT
DEEP, ELEGANT, REFINED - BLACK CHERRY,
VIOLET, LEATHER, POLISHED TANNINS.
IDEAL FOR BOLD KAPPO PAIRINGS.

40.27

ORNELLAIA — TENUTA ORNELLAIA 365
CABERNET SAUVIGNON, MERLOT, CABERNET FRANC,
PETIT VERDOT | 2022 | BOLGHERI, TUSCANY, IT
POWERFUL, ELEGANT, STRUCTURED - CASSIS,
SPICE, GRAPHITE. A FLAGSHIP WINE
WITH INTERNATIONAL FINESSE.

40.28

BAROLO CAMILLA — BRUNA GRIMALDI 92
NEBBILO | 2021 | PIEMONTE, IT
ELEGANT, STRUCTURED, NOBLE - ROSE PETALS,
TAR, RED CHERRY. CLASSIC NEBBIOLO, IDEAL
FOR TRUFFLE OR UMAMI-RICH DISHES.

40.29

BARBARESCO SERRABOELLA DOP — 112
PAITIN DI PASQUERO-ELIA
NEBBILO | 2020 | PIEMONTE, IT
ELEGANT, VIBRANT, STRUCTURED - IDEAL FOR
GRILLED MEATS OR UMAMI-RICH DISHES.

40.30

AMARONE VALPOLICELLA CLASSICO PEGRANDI — 105
ALBERTO VAONA
CORVINA, CORVINONE, MOLINARA,
RONDINELLA | 2019 | VENETO, IT
RICH, BOLD, VELVETY - DRIED FRUIT, CHOCOLATE.
GREAT WITH FATTY OR UMAMI-RICH DISHES.

40.31

ANGHELI SICILIA - DONNAFUGATA 75
CABERNET SAUVIGNON, MERLOT | 2021 |
SICILIA, IT
FRUITY, SMOOTH, ROUND - PLUM, SOFT SPICE.

spirits

ドライジン

DRY GIN

100.10
ROKU GIN 4CL 14
SUNTORY DRY GIN | 43% | JP

100.11
THE HAKUTO MATSUI GIN 4CL 16
HANDCRAFTED PREMIUM GIN | 47% | JP

100.12
ETSU DOUBLE YUZU LIMITED EDITION 4CL 14
HANDCRAFTED GIN | 43% | JP

ラム

RUM

200.10
TEEDA OKINAWA CRAFT RUM 5 YEARS 4CL 18
RUM | 40% | JP

梅酒

PLUM LIQUEUR

400.10
UMESHU OHAKO BENIOTOME 4CL 14
PLUM LIQUEUR | 18% | JP

ウォッカ

VODKA

300.10
EIKO JAPANESE 4CL 14
VODKA | 40% | JP

ウイスキー

WHISKEY

80.01
YAMAZAKI 12 YEARS — SUNTORY 2CL 35
SINGLE MALT | 43% | JP 4CL 60

80.02
YAMAZAKI DISTILLERS RESERVE — SUNTORY 2CL 19
SINGLE MALT | 43% | JP 4CL 34

80.03
HIBIKI HARMONY — SUNTORY 2CL 15
BLENDED | 43% | JP 4CL 27

80.04
YOICHI — NIKKA 2CL 16
SINGLE MALT | 45% | JP 4CL 26

80.05
FROM THE BARREL — NIKKA 2CL 10
BLENDED | 51.4% | JP 4CL 17

80.06
TAKETSURU — NIKKA 2CL 12
PURE MALT | 43% | JP 4CL 21

80.07
KURAYOSHI 12YEARS — MATSUI 2CL 31
PURE MALT | 43% | JP 4CL 54

beer & soft drinks

ビール

BEER

KIRIN BIER 33CL 8.5
KIRIN BIER, NON ALCOHOL 33CL 8

水

WATER

PIZ SARDONA SPARKLING 75CL 10
PIZ SARDONA STILL 75CL 10

レモネード

LIMONADE

RIVELLA ROT 33CL 6
ELMER CITRO 33CL 6
COCA COLA 33CL 6
COCA COLA ZERO SUGAR 33CL 6
APFELSCHORLE 33CL 7
TRAUBENSCHORLE BIO WHITE, ADAM+UVA 33CL 13
SWISS ROOTS TONIC WATER 20CL 7
SWISS CLASSIC GINGER ALE 20CL 7
BITTER LEMON 20CL 7
SWISS MOUNTAIN SPRING GINGER BEER 20CL 7

アイスティー

ICETEА

PHIL'S BIO FRÜCHTE EISTEE 33CL 7

hot beverages

お茶のメニュー

JAPANESE TEА SELECTION

煎茶

SENCHA (GREEN TEА)

SENCHA (YAME) — 煎茶 (八女) 6
YAME, FUKUOKA

DEEP UMAMI AND A SMOOTH, REFINED SWEETNESS.
福岡県八女産。深い旨みとなめらかな
で洗練された甘みが特徴です。

FUKAMUSHI SENCHA — 深蒸し煎茶 6
SHIZUOKA

MELLOW, RICH FLAVOR WITH REDUCED ASTRINGENCY
DUE TO LONGER STEAMING.
通常より長く蒸すことで、渋みを抑えたまろやか
で濃厚な味わいです。

GURICHA (TAMARYOKUCHA) — ぐり茶 (宮崎) 6
MIYAZAKI

COMMA-SHAPED LEAVES; LOW ASTRINGENCY
AND A MELLOW FLAVOR.
玉緑茶とも呼ばれ、渋みが少なくまろやかな味わ
いの勾玉状の茶葉。

SUMMER EXCLUSIVE

NATSUCHA — 夏茶 (宮崎) 6
MIYAZAKI

CLEAN, REFRESHING TASTE; PERFECT FOR SUMMER
OR COLD BREWING.
夏季限定。水出しにも適した、クリーン
で爽やかな味わいです。

玉露

GYOKURO (PREMIUM)

GYOKURO (UJI) — 玉露 (宇治) 7
UJI, KYOTO

SHADED TEА WITH A DISTINCT "COVERED AROMA"
AND RICH, DEEP UMAMI.
覆い香と非常に深い旨みを持つ最高級茶。
低温でじっくり淹れます。

NOTE: THE ORIGIN OF THE TEА LEAVES MAY VARY
DEPENDING ON THE SEASON AND AVAILABILITY.
※お茶の産地は、季節や仕入れ状況により変更になる場合
がございます。

hot beverages

お茶のメニュー

JAPANESE TEA SELECTION

その他のお茶

OTHER SPECIALTY TEA

GENMAICHA — 玄米茶 6

A BLEND WITH ROASTED BROWN RICE;
DISTINCTIVE NUTTY AROMA.
煎茶と炒った玄米のブレンド。香ばしく、
ほっとする味わいです。

SHIRORECHA — 白折茶 (宮崎) 6

MIYAZAKI
MADE FROM HIGH-GRADE STEMS;
UNIQUE REFRESHING AROMA AND SWEETNESS.
高級な茎を使用した茎茶。独特の爽やかな
香りと甘みがあります。

HOJICHA — ほうじ茶 6

ROASTED OVER HIGH HEAT; FRAGRANT,
TOASTY, AND LOW IN CAFFEINE.
強火で焙煎した香ばしい香り。低カフェ
インで食事に合います。

WA-KOCHA — 和紅茶 (宮崎) 7

MIYAZAKI
JAPANESE BLACK TEA WITH A GENTLE,
SWEET FLAVOR AND LOW ASTRINGENCY.
日本の茶葉で作られた紅茶。渋みが少なく、
優しく甘い風味です。

ノンカフェイン

CAFFEINE-FREE SPECIALTY

KUROMAME-CHA — 黒豆茶 9

ROASTED BLACK SOY BEANS; SAVORY,
NUTTY AROMA AND NATURAL SWEETNESS.
焙煎した黒豆の香ばしい香りと自然な甘み。
健康志向の方にも。

SOBACHA — 蕎麦茶 (長野) 7

NAGANO
BUCKWHEAT; RICH FRAGRANCE AND
HIGH NUTRITIONAL VALUE.
長野県産のそば。香ばしい風味と高
い栄養価が特徴です。

コーヒー

COFFEE

COFFEE 5

ESPRESSO 5

DOUBLE ESPRESSO 7

DECAF COFFEE 5

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DEPENDING ON THE SEASON AND AVAILABILITY.
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がございます。