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**SIGNATURE**  
COCKTAILS

## INTRODUCTION

Infused with a Japanese aesthetic, our signature cocktails are designed to complement teppanyaki and sushi dishes and to shine on their own. Whether you prefer your beverage with gin, vodka, rum or whiskey – our collection of six signature cocktails features premium Japanese-made spirits for an elevated mixology experience.





## Osaka Exchange

Swap stories, celebrate or close deals over Osaka Exchange – our signature mixology experience designed to be shared. Inspired by the cosmopolitan city of Osaka, this bold concoction brings together premium Japanese vodka, fresh fruits and sparkling wine for a refreshing, subtly sweet finish.

**Flavour:**

*Fruity | Bubble | Refreshing*

**Ingredients:** *Haku Vodka | Peach Puree | Orange Juice  
Lemon Juice | Grenadine Syrup | Chandon Brut*

**THB 1,250**

All prices are subject to government tax and 10% service charge.





## The Sixth Sense

In Japanese, Roku translates as the number six. Enjoy your crisp cocktail made with Japanese Roku gin infused with six unique botanicals.

### Flavour:

*Citrus | Botanical | Spirit Forward*

### Ingredients:

*Roku Gin | Bianco Vermouth | Cointreau  
Citric Solution*

**THB 350**

All prices are subject to government tax and 10% service charge.



## Shiso Sensation

For something mellow but with a bit of a kick, try our signature Japanese whiskey-based cocktail flavoured with a refreshing shiso and strawberry cordial.

### Flavour:

*Highball | Refreshing*

### Ingredients:

*Kakubin Japanese Whisky*

*Shiso & Strawberry Cordial | Sonic (Soda & Tonic)*

**THB 350**



All prices are subject to government tax and 10% service charge.



# White Samurai

Served in a square Masu sake cup, this smooth yet heady cocktail means business.

## Flavour:

*Rich | Creamy | Caffeine*

## Ingredients:

*Haku Vodka | Matcha Powder | Kahlua  
Half & Half | Orgeat Syrup*

**THB 350**



All prices are subject to government tax and 10% service charge.





## Sakura Bloom

Served with a pineapple “flower”, Sakura Bloom is packed with aromatic notes of citrus, mint and bitters.

### Flavour:

*Tropical | Fruity | Spiced*

### Ingredients:

*Appleton Rare Blend Rum | Lime Juice | Mint Syrup  
Fresh Pineapple | Aromatic Bitters | Ginger Ale*

**THB 350**

## Yuzu Bath

Inspired by the centuries-old Japanese practice of having a yuzu bath on the winter solstice to prevent cold, this tequila-based cocktail warms with hints of candy and caramel.

### Flavour:

*Citrus | Balance | Fruity*

### Ingredients:

*Lunazul Tequila | Lime Juice | Apple Juice  
Elderflower Syrup | Cherry Blossom Syrup  
Yuzu Espuma*

**THB 350**



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