

tower  
**IZAKAYA**  
at D/6

**COCKTAILS**

**KIKU (E) 22**

sake, chambord, pernod,  
raspberry, lychee

**MOMOTARO 20**

nanoko peach sake,  
sparkling wine

**AN AFTERNOON IN NARA 19**

bombay sapphire, sake, lillet blanc,  
yuzu, thyme, lime

**UMEKO 18**

choya umeshu plum wine,  
lemon, soda

**TOWER LEMON SOUR 19**

lemon infused shochu, shiso, soda

**MOCKTAILS**

**CUBAN COLLINS (N) 14**

pineapple, marzipan, lime,  
non-alcoholic bubbles

**ACAPULCO ZING (E) 16**

grapefruit, guava, lemon,  
non-alcoholic gin

**BEER**

**BOTTLE | 330ML \$9**

**ASAHI**

**HEINEKEN**

**SOL**

**FOUR WINDS**

**DRAFT | 14oz \$9**

**BLUE MOON BELGIAN WHITE**

**GRANVILLE ISLAND PALE ALE**

**ASAHI**

**ASAHI PITCHER | 64oz**

**SERVES FOUR | \$32**

**JAPANESE WHISKEY**

1oz / 2oz

**SUNTORY 'TOKI' 12/24**

**SUNTORY 'HIBIKI' JAPANESE HARMONY 18/31**

**NIKKA, FROM THE BARREL 18/31**

**WHISKEY FLIGHT | 1oz EACH \$46**

(E) = EGG | (N) = CONTAINS NUTS

# SAKE

(3oz/BTL)

## GINJO

### ADATARA 13/98

FUKUSHIMA (720ML)  
complex lively aromas with a silky light  
body, smooth finish and refreshing  
aftertaste

## JUNMAI GINJO

### MOMOKAWA G JOY' GENSHU 13/98

(720ML)  
big and bold, melon cherry and peppery  
finish

### NAMINOOTO 114

SHIGA (720ML)  
clean & light with excellent balance &  
sharp finish

### DAIMON SHUZO, SHIZUKA 129

OSAKA (720ML)  
soft but complex, cocoa, cotton &  
caramel notes

## JUNMAI

### FUKUMITSUYA FUKUMASAMUNE 12/74

ISHIKAWA (720 ML)  
well structured with balanced acidity &  
elegant sweetness

## JUNMAI DAIGINJO

### DASSAI 45 19/130

YAMAGUCHI (720ML)  
graceful, mild sweetness, green apple,  
medium dry

### DASSAI 39 189

YAMAGUCHI (720ML)  
fruity with koji rice, apple, honeydew, and  
strawberry aromas

### DASSAI 23 257

YAMAGUCHI (720ML)  
grapes, flowers, brown sugar, plums and  
mineral water

## SAKE FLIGHT

\$31 | 2oz EA

### FUKUMITSUYA FUKUMASAMUNE

junmai | balanced acidity and elegant sweetness

### ADATARA

ginjo | complex lively aromas with a silky light body

### DASSAI 45

junmai daiginjo | graceful, mild sweetness, green apple

### YOSHI NO GAWA

Brewmaster's Choice Premium Honjozo

served hot or cold

5oz \$16 | 9oz \$28



## TAMA NO HIKARI

### SUPER PREMIUM JUNMAI DAIGINJO

### BLACK LABEL | 620

KYOTO (720ML)

highest classification and most  
premium sake, produced with  
unsurpassed skill and passion,  
less than 35% rice polish



## SPECIALTY JAPANESE FRUIT

### OBAACHAN'S' YUZU 52 (300ml)

all-natural japanese yuzu bursting with sweet, tart acidity, citrus aromas and a kiss of peel bitterness

### MOMO NO OSAKÉ 52 (300ml)

aromas of fresh cut peaches, rose and white grapefruit. viscous mouth-feel of ripened peach juice