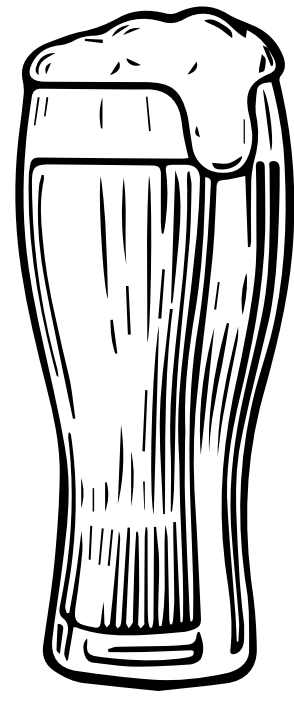




包酒吧

drink.

B



Tiger Beer Pale Ale^{33cl}
6

Brooklyn EIPA^{35cl}
6

E

Porette 4 Luppoli^{33cl}
4

Porette 6 Luppoli Bock Rossa^{33cl}
5

E

Blanche de Namur^{33cl}
5

Erdinger Weissbier^{50cl}
6

R

Asahi^{33cl}
6

S

BIANCHI

Chardonnay - Ettore Germano
27

Muller Thurgau - Boem
20

Pecorino - Cataldi Madonna
24

Ribolla Gialla - Sirch
28

ROSSI

Chianti - Petrognano
26

Montepulciano - Cataldi Madonna
25

Cesanese - Villa Simone
21

Schiava - Abbazia Novacella
22

W

I

N

E

S



OUR COCKTAILS

10

KIKO

Sake, Vodka,
Lychees Juice, Lime

SHIN

Gin infuso al gelsomino,
Amarena, Organics Purple Berry,
lime, bergamotto, albume

MASAKI SPRITZ

Yuzu, Prosecco, Ginger Beer

TIKI

Rum, Yuzu, Orzata
Succo di Mango, Limone

TOKUBETSU

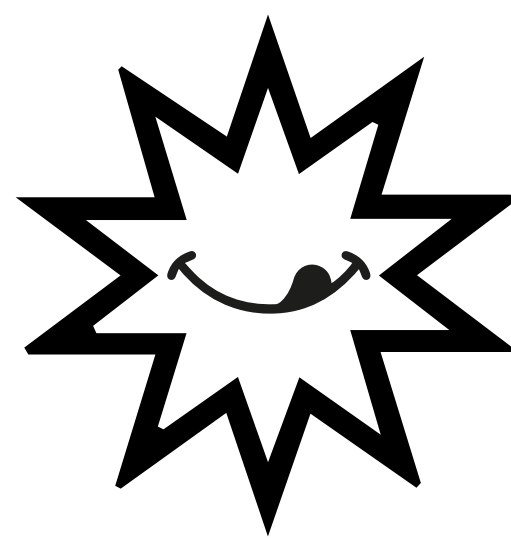
Sake Kuromatsu, Liquore Ai
Fiori Di Sambuco E Ibiscus,
Sciroppo Agave, Mela Verde,
Organics Purple Berry

CLASSIC COCKTAILS

8

Acqua
2.5

Soft Drinks
3



D

R

I

N

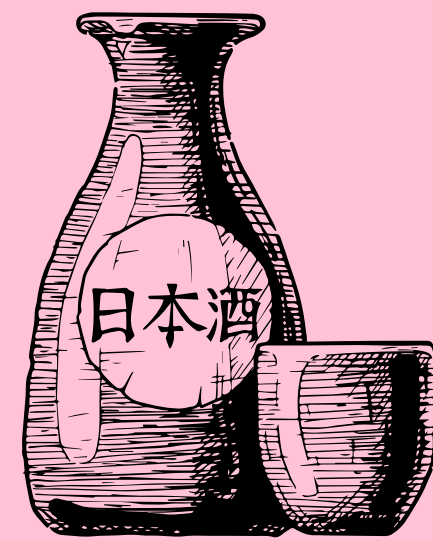
K

S

Azumarikishi NamaCan^{18cl}

fresco, fruttato, umami

12



Michisakari Tokujo Tokkuri^{18cl}

fruttato, secco, umami

13

Masumi Karakuchi Gold^{18cl}

leggero, delicato, fresco

15

Hope^{37,5cl}

fresco, aromatico, luppolo

17

Movet^{37,5cl}

frizzante, aromatico

18

Konishi Gold Daiginjo^{72cl}

elegante, equilibrato, fruttato

28 // 7^{cal}

Dewanoyuki Kimoto Junmai^{72cl}

floreale, fresco, umami

30 // 7^{cal}

Kodakara Yuzu^{72cl}

floreale, fresco, umami

40 // 7^{cal}



@babybaoroma