



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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