

## SHOCHU MENU

### How would you like to drink your Shochu?

straight / on the rocks ? extended w/ still, sparkling or hot water ?  
+ 1 € Extended w/ cold Green- or Oolong tea or lemon juice & soda

## SWEET POTATO

Satsuma Shiranami Genshu	4 cl 4.5
Kagoshima / 37% vol.	
undiluted Shochu, thick & strong flavor	
<i>Unverdünnter Shochu, stark im Geschmack</i>	
w/ straight, on the rocks, hot water	
Samurai No Mon	4 cl 5.5
Kagoshima / 25% vol.	
w/ black Koji, deep & complex, spicy umami notes	
<i>Mit schwarzem Koji, komplexe, würzige Umami-Noten</i>	
w/ straight, on the rocks, hot water	
Ookubo	4 cl 5.5
Kagoshima / 25% vol.	
fruity & elegant w/ a unique aroma of light sweetness	
<i>Fruchtig elegant, mit einzigartigem Aroma leichter Süße</i>	
w/ straight, on the rocks, still / sparkling water	
Kampou	4 cl 7
Kagoshima / 37% vol.	
intense flavor, elegant, spicy sweet potato note	
<i>Intensives Aroma, elegante &amp; würzige Süßkartoffelnote</i>	
w/ straight, on the rocks, still water	

## OTHERS

Kiyosato	4 cl 5.5
Potato Shochu / 25% vol.	
gentle taste, potato notes, sweetness & fruitiness	
<i>Sanfter Geschmack, Kartoffelnoten, Süße &amp; Fruchtigkeit</i>	
w/ straight, on the rocks	
Kiyosato Cask	4 cl 5.5
Potato Shochu / 25% vol.	
matured in wooden barrels, vanilla notes, fruity & floral	
<i>Gereift in Holzfässern, Vanillenoten, fruchtig &amp; blumig</i>	
w/ straight, on the rocks	
Kaseda 30	4 cl 7
Corn Shochu / 34% vol.	
matured for more than 30 years in cedar wooden casks	
<i>Reifte mehr als 30 Jahre in Zedernholzfässern</i>	
w/ straight, on the rocks	

## BARLEY

iichiko Special "Oita"	4 cl 5
30% vol.	
elegant & fruity, spicy, aged 5-7 years in oak casks	
<i>Fruchtig, würzig, 5-7 Jahre in Eichenfässern gereift</i>	
w/ straight, on the rocks, sparkling water	
iichiko Frasco "Oita"	4 cl 5.5
30% vol.	
clear aroma, fruit notes, pleasant texture & soft finish	
<i>Klares Aroma mit Fruchtnoten &amp; weichem Abgang</i>	
w/ straight, on the rocks, still water	
Aya Selection	4 cl 5.5
Miyazaki / 38% vol.	
matured in oak barrels, pure character, vanilla notes	
<i>Gereift in Eichenfässern, purer Charakter, Vanillenoten</i>	
w/ straight, on the rocks, sparkling water	
Kakuzou	4 cl 7
Nagasaki / 41% vol.	
roast aromas, matured for 8 years in hollow tanks	
<i>Röstaromen, 8 Jahre in hohlen Tanks gereift</i>	
w/ straight, on the rocks, sparkling water	
Mayan No Tsubuyaki	4 cl 7
Soba Shochu / Miyazaki / 38% vol.	
from buckwheat, matured for 3 years in ebony barrels	
<i>Aus Buchweizen, 3 Jahre in Ebenholzfässern gereift</i>	
w/ straight, on the rocks, sparkling water	
Yamanoka	4 cl 4.5
Shiso Shochu / Fukuoka / 20% vol.	
Extraordinary, made of red shiso & sake rice, fruity	
<i>Außergewöhnlich, aus rotem Shiso &amp; Sake-Reis, fruchtig</i>	
w/ straight, on the rocks, sparkling water	
Beniotome Red Maiden	4 cl 4.5
Sesame Shochu / Fukuoka / 25% vol.	
roasted black sesame & barley, spicy umami notes	
<i>Geröst. schwarzer Sesam &amp; Gerste, würzige Umami-Noten</i>	
w/ straight, on the rocks, sparkling water	

SAKE & DIVERSE

# J A B E

dine and bar  
w/ new japanese essence

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Go Sake	0.18 l / 8
Junmai / Kochi	
clear & aromatic	
classic Junmai taste	
<i>Klar &amp; aromatisch</i>	
<i>klassischer Junmai-Geschmack</i>	
Hatsumago “Kimoto Tradition”	0.18 l / 9.7
Honjozo / Yamagata	
medium dry & creamy mouthfeel	
mellow Umami	
<i>Mitteltrocken &amp; cremiges Mundgefühl</i>	
<i>Umami</i>	
Bijofu “Junmai”	0.18 l / 11.8
Junmai / Kochi	
dry & crisp, hints of ripe fruits	
light umami	
<i>Trocken &amp; knackig, reife Früchte</i>	
<i>Umami</i>	
Shichiken “Velvet”	0.18 l / 13.8
Junmai Ginjo / Yamanashi	
fruity notes of green apple & herbs	
medium dry	
<i>Fruchtig, grüner Apfel &amp; Kräuter</i>	
<i>Mitteltrocken</i>	
Ikekame “Turtle Red”	0.18 l / 15.5
Junmai Daiginjo / Fukuoka	
aromatic notes of strawberry, juicy	
medium dry	
<i>Aromatische Erdbeer-Note</i>	
<i>Mitteltrocken</i>	

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Seven Seas	Rum	7.5
4 cl		
Okuhida	Vodka	6.5
4 cl		
Sakurao	Dry Gin	6.5
4 cl		
Yomeishu Kanomori	Craft Gin	7.5
4 cl		
Kaku	Whisky	6.5
4 cl		

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Ume-shu	4.5
Nanbu no Umeshu	
plum wine / 4 cl	
Momo-shu	4.5
Momoyama no Momoshu	
peach wine / 4 cl	
Mikan-shu	4.5
Arita no Mikanshu	
tangerine wine / 4 cl	
Yuzu-shu	21.6 Bottle
Yuzu wine / 0.3 l	