



Kū Jū



DRINKS

SCHEDULE - 18:00 A 20:00

SOFT DRINKS

Sn. Pellegrino	750 ml	\$220
Bui Still	946 ml	\$200
Bui Sparkling	946 ml	\$200
Assoterted Teas		\$120

BEERS

Kyoto White Yuzu	330 ml	\$650
Sapporo	473 ml	\$350
Echigo Koshihikari	330 ml	\$400
Asahi Super Dry	330 ml	\$280
Asahi	330 ml	\$280
Kirin Ichiban	355 ml	\$280

LIQUORS

Akashi White Whisky	\$350
Hibiki Whisky	\$450
Nobushi Whisky	\$400
Toki Suntory Whisky	\$350
Ojo De Tigre Mezcal	\$500
Casa Dragones Reposado Barrica Mizunara Tequila	\$600
Roku Gin	\$400
Akashi Red Whisky	\$450

SAKES

KIKU-MASAMUNE

2.5 oz / 8 oz / 12 oz
\$220 \$700 \$1200

Kimoto junmai, Berry aroma,
dry and fresh mouthfeel.

SAKE HATTORI HANZO Junmai

375ml \$1500

Walnuts, vanilla and cream. Taste:
Slightly dry with mineral and lactic
notes.

MURAI FAMILY

720ml \$4500

Nigori genshu, smooth and creamy with
confectionery aromas, a sweet and
milky entry with rich rice flavors, hints
of cream, coconut and vanilla, dry,
earthy, floral.

NAMI Junmai

720ml \$2500

Junmai, aromas of green apple lychee
guava and pear, slightly sweet and
fresh flavor, robust body and long
aftertaste.

NAMI Junmai Daiginjo

720ml \$5500

Junmai daiginjo, Floral notes, aromas of
almond honey, and a spicy touch,
semi-dry.

YOSHINOAWA

720ml \$3000

Echigo junmai Premium water notes
express the rich agricultural region of
Niigata, citrus and spice overtones. A
balance of savory and sweet marks this
truly expressive yet subtle sake, dry.

YOSHINOAWA

720ml \$3000

Gensen karakuchi, It is quite fruity on
the nose. The palate has an tight
structure with hints of citrus, and a
savoury aspect, finishing long and dry.

MICHINOKU ONIKOROSHI Honjozo

720ml \$2700

Dry and brisk flavor. It's well-rounded
flavor will compliment a wide variety of
dishes.

KIKUSUI Junmai ginjo

750ml \$4000

Junmai ginjo, light and fruity flavor,
gentle fruity aroma with hints of
tangerine, dry.

NAMI Junmai Ginjo

720ml \$3800

Junmai ginjo, Notes of plum, peach
pineapple and subtle notes of yeast and
rice with fruity notes, lactic and fresh
marked acidity and medium a¢ertaste,
semi-dry.

MOMOKAWA G

750ml \$4000

Junmai ginjo genshu, fruit aromas
supported on the palate with a velvety
dense body featuring melon cherry and
pepper finish

*El consumo de platillos elaborados con huevo, carne o pescado crudo o semi crudo es bajo su propia responsabilidad. Precios en Pesos Mexicanos. IVA incluido. Aceptamos: Mastercard, Visa y American Express. Todos los servicios de alimentos y bebidas están sujetos a un cargo del 15%. / *The intake of dishes made with raw or semi-raw egg, meat or fish is at your own risk. Prices in Mexican pesos. VAT included. We accept: Mastercard, Visa and American Express. All food and beverage services are subject to a 15% charge.