



Kūjū



DRINKS

SCHEDULE - 18:00 A 20:00

## 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, with a robust  
body and long finish.

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 720ml \$2700  
Honjozo  
Dry and brisk, with a well-rounded profile that complements 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 açertaste, 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

SHO CHIKU BAI 375ml \$1600  
Nigori sake with a silky, mild profile. Notes of banana, vanilla, melon, strawberry, and sweet rice cream; fruity aromas, sweet and robust.

SHIRAKABEGURA 300ml \$1500  
Tokubetsu Junmai. Aromas of pear and nutmeg, with a spicy profile of sour pear compote and green apple peel; semi-dry.

---

## 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	\$600
Barrica Mizunara Tequila	
Roku Gin	\$400
Akashi Red Whisky	\$450

---

## CLASSIC COCKTAILS

Margarita	\$450
Mezcalita	\$450
Negroni	\$380
Martini	\$350

---

## SOFT DRINKS

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

---

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%. / \*Prices in Mexican pesos. VAT included. We accept: Mastercard, Visa and American Express. All food and beverage services are subject to a 15% charge.