

DRINK MENU (Tax not included)

Original SHOCHU

★OOKINI SHOCHU

On the Rocks ¥700
300 mL ¥1,400

OOKINI “CHUHAI”* ¥700

*CHUHAI is SHOCHU mixed with soda water.

UMESHU (Plum wine)

(Made from plums steeped in White Liquor)

¥600

Various CHUHAI

¥600

Lemon / Lime / CALPICO /
Blackcurrant / SHISO /
Pickled Ume (plum) /Raspberry

BEER (bottle)

¥670

BEER on draft

ASAHI Super DRY
Glass (M) ¥640
Glass (S) ¥540
ASAHI Super DRY BLACK
Glass (M) ¥640
Glass (S) ¥540

Non-alcoholic BEER

ASAHI Dry ZERO
Alcohol: 0%, Calories: 0%
¥500
Shandygaff ¥700
(Ginger Ale & ASAHI Dry ZERO)

OOKINI ORIGINAL

Japanese SAKE

★TARU-ZAKE (Barreled SAKE)

(200 mL) ¥600 for one shot



Barrel: made by Kiyotsugu Nakagawa
from Kyoto, a living national treasure.

WHISKY

ROYAL 12-year old ¥600
Highball
ROYAL 12-year old ¥600

Other Drinks

¥500

Oolong tea, CALPICO,
Ginger Ale
Orange Juice (100%)

House-made SHISO Juice

SHISO is a Japanese herb ¥600

Champagne

Pinot Chardonnay (Italy)
375 mL ¥2,000

Glass of Wine

White wine, French ¥600
Mas De Janiny (Languedoc)
Chef's recommendation!
Goes well with fishes!