

# SIGNATURE COCKTAILS

- Golden Crane** 13  
Golden Crane whisky blend, Clement Agricole orange shrub, home-made cassia bark syrup, apricot jam, lemon, pear
- Kohi Kakuteru** 13.5  
Cacao nib infused Maxime Trijol V.S. Cognac, home-made coffee and fig liqueur, chocolate bitters, whipped coffee, smoke
- Tokyo Sour** 12.5  
Toki Japanese blended whisky, jasmine and yuzu liqueur, home-made ginger syrup, lemon, egg white, pinot noir
- Forbidden City** 12  
Fruit tea infused vodka, home-made orange liqueur, pomegranate molasses, lime, pineapple, flamed lemon, gold
- Bai Tai** 13  
Ming River Baijiu, Joven Mezcal, home-made orange liqueur, orgeat, home-made grapefruit sherbet, citrus blend
- Praying Mantis** 13  
Home-made chocolate wormwood liqueur, home-made peppermint wormwood liqueur, cream, smoked chocolate
- Emperors Choice** 12  
Ming River Baijiu, home-made lemon oleo saccharum, lychee juice, yuzu sherbet topped with Lucky Buddha Lager OR Aspell Cider
- Fugo Fizz** 14  
Akashi Tai Umeshu sake, Roku gin, home-made lemon oleo saccharum, Champagne, gold
- Meloncholy** 13  
Chilli fat-washed Cazcabel Blanco tequila, melon liqueur, Riesling, pineapple, lime, agave syrup
- Geisha's Kiss** 14  
Gin, home-made blue curacao, Akashi Tai Yuzushu sake, lemon, egg white, home-made Champagne & apricot reduction, raspberry kiss
- Chanoyu Old Fashioned** 15  
Dictador 12yo rum, maraschino liqueur, chocolate bitters, home-made lime, orange and green tea syrup, fire
- Raisu Negroni** 13.5  
Sushu rice-washed gin, Akashi Tai Honjozo Tokubetsu sake, sesame bitter bianco, seaweed