

+81

AIZOME BAR

お飲み物 Beverage Menu

FRESH

35

Modern expression of classics with Japanese tea, fresh seasonal fruit and Kuramoto Ice. Made with Japanese techniques.

Featured Cocktail

Tōdai

*Suntory Toki | Marai Wachocho
| Mountain Bush Honey |
Clarified Orchard blend |
Japanese Yuzu | ginger mist*

35

Panama Sparkling Shochu

*daiyame imo shochu | sparkling | panama
passionfruit | lime | mountain honey |
yamabuki nadeshiko fermented tea*

Grape Pisco Sour

*NM Pisco | NM Grappa | Kagoshima white
tea | White peppercorn | lime | Grape |
agave*

White Guava Martini

*+81 Koala gin | White Blend | asamiya
sencha tea | Charred seaweed | White guava*

Mary Gyokuro

*Nikka from the barrel | organic gyokuro
saemidori tea | spiced tare | strawberry |
tomato*

Nashi Colada

*arette suave tequila blanco | organic
gemaicha tea | soy agave | nashi pear*

Calvados Old Fashioned

*christian drouin calvados | drouet pineau
des charentes | kahori black tea | roasted
white sesame | apple & pear*

NEO

35

High Concept cocktails crafted over 5 days.

Exclusive to +81.

Experienced in a wine format.

Neo-Cocktail Experience

105

pp

6 x 60ml of Neo cocktails pp

Panama Sparkling Shochu

*daiyame imo shochu | sparkling | panama
Passionfruit | mountain honey| yamabuki
nadeshiko fermented tea*

Grape Moscato

*NM pisco | moscato d'asti | NM grappa |
Kagoshima white tea | verjuice | grape |
white peppercorn*

White Guava Blanc

*+81 Koala Gin | White Blend | asamiya
sencha tea | charred seaweed | white guava*

Tomato Rouge

*nikka from the barrel | blended reds| toro
ginsen tea | organic mirin | dill | strawberry
| tomato*

Nashi Gewürztraminer

*arette suave tequila blanco | mansfield
gewurztraminer | organic genmaicha tea|
agave | Nashi pear*

Persimmons Botrytis

*Hennessy VS | botrytis semillon & madeira|
kahori black tea| black sesame |
persimmons*

WINE

Sparkling/Champagne

Glass
125mL

2015 Tyrrell's <i>Late Disgorged</i> Blanc de Blancs	Hunter Valley, NSW	25
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White

Glass
150mL

2022 Aruga Blanca Clareza - Koshu	Yamanashi, JP	34
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2023 Domaine 47°N3°E - Chardonnay	Chablis, FR	37
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Red

2024 Francois Confuron-Gindre	Bourgogne, FRA	37
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2022 Bruno Giacosa Barbera D'alba DOC	Piedmont, IT	37
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SAKE

Glass
90mL

Abe Vega Junmai	<i>Niigata</i>	25
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Fukucho Seafood Junmai Genshu	<i>Hiroshima</i>	28
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Mutsu-Hassan Pink label Ginjo	<i>Okayama</i>	25
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Kenbishi Mizuho Junmai	<i>Hyōgo</i>	35
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+81 Selection

Wine		BTL
2022 Sato Schisteaux – Chenin Blanc	<i>Central Otago, NZ</i>	190
2021 Domaine Pinson ‘Mont de Milieu’ Chablis 1er Cru	<i>Chablis, France</i>	310
2010 Chateau Citran Cru Bourgeois - Bordeaux	<i>Haut-Medoc, France</i>	270

Sake		BTL
Senjo ‘ <i>Salamander</i> ’ – Kijimadaira Kinmon-Nishiki - Junmai Ginjō	<i>Nagano</i>	160
2023 Kuheiji ‘ <i>Eau du Désir</i> ’ - Yamada-Nishiki - Junmai Daiginjō	<i>Aichi</i>	220
Nishikigoi ‘ <i>KOI</i> ’ – Gohakumangoku - Junmai Daiginjō	<i>Niigata</i>	450

Whiskey		BTL
All purchases include exclusive access to our private whiskey lounge		

Hibiki Harmony	450
<i>Sandalwood and mature oak lead on the nose, followed by honey, white chocolate and orchard fruit on the palate. The finish is long, soft and gently honeyed.</i>	

Hakushu 12yr	800
<i>Green apple, pear and gentle smoke on the nose. Backed up with ripe apple and honeydew melon in the palate with a hint of soft peat smoke. Finishing up fresh, crisp and clean.</i>	

Yamazaki 18yr	3000
<i>Luxury comes straight to mind. Notes of fig, raisin and black cherry with a full-bodied velvety palate of dark chocolate, roasted coffee and toffee. Finish is long, warming and complex.</i>	

JAPANESE SERVES

Served with a Wilkinson Premium mixers
and Kuramoto ice.

Yoichi Single Malt + Wilkinson Soda	38
Nikka From the Barrel + Wilkinson Dry Ginger Ale	33
Ki No Bi Tokyo Dry Gin + Wilkinson Tonic	28

JAPANESE BEER

Premium Suntory Malt Lager (5%) Osaka	19
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NON ALC SELECTION

TINA 'Raspberry, Jasmine Pearls and Wax Flower'	20
TINA 'High Mountain Oolong, Tangy Calamansi and Lemon Myrtle'	20
TINA 'Energising Ginkgo, Sacred lotus, Saltbush and Pink Guava'	20
Kirin Ichi Lager (0%) Tokyo	15