

Alcohol Menu

Pairing

6 Glasses of Pairing	16,000
6 Glasses of Pairing (Half)	11,000
3 Glasses ~	8,000~
4 Glasses MW Selected "Sake" Set	8,000

Champagne

Perrier Jouet, Grand Brut, NV	2,700
Billecart-Salmon, Rose, NV	3,900

White Wine

2021 Cage, "Chenin Blanc", Swartland, South Africa	2,000
2023 Weingut Hognl J&G "Gruner Veltliner" Federspiel, Wachau, Austria	2,200
2023 Chateau Mercian, Iwade "Koshu" Amicis	2,400
2022 Julien Schaal, Grand Cru "Riesling" Rosacker Calcaire, Alsace	2,600
2022 Moreau-Naudet, "Chablis", Bourgogne	2,900
2021 Robert Mondavi, "Sauvignon Blanc", Napa Valley	3,200
2021 Osmote, "Chardonnay", Seneca Lake, New York	3,500
2023 Ridge, "Grenache Blanc", Paso Robles, California	3,600

Orange Wine

NV Heinrich, Naked Natural Orange, Austria	2,200
2022 Piedrasassi, "Arigote", Sweeney Road Vineyard	2,500

Rose Wine

2022 Rose de Yoichi, Cuvee Gastronomique Hirakawa Winery, Yoichi, Hokkaido	2,300
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Red Wine

2022 Envinat, Lousas Vinas de Aldea, "Mencia", Spain	2,000
2022 Zurab Topuridze, "Saperavi", Georgia	2,300
2022 Cage, "Grenache Noir", Swartland, South Africa	2,400
2016 Robert Biale, Black Chicken "Zinfandel", Napa Valley	3,000
2014 Ridge, "Merlot", Monte Bello Vineyard	3,800
2019 Morey-Saint-Denis, 1er Cru Climats D'or Domaine Michel Magnien, "Pinot Noir", Bourgogne	4,000

Sake

東洋美人 "志莊" 純米大吟醸 Kokorozashi-So, Junmai Daiginjo, Toyo Bijin, Yamaguchi	6,000
2022 七本鎗 生酏 琥刻 蔵付天然酵母 Shichihonyari Kimoto "Kokoku" Brewer's Natural Yeast	2,000
マスターオブワイン大橋健一氏 おすすめ日本酒 "Master of Wine" Mr. Kenichi Ohashi's Selection for Japanese Sake	1,800~

Cocktail

Seasonal Champagne Cocktails "MIMOSA" (Shiranui Orange)	2,600
Gin and Tonic, Japanese Craft GIN, "NISEKO Distillery"	1,500
Bottled Beer	
KIRIN HEARTLAND	1,200
COEDO INDIA PALE LAGER "Kyara"	1,400

No Alcohol Menu

No Alcohol Pairing

6 Glasses of Pairing	9,000
3 Glasses~	5000~

Wine Alternative

KBT (Kombucha Brewery Tokyo)	
Sencha	1,600
Holy Basil	1,600

NON (Australia)

No.1 Salted Raspberry & Chamomile	1,700
No.2 Caramelised Pear & Kombu	1,700
No.3 Toasted Cinnamon & Yuzu	1,700
No.5 Lemon Marmalade & Hibiscus	1,700
No.7 Stewed Cherry & Coffee	1,700

Sparkling

Chardonnay / Duc de Montagne (Belgium)	1,600
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Still

Sauvignon Blanc / Vintense (Belgium)	1,600
Cabernet Sauvignon 'ROSE' Alain Milliat (France)	1,600
Cabernet Sauvignon / Vintense (Belgium)	1,600

Beer

Asahi Dry Zero (Japan) Bottle(334ml)	1,200
Biere des Amis (Belgium) Bottle(330ml)	1,500

Jean-Georges Signature Soda

Cherry Yuzu Soda	1,700
Ginger Lime Soda	1,700

Sommelier Selection

Seasonal NA Champagne Cocktails "MIMOSA"	1,600
TOSA Vergamot Sparkling / Kochi, Japan	1,500
Apple Cox's Juice / Alain Milliat, France	1,500

Others

Oolong Tea	1,200
Coka Cola	1,200
Ginger Ale (Dry)	1,200

Mineral Water "Shizen"

Sparkling / Still

1,300