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**NIKKA WHISKY**

**ニッカウキスキー**



Born in 1894 to a sake-brewing family in Hiroshima, Masataka Taketsuru followed in his father's footsteps.

In 1918, he embarked on a journey to

Scotland, determined to uncover the secrets of whisky-making.

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His experiences abroad, at work and in life, would prove invaluable as he returned to Japan to establish Nikka Whisky. Taketsuru's pioneering work eventually led to him being hailed

"The Father of Japanese Whisky".

## HISTORY OF NIKKA

FOUNDED IN 1934, NIKKA WHISKY IS A TESTAMENT TO MASATAKA TAKETSURU'S PURSUIT OF PERFECTION.

UPON RETURNING TO JAPAN, HE SOUGHT A CLIMATE SIMILAR TO SCOTLAND'S AND DISCOVERED THE IDEAL CONDITIONS ON HOKKAIDO. THERE, HE ESTABLISHED YOICHI DISTILLERY IN 1934. THREE DECADES LATER, DRAWN TO THE PURE WATERS OF THE NIKKAWA RIVER, TAKETSURU BUILT HIS SECOND DISTILLERY IN MIYAGI AND NAMED IT MIYAGIKYO DISTILLERY.

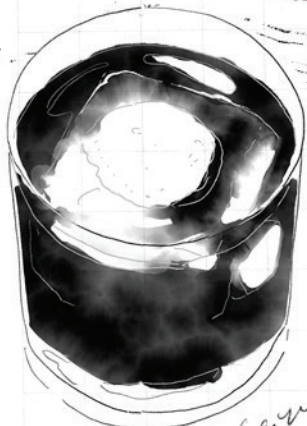
THESE TWO DISTILLERIES FORMED THE CORNERSTONES OF NIKKA'S LEGACY, PRODUCING WHISKIES THAT WOULD CAPTURE THE HEARTS OF ENTHUSIASTS WORLDWIDE.



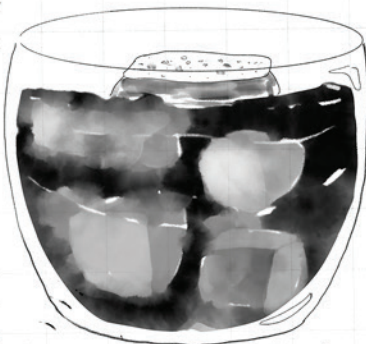
Old  
Fashioned



Perfect  
Manhattan



Very Curly

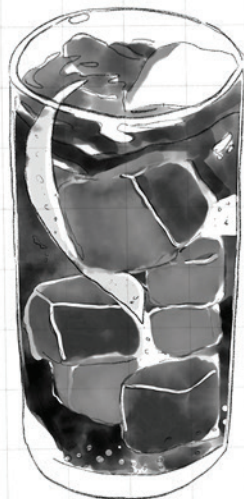


God Father



New York  
Sour

High Ball



Boulevardier



Penicillin

# COCKTAIL SELECTIONS

FEATURING

NIKKA  
DAYS

NIKKA WHISKY  
FROM  
THE BARREL

NIKKA  
COFFEY GRAIN  
WHISKY

NIKKA  
COFFEY MALT  
WHISKY

RECIPE

50 ML NIKKA COFFEY MALT WHISKY / 10 ML BROWN SUGAR SYRUP /  
2 DASHES ORANGE BITTERS / 3 DASHES ANGOSTURA BITTERS

NIKKA  
COFFEY MALT  
WHISKY  
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- NIKKA COFFEY MALT WHISKY
- BROWN SUGAR
- ORANGE BITTERS • ANGOSTURA BITTERS



USD 12



1 CHILL COCKTAIL GLASS WITH ICE



2 PUT NIKKA WHISKY, SYRUP AND BITTERS INTO MIXING GLASS



3 ADD ICE INTO MIXING GLASS AND STIR WELL

4 REMOVE ICE WATER IN COCKTAIL GLASS



5 AFTER 30 SECONDS, TASTE YOUR COCKTAIL AND STRAIN INTO A ROCK GLASS



6 GARNISH WITH CHOCOLATE



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USD 12

- NIKKA COFFEY GRAIN WHISKY
- SORA VERMOUTH · ANGOSTURA BITTERS

NIKKA  
COFFEY GRAIN  
WHISKY

カフェグレン

1 CHILL COCKTAIL  
GLASS WITH ICE



2 PUT NIKKA WHISKY,  
VERMOUTH AND BITTERS  
INTO MIXING GLASS



3 ADD ICE INTO MIXING GLASS  
AND STIR WELL

4

AFTER 30 SECONDS, TASTE  
YOUR COCKTAIL AND STRAIN  
INTO A MARTINI GLASS



5

GARNISH WITH CHERRY



RECIPE

50 ML NIKKA COFFEY GRAIN WHISKY / 25 ML SORA VERMOUTH /  
2 DASHES ANGOSTURA BITTERS



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USD 12

NIKKA FROM THE BARREL WHISKY

SODA VERMOUTH

SODA



1 CHILL COCKTAIL  
GLASS WITH ICE

2 REMOVE ICE WATER



3 BUILD NIKKA WHISKY, SORA VERMOUTH AND  
SODA INTO HIGHBALL GLASS

4 GARNISH  
WITH LEMON  
PEEL



RECIPE

40 ML NIKKA FROM THE BARREL /  
25 ML SORA VERMOUTH / SODA

NIKKA WHISKY  
FROM  
THE BARREL  
alc 51.4°



RECIPE

25 ML NIKKA DAYS / 12.5 ML SORA VERMOUTH /  
12.5 ML SWEET VERMOUTH / 25 ML CAMPARI

NIKKA  
DAYS

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- 1 CHILL COCKTAIL  
GLASS WITH ICE



- 2 PUT NIKKA  
WHISKY, VERMOUTH  
AND CAMPARI INTO  
MIXING GLASS

- 3 ADD ICE INTO MIXING  
GLASS AND STIR WELL



- 4 REMOVE ICE WATER IN COCKTAIL GLASS



- 5 AFTER 30 SECONDS, TASTE YOUR  
COCKTAIL AND STRAIN INTO A  
ROCK GLASS



- 6 GARNISH  
WITH  
ORANGE  
PEEL

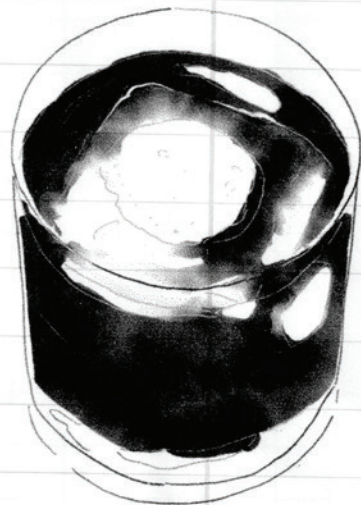
NIKKA DAYS WHISKY  
SORA VERMOUTH  
SWEET VERMOUTH  
CAMPARI



USD 12

NIKKA WHISKY  
FROM  
THE BARREL

alc 51.4°



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USD 12

- NIKKA FROM THE BARREL WHISKY
- COGNAC
- SORA VERMOUTH · SWEET VERMOUTH
- DOM BENEDECINE

RECIPE

20 ML NIKKA FROM THE BARREL / 20 ML COGNAC /  
10 ML SORA VERMOUTH / 10 ML SWEET VERMOUTH /  
5 ML D.O.M BENEDICTINE

- 1 CHILL COCKTAIL  
GLASS WITH ICE



- 2 PUT NIKKA WHISKY,  
COGNAC, VERMOUTH,  
D.O.M. BENEDICTINE  
INTO MIXING GLASS



- 3 ADD ICE INTO MIXING  
GLASS AND STIR WELL



- 4 REMOVE ICE WATER IN  
COCKTAIL GLASS



- 5 AFTER 30 SECONDS, TASTE YOUR  
COCKTAIL AND STRAIN INTO A  
ROCK GLASS

- 6 GARNISH  
WITH  
LEMON  
COIN



## RECIPE

30 ML NIKKA DAYS

30 ML DISARONNO AMARETTO

NIKKA  
DAYS

- 1 CHILL COCKTAIL  
GLASS WITH ICE



- 2 PUT NIKKA WHISKY  
AND DISARONNO  
AMARETTO INTO  
MIXING GLASS



- 3 ADD ICE INTO MIXING  
GLASS AND STIR WELL

- 4 REMOVE ICE WATER IN  
COCKTAIL GLASS



- 5 AFTER 30 SECONDS, TASTE YOUR  
COCKTAIL AND STRAIN INTO A  
ROCK GLASS

- 6 GARNISH  
WITH  
ALMOND  
CHOCOLATE



- NIKKA DAYS WHISKY
- DISARONNO AMARETTO



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USD 12

RECIPE

50 ML NIKKA DAYS / 25 ML LEMON / 20 ML EGG WHITE  
 2 BAR SPOONS OF SUGAR / 10 ML UMESHU RED WINE

NIKKA  
 DAYS

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USD 12

• NIKKA DAYS WHISKY    UMESHU RED WINE  
 • LEMON    • EGG WHITE    • BROWN SUGAR



1 CHILL COCKTAIL  
 GLASS WITH ICE



2  
 PUT NIKKA WHISKY LEMON, SUGAR AND  
 EGG WHITE INTO SHAKER

3  
 ADD ICE INTO  
 SHAKE WELL



4  
 REMOVE ICE  
 WATER IN  
 COCKTAIL  
 GLASS

5  
 AFTER 15-20 SECONDS,  
 TASTE YOUR COCKTAIL  
 AND DOUBLE STRAIN  
 INTO A ROCK GLASS,  
 TOP UP WITH UMESHU  
 RED WINE



6  
 GARNISH  
 WITH YUZU  
 DUST

# RECIPE

40 ML NIKKA COFFEY GRAIN WHISKY / 25 ML LEMON / 15 ML HONEY /  
10 ML GINGER JUICE / 5 ML YOICHI WHISKY

NIKKA  
COFFEY GRAIN  
WHISKY

カフェグレイン



- 1 CHILL COCKTAIL  
GLASS WITH ICE



- 2 PUT NIKKA WHISKY LEMON, HONEY  
AND GINGER JUICE INTO SHAKER



- 3 ADD ICE INTO  
SHAKE WELL



- 4 REMOVE ICE WATER IN COCKTAIL  
GLASS

- 5 AFTER 15-20  
SECONDS, TASTE  
YOUR COCKTAIL  
AND DOUBLE  
STRAIN INTO A  
ROCK GLASS, TOP  
UP WITH 5 ML  
YOICHI WHISKY



- 6 GARNISH WITH  
HONEY COMB



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- NIKKA COFFEY GRAIN WHISKY
- LEMON · HONEY · GINGER JUICE
- YOICHI WHISKY

USD 12

BLENDDED WHISKIES

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	Shot / Bottle
Nikka Days	12 / 120
Nikka From The Barrel	12 / 210
Nikka Super Nikka	13 / 250
The Nikka Tailored	20 / 400
The Nikka 12 Years Old	80 / 1,550

COFFEY STILL SERIES

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	Shot / Bottle
Nikka Coffey Malt Whisky	13 / 250
Nikka Coffey Grain Whisky	13 / 250

SINGLE MALT WHISKY

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YOICHI DISTILLERY

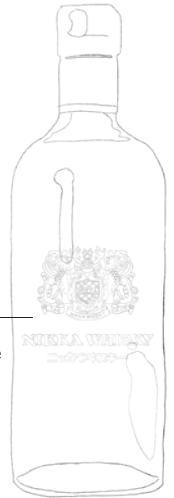
	Shot / Bottle
Yoichi Single Malt	12 / 250
Yoichi 10 Years Old	23 / 550

WINE &  
SPIRIT LIST

PURE MALT WHISKIES

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	Shot / Bottle
Nikka Taketsuru Pure Malt	20 / 400
Nikka Pure Malt Black	45 / 625
Nikka Pure Malt Red	45 / 625
Nikka Pure Malt White	45 / 625
Nikka Taketsuru Sherry Finish	230 / 5,000



MIYAGIKYO DISTILLERY

	Shot / Bottle
Miyagikyo Single Malt	15 / 260
Miyagikyo 10 Years Old	23 / 550
Miyagikyo 15 Years Old	180 / 3,600

DISCOVERY SERIES

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	Shot / Bottle
Yoichi Discovery Series - Non-Peated Edition 2021	40 / 800
Miyagikyo Discovery Series - Peated Edition 2021	40 / 800
Yoichi Discovery Series - Aromatic Yeast Edition 2022	40 / 800
Miyagikyo Discovery Series - Aromatic Yeast Edition 2022	40 / 800
Nikka The Grain Edition 2023	25 / 520

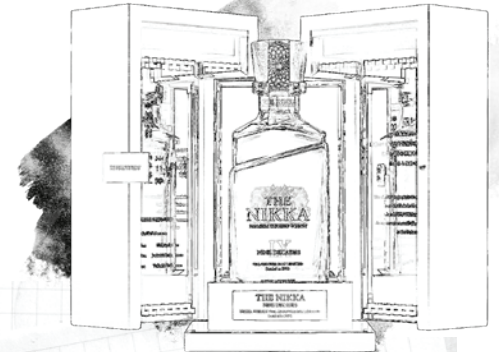
OLD & RARE WHISKIES

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	Shot / Bottle
Nikka 17 Years Old TSURU	110 / 2,600
Nikka 17 Years Old TAKETSURU	110 / 2,700
Nikka 21 Years Old TAKETSURU	180 / 3,600



90<sup>th</sup>  
ANNIVERSARY



SPECIAL 90<sup>th</sup>  
ANNIVERSARY  
BOTTLING  
- Edition 2024

The Nikka Nine Decades

Shot / Bottle  
450 / 12,000

Prices in USD excluding applicable taxes and 7% service charge.

YOICHI WHISKY FLIGHT - 10ml

each USD 40

Yoichi Single Malt

Yoichi 10 Years Old

Yoichi Discovery Series - Aromatic Yeast Edition 2022

Yoichi Discovery Series - Non-Peated Edition 2021

SINGLE MALT  
YOICHI

余市

SINGLE MALT  
MIYAGIKYO

宮城峡

MIYAGIKYO WHISKY FLIGHT - 10ml

each USD 40

Miyagikyo Single Malt

Miyagikyo 10 Years Old

Miyagikyo Discovery Series - Peated Edition 2021

Miyagikyo Discovery Series - Aromatic Yeast Edition 2022

TAKETSURU WHISKY FLIGHT - 10ml

each USD 190

Nikka 17 Years Old TAKETSURU

Nikka 17 Years Old TSURU

Nikka 21 Years Old TAKETSURU

Nikka TAKETSURU SHERRY FINIS

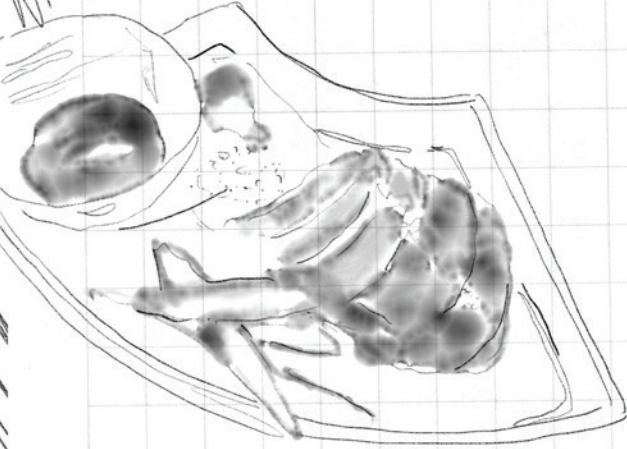
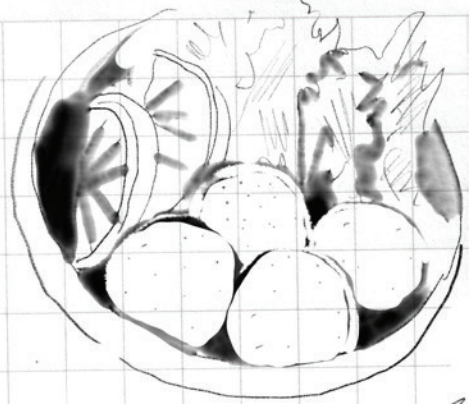
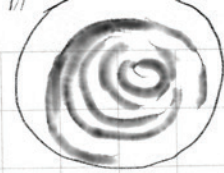
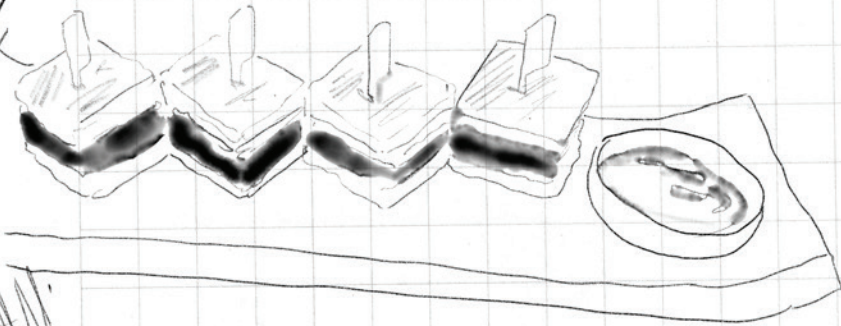
竹鶴

TAKETSURU  
PURE MALT  
WHISKY



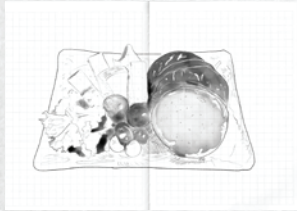
Prices in USD excluding applicable taxes and 7% service charge.





RITA'S KITCHEN  
SPECIAL

## RITA'S KITCHEN SPECIAL

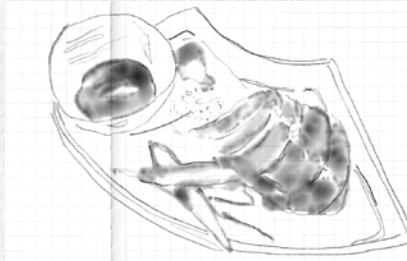


ASSORTED CHEESE 14

Selection of  
Cheese, Crispy  
Bread

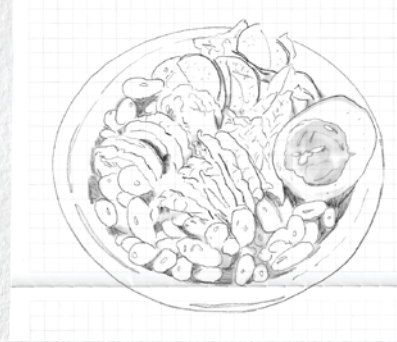
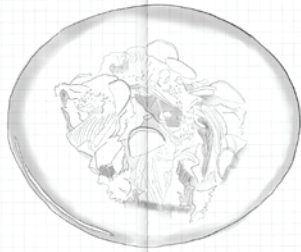
SALMON CUTLET 19

Grilled Salmon,  
Carrot, Pickels,  
Mustard,  
Ponzu Sauce



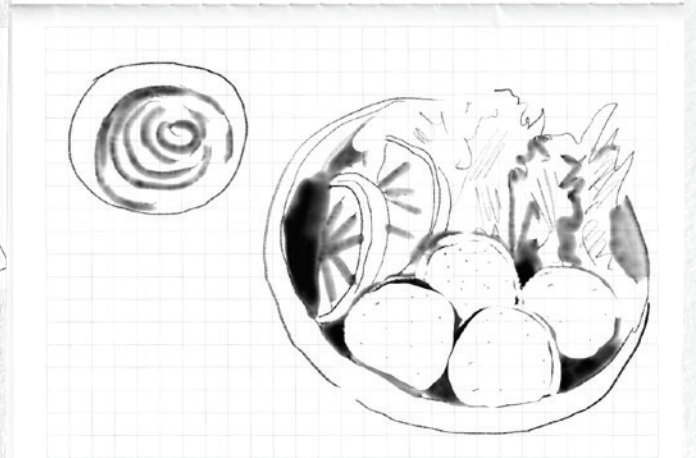
Salmon Carpaccio, Japanese Style  
with Wasabi Genovese Sauce

SALMON CARPACCIO 16



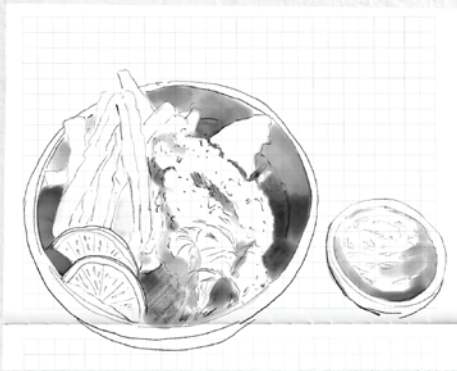
Green and Red Beans,  
Mixed Leaves, Shallot,  
Shrimp, Amazu Sauce

GREEN BEAN SALAD 12  
with SHRIMP



POTATO and KUROBU PORK CROQUETTES 14

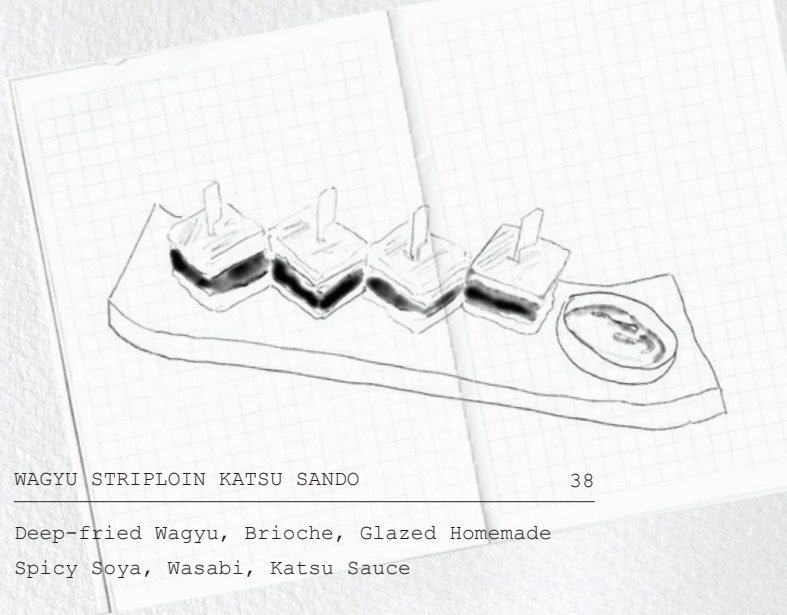
Crispy Fried Potato, Kurobuta Pork,  
Paprika and Onion Powder, Mustard Mayo



COD FISH and  
FRIED POTATO 30

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Deep-fried Cod  
Fish, Fried Potato,  
Lemon, Tartar Sauce



WAGYU STRIPLOIN KATSU SANDO 38

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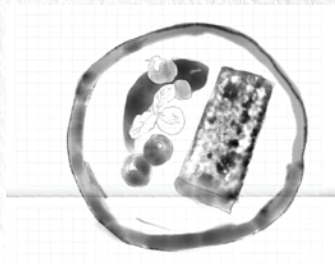
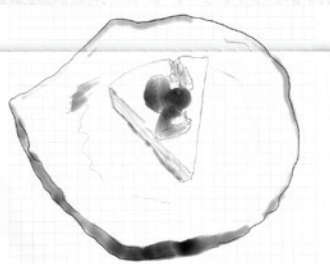
Deep-fried Wagyu, Brioche, Glazed Homemade  
Spicy Soya, Wasabi, Katsu Sauce

Grilled Bungalow Pork Chop,  
Asparagus, Carrot, Picked,  
Balsamic Sauce

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ROASTED PORK, BALSAMIC SAUCE 18



DESSERT

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BAKED CHEESECAKE 8

CHOCOLATE CAKE 8

Prices in USD excluding applicable taxes and 7% service charge.



NIKKA WHISKY

ニッカウヰスキー