

IAZU

COCKTAILS

€18

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HANZO AND GENJI

Roku Gin, Amontillado Sherry, Sake, Genmaicha Tea,
Lemon Sage, Huacatay, Egg White

SHIBUYA NIGHT TRAIN

Toki Whisky, Vintage Sake, Mount Gay Rum, Coffee,
Cacao Nibs, Soy Sauce, Vanilla, Clarified with Milk

TOKYO SEXWHALE

Haku Vodka, Passion Fruit, Vanilla,
Macadamia Orgeat, Lime

COSMIC LOVE

Haku Vodka, Strawberry, Vanilla,
White Miso, London Essence Soda

ROAD TO THE EAST

Matusalem Rum, Jamaican Rum, Clairin Sajous,
Cointreau, Coconut Milk and Rice Orgeat, Lime

MIDNIGHT DOWNTOWN

Roku Gin, Cherries, Wakocha Tea,
Clarified with Greek Yoghurt

KARAOKE EXPRESS

Mount Gay Rum, Remy Martin Cognac, Plum Sake,
Wakocha Tea, Lemon, Peach Foam

HACHIKO WHISPER

Toki Whisky, Matusalem Rum,
Carpano Antica Formula, Pandan, Banana, Benedictine

PAPER KITE

Toki Whisky, Savoia, Citrus Blend Of Yuzu and Satsuma,
Crème De Cacao, Sesame Oil

HORIO

Roku Gin, Vintage Sake, Yuzu, Matcha, Egg White

OFF GRID

Hendrick's Absinthe Gin, Dry Vermouth, Yuzu, Honey,
Elderflower, Pineapple

SPEECHLESS

Tequila Blanco, Green Chartreuse, Dry Porto, Oyster Leaf,
Cucumber Shrub, Lime Juice

SECRET MESSENGER

Toki Whisky, Shiso Leaf, White Miso, Banana, Vanilla,
Demerara Sugar

TOMYUM PUNCH

Roku Gin, Ginger, Galangal, Kaffir Lime, Lemongrass,
Clarified with Coconut Milk

YUZU NEGRONI

Roku Gin, Yuzu Sake, Gentian Liquor,
White Vermouth, Vanilla

FAR EAST SIDE

Sake, Shiso Leaf, Tequila, Elderflower, Lemon

ESPRESSO MARTINI

Remy Martin 1738 Cognac, Mount Gay Rum,
Mr Black Coffee Liquor, Coconut Water Syrup, Espresso

MOCKTAILS

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€14

EMI

Botaniets Yuzu Ginger, Strawberry, Calpis, White Miso,
London Essence Soda

HIKARI

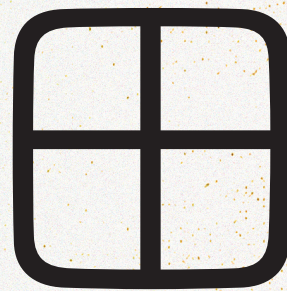
Botaniets, Yuzu, Satsuma Mandarin, Sugar,
London Essence White Peach and Jasmine Soda

YOKO

Botaniets, Matcha Milk, Honey

SILENT VOICE

Botaniets, Huacatay, Sage, Genmaicha Tea, Lemon



SUSHI BAR

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HOSOMAKI thin roll

Maguro - Tuna €14
Sake - Salmon €12
Kappa - Fresh Cucumber €7
Avocado €9
Tuna Avocado €18

FUTOMAKI thick roll

Saba Shiso Roll €18
Sake Roll €18
Ebi Furai with Cucumber and Avocado €22

URAMAKI in-out roll

Lobster Roll €28
Tuna topped Tuna Roll with Chives €22
Ebi Furai with Avocado topped with Torched Sake €22

SASHIMI / NIGIRI

3 pieces SASHIMI or 2 pieces NIGIRI

Unagi - Eel €11
Ikura - Salmon roe €12
Maguro Akami - Lean tuna €12
Maguro Chutoro - Fatty tuna★ €17
Maguro Otoro - Very fatty tuna★ €20
Hamachi - Kingfish €17
Lobster nigiri★ €22
Sake - Salmon €10
Suzuki - Seabass €12
Saba - Mackerel €10
Avocado €10

SPIRIT SELECTION

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CHEF'S SELECTION

Ask us for recommendations!

Sashimi/Nigiri Selection €39

Standard €39

Vegan €32

Hand Roll €12

KITCHEN

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Edamame With Sea Salt €6,5

Edamame with Sea Salt and Chilli €7,5

Ebi Furai (5 pieces)
with Celeriac Remoulade €16

Oysters (3 pieces) €18

Chicken Sando €16

Glossed Pork Belly with Kimchi €22

Beef Yakitori Grilled (2 pieces)
On Binchotan Coals €12

White Chocolate Lava Cake
with Sesame Ice Cream €14

*pending availability