

IAZU

COCKTAILS

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€18

TOKYO SEXWHALE

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

A LETTER FROM THE SHOGUN

Toki Whisky, Umeshu, Umeboshi Shrub, Yuzu, Red shiso

BUBBLE FICTION

Roku Gin, Ginger and Lemongrass Cordial, Honey,
Jasmine Tea, House carbonated

YOSHIMI WINS

Woodford Reserve Rye Whiskey, Umeshu, Palo Santo, Shiso

TUMUGIST

Angostura Rum fatwashed with Miso Butter,
Amaro Montenegro, Carpano Antica Formula Vermouth

SAKURA MARTINI

Haku Vodka, Sakura Vermouth, Sake

SECRET MESSENGER

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

SAMURAI CON FUEGO

Partida Tequila, Sake, Ancho Reyes Chile Ancho,
Timur Berry, Crème De Cacao Blanc

EDOCHLANO

Gin mare Capri, Iichiko Mugi Shochu,
Tomato Water, Verjus, Honey

YUZU MANGO CHEESECAKE

Haku Vodka, Edo Genroku Sake, Mango,
Yuzu, Vanilla, Cream Cheese, clarified with Milk

SPACE FUNK

Angostura Rum, Pandan, Shio Koji, Yuzu

THE MAIN ACT

Remy Martin Cognac, Umeshu,
Cointreau, Shiso, Maple, Verjus

TOMYUM PUNCH

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

CROWN HEIGHTS

Woodford Reserve Bourbon Whiskey fatwashed with
Miso Butter, Maple, Homemade Coffee Soda

SPEECHLESS

Partida Tequila, Green Chartreuse, Dry Porto, Oyster Leaf,
Cucumber Shrub, Lime

AZUSA EXPRESS

Toki Whisky, Laphroaig 10 Whiskey, Giffard Abricot du
Roussillon Liqueur, Caramel, Banana, Verjus

HORIO

Roku Gin, Edo Genroku Sake, Yuzu, Matcha, Egg white

GINZA STAR

Haku Vodka, Mr Black Coffee Liqueur, Pandan, Almond
Orgeat, Sencha tea, clarified with Milk

OFF-GRID

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

HAIKARA

Toki Whisky, Pickled Ginger, House carbonated

ESPRESSO MARTINI

Remy Martin Cognac, Angostura Dark Rum, Mr Black
Coffee Liqueur, Coconut Water Syrup, Espresso

MOCKTAILS

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€14

MANGO STICKY RICE

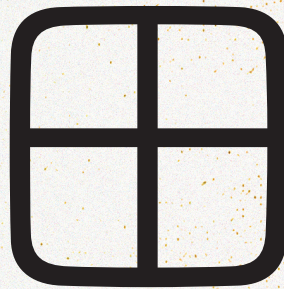
Sticky Rice Oolong Tea, Mango, Soda

SORA

Botaniets Yuzu, Cucumber Shrub, Lime

I'M BOB THE DRIVER

Botaniets, Labdanum Cordial, Fever Tree Tonic



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

Salmon Tartare Roll Topped with Avocado €20

Tuna topped Tuna Roll with Chives €22

Ebi Furai with Avocado topped with Torched Sake €22

SPIRIT SELECTION

スピリッツ



SASHIMI / NIGIRI

3 pieces SASHIMI or 2 pieces NIGIRI

Unagi- Eel €11

Ikura – Salmon Roe €12

Maguro Akami – Lean Tuna €12

Hamachi- Kingfish €17

Sake – Salmon €10

Suzuki – Seabass €12

Saba – Mackerel €10

CHEF'S SELECTION

Ask us for recommendations!

Sashimi/nigiri selection €39

Standard Selection €39

Vegan Selection €32

Hamachi Sashimi with Chilli Ponzu €24

Tuna Tataki €22

Tuna Tartare €22

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) €16

Glossed Pork Belly with Kimchi €22