

IAZU

COCKTAILS

カクテル

€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

Monkey Shoulder Whisky 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

EDOCHIANO

Gin mare, 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

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

SLEEPLESS DAWN

Mount Gay Rum fatwashed with Coconut Oil, Clairin
Sajous, Falernum, Baked Pineapple, Passion Fruit

HAIKARA

Toki Whisky, Pickled Ginger, House carbonated

ESPRESSO MARTINI

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

MOCKTAILS

モクテル

€14

MANGO STICKY RICE

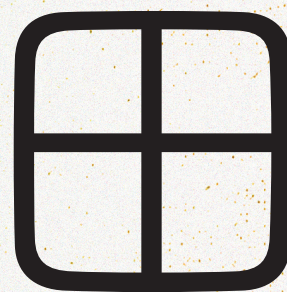
Sticky Rice Oolong Tea, Mango, Soda

SORA

Botaniets Yuzu, Cucumber Shrub, Lime

I'M BOB THE DRIVER

Botaniets, Labdanum Cordial, Fever Tree Tonic



SUSHI BAR

寿司バー

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 and 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 Toro - Tuna Belly €22

Hamachi- Kingfish €17

Sake - Salmon €10

Sake Harasu - Salmon Belly €17

Suzuki - Seabass €12

Saba - Mackerel €10

SPIRIT SELECTION

スピリッツ



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

Japanese Wagyu Nigiri (2pcs) €22

Gunkan Sea Bream (2pcs) €18

Gunkan Scallop (2pcs) €20

KITCHEN

キッチン

Edamame with Sea Salt or
Sea Salt & Chili €6,5

Ebi Furai (5 pieces) €16

Oysters (3 pieces) €18

Chicken Spring Roll (5 pieces) €14

Japanese Wagyu Steak (100 grams) €48

Miso Marinated Seabass €37

Sesame Ice Cream €12

Green Tea Ice Cream €12