

# INTERMISSION

*whisky, whiskey*

## *Japanese*

single/double  
1.0oz/2.0oz

Nikka from the barrel	\$16/30
Nikka Miyagikyo	\$16/30
Nikka Yoichi	\$16/30
Suntory Toki	\$12/20
Suntory World AO	\$18/34
Hibiki Harmony	\$30/58

## *Scotch*

Laphroaig 10 Year Old	\$17/32
The Glenlivet 12 Year Old	\$16/30
Glendronach 12 Year Old	\$17/32
Lagavulin 8 Year Old	\$18/36
Glenfiddich 12 Year Old	\$14/26
Glenfiddich 15 Year Old	\$20/38
Aberlour A'bunadh	\$26/50

## *Irish*

Bushmill 12	\$13/24
Jameson Black Barrel	\$12/20
Green Spot	\$16/30
Redbreast 12 year Old	\$16/30

*Chocolate M*

*Jasmine P*

*Naked M*

*Melon P*

*Caprese*

*Cold N*

*Yuzu S*

SWEETNESS +

*Miso B*

*Funghi R*

ABV +

*Black S*

*Smoked T*

*Wasabi D*

KENSEI BAR



## RAGTIME

*Essense*

### *Jasmine Pear Sour*

Gin, Korean pear, jasmine, egg white, acid solution

*\*Food pairing : Uni bruchetta / Tako kyuri*

\$19

### *Yuzu Cream Soda*

Imo shochu, yuzu, basil, honey, vanilla, yogurt, carbonation

*\*Food pairing : Curry korokke / Napolitan pasta*

\$18

### *Naked Matcha*

Whisky, matcha, almond, lemon, vanilla, whey

*\*Food pairing : Curry korokke / Shishito peppers*

\$18

### *Chocolate Mont Blanc*

Dark rum, brioche, chestnut, dark chocolate, cream

*\*Food pairing : Miso salted caramel ice cream*

\$19

## SWING

*Signature*

### *Melon Prosciutto*

Gin, cantaloupe, melon, prosciutto, olive oil, yogurt, bocconcini

*\*Food pairing : Dashi olives / Apple tomato*

\$20

### *Cold Noodle*

Rum, beef broth, cucumber, umeshu, cardarmon, lemon, beef jerky

*\*Food pairing : Tako kyuri / Shishito pepper*

\$19

### *Caprese*

Gin, basil, clarified tomato, fior de latte, olive oil, apple tomato

*\*Food pairing : Uni bruchetta / Dashi olives*

\$19

### *Funghi Risotto*

Whisky, mushroom, rice, thyme, cream, parmigiano, white truffle oil, black pepper

*\*Food pairing : Galbi burger / Miso beef steak*

\$22

## BLUES

*Classic*

### *Miso Banana Old-Fashioned*

Bareface whisky, banana, hatcho miso, aka miso, angostura

*\*Food pairing : Miso beef steak / Ebi furai*

\$21

### *Smoked Tea Negroni*

Gin, lapsang souchong, campari, strawberry, sweet vermouht

*\*Food pairing : Corn cheese nacho / Apple tomato*

\$22

### *Wasabi Dirty Martini*

Vodka, wasabi, dashi olive brine, dry vermouht

*\*Food pairing : Sakamushi / Tuna tofu tartare*

\$20

### *Black Sesame Manhattan*

Rye whisky, black sesame, hazelnut, soft tofu, sweet vermouht, angostura

*\*Food pairing : Miso beef steak / Galbi burger*

\$23