

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 |

Chocolate M

SWEETNESS +

Jasmine P

Naked M

Miso B

Scotch

Melon P

Funghi R

| | |
|---------------------------|---------|
| 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 |

ABV +

Caprese

Black S

Cold N

Smoked T

Yuzu S

Irish

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

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 vermouth

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

\$22

Wasabi Dirty Martini

Vodka, wasabi, dashi olive brine, dry vermouth

*Food pairing : *Sakamushi / Tuna tofu tartare*

\$20

Black Sesame Manhattan

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

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

\$23