

INTERMISSION

whisky, whiskey

Japanese

single/double
1.0oz/2.0oz

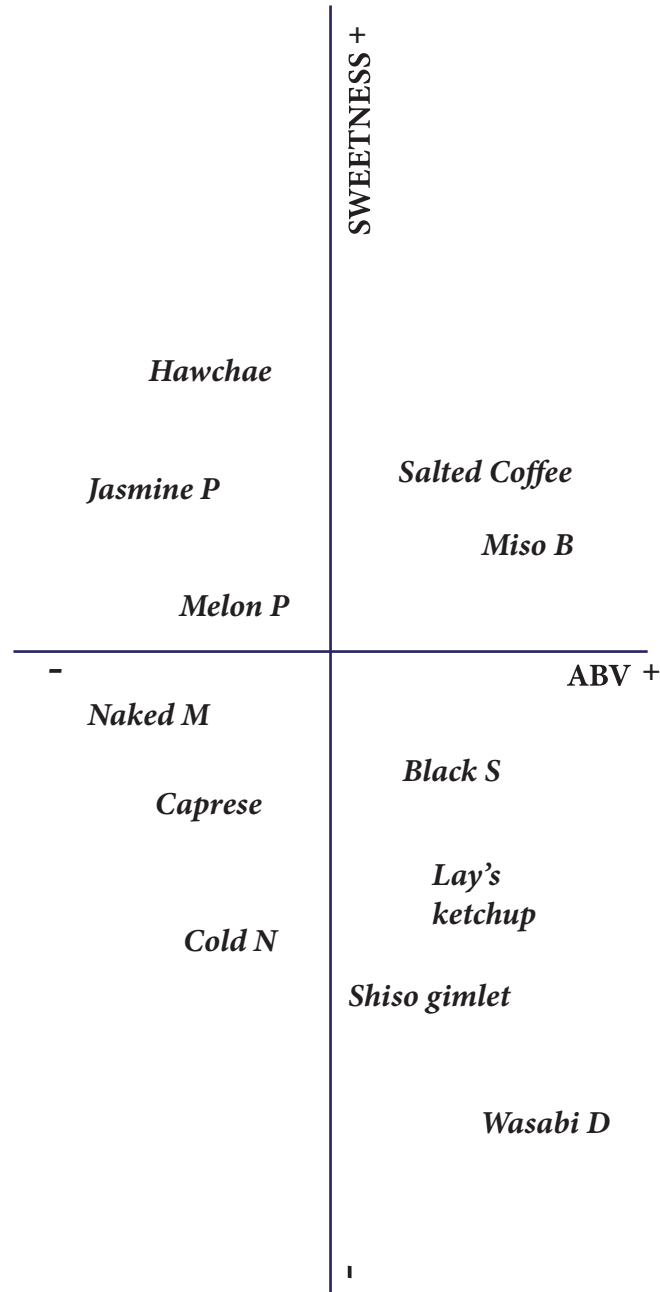
Nikka from the barrel	\$16/30
Nikka Miyagikyo	\$16/30
Nikka Yoichi	\$16/30
Suntory Toki	\$12/20
Suntory World AO	\$18/34
Hibiki Harmony	\$30/58

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



KENSEI BAR



RAGTIME

Essense

Jasmine Pear Sour

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

**Food pairing : Uni bruchetta / Tako kyuri*

\$19

Hwa Chae

Tequila blanco, watermelon, strawberry, calpico, lime, yogurt

**Food pairing : Curry korokke / Corn cheese nacho*

\$19

Naked Matcha

Whisky, matcha, almond, lemon, vanilla, whey

**Food pairing : Curry korokke / Shishito peppers*

\$18

Salted Caramel Coffee

Vodka, tonka bean, shio koji, caramel, espresso, umami solution

**Food pairing : Miso salted caramel ice cream*

\$22

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

Spicy Lay's Ketchup

Vodka, grilled potato, onion, tomato, ketchup, tabasco, soy sauce, savoury rim

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

\$20

BLUES

Classic

Miso Banana Old-Fashioned

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

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

\$23

Shiso Apple Gimlet

Gin, shiso, lemongrass, clarified granny smith honey crisp, lime leaf

**Food pairing : Tako kyuri / Ebi furai*

\$21

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