

# SIGNATURE COCKTAILS



## BANGLADESHI SUNSET

**Sweet + easy to drink**

Aged rum, amaretto, pineapple, fresh lime,  
indian spices

7.200



## SAKURA SEASON

**Citric + refreshing**

Sake, smashed raspberries, fresh lime,  
pink sugar rim

6.800



## THE SECRET GARDEN

**Aromatic sensation**

Tequila, Campari, watermelon + rosemary  
syrup, elderflower, touch of orange

6.900



## CITRIC GEISHA

**Bitter + Fruity**

Gin, aperol, campari, grapefruit, raspberry,  
lemon

7.200

\* Prices do not include 13% tax and 10% service\*



### KISSY SUZUKI

#### **Dangerously refreshing**

Tequila, mezcal, hibiscus-jalapeño syrup, orange liqueur, fresh lime juice, gusano salt rim

7.400



### SUMMER FRAGRANCE

#### **Heavenly scent + refreshing**

Gin infused with kaffir lime, gin infused with flowers, grapefruit splash, lemon and jasmine tea syrup

7.600



### VIETNAMESE GRASSHOPPER

#### **Fresh + homegrown**

Vodka, fresh lime juice, mint, house caramel, topped with locally organic fermented spirulina / mint brew, mint syrup

6.600



### SMOKY TAMARIND

#### **Bitter + slow sipper**

Mezcal, Campari, Rosso Vermouth, orange bitter, tamarind syrup, smoked with cinnamon

7.700

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## SANTA TERESA SMASH

**Shaken, sweet + homegrown**

Choice of alcohol, fresh passionfruit, fresh lime juice, mint, topped with a locally fermented beet/ ginger/ passionfruit brew

----- 7.000/Premium 11.800



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**WASABI MARGARITA**

**Kick-ass**

Mezcal, fresh lime, triple sec, wasabi salt  
rim 7.600

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**CLOUD 9**

**Dreamy + Velvety**

Malibu, white rum, fresh coconut water,  
whipped matcha 6.500



**NASHI FIZZ**

**Fruity + soft + sparkling**

Pear and sake reduction, nigori, cava 5.300

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## KATANA APEROL

**Frozen + citric**

Jasmine- infused gin, fresh orange juice,  
aperol, house caramel 6.800

## NEW OLD FASHIONED

**A slow sipper**

Bourbon, tamarind caramel and orange  
bitters 6.800

## SKINNY MARGARITA

**Sugar free, spicy/passionfruit**

Lemon, Tequila, Cointreau, Himalaya salt  
rim 6.800

## Bloody Mary - Sharp Edge

**Savory + deeply umami-driven**

Tomato consommé | mezcal, tequila |  
Worcestershire | Kyo furikake | caramelized  
seaweed 7.700

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# COCKTAILS

MOJITO	6.800
MARGARITA/JALAPEÑO MARGARITA	6.800
ESPRESSO MARTINI	6.800
CARAJILLO	6.800
MEZCALITA	6.800
CLASSIC COCKTAIL	6.200
COMBINADO	6.200
PREMIUM COCKTAIL	11.700
WHISKY SOUR	6.950
PISCO SOUR	6.950
AMARETTO SOUR	6.950

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# SOFT DRINKS

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Housemade Ginger beer with PassionFruit	3.200
Housemade Mexican Tepache ( fermented organic pineapple beer )	3.900
Mocktails	4.300
Pink Lemonade	2.800
Passionfruit Lemonade	3.000
Blended Lemonade	2.500
Fermented Organic Drink *Beet	4.400
<b>Fresh Fruit Smoothie:</b>	
Watermelon	2.900
Pineapple	2.900
Pineapple coconut milk	3.500
Papaya lime	2.900
Agua (600 ml)	1.900
Zen Purified Water	2.000
Zen Purified Sparkling Water	2.800
San Pelegrino (750 ml)	4.700
Agua panna (750 ml)	4.700
Coca Cola/ Sprite/ Fanta/ Soda/ Ginger Ale	2.200

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# HOT DRINKS

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Jasmine / Hibiscus / Mint Tea 3.500

Coffee Britt 1.600/2.000

# IMPORTED BEERS

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Stella Artois, Corona 3.500

Asahi Dry Bot (Japanese Beer) 3.600

Chang (Thai Beer) 3.600

Kirin Ichiban (Japanese Beer) 3.800

# LOCAL BEERS

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Bavaria, Bavaria Light 2.900

Pilsen, Imperial 2.500

IPA craft beer 3.800

Porter dark craft beer 3.800

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# SAKE

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Premium Nigori (Sho Chiku Bai SHO Ginlo Nigori Sake - 720 ml)	
-----	60.500
Premium Nigori (Sho Chiku Bai Nigori Silky Mild- 375/ 750 ml)	
-----	19.600/39.100
Sake Cold/ Hot Small	4.900
Sake Cold/ Hot Big	9.600
Mio Sparkling 300ml/700ml	22.000/46.000
Snow Kikusui Nigori 300ml	22.000
Chikubai Ginjo Premium 300ml	25.000
Kikusui Junmai Ginjo 300ml/720ml	30.000/75.000
Sugei Harmony blend 300ml/700ml	32.000/78.000
Takeno Tsuyu 720ml	70.000
Sake Mano Tsuru Karakuchi extra dry junmai	25.000
Sake Manotsuru Crane Junmai 330ml	22.000
Sake Shimizu No Mai Pure Dusk Junmai Daiginjo 720ml	80.000
Sake Shimizu No Mai Pure Night Junmai Daiginjo	120.000
Oseki house sake premium :	
Sake Cold/ Hot Small	14.000
Sake Cold/ Hot Big	24.000

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# MEZCAL

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Coyote Espadin (mezcal de la casa)	6.400
Coyote Espadin Cannabic Orange 10 años	18.000
Coyote Jabali	15.000
Coyote Jabali 15 años	18.000
Coyote Coyote 12 años	15.000
400 Conejos	12.000
Leyendas	15.000
Amaras	10.000
Montelobos	15.000
7 Misterios	12.000
Mitre	15.000
Zignum	20.000
Los nahuales mezcal añejo	12.250
Señorío	8.200
400 Conejos	12.000
Zignum	20.000
MITRE origen	9.000

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# SCOTISH & IRISH WHISKEY

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J & B Blended	5.800
Jameson	6.200
Chivas Regal - 12 years -	6.400
Glenfiddich - 15 years -	9.800
The Glenlivet	12.500
Macallan - 12 years -	15.200
Glenmorangie - 10 years -	15.200

## BOURBON WHISKEY

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Jim Beam	5.800
Bulleit	7.600

## RYE WHISKEY

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Jack Daniels	6.000
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## JAPANESE WHISKEY

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Yamazakura Blended	11.500
Hibiki Suntory Master Select	25.000
Togouchi Pure Malt	11.500
The Kurayoshi	11.500
Hatozaki	11.500
Ao Japanese Whiskey	15.000
Yamazaki	18.000

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# TEQUILA

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Don Julio Reposado	8.700
Don Julio Blanco	8.300
Don Julio Añejo	9.400
Don Julio 1942	23.600
Casamigos Blanco	9.900
Casamigos Reposado	11.800
Clase Azul	29.000
Patron Blanco	9.500
Patron Reposado	9.900
Patron Añejo	10.900
Tequila 818 Reposado	8.900
Tequila 818 Blanco	7.900
Casa de Dragones Añejo	22.800
Casa de Dragones Tequila Joven	28.900
Casa de Dragones Blanco	18.800
Komos Rosado	17.900
Komos Añejo	19.600
Maestro doble diamante	9.800

# COGNAC

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Hennessy V.S.O.P	9.200
Remy Martin V.S.O.P	15.300

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# RUM

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Flor de Caña - 4 years -	5.800
Zacapa - 12 years -	6.800
Zacapa - 23 years -	11.300
Bacardi	5.800
Malibu	5.800

# VODKA

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Smirnoff	5.800
Grey Goose	7.800
Tito's	7.200

# LIQUEUR

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Baileys	5.800
Amaretto	5.800
Gran Marnier	7.200
Aperol	5.800
Licor 43	6.800
Cointreau	6.200
Kahlúa	6.800
Amarula	6.800
Coconut Cartel, Licor de coco	8.200

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# GIN

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Tanqueray	5.800
Bombay Sapphire	5.800
Hendricks	8.800
Pomp & Whimsy	12.000
Roku Japanese Craft	15.000

# BITTERS

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Campari	5.800
Liqueur de Yuzu	6.000
Fernet Branca	5.800

# OTHERS

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Cachaca	5.800
Pisco	5.800

# VERMOUTH

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Vermouth Rosso Mancino	7.500
Vermouth Sakura Mancino	8.500
Vermouth Bianco Mancino	7.500
Vermouth Kopi Mancino	10.500

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# KATANA WINE

## BY THE GLASS

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Red <b>Cabernet Sauvignon</b> Casas del bosque, Chile	4.900
Red <b>Malbec</b> Malbec. Postales, Arg	5.600
Red <b>Pinot Noir</b> Newen, Patagonia Argentina	5.800
White <b>Sauvignon Blanc</b> Belle Angele, Francia	4.800
White <b>Pinot Grigio</b> Banfi, le rime , Italy	5.700
White <b>Chardonnay</b> Pago Mota , Italy	5.600
White <b>Verdejo</b> Vaya Pasada, España	4.900
Rosé <b>Tempranillo Rose</b> Santalba, España	5.600
Cava by glass, Provetto, España	5.200

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# Rosé & Orange (by the bottle)

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Santa alba, Tempranillo, Spain	26.900
Vielle Grange Les Rocailles, Cinsault, Grenache, France	21.700
Charles Frey Maceration, Alsace, Francia	34.750 Natural

# Reds (by the bottle)

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Pinot Noir, Dolce Nature, France	29.400
Pinot Noir. Lola, California	33.750
Del mono, Argentina, Syrah y Malbec blend, Mendoza, Arg. Vegan, and organic certified	30.400
Tempranillo Santalba, Rioja, Spain	32.500
Syrah Grenache, Paul mas, France	29.450
Numina, Salentein, Blend, Mendoza Argentina Vegan certified	68.600
Arzuaga Gran reserva, Tempranillo, Rivera del Duero, España -----	125.400

# Sparkling Wine (by the bottle)

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Cava Mas Fi, Catalunya, Spain	21.800
Champagne Pinot Meunier Francis Orban, Brut Reserve, France -----	68.500

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# Whites (by the bottle)

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Armador, sauvignon blanc, Chile 27.900

Organic certified

Loveblock, sauvignon Blanc, New Zealand 36.400

vegan and organic certified

Chablis Domaine Gautheron, Francia 48.800

Organic certified

Charles Krug, Chardonnay, California 35.100

Chardonnay, Single Vineyard, Salentein 2019, Mendoza, Arg.

----- 67.850

Sancerre Dauny, Francia 43.500

Albariño Paco y Lola, España 30.800

Albariño, Pazo Barrantes 106.400

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