

DRINK MENU

REDS

Merlot

Jackson Triggs, Canada

6oz

9

9oz

13

750ml

38

Pinot Noir

Philippe de Rothschild,
France

10

14

39

Malbec

Trapiche Broquel ,
Mendoza, Argentina

11

15

42

**Cabernet
Sauvignon**

Woodbridge, USA

11

15

42

Cabernet Sauvignon

Josh Cellars, California,
USA

52

WHITES

Chardonnay

Pelee Island, VQA

6oz

10

9oz

14

750ml

39

Pinot Grigio

Pelee Island, VQA

11

15

42

Sauvignon Blanc

Kim Crawford, New Zealand

14

19

52

Rosé(750ml)

Rosé

Pelee Island, VQA

38

SAKE

Gekkeikan Junmai Sake, by serving with one cup (medium and light)

HOT: 6oz 11.50

COLD: 6oz 11.50

DOMESTIC BEER

Beaus(organic) -Lug Tread 473ml 9.75

Rickard's Red 473ml 9.75

Apple Cider-Pelee Island 375ml 8.95

IMPORTED BEER

Sapporo 500ml 10.95

WHISKY/ SCOTCH/ BOURBON (1oz)

Toki Japanese 12

Johnnie Walker Black Label 8

Chivas Regal 12 years old 8

Canadian Club 6.50

Crown Royal 6.50

Shots (1.25oz)

Vodka Absolute	6.75
Vodka Grey Goose (premium)	8.75
Gin Gordons	6.75
White Rum Bacardi	6.75

Cocktail (1oz)

Bloody Caesar	11.50
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NON-ALCOHOLIC

Shirley Temple	6.50
Virgin Caesar	7.25
Soft Drink	3.50
Nestea Iced Tea	3.75
Perrier 330ml	4.25
Orange Juices	3.75

TEA (by the pot, sharable by 2 persons)

3.99

Fresh Lemongrass Tea (no caffeine)

Japanese Brown Rice Green Tea

DESSERT

Banana Spring Roll with Vanilla Ice Cream

8.50

House made, 2 pieces of deep-fried banana spring rolls, served with vanilla ice cream, drizzle with Chocolate syrup and coco powder

Sesame Ball with red bean paste

8.50

4 pieces of deep-fried sesame balls, served with vanilla ice cream, drizzle with Chocolate syrup and coco powder

Crème Brulee

8.50

3 pieces of house made Crème Brulee