

DRINK MENU

REDS

Merlot

Jackson Triggs, Canada

6oz 9oz 750ml

9 13 38

Pinot Noir

Philippe de Rothschild,
France

10 14 39

Malbec

Trapiche Broquel ,
Mendoza, Argentina

10 14 39

Shiraz

Jackson Triggs, Canada

9 13 38

Cabernet Sauvignon

Woodbridge, USA

10 14 39

Cabernet Sauvignon

Josh Cellars, California,
USA

52

WHITES

Chardonnay

Pelee Island, VQA

6oz 9oz 750ml

9 13 36

Pinot Grigio

Pelee Island, VQA

10 14 39

Sauvignon Blanc

Kim Crawford, New Zealand

12 17 48

Rosé (6oz/9oz /750ml)

Rosé

Pelee Island, VQA

8 12 34

SAKE

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

HOT: 6oz 10.25

COLD: 6oz 10.25

DOMESTIC BEER

Beaus(organic) -Lug Tread 473ml 9.75

Rickard's Red 341ml 6.95

Apple Cider-Pelee Island 375ml 8.95

IMPORTED BEER

Sapporo 500ml 9.95

WHISKY/ SCOTCH/ BOURBON (1oz)

Toki Japanese 11

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	9.95
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NON-ALCOHOLIC

Shirley Temple	4.95
Virgin Caesar	6.25
Soft Drink	3
Nestea Iced Tea	3.25
Perrier 330ml	3.75
Orange Juices	3.25

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

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

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

Cheesecake

8

1 slice of New York Style Cheesecake, drizzle with Caramel syrup and icing sugar