

**UCHI**

— DRINKS —



JAPANESE GASTRO BAR

# สาเกญี่ปุ่น



**DASSAI**  
**Junmai Daiginjo 23**  
**720ml.**

The sweet scent that can be sensed from the glass is floral, and gives off an extremely crisp and clean initial impression that goes down the throat very smoothly. Within it is also the subtle sweetness and "umami" of the rice that makes this sake a delicate work of art with a refined elegance that will be best appreciated when served in a wine glass..

**9,850.-**



**DASSAI**  
**Junmai Daiginjo 39**  
**750ml.**

The initial fragrance has a gentle sweetness of a melon fruit and unlike crisp and dry sake, there is a fruitiness that spreads inside the mouth. Within that fruity goodness is also a good balance of acidity that allows for a refreshing sensation once swallowed. This is one Junmai Daiginjo with an excellent harmony of scent and flavour..

**5,050.-**



**DASSAI**  
**Junmai Daiginjo 45**  
**720ml. / 300ml.**

The new standard of Dassai where the king of sake rice 'Yamada-Nishiki' has been polished further down to 45%. The perfect balance of fragrance, smoothness and elegance still remains.

**3,690.- / 1,690.-**



**DASSAI**  
**Junmai Daiginjo Sparkling 45**  
**360ml.**

This sparkling sake is made from putting a Junmai Daiginjo through a secondary fermentation. With the help of the freshness provided by the carbonic acid gas, there is a refreshing aftertaste within the full-bodied flavour. It provides a smooth drink with a certain dryness and can be enjoyed by those that are not used to drinking sake as well.

**2,190.-**

*\*Service charge included all price.*

# Japanese SAKE



**BORN  
Chogin**  
720 ml.

The Imperial household. Aged 5 years, Thai royal family's favorite" This aromatic Junmai Daiginjo sake is brewed in small batches and aged at minus 8 degrees Celsius for over 5 years. It is a masterpiece of Japanese sake culture. families. Robert Parker 93

19,500.-



**BORN  
Wing Of Japan**  
720 ml.

Used at Japanese Air Force One. Aged 2 years. It has an excellent scent, softness in the mouth and a sharp finish. It is used for banquet for state guest. Gold.Delicious sake in a wine glass competition 2023, Gold.LSC 2016, CP.ISF2000, Gold.IWC 2017, CPIWA2016.

8,800.-



**BRON Gold  
Junmai-Daiginjo**  
720 ml.

Boast an extremely high acclaim in abroad. A bottle of unpasteurized Junmai Daiginjo sake, matured for a year at minus 10 degrees Celsius. Gold.US 2014-15, Bronze.IWC 2015, Gold. IWC 2020, Champion Sake China 2019

3,620.-



**BORN  
Junsui Pure Junmai Daiginjo**  
300 ml.

Create a new sake quality for 300ml from grand zero. It has a wonderful aroma and strong taste. Junmai Daiginjo, a freshly brewed sake

1,100.-

# ສາເຄຣີປຸ່ນ



**IWA 5**  
**Junmai Daiginjo Assemblage 3**  
**720ml.**

IWA 5 has an intriguing capacity to pair with a great array of foods: the Sake has sort of an inherent versatility to consistently, ingeniously adjust itself right to the level of the food, sensibly, from the delicate to the robust, from light to dark flavors. IWA 5 can pair successive dishes throughout one single meal.

**12,890.-**



**NOGUCHI NAOHIKO**  
**Junmai**  
**720ml.**

Elegantly rich and full-bodied with refreshing aromas of tropical fruits. Its crystal-like crisp texture and delicate acid flavour settles and lingers elegantly on the palate

**6,490.-**



**BIJOFU**  
**Tokubetsu Junmai**  
**720ml.**

Fruity and mild flavoured, the balance of the acidity and the umami is exquisite and one can never get tired of drinking this sake. It starts off soft with a clean and pleasant fragrance, with a little dryness and a comforting kick in the middle which ends up becoming very smooth, making it a great item to enjoy during a meal.

**2,950.-**



**BIJOFU**  
**Junmai Ginjo Junrei I Tama Label**  
**720ml.**

Using Ehime Prefecture's Matsuyama-Mii rice polished down to 55% and treating it at a low temperature, it is one of the most recommended items by the brewery. The refreshing taste makes it very easy to drink, and the subtle acidity that spreads inside the mouth adds to the smoothness while enhancing the umami of the rice at the same time

**2,450.-**

*\*Service charge included all price.*

# Japanese SAKE



**MASUMI**  
**Karakuchi Gold**  
*720 ml. / 300 ml.*

Even with its flavour-fulness, the light dryness and mild fragrance makes this an easy to drink sake that is perfect during a meal. Far from being a drink that can get easily boring, this is an item that sake lovers will surely enjoy.

**2,850.- / 1,200.-**



**KOZAEMON**  
**House Junmai**  
*720 ml.*

Using 100% sake rice from the rice paddies just next to the brewery, there is a hint of oriental flowers on the nose. Great served chilled alongside vegetables, fish or Western and Chinese food with mild flavours.

**2,990.-**



**The TAMAGAWA**  
**Honjozo**  
*720 ml.*

This is a classic sake made by hand and carefully blended with Yamahai. The temperature range for drinking is wide, and it is a popular product among locals home cooking.

**2,390.-**



**KIRINZAN**  
**Classic**  
*300 ml.*

Kirinzan Shuzo's origin, this classic sake retains its traditional dryness, but within that is some sourness that gives it a refreshing feel overall. The main raw ingredients of rice and water are both from the Niigata prefecture, making it one of the representative sake of Niigata that is loved by the locals.

**1,100.-**

ສາເຄຊີປຸ່ນ

Japanese  
SAKE



**HAKUTSURU**  
**Daiginjo**  
**300ml.**

Premium-grade sake elaborately made with the king of sake rice, Yamada Nishiki at polish rate of 50%. It is characterized by its fruity aroma, medium dry taste and its smooth aftertaste.

**790.-**



**HIYASHIBORI**  
**Ginjo**  
**300ml.**

Intense aromas of a fruit basket. Clean, fresh palate. Very precise, focussed and charming finish

**690.-**

เหล้ายuzu // เหล้าบ๊วย

*Japanese*  
**YUZULIQUEUR**  
// **UMESHU**



**KOZAEMON**  
**Shiroku Junmai Yuzu Sake**

*500 ml.*

The flavour of this liqueur is soft and fresh due to the addition of 'Yuzu', a very popular citrus in Japan, making it suitable for many types of food. This miracle collaboration of the Junmai Sake and Yuzu Juice is enjoyed by many people since one cannot help but fall in love with it after the first taste.

**1,590.-**



**NAKANO BC**  
**Kishuu Hachimitsu Umeshu**

*720 ml.*

An umeshu made from Wakayama's local Japanese plums and orange honey, a type of honey collected from orange blossoms. The mild sweetness of the orange honey harmonizes perfectly with the sweetness and sourness of the umeshu, creating an elegant and rounded flavour that can only be experienced by the addition of honey.

**2,520.-**



**HANA KOHAKU**  
**Plum Sake**

*300 ml.*

This unique sake is made with a blend of junmai sake and Japanese plum extract. The plum extract is carefully derived from the succulent nanko variety plum produced in Wakayama Prefecture, the center of fine Japanese plum cultivation. Mildly sweet with a pleasant citrus-like acidity, Hana-Kohaku is a refreshing sake excellent on its own or paired with special dishes.

**1,190.-**

# ซิกเนเจอร์ค็อกเทล



## UKIYO

*Gin infused Niam, Lychee Liqueur, Cream de Cacao, Lime, Coconut cream, White Chocolate Syrup*

Immerse yourself in the world of "Ukiyo" a cocktail that captures the essence of fleeting moments. The symphony of lychee and yuzu dances on your taste buds, while whispers of white chocolate and coconut milk transport you to a dreamscape. This libation is like sipping on a delicate piece of art, with a touch of pink chocolate and an edible flower to complete the experience.

340.-



## PAPEDA PARADISE

*Ketel One Vodka, Umeshu Choya classic, Turmeric & Orange, Vanilla Syrup, lime juice, Yuzu juice*

Embark on a journey to the "Papeda Paradise" where the tangy embrace of umeshu and citrus takes center stage. Swirls of turmeric and vanilla weave through the concoction, creating a tapestry of flavors that evoke sun-soaked days. A sprinkle of yuzu and a dusting of Yūkari salt crown this creation, making it a slice of paradise in a glass.

420.-



## SESAME SOUR

*Suntory Sui Gin, Simple Syrup, Jasmine Syrup, Pineapple Juice, Lime Juice, Egg White*

Unleash your taste adventure with the "Sesame Sour" cocktail. A marriage of Roasted sesame and tropical pineapple juice paints a picture of contrasts that harmonize beautifully. The floral notes of jasmine syrup entwine with the zing of lime juice, while an inviting foam of egg white beckons you in. A lone maple leaf and a sprinkle of sesame seeds add the final stroke of elegance.

340.-



## WOOD SOUR

*Jim Beam Bourbon, Orgeat Infused, Licorice, Lemon juice, Active Charcoal, Egg White*

Enter the realm of the "Wood Sour" cocktail, where the warmth of licorice Almond syrup meets the zing of citrus. A melody of licorice orgeat syrup and lemon juice harmonizes seamlessly, balanced by the mysterious allure of activated charcoal. Egg white froths like a cloud, and a curl of lemon peel invites you to take a sip. An edible flower graces the glass, a nod to the enchanting forest where this potion was born.

380.-

*\*Service charge included all price.*



# Signature COCKTAIL



## SENCHA HONEY HIGHBALL

*Suntory Sui Gin, Sencha,  
Honey Sandalwood Syrup,  
Tonic*

Elevate your senses with the "Sencha Honey Highball". Sencha and Sandalwood tonic reduction creating a symphony of refreshing flavors. A drizzle of honey syrup adds a touch of sweetness, while sparkling water effervesces like a gentle breeze. A single Oba leaf crowns the connection a nod to the balance and harmony of the elegant libation

420.-



## UCHI MILK PUNCH

*Jameson, Lime Juice,  
Osmanthus Syrup, Jasmine Syrup,  
Galliano Vanilla, Almond Milk*

Indulge in the velvety allure of the "Uchi Milk Punch." Jameson Milk Punch forms the heart of this creation, evoking memories of cozy evenings by the fire. The Pickled ginger garnishes the glass, a reminder of the cocktail's refreshing and aromatic embrace.

420.-



## TENDER NEGRONI

*Gin Infused Niam,  
Sweet Vermouth, Campari,  
Amaro Montenegro*

Discover the harmonious blend of flavors in the "Tender Negroni" cocktail. Niam Gin lays the foundation for this exquisite creation, joined by the bitter symphony of Campari and the rich embrace of sweet vermouth. Amaro Montenegro adds a touch of sophistication, while Peuchauds and orange bitters intertwine elegantly. The garnish of a Niam leaf is a nod to the cocktail's complexity and balance.

420.-



## ZEN

*Dead Man's Fingers,  
Coconut Syrup, Pandan Syrup,  
Lime Juice, Egg White, Sesame Seeds*

The Zen cocktail combines the tropical flavors of passion fruit and coconut with the unique aroma of pandan. The addition of egg white adds a silky texture and frothy appearance. The sesame seeds garnish adds a subtle nutty and visual element to the cocktail. Sip and find your inner Zen with this delightful creation!

380.-

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# Signature COCKTAIL



## UMESHU MELODY

*Suntory Sui, Choya Umeshu,  
Campari Bitter, The Japanese Shiso Bitters,  
Mango Flavour Aroma*

Embark on a melodious journey with Umeshu Melody, a cocktail that sings with flavor. Suntory Sui's dried mango-infused melody meets the Choya Single Year Umeshu's delicate harmony. Campari Bitter adds a bold twist, while Japanese Shiso Bitters and a hint of saline solution create a harmonious symphony of flavors. Served over an ice ball and garnished with a fresh Shiso leaf, it's a melody that will transport you to Japan.

440.-



## GEISHA'S BOULEVARD

*Peach Sake, Peach Schnapp,  
Tamanohikari Sake, Lime,  
Monin Peach*

Geisha's Boulevard is an elegant cocktail that combines the rich flavors of peach sake with the herbal notes of Aromatic Fruit and the sharpness of dry Junmai ginjo Sake. The smoothness of Peach Schnapps and Angostura bitter ties it all together, while a lemon peel garnish adds a bright, citrusy finish. It's a drink that captures the grace and mystery of a geisha's world.

380.-



## OSAKA ORCHARD

*Bacardi White Rum, Aperol,  
Pickled Ginger Monin Passion Fruit,  
Lime, Egg White*

As the poet when took a first sip, Aperol whispered of fleeting beauty, the rum warmed like a distance summer memory and the tang of ginger and bamboo brought sharp clarity.

400.-



## HANAMI HARMONY

*Jose Cuervo Blanco, Aperol,  
Mango Puree, Lime Juice,  
Egg White*

It is a delightful cocktail that captures the essence of springtime celebrations. This vibrant drink features the smoothness of Jose Cuervo Blanco, balanced by the bittersweet notes of Aperol and the tropical sweetness of mango.

The zesty lime juice adds a refreshing brightness, while the egg white contributes a silky texture. Finished with colorful mochi balls and a drizzle of sesame paste, Hanami Harmony is a visually stunning and flavorful tribute to the joy of gathering and enjoying life's moments

400.-

*\*Service charge included all price.*



เวอร์จินค็อกเทล

*Virgin*  
MOCKTAIL

CHERRY BLOSSOM SPRITZ

*Monin Cherry Blossom Syrup,  
Lime Juice, Yuzu Juice,  
Fentimans Rose Lemonade*

360.-

TANGERINE TANGO

*Apple Juice,  
Monin Tangerine Syrup,  
Lime Juice, Yuzu Juice*

320.-

MANGO MAI TAI

*Orange Juice,  
Pineapple Juice, Monin Mango,  
Monin Almond, Lime juice*

280.-

PEAR MOJITO

*Lime Wedges, Mint Leaves,  
Monin Pear Puree, Lime  
Soda Water*

280.-

VIRGIN COLADA

*Pineapple Juice, Coconut Water,  
Monin Pineapple Syrup, Monin Coconut Syrup,  
Lime Juice*

280.-

คลาสสิคค็อกเทล

*Classic*  
COCKTAIL



**Italian Spritz**

*Aperol, Soda Water,  
Monin Pineapple Syrup,  
Sparkling Wine*

490.-

**Spiced Mai Tai**

*Havana Club 3, Sailor Jerry  
Bols Orange Curacao, Monin Orgeat Syrup,  
Cinnamon Syrup, Lime Juice*

400.-

**Espresso Martini**

*Ketel One,  
Kahlua, Espresso,  
Monin Crème Brulee*

400.-

**Smoky Mary**

*Ketel One, Tomato Juice, Lime Juice,  
Honey Syrup, Worcestershire,  
Tabasco, Celery Bitters*

380.-

**Raspberry Mojito**

*Havana Club 3, Lime Wedges,  
Brown Sugar, Mint Leaves,  
Monin Raspberry Puree, Soda Water*

380.-

**Mango Colada**

*Havana Club 3, Malibu,  
Pineapple Juice, Coconut Water,  
Monin Mango, Puree Lime Juice*

340.-

**Nutty Old Fashioned**

*Jim Beam Bourbon,  
Monin Roasted Hazelnut Syrup,  
Angostura Bitters, Chocolate Bitters*

340.-

**Watermelon Margo**

*Jose Cuervo Blanco, Bols Triple Sec,  
Monin Watermelon Syrup,  
Lime Juice*

340.-

**Passionfruit Whisky Sour**

*Jim Beam Bourbon,  
Monin Passionfruit Puree, Lemon,  
Angostura Bitters, Egg White*

340.-

**Peach Daiquiri**

*Havana Club 3,  
Monin White Peach Syrup,  
Lime Juice, Egg White*

300.-

**Blueberry Caipirinha**

*Cachaca Cana Rio,  
Lime Wedges, Brown Sugar,  
Monin Blueberry Puree*

300.-

\*Service charge included all price.

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# Red WINE

## France

### Chateau Clerc Milon Pauillac 5Ème Grand Crus Classé en 1855

Code : IT12RFR  
Country : FRANCE  
Region : AOC PAUILLAC  
Grape : 58% Cabernet Sauvignon, 27% Merlot,  
12% Cabernet Franc, 2% Petit Verdot  
Score : 93 Jams Suckling, 92 Robert Parker

12,900.-

### Catena Cabernet Sauvignon

Code : ISRAG02  
Country : FRANCE  
Region : Mendoza Catena Zapata  
Grape : Cabernet Sauvignon 100%  
Score : 92 RP, 92 JS

2,790.-

### E. Guigal Côtes du Rhone Rouge

Code : ISRFR01  
Country : FRANCE  
Region : Rhône Valley  
Grape : 50% Syrah, 40% Grenache, 10% Mourvèdre.  
Score : 92 Jeb Dunnuck 90 Decanter

2,390.-

### Michel Lynch Bordeaux Merlot Cabernet'20

Code : ISRFR03  
Country : FRANCE  
Region : AOP Bordeaux  
Grape : Merlot / Cabernet sauvignon  
Score : 90 points Wine Spectator

1,890.-

## Italy

### Tenuta San Guido Bolgheri-Sassicaia

Code : ITO9RIT  
Country : ITALY  
Region : Tuscany  
Grape : Cabernet Sauvignon  
Score : -

33,900.-

### Antinori Toscana Solaja Super Tuscan Blend

Code : ITO4RIT  
Country : ITALY  
Region : Tuscany  
Grape : 73% Cabernet Sauvignon,  
20% Sangiovese, 7% Cabernet Franc  
Score : 100 Jams Suckling, 100 The wine advocate,  
98 Wine & Spirits, 98 Wine Enthusiast

28,500.-

### Antinori Toscana Tignanello Super Tuscan Blend

Code : ITO6RIT  
Country : ITALY  
Region : Tuscany  
Grape : 80% Sangiovese, 15% Cabernet Sauvignon,  
5% Cabernet Franc  
Score : 96 Jams Suckling, 96 The wine advocate,  
93 Wine Spectator

14,500.-

### Maestro janni Brunello di Montalcino

Code : ITO7RIT  
Country : ITALY  
Region : Tuscany  
Grape : 100% Sangiovese  
Score : 97 Jams Suckling, 94 The wine advocate,  
93 Falstaff, 93 Wine Spectator

5,890.-

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## Italy

### GAJA Barbaresco D.O.P.

Code : IT10RIT  
Country : ITALY  
Region : Piedmonte  
Grape : 100% Nebbiolo  
Score : 95 Jams Suckling

28,000.-

### Vigneti Del Vulture Pipoli Aglianico Del Vulture

Code : ISRIT06  
Country : ITALY  
Region : Aglianico Del Vulture DOC  
Grape : 100% Aglianico  
Score : 89 Pts Jams Suckling (JS)  
88 Pts Wine Enthusiast (WE)

2,400.-

### Coppi Siniscalco Primitivo Puglia R' 20

Code : ISRIT05  
Country : ITALY  
Region : IGP Puglia  
Grape : 100% Primitivo  
Score : 90 Pts Wine Enthusiast (WE)

2,100.-

### Fantini Sangiovese Terre Di Chieti

Code : ISRIT04  
Country : ITALY  
Region : Terre di Chieti IGP  
Grape : 100% Sangiovese  
Score : 93 Luca Maroni 89 Jams Suckling

1,890.-



# Red WINE

## Other Countries

### Opus One Vintage 2017

Code : *ITO8RIT*  
Country : *USA*  
Region : *Napa Valley*  
Grape : *Cabernet Sauvignon*  
Score : -

33,900.-

### Wolf Blass Grey Label Barossa Shiraz'17

Code : *ISRAU07*  
Country : *AUSTRALIA*  
Region : *Mc Laren Vale*  
Grape : *100% Shiraz*  
Score : *90 James Suckling*

4,250.-

### Stonier Pinot Noir'21

Code : *ISRAU08*  
Country : *AUSTRALIA*  
Region : *Mornington Peninsula*  
Grape : *100% Pinot Noir*  
Score : *89 Pts Wine Enthusiast (WE)*

2,790.-

### Catena Zapata D.V. Catena Tinto Historico

Code : *ISRAG09*  
Country : *ARGENTINA*  
Region : *Mendoza*  
Grape : *Malbec, Bonarda, Petit Verdot*  
Score : *93 James Suckling*

2,990.-

### Caliterra Reserva Cabernet Sauvignon 2021

Code : *ISRCL10*  
Country : *CHILE*  
Region : *Colchagua Valley*  
Grape : *100% Cabernet*  
Score : -

1,850.-

### Marques Casa Concha Merlot' 19

Code : *ISRCL11*  
Country : *CHILE*  
Region : *D.O. Puente Alto*  
Grape : *100% Merlot*  
Score : *91 James Suckling*

2,490.-

### La Vendimia Rioja Red'20

Code : *ISRSP12*  
Country : *SPAIN*  
Region : *Rioja D.O.C.*  
Grape : *50% Tempranillo, 50% Garnacha*  
Score : *86 Pts Wine Enthusiast (WE)*

2,490.-

ไวน์ขาว

White  
WINE

### Domaine Christophe Patrice Chablis

Code : FH-ISWFR02  
Country : FRANCE  
Region : Chablis AOC  
Grape : 100% Chardonnay  
Score : 92 James Suckling

2,850.-

### Craggy Range Te Muna Sauvignon Blanc

Code : FH-ISWNZ06  
Country : NEW ZEALAND  
Region : Hawke's Bay  
Grape : 100% Sauvignon Blanc  
Score : 94 BC 91 JS

2,690.-

### Pighin Collio Pinot Grigio White'22

Code : FH-ISWIT03  
Country : ITALY  
Region : Friuli-Venezia Giulia  
Grape : 100% Pinot Grigio  
Score : 85 Pts Wine Enthusiast (WE)

2,390.-

### Dr.Loosen Red Slate Riesling Dry 2022

Code : FH-ISWGM08  
Country : GERMANY  
Region : Mosel  
Grape : 100% Riesling  
Score : 90 Wine Enthusiast, 91 Wine JS

2,290.-

### Casillero Del Diablo Reserva Privada Sauvignon Blanc

Code : FH-ISWCL07  
Country : CHILE  
Region : Vin de France  
Grape : 100% Sauvignon Blanc  
Score : 89 Wine Enthusiast

2,190.-

### Villa Maria Private Bin Chardonnay'23

Code : FH-ISWNZ05  
Country : NEW ZEALAND  
Region : South Island / Marlborough  
Grape : 100% Chardonnay  
Score : -

1,980.-

### Maison Barboulot Sauvignon Blanc

Code : FH-ISWFR01  
Country : FRANCE  
Region : Vin de Pays, Pays d'Oc  
Grape : 100% Sauvignon Blanc  
Score : -

1,890.-

### Wolf Blass Bilyara Chardonnay

Code : FH-ISWAU04  
Country : AUSTRALIA  
Region : South Eastern, Australia  
Grape : 100% Chardonnay  
Score : -

1,400.-

\*Service charge included all price.



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## Rosé WINE

### France

Exhib's Rose  
Cap d'Agde

Code : FH-ISWFR09

Country : FRANCE

Region : Pays d'Oc, Côtes de Thau

Grape : Grenache, Merlot, Carignan, Cinsault

Score : -

1,750.-



สปาร์คกลิ้งไวน์

## Sparkling WINE

### Italy

Zonin Prosecco Zonin  
1821 Brut

Code : FH-SKWIT01

Country : ITALY

Region : Veneto

Grape : Prosecco 100%

Score : -

1,890.-

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*French*  
CHAMPAGNE



*France*

**Dom Perignon  
Brut 0.75L**

Code : *FH-CP-AKC004*  
Country : *FRANCE*  
Region : *Champagne Brut*  
Grape : *Pinot Noir, Chardonnay*  
Score : -

**29,900.-**

**Moet & Chandon  
NV Brut Imperial**

Code : *FH-CP-AKC001*  
Country : *FRANCE*  
Region : *Champagne Brut*  
Grape : *40% Pinot Noir, 40% Pinot Munier  
20% Chardonnay*  
Score : -

**8,600.-**

**Ruinart Rose**

Code : *FH-CP-NW002*  
Country : *FRANCE*  
Region : *Champagne*  
Grape : *55% Pinot Noir, 45% Chardonnay*  
Score : -

**13,900.-**

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# Wine by GLASS

## Other Countries

### Rothbury Premium Selection Shiraz/Cabernet Sauvignon

Code : *FH-GW-ISRAUS01*  
Country : *AUSTRALIA*  
Region : *South Eastern, Australia*  
Grape : *50% Shiraz 50% Cabernet Sauvignon*  
Score : -



1,450.-

By Bottle



295.-

By Glass

### Chilano Cabernet Sauvignon

Code : *FH-GW-ISRCL02*  
Country : *CHILE*  
Region : *Puglia / IGP*  
Grape : *Cabernet Sauvignon 100%*  
Score : -



1,350.-

By Bottle



275.-

By Glass

### Rothbury Premium Selection Chardonnay

Code : *FH-GW-ISWAUS03*  
Country : *AUSTRALIA*  
Region : *South Eastern, Australia*  
Grape : *Chardonnay 100%*  
Score : -



1,450.-

By Bottle



295.-

By Glass

### Chilano Sauvignon Blanc

Code : *FH-GW-ISWCL04*  
Country : *CHILE*  
Region : *South Australia*  
Grape : *Sauvignon Blanc 100%*  
Score : -



1,350.-

By Bottle



275.-

By Glass

# เครื่องดื่มเป็นแก้ว



## Japanese Whisky

	<i>Glass 45ml.</i>	<i>Bottle</i>
Suntory Hibiki	830.-	15,990.-
Suntory Hakushu Single Malt Whisky	830.-	14,990.-
Suntory Yamazaki Single Malt Whisky	830.-	15,990.-
Ichiro's malt Grain Chichibu blended whisky	650.-	9,690.-
Suntory Chita	450.-	5,690.-
Suntory Kakubin Yellow	250.-	3,290.-

## Japanese Gin

	<i>Glass 45ml.</i>	<i>Bottle</i>
Kyoto Kinobi Dry Gin The Beauty of The Seasons	580.-	9,890.-
Sakurao Japanese Craft Dry Gin	330.-	5,290.-
Roku Gin	350.-	5,890.-
Suntory Sui Gin	250.-	2,990.-

## Japanese Vodka

	<i>Glass 45ml.</i>	<i>Bottle</i>
Suntory Haku	330.-	6,490.-
Tenjaku Vodka	280.-	2,490.-

## Vodka

	<i>Glass 45ml.</i>	<i>Bottle</i>
Grey Goose Vodka	380.-	6,690.-
Belvedere Vodka	380.-	6,690.-
Ketel One Vodka	280.-	3,290.-
Absolut Raspberry	250.-	2,990.-
Absolut Lime	250.-	2,590.-
Absolut Vodka	250.-	2,590.-
Stolichnaya Original	280.-	2,590.-
Smirnoff Vodka	250.-	2,590.-
Smirnoff Green Apple	250.-	2,590.-



# *Drink* per GLASS

## Cognac & Brandy

	<i>Class 45ml.</i>	<i>Bottle</i>
Hennessy XO	1,580.-	25,500.-
Hennessy VSOP	480.-	8,990.-
Hennessy VS	380.-	8,990.-
Remy martin VSOP	480.-	8,990.-
St. Remy VSOP	280.-	2,850.-
Regency	250.-	1,250.-

## Tequila & Mezcal

	<i>Class 45ml.</i>	<i>Bottle</i>
Tequila Clase Azui Reposado	1,890.-	29,900.-
Don Julio 1942 Anejo Tequila	1,890.-	29,900.-
818 Tequila Eight Reserve	1,890.-	29,900.-
818 Tequila Blanco	480.-	8,780.-
Parton Reposado Tequila	580.-	10,900.-
Parton Silver	450.-	6,790.-
Jose Cuervo Silver Especial	280.-	3,290.-
Jose Cuervo Reposado Especial	280.-	3,290.-
El Jimador Blanco	280.-	
El Jimador Reposado	280.-	
Sierra Silver	280.-	
Buen Amigo Silver	280.-	

## Gin

	<i>Class 45ml.</i>	<i>Bottle</i>
Tanqueray No. Distilled	430.-	5,990.-
Tanqueray Flor de Sevilla	300.-	4,890.-
Tanqueray London Dry Gin	300.-	4,290.-
Hendrick's Gin	400.-	5,990.-
Lady Trieu Dalat Flowerbomb Gin	380.-	4,990.-
Lady Trieu Hoi an Spice Road Gin	380.-	4,990.-
Lady Trieu Contemporary Vietnam Gin	380.-	4,990.-

# เครื่องดื่มเป็นแก้ว



## Gin

	<i>Glass 45ml.</i>	<i>Bottle</i>
Whitley Neil Orginal Gin	300.-	4,890.-
Whitley Neil Ginger Rhubarb Gin	300.-	4,890.-
Whitley Neil Blood Orange Gin	300.-	4,890.-
Whitley Neil Quince Gin	300.-	4,890.-
Whitley Neil Sloe Gin	300.-	4,890.-
Bulldog London Dry Gin	330.-	4,890.-
Bombay Sapphire Gin	300.-	3,590.-
Beefeater Pink Strawberry	280.-	4,290.-
Gordon London Dry Gin	280.-	2,990.-
Broker's Pink Gin	250.-	2,490.-
Langley's London Dry Gin	250.-	2,990.-
Old Tom Gin	250.-	2,190.-
Saneha Gin	300.-	4,290.-
Four Pillar Fresh Yuzu Gin	550.-	7,590.-

## Whisky

	<i>Glass 45ml.</i>	<i>Bottle</i>
Ardbeg Islay single malt scotch whisky	650.-	11,290.-
Bruichladdich The classic laddie	650.-	11,290.-
Laphroaig 10 years	580.-	9,900.-
Woodford reserve double oak	480.-	8,890.-
Bulleit 95 rye whisky	380.-	6,290.-
Monkey shoulder	380.-	5,790.-
Heaven hill Rittenhouse rye 100 proof whisky	300.-	4,990.-
Canadian club	280.-	3,790.-
Evan Williams Bourbon Black	280.-	3,790.-
Jameson Irish Whisky	250.-	3,590.-
Jimbeam white Bourbon	250.-	2,990.-
Grant's Blended scotch whisky	250.-	2,990.-



# *Drink* per GLASS

## Johnnie Walker

	<i>Glass 45ml.</i>	<i>Bottle</i>
XR21 Johnnie Walker & Sons	1,190.-	19,890.-
Swing Johnnie Walker Whisky	530.-	8,890.-
Johnnie Walker Blue Label Whisky	1,890.-	25,900.-
Johnnie Walker Gold Label Whisky	480.-	6,890.-
Johnnie Walker Black Ruby Whisky	380.-	6,890.-
Johnnie Walker Black Label Whisky	350.-	5,490.-
Johnnie Walker Red Label Whisky	250.-	2,990.-

## Chivas

	<i>Glass 45ml.</i>	<i>Bottle</i>
Chivas Mizunara Whisky	500.-	8,790.-
Chivas 12 Years Scotch Whisky	300.-	5,490.-

## Jack Daniel's

	<i>Glass 45ml.</i>	<i>Bottle</i>
Jack Daniel's Tennessee Apple	280.-	4,690.-
Jack Daniel's Tennessee Honey	280.-	4,890.-
Jack Daniel's Tennessee Fire	280.-	4,890.-
Jack Daniel's Old No.7	280.-	4,890.-

## Glenfiddich

	<i>Glass 45ml.</i>	<i>Bottle</i>
Glenfiddich Single Malt 12 Years	450.-	8,690.-

## Rum

	<i>Glass 45ml.</i>	<i>Bottle</i>
Ron Zacapa Centenario 23 Years	580.-	9,980.-
Phraya Gold Rum	450.-	9,980.-
Sailor Jerry Spiced Rum	300.-	2,790.-
Nusa Cana Tropical Island Spiced Rum	280.-	2,890.-
Captain Morgan Dark Rum	280.-	2,790.-
Havana Club Anejo 3 years	250.-	2,790.-

# เครื่องดื่มเป็นแก้ว



## Rum

	<i>Glass 45ml.</i>	<i>Bottle</i>
Cachaca Superior Canario	250.-	2,790.-
Chalong Bay	250.-	2,280.-
Chalong Bay Lemongrass	250.-	2,790.-
Bacardi White Rum	280.-	2,280.-
Dead Man's Finger Herbal Rum	250.-	2,790.-
Dead Man's Finger Passion Fruit	250.-	1,890.-
Dead Man's Finger Pineapple Rum	250.-	1,890.-
Dead Man's Finger Strawberry Tequila Cream Liqueur	250.-	1,890.-
Mekhong	250.-	1,290.-

## Liqueur

	<i>Glass 45ml.</i>	<i>Bottle</i>
Grand Marnier	530.-	7,890.-
Drambuie Scotch Whisky Liqueur	450.-	6,790.-
Galliano Vanilla	380.-	5,290.-
Cherry Heering	350.-	4,990.-
Benedictine D.O.M	350.-	4,690.-
St. Germain	300.-	4,590.-
Cointreau	300.-	4,590.-
Frangelico	300.-	4,590.-
Midori	300.-	4,590.-
Bailey's	300.-	4,590.-
Disaronno Amaretto	280.-	4,590.-
Luxardo Maraschino	300.-	4,590.-
Kahlua	280.-	3,990.-
Luxardo Limoncello	250.-	3,390.-
Malibu	250.-	3,290.-
Jagermeister	250.-	3,190.-
Borghetti Coffee Liqueur	250.-	3,190.-
Southern Comfort	250.-	2,990.-
Choya Classic	250.-	2,890.-

*\*Service charge included all price.*



# *Drink* per GLASS

## Liqueur

	<i>Glass 45ml.</i>	<i>Bottle</i>
Passoa	250.-	2,890.-
De Kuyper Kwaifeh Lychee Liqueur	250.-	2,690.-
Sambuca	250.-	2,100.-
Giffard Maraschino	250.-	2,100.-

## Vermouth & Aperitif

	<i>Glass 45ml.</i>	<i>Bottle</i>
La Fee Absinthe	580.-	8,990.-
Fernet Branca	330.-	4,990.-
Campari	300.-	4,990.-
Aperol	280.-	4,590.-
Cynar Ricetta Originale	300.-	4,590.-
Carpana Antica Formula Vermouth	280.-	4,590.-
Amaro Montenegro	280.-	4,290.-
Pernod	250.-	3,890.-
Caparno Amtica	280.-	3,890.-
Caparno Punt e mes	250.-	2,990.-
Carpano Classico	250.-	2,990.-
Martini Rosso	250.-	3,800.-
Martini Extra Dry	250.-	3,800.-
Martini Bianoco	250.-	3,800.-
Lillet Blanc	250.-	2,790.-
Pastis Prado	250.-	2,690.-

เบียร์

Bottle  
of BEER



SAPPORO  
330ml.  
220.-



KIRIN  
330ml.  
130.-



ASAHI  
330ml.  
120.-



SINGHA  
330ml.  
110.-

\*Service charge included all price.

ខ្ញុំស៊ីស្តា

*Uchi*  
SODA



UCHI APPLE SODA  
149.-



UCHI PASSION SODA  
149.-



UCHI MIXBERRY SODA  
149.-



UCHI YUZU SODA  
149.-



UCHI MIX FLOWER SPRING SODA  
149.-

เครื่องดื่ม "ชอพท์ดริง"

# BEVERAGE



## Coffee

	Hot	Cold
Espresso	55.-	-
Americano	55.-	99.-

## Soft Drink

Acqua Panna Sil Natural Mineral Water 750 ml.		189.-
San.P Sparkling Natural Mineral Water 500 ml.		189.-
Red Bull		180.-
Sanpellecrino Melogranoe Arancia		169.-
Sanpellecrino Orange		169.-
Coke 325 ml.		45.-
Coke Zero 325 ml.		45.-
Sprite 325 ml.		45.-
Schweppes Tonic Water		45.-
Schweppes Ginger Ale		45.-
Soda Rock		45.-
Water		45.-

## Premium Mixer

Fentiman Rose Lemonade		240.-
Fentiman Connoiseure Tonic		200.-



*Uchi*

# DESSERT



TIRAMISU CAKE

275.-



CHACOLATE MATCHA LAVA CAKE  
+HOKKAIDO ICE-CREAM

275.-



I SCOOP HOKKAIDO MILK

98.-

UCHI

DRINKS

JAPANESE GASTRO BAR