

UCHI

DRINKS



JAPANESE GASTRO BAR

สาเกญี่ปุ่น



DASSAI
Junmai Daiginjo 23
720 ml.

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.

10,100.-



DASSAI
Junmai Daiginjo 39
750 ml.

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.

5,850.-



DASSAI
Junmai Daiginjo 45
720 ml. / 300 ml.

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.

4,250.- / 1,890.-



DASSAI
Junmai Daiginjo Sparkling 45
360 ml.

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

24,800.-



**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

3,690.-



**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

1,190.-

สาเกญี่ปุ่น



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.

14,800.-



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.

3,190.-



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

3,490.-

**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.- / 1,250.-



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.

3,190.-



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.-

ສາເກລື່ປຸ່ນ

Japanese SAKE



HAKUTSURU
Daiginjo
300 ml.

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.

920.-



HIYASHIBORI
Ginjo
300 ml.

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

810.-

โซจู // เหล้าบ๊วย // เหล้ายuzu

Japanese

SHOCHU // UMESHU // YUZULIQUEURS



DABADA HIBURI Chestnut Shochu

720ml.

Using the local chestnut of Kouchi prefecture, this shochu has a subtle roasty aroma of chestnut and a soft sweetness on the palate and can be enjoyed in various ways from mixing with warm water to on-the-rocks

3,690.-



KOZAEMON Shiroku Junmai Yuzu Sake

500ml.

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.

1,850.-



NAKANO BC Kishuu Hachimitsu Umeshu

720ml.

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.

2,550.-



HANA KOHAKU Plum Sake

300ml.

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.

1,290.-

ซิกเนเจอร์ค็อกเทล



UKIYO

Suntory Sui Gin, Lychee liqueur, Cream de cacao white, Almond Milk, Lime juice, White Chocolate Syrupm, Yuzu Juice

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, Tumaric & 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 Yukari salt crown this creation, making it a slice of paradise in a glass.

420.-



SESAME SOUR

Sesame Suntory Sui, Pineapple Juice, Jasmine Syrup, Lime Juice, Egg White

Unleash your taste adventure with the "Sesame Sour" cocktail. A marriage of sesame-infused gin 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

Whisky infused liquorice, Orgeat syrup, Lemon juice, Egg white, Activated charcoal

Enter the realm of the "Wood Sour" cocktail, where the warmth of liquorice whisky meets the zing of citrus. A melody of 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

*Sencha Suntory Sui,
Sandalwood Honey Syrup,
Tonic*

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!

480.-



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. Italicus lends a delicate citrus note, while shiso bitter adds an intriguing layer of depth. The curl of lime peel garnishes the glass, a reminder of the cocktail's refreshing and aromatic embrace.

420.-



TENDER NEGRONI

*Sencha Suntory Sui, Sweet Vermouth,
Campari, Amaro Montenegro,
Orange Bitters*

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.-

ซิกเนเจอร์ค็อกเทล

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

Suntory Kakubin, Peach Sake, Peach Schnapps, Lime Juice, Peach Syrup

Geisha's Boulevard is an elegant cocktail that combines the rich flavors of plum sake with the herbal notes of Cynar and the sharpness of dry vermouth. The smoothness of Suntory Kakubin whiskey 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

Havana Club 3, Aperol, Lime Juice, Monin Passion Fruit Pureé, Egg White

Osaka Orchard is a taste of Japan's bountiful fruit harvests. Suntory Haku Vodka pairs with the fresh sweetness of pear puree and lime juice, while the subtle notes of plum sake and Monin pear syrup add depth. The creamy texture from the egg white creates a velvety finish, reminiscent of a peaceful stroll through an orchard.

420.-



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.

420.-

**Service charge included all price.*



เวอร์จินค็อกเทล

Virgin
COCKTAIL

CHERRY BLOSSOM SPRITZ

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

420.-

TANGERINE TANGO

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

340.-

MANGO MAI TAI

*Orange Juice, Pineapple Juice,
Monin Mango Puree, Monin Orgeat Syrup,
Lime Juice*

320.-

PEAR MOJITO

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

320.-

VIRGIN COLADA

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

320.-

คลาสสิกคืออกเทล



Classic
COCKTAIL

Italian Spritz

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

540.-

Spiced Mai Tai

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

440.-

Espresso Martini

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

420.-

Smoky Mary

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

400.-

Raspberry Mojito

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

400.-

Mango Colada

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

380.-

Nutty Old Fashioned

*Evan Williams Black,
Monin Roasted Hazelnut Syrup,
Angostura Bitters, Chocolate Bitters*

340.-

Watermelon Margo

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

380.-

Passionfruit Whisky Sour

*Evan Williams Black,
Monin Passionfruit Puree, Lime Juice,
Angostura Bitters, Egg White*

380.-

Peach Daiquiri

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

340.-

Blueberry Caipirinha

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

340.-

*Service charge included all price.

ໄວນໂດງ

Red WINE

France

Chateau Lestruelle Medoc Crus Bourgeois 2017

Code : 23000015
Country : FRANCE
Region : Bordeaux
Grape : 80% Merlot 20% Cabernet Sauvignon
Score : 91 Pts Wine Enthusiast (WE)

4,600.-

Famille Perrin Réserve Côtes-du-Rhône Rouge 2019

Code : 23000014
Country : FRANCE
Region : Southern Rhone
Grape : 80 % Grenache, 20% Syrah
Score : 88 Pts Wine Enthusiast (WE)

2,400.-

Gérard Bertrand Naturalys Pinot Noir 2020

Code : 23000013
Country : FRANCE
Region : GP Pays d'Oc
Grape : 100% Pinot Noir
Score : -

2,200.-

Italy

Tenuta San Guido Bolgheri-Sassicaia

Code : 23000016
Country : ITALY
Region : Tuscany
Grape : Cabernet Sauvignon
Score : -

33,900.-

Antinori Toscana Solaia Super Tuscan Blend

Code : 23000020
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.-

GAJA Darmagi

Code : 23000021
Country : ITALY
Region : Piemonte
Grape : 100% Cabernet sauvignon
Score : 93 Wine Spectator, 94 Jams Suckling,
94 Robert Parker

28,000.-

ໄວນີແລງ

Italy

Antinori Toscana Tignanello Super Tuscan Blend

Code : 23000019
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.-

Mastro janni Brunello di Montalcino

Code : 23000018
Country : ITALY
Region : Tuscany
Grape : 100% Sangiovese
Score : 97 Jams Suckling, 94 The wine advocate,
93 Falstaff, 93 Wine Spectator

5,890.-

San Marzano Talo Primitivo Di Manduria DOP 2021

Code : 23000010
Country : ITALY
Region : Puglia
Grape : 100% Primitivo
Score : 90 Pts Wine Enthusiast (WE)

2,600.-

Ricossa Barolo DOCG 2017

Code : 23000011
Country : ITALY
Region : Piedmont
Grape : 100% Nebbiolo
Score : 92 Pts Wine Enthusiast (WE)

7,990.-

San Giorgio Brunello di Montalcino DOCG Ugolforte 2016

Code : 23000012
Country : ITALY
Region : Tuscany
Grape : 100% Sangiovese
Score : 94 Pts Jams Suckling (JS)

6,100.-

Frescobaldi Castiglioni Chianti DOCG 2021

Code : 23000009
Country : ITALY
Region : Tuscany
Grape : 90% Sangiovese 10% Merlot
Score : 89 Pts Jams Suckling (JS) 88 Pts
Wine Enthusiast (WE)

2,400.-



Red WINE

Other Countries

Opus One Vintage 2017

Code : 23000017
Country : USA
Region : Napa Valley
Grape : Cabernet Sauvignon
Score : -

33,900.-

Yalumba Barossa Shiraz 2019

Code : 23000008
Country : AUSTRALIA
Region : Barossa valley
Grape : 100% Shiraz
Score : 89Pts Wine Enthusiast (WE)
86 Pct Decanter (DC)

2,790.-

Little Things Cabernet Sauvignon 2021

Code : 23000007
Country : AUSTRALIA
Region : South Australia
Grape : 100% Cabernet Sauvignon
Score : 86 Pts Wine Enthusiast (WE)

1,890.-

Cono Sur Single Vineyard 8 Grapes 2019

Code : 23000005
Country : CHILE
Region : Central Valley
Grape : 40% Cabernet 20% Carmenere
20 % Malbec 20 % Grenache
Score : 89 Pts Wine Enthusiast (WE)

2,990.-

Los Vascos Cabernet Sauvignon 2021

Code : 23000004
Country : CHILE
Region : Casablanca Australia
Grape : 100% Cabernet Sauvignon
Score : 87 Pts Wine Enthusiast (WE)

2,190.-

Bodegas Caro Aruma Malbec 2021

Code : 23000002
Country : ARGENTINA
Region : Mendoza
Grape : 100% Malbec
Score : 92 Pts Tim Atkin (TA)
88Pts Wine Enthusiast (WE)

2,490.-

Marqués De Riscal Próximo Rioja DOC 2017

Code : 23000003
Country : SPAIN
Region : Rioja
Grape : 100% tempranillo
Score : 86 Pts Wine Enthusiast (WE)

1,890.-

ไวน์ขาว

White
WINE

Louis Jadot Chablis AOC 2021

Code : 23010010
Country : FRANCE
Region : Burgundy
Grape : 100% Chardonnay
Score : 89 Pts Wine Enthusiast (WE)
87 Pts Wine Spectator (WS)

4,600.-

Je De Villebois Sancerre

Code : 23010005
Country : FRANCE
Region : Vin de France
Grape : Sauvignon Blanc
Score : -

4,250.-

Nautilus Estate Sauvignon Blanc Marlborough 2022

Code : 230100008
Country : NEW ZEALAND
Region : Marlborough
Grape : 100% Sauvignon Blanc
Score : 92 Pts Wine Enthusiast (WE)

2,990.-

Ulrich Langguth Riesling 3 QBA Dry TrabenGaispfad 2021

Code : 23010009
Country : GERMANY
Region : Mosel
Grape : 100% Riesling
Score : 88 Pts Wine Enthusiast (WE)

2,890.-

Vasse Felix Filius Chardonnay Margaret River

Code : 23010004
Country : AUSTRALIA
Region : Margaret River
Grape : Chardonnay
Score : -

2,960.-

Peter Zemmer Pinot Grigio Doc Alto adige

Code : 23010003
Country : ITALY
Region : Alto Adige DOC
Grape : 8Pinot Grigio
Score : -

2,650.-

Los Vascos Sauvignon Blanc 2022

Code : 23010007
Country : CHILE
Region : Cochagua
Grape : 100% Sauvignon Blanc
Score : 85 Pts Wine Enthusiast (WE)

2,190.-

Little Things Chardonnay 2022

Code : 23010006
Country : AUSTRALIA
Region : South Australia
Grape : 100% Chardonnay
Score : 86 Pts Wine Enthusiast (WE)

1,890.-

*Service charge included all price.



Isiö

Rosé WINE

France

Château d'Esclans Whispering Angel Rosé 2021

Code : 23020001

Country : FRANCE

Region : Provence

Grape : 30% Shiraz 30% Grenache
30% Cinsault 10% Vermentino

Score : 88 Pts Wine Enthusiast (WE)
89 Pts Wine Spectator (WS)

2,600.-

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French
CHAMPAGNE



France

**Dom Perignon
Brut 0.75L**

Code : 23030003
Country : FRANCE
Region : Champagne Brut
Grape : Pinot Noir, Chardonnay
Score : -

29,900.-

**Moet & Chandon
NV Brut Imperial**

Code : 23030004
Country : FRANCE
Region : Champagne Brut
Grape : 40% Pinot Noir, 40% Pinot Munier
20% Chardonnay
Score : -

8,600.-

**Moet Chandon
ICE 0.75L**

Code : 23030002
Country : FRANCE
Region : Champagne Brut
Grape : Pinot Noir, Pinot Meunier
and Chardonnay
Score : -

8,900.-

Ruinart Rose

Code : 23030001
Country : FRANCE
Region : Champagne
Grape : 55% Pinot Noir, 45% Chardonnay
Score : -

13,900.-

ไวน์แก้ว

Wine by GLASS

Other Countries

Santoro Primitivo Puglia IGP

Code : 23000023
Country : ITALY
Region : Puglia / IGP
Grape : Primitivo 100%
Score : Wine Enthusiast 86 pts



1,590.-

By Bottle



400.-

By Glass

Eclipse Solar Shiraz Cabernet

Code : 23000001
Country : AUSTRALIA
Region : South Eastern, Australia
Grape : 50% Shiraz 50% Cabernet Sauvignon
Score : -



1,490.-

By Bottle



380.-

By Glass

Oxford Landing Estate Sauvignon Blanc

Code : 23010002
Country : AUSTRALIA
Region : South Australia
Grape : Sauvignon Blanc 100%
Score : -



1,650.-

By Bottle



400.-

By Glass

Belleville

Code : 23010001
Country : FRANCE
Region : Rhône Valley
Grape : Chardonnay, Viognier
Score : -



1,590.-

By Bottle



380.-

By Glass

Itinera Prosecco DOC Brut

Code : 23030005
Country : ITALY
Region : Veneto
Grape : 100% Glera
Score : -



1,890.-

By Bottle



480.-

By Glass

เครื่องดื่มเป็นแก้ว



Japanese Whisky

	<i>Glass 45ml.</i>	<i>Bottle</i>
Suntory Hibiki Japanese Harmony	950.-	15,990.-
Suntory Hakusku Ingle Malt Whisky	950.-	14,990.-
ICHIRO'S Malt & Grain Chichibu	650.-	9,690.-
Suntory Chita	450.-	5,690.-
Suntory Kakubin Yellow	350.-	3,790.-

Japanese Gin

	<i>Glass 45ml.</i>	<i>Bottle</i>
KYOTO Dry Gin The Beauty of the Seasons (KI no Bi)	580.-	9,990.-
Four Pillars Fresh Yuzu Gin	550.-	7,690.-
Roku gin	450.-	6,490.-
SAKURAO Japanese Craft Dry Gin	330.-	5,290.-
Suntory Sui Gin	280.-	3,490.-

Japanese Vodka

	<i>Glass 45ml.</i>	<i>Bottle</i>
Suntory HAKU	450.-	6,490.-
Satsuma Kokubu Shochu	280.-	-

Vodka

	<i>Glass 45ml.</i>	<i>Bottle</i>
Gray Goose Vodka 0.75L	450.-	7,790.-
Belvedere 0.75L	450.-	7,790.-
Ketel One Vodka 750ml	300.-	3,590.-
Absolut Lime	280.-	2,990.-
Smirnoff Green Apple	280.-	2,990.-



Drink per GLASS

Cognac & Brandy

	<i>Class 45ml.</i>	<i>Bottle</i>
Hennessy XO	1,890.-	25,500.-
Hennessy VSOP	550.-	8,990.-
Hennessy VS	550.-	8,990.-
Remy Martin VSOP	550.-	8,990.-
St. Remy VSOP	300.-	2,650.-

Tequila & Mezcal

	<i>Class 45ml.</i>	<i>Bottle</i>
Tequila Clase Azui Aneji	8,890.-	119,000.-
Tequila Clase Azui Gold	4,890.-	61,000.-
Tequila Clase Azui Reposado	2,290.-	32,000.-
Tequila Clase Azui Plate	2,290.-	32,000.-
Don Julio 1942 Anejo Tequila 0.70L	2,290.-	32,000.-
818 Tequila Eight Reserve	2,650.-	42,000.-
818 Tequila Blanco	500.-	8,780.-
Parton Reposado Tequila	650.-	10,900.-
Patron Silver	480.-	6,790.-
Se Busca Mezcal Joven	450.-	6,790.-
Jose Cuervo Silver Especial	300.-	3,590.-

Gin

	<i>Class 45ml.</i>	<i>Bottle</i>
Tanqueray No. 1 Distilled 0.70L	450.-	6,590.-
Hendricks Gin	450.-	6,490.-
Lady Trieu Dalat Flowerbomb Gin	400.-	4,990.-
Lady Trieu Hoi An Spice Road Gin	400.-	4,990.-
Lady Trieu Contemporary Vietnam Gin	400.-	4,990.-
Tanqueray Flor De Sevilla 0.70ml	380.-	4,890.-
Whitley Neil Ginger Rhubarb Gin	380.-	4,890.-
Whitley Neil Blood Orange Gin	380.-	4,890.-
Bulldog London Dry Gin 75ml	380.-	4,890.-
Saneha Gin	350.-	4,590.-
Tanqueray Gin	330.-	4,590.-

เครื่องดื่มเป็นแก้ว



Gin

	<i>Glass 45ml.</i>	<i>Bottle</i>
Bombay Sapphire Gin	300.-	3,990.-
Beefeater Pink Strawberry	300.-	3,490.-
Gordon London	300.-	3,490.-
Langley's London Dry	280.-	3,490.-
Whitley Neil Sloe Gin	280.-	3,490.-
Brockers Pink Gin	280.-	2,990.-
City Of London Old Tom Gin	280.-	2,490.-

Whisky

	<i>Glass 45ml.</i>	<i>Bottle</i>
Ardbeg	650.-	11,290.-
Bruichladdich The Classic	650.-	11,290.-
Laddir Laphroaig 10 years	580.-	9,900.-
Woodford Reserve Double Oak	480.-	8,690.-
Bulleit 95 Rye Whiskey	450.-	6,290.-
Monkey Shoulder	400.-	5,790.-
Heaven hill Rittenhouse Rye 100 Proof Whisky	330.-	4,990.-
Canadian Club	300.-	3,790.-
Evan Williams Bourbon Black 750ml	300.-	3,790.-
Jameson Irish Whisky	280.-	3,590.-
Jim beam White	280.-	2,990.-
Grant'8	280.-	2,990.-

Johnnie Walker

	<i>Glass 45ml.</i>	<i>Bottle</i>
XR21 Johnnie Walker & Sons	1,290.-	19,890.-
Swing Johnnie Walker Whiskey	550.-	8,890.-
Johnnie Walker Gold Label Reserve Blended Scotch Whiskey	550.-	6,890.-
Johnnie Walker Black Label Whiskey	380.-	5,490.-
Johnnie Walker Red Label Whiskey	280.-	2,990.-



Drink per GLASS

Chivas

	<i>Class 45ml.</i>	<i>Bottle</i>
Chivas Mizunara Whiskey	530.-	8,790.-
Chivas Whiskey 12 Years	380.-	5,490.-

Jack Daniel's

	<i>Class 45ml.</i>	<i>Bottle</i>
Jack Daniel's Gold No.27	650.-	11,890.-
Jack Daniel's Tennessee Apple	300.-	4,690.-
Jack Daniel's Tennessee Whiskey	300.-	4,890.-
Jack Daniel's Tennessee Fire	300.-	4,890.-
Jack Daniel's Tennessee Honey	300.-	4,890.-
Jack Daniel's Old No.7	300.-	4,890.-

Glenfiddich

	<i>Class 45ml.</i>	<i>Bottle</i>
Glenfiddich 12Y	480.-	8,690.-

Rum

	<i>Class 45ml.</i>	<i>Bottle</i>
ZACAPA Centenario 23 Yo Rum	630.-	9,980.-
Phraya Gold	380.-	5,900.-
Sailor Jerry Spiced	300.-	4,200.-
Nusa Cana Tropical Island White Rum	300.-	3,480.-
Havana Club Anejo 3 years	300.-	3,480.-
Cachaca Superior Canario	300.-	3,190.-
Chalong bay lemongrass	300.-	3,690.-
Bacardi Blanco	280.-	2,990.-
Captain Morgan black	280.-	2,990.-
Chalong Bay	280.-	2,890.-
Dead Man's Finger Passion Fruit	280.-	2,790.-
Dead Man's Finger Pineapple Fruit	280.-	2,790.-
Mekhong	280.-	1,390.-

เครื่องดื่มเป็นแก้ว



Liqueur

	<i>Class 45ml.</i>	<i>Bottle</i>
Grand Marnier	550.-	7,890.-
Chambord Raspberry Liquor	550.-	7,890.-
Drambuie Scotch Whisky Liqueur	450.-	6,790.-
Galliano Vanilla	380.-	5,290.-
Cherry Heering	380.-	4,990.-
Benedictine D.O.M	380.-	5,290.-
St-Germain	380.-	4,590.-
Cointreau	380.-	4,590.-
Frangelico	380.-	4,590.-
Midori	380.-	4,590.-
bailey's	380.-	4,590.-
Luxardo Amaretto	380.-	4,590.-
Luxardo Maraschino	350.-	4,590.-
Kahlua	330.-	3,990.-
lemoncello	300.-	3,590.-
Malibu	300.-	3,290.-
Jagermeister	300.-	3,190.-
Borghetti Coffee Liquor	300.-	3,190.-
Southern Comfort	300.-	2,990.-
Choya classic	280.-	2,890.-
Passoa	280.-	2,890.-
De Kuyper Kwaifen lychee Liquor	280.-	2,690.-
Shirogane Shuzo Platinum Lemon	280.-	2,690.-
Sambuca	280.-	2,200.-



Drink per GLASS

Vermouth & Aperitif

	<i>Class 45ml.</i>	<i>Bottle</i>
La Fee Absinthe bohemian	580.-	8,990.-
Fernet Branca	350.-	4,990.-
Carpana Antica Formula Vermouth	350.-	4,990.-
Campari	350.-	4,590.-
Aperol	350.-	4,590.-
Gonzalez Byass Nectar Pedro Ximenez Sherry	350.-	4,590.-
Amaro Montenegro	330.-	4,290.-
1757 Vermouth di Torino GI Rosso	330.-	4,290.-
Cynar Ricetta Originale	330.-	3,990.-
Pernod	330.-	3,890.-
Warre's Heritage Ruby Port	300.-	3,690.-
Japanese Bermutto Sake Vermouth	300.-	3,790.-
Caparno Amtica	330.-	3,890.-
Carpano Dry	280.-	3,790.-
Carpano Bianca	280.-	3,790.-
Caparno Punt e mes	280.-	3,590.-
Carpano classico	280.-	2,890.-
Martini Rosso	300.-	3,990.-
Martini Extra Dry	280.-	3,290.-
Martini Bianco	280.-	3,290.-
Mancino Bianco	300.-	3,590.-
Cinzano Bianco	280.-	2,890.-
Lillet Blanc	280.-	2,790.-
Pastis Prado	280.-	2,690.-

เบียร์

Bottle
of BEER



SAPPORO
330 ml.
290.-



KIRIN
330 ml.
220.-



ASAHI
330 ml.
150.-



SINGHA
330 ml.
150.-

*Service charge included all price.

อุชิโซดา

Uchi SODA



UCHI APPLE SODA
290.-



UCHI PASSION SODA
290.-



UCHI MIXBERRY SODA
290.-



UCHI YUZU SODA
290.-



UCHI MIX FLOWER SPRING SODA
290.-

เครื่องดื่ม "ซอพท์ดริง"

BEVERAGE

Uchi

Coffee

	Hot	Cold
Espresso	79.-	-
Americano	89.-	99.-
Coffee Latte	129.-	139.-
Cappuccino	129.-	139.-
Caramel Macchiato	149.-	159.-

Vegetable & Fruit Juices

Sunshine Energy Boosts (Pineapple / Passion Fruit / Orange / Carrot)	320.-
Fresh Green Elixir (Green Gpple / Cucumber / Celery / Kale / Lime / Ginger)	320.-
Berry Mint Breeze (Mix Berries Juice / Red Apple / Pineapple / Tomato Juice / Mint)	320.-
Fresh Coconut	159.-

Soft Drink

Acqua Panna Sil Natural Mineral Water 750 ml.	199.-
Acqua Panna Sil Natural Mineral Water 250 ml.	119.-
San.P Sparkling Natural Mineral Water 500 ml.	199.-
Red Bull	230.-
Sanpellecrino Melogranoe Arancia	179.-
Sanpellecrino Orange	179.-
Coke 325 ml.	99.-
Coke Zero 325 ml.	99.-
Sprite 325 ml.	99.-
Schweppes Tonic Water	99.-
Soda Rock	69.-

Premium Mixer

Fentiman Rose Lemonade	250.-
Fentiman Connoiseure Tonic	220.-
Fentiman Ginger Ale	220.-

*Service charge included all price.



ขนมเค้ก

Uchi

DESSERT



TIRAMISU CAKE

275.-



CHACOLATE MATCHA LAVA CAKE
+HOKKAIDO ICE-CREAM

275.-



MINI HANAMI DANGO

195.-



I SCOOP HOKKAIDO MILK

98.-

UCHI

DRINKS

JAPANESE GASTRO BAR