



THE KONRO GRILL BAR MENU

PREMIUM SAKE	BOTTLE (720ML)	FLASK (180ML)
Dassai 45, Junmai Daiginjo <i>sweet, soft and fruity</i>	\$305	\$75
Dassai 39, Junmai Daiginjo <i>clean, soft and fruity, medium dry</i>	\$460	\$118
SAKE	BOTTLE (720ML)	FLASK (180ML)
Gekkeikan, Junmai <i>clean and medium finish</i>	\$85	\$22
Karakuchi Uonuma, Junmai <i>clean, soft and fruity medium dry</i>	\$110	\$28
Shirataki "Pink" Jukusei no Jozen Mizunogotoshi <i>dry and sweet</i>	\$165	\$44
Shiokawa Fisherman Sokujo <i>sweet, soft and fruity</i>	\$185	\$52
Okunomatsu Kinmon Mame-taru Honjozo <i>semi-dry, heavy</i>	\$185	\$52
Zuiyo Honjun Junmai Sake <i>semi-dry, heavy</i>	\$195	\$65
Kiku – Masamune Kimoto, Junmai Daiginjo <i>dry, heavy</i>	\$315	\$78
UMESHU AND SHOCHU	BOTTLE (720ML)	ON THE ROCKS (40ML)
Hyakunen Umeshu <i>sweet and semi-rich, heavy</i>	\$235	\$14
Ichiko Frasco Shochu <i>dry, light</i>	\$365	\$20
IWA 5 ASSEMBLAGE 2, JUNMAI DAIGINJO	BOTTLE (720ML)	FLASK (180ML)
	\$1025	\$256

Crafted by Richard Geoffroy, the former Chef de Cave at Dom Pérignon, IWA 5 incorporates distinct rice varieties: Yamada Nishiki from Hyogo and Toyama prefectures bringing refined finesse, Omachi from Okayama which adds opulence and texture, and Gohyakumangoku from Toyama to seal the blend. Classified as Junmai Daiginjo with a 35% Seimaibuai rice polishing rate across all components and no added alcohol, its tasting notes include a delicate nose with pear and mealy hints. The lovely concentration and freshness on the palate with fine spicy characters adds complexity, texture and freshness.



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SIGNATURE COCKTAIL

\$22

Sumoki Cocktail

Nikka Coffey gin-to smoke, fresh lemon, orange juice, drop of Grand Marnier Shiokawa

Nichibotsu Cocktail

Nikka Coffey Grain Whisky, Malibu rum, pineapple juice

Saketini

Karakuchi Uonuma sake, freshly squeezed cucumber juice, sugar infused with cucumber, drop of lemon juice, bitters

The Green Konro

Shirataki "Pink" Jukusei no Jozen Mizunogotoshi, Midori liqueur, pineapple juice, Scrappy's Bitters

KONRO WHISKEY COCKTAIL

\$22

Konro Manhattan

Nikka Coffey Grain Whisky, sweet Vermouth, Amaro Averna, drop of bitters, burnt sugar, orange twist

Konro Yuzu Sour

Nikka Coffey Malt Whisky, yuzu juice, sugar-infused yuzu, egg white, drop of bitters

PREMIUM GIN

GLASS

Nikka Coffey Gin

\$22

Roku Gin

\$26

JAPANESE WHISKEY

GLASS

Nikka from the Barrel

\$22

Nikka Coffey Grain Whisky

\$28

Nikka Coffey Malt Whisky

\$30

Yamazaki 12

\$88

BEERS

Sapporo

\$12

Asahi dry

\$12

Kirin Ichiban

\$12

Suntory Premium Malt's (500ml)

\$75

WATER

Aqua Panna (750ml)

\$7

San Pellegrino (750ml)

\$8