

**K A Z̄ O K U**

THE ART OF DINING

## cocktails

### SIGNATURES

<b>Banati Cobbler</b>	1000	<b>Dry Mango-tini</b>	1000
Gin, Guava Banati Wine, Sancho & Pink Pepper, Native Calamansi		Mango Blossom Dry Gin, Citrus Vermouth, Olives	
<b>Origami Journey</b>	1000	<b>Jewel of Fortune</b>	1000
Gin, Tagetes, Kelp, Celery Stem, Marigold Tea		Vodka, Fresh Ginger, Hibiscus, Madagascar Vanilla, Fresh Passion Fruit	
<b>Geisha Treat</b>	1000	<b>Lychee Punch</b>	1000
Our Version of a Passion Fruit Martini		Vodka, Lychee Ferment, Yuzu, Cider Vinegar, Sparkling Wine	
<b>Teriyaki Negroni</b>	1200	<b>Yasai Old Fashioned</b>	1200
Gin, Amaro, Vermouth, Teriyaki		Porcini Infused J.W Black Label, Miso Star Anise Cordial, Bitters, Smoke	
<b>KaZoku Bloody Mary</b>	1000	<b>The Emperor</b>	1000
Vodka, Tomato, Japanese Influence		Cognac, Cryo Local Apples, Walnut Bitters, Soy Balsamic Reduction	
<b>Furikake Margarita</b>	1200		
Furikake Tequila, Triple Sec, Lime, Umami Rim			
<b>Wasabi Martini</b>	1000		
Gin, Wasabi Lemon, Cucumber Bitters, Lemongrass			
<b>Jasmine Highball</b>	1200		
J.W Black Label, Carbonated Jasmine Mead, Lemon Oil			

## mocktails

Japonade	400
Lemon, Ginger, Mandarin, Orange Flower Water	
Raspberry Sour	400
Raspberry Cordial, Vegan Foam, Sweet & Sour Mix	
Light & Bright Cobbler	400
Aromatized Wine Zero, Thomas Henry Ginger Ale, Ginger Spices Cordial	
Kyoto	400
Native Calamansi, Vanilla, Lemongrass & Fresh Passion Fruit	
Ringo	400
Cryo Apple Juice, Lychee, Cider Vinegar, Non-Alcoholic Beer	

## beer

Heineken	220
Heineken Draft Extra Cold (250ml)	180
Heineken Draft Extra Cold (500ml)	280
Stella Lager	220
Sakara Gold	250

## house shots

House Mastika	400
Megumi Goldschlager	400
Sambuca	400
Limoncello	400
Coffee Tequila	400

## wine

### RED WINE

glass - bottle

**Château De Granville** 420 - 1900

Aromas of Red Fruits  
with a Long Cinnamon &  
Vanilla Finish  
Merlot | Cabernet  
Sauvignon

**Baila** 400 - 1800

Ripe Tannins, Full Bodied,  
with an After Taste of  
Dried Figs and Cedar  
Tempranillo

**Cape Bay** 400 - 1800

Well Balanced with  
Cherry Notes and a  
Mild Finish.  
Merlot | Syrah

**Nala** 350 - 1700

A Full Mouthfeel with  
Lively Berry Pie Notes  
and Silky Rich Tannins.  
Shiraz | Pinotage

**Castello Di Trevi** 350 - 1700

Dark Ruby, Slight Blue-Ish  
Rim. Ripe Dark Fruit Nose  
and Palate, Yet Savory  
and Rich.  
Nero D'Avola

**Château Byblos** 320 - 1600

Generous On The Palate  
with Sweet Oaky Spices,  
Aromas of Black Plum  
and Cherries and Hints of  
Dark Chocolate.  
Lebanese Syrah and  
Cabernet Sauvignon

**Beausoleil D'Egypte** 280 - 1400

Well-Balanced with  
Complex Aromas of Red  
Fruits.  
Syrah

## wine

### WHITE WINE

*glass - bottle*

**Château De Granville** 420 - 1900  
Fresh & Crisp with Citrus  
Notes.  
Semillon

**Baila** 400 - 1800  
Floral with Sweet Pear  
and Honeycomb Notes,  
Complexed and Mineral.  
Verdejo

**Cape Bay** 400 - 1800  
Lightly Fruity with a Citrus  
and Pear Finish.  
Chardonnay

**Nala** 350 - 1700  
Mineral with Grapefruit,  
Honey and Ripe Pear  
Hints with a Distinctive  
Toasted Oak Finish.  
Chardonnay, Sauvignon  
Blanc

**Castello Di Trevi** 350 - 1700  
Light Wine, Fruity Nose  
with White Peach and  
Pear Aromas and Hints of  
Minerality

**Château Byblos** 320 - 1600  
Floral & Mineral Profile  
with a Long Lasting  
Finish.  
Lebanese Sauvignon  
Blanc and Chardonnay

**Beausoleil D'Egypte** 280 - 1400  
A Genuine Egyptian  
Variety w Aromas of  
Vanilla Honeydew.  
Bannati

### ROSÉ

*glass - bottle*

**Baila** 400 - 1800  
A Mild Ruby Hue Color,  
a Light Savory Finish.  
Tempranillo

**Castello Di Trevi** 350 - 1700  
Refreshing with Notes  
of Berries and a Crisp  
Finish.  
Grenache

**Beausoleil D'Egypte** 280 - 1400  
Light and Crispy with  
a Mild Cherry and  
Tangerine Zest Aroma.  
Merlot

## wine

### SPARKLING WINE

*glass - bottle*

**Le Baron Signature** 600 - 3000

Méthode Traditionelle,  
Complex Intense Notes  
of Honey and Fruits,  
Creamy Taste and  
Evolved Body.  
Pinot Noir | Grenache

**Château De Granville** 600 - 3000  
**Brut**

Floral And Complex,  
with Hints of Honey and  
Ripe Apricots.  
Chardonnay, Viognier

**Lavita White** 350 - 1700

Prosecco Style.  
Verdejo

**Valmont Rosé** 350 - 1700

Crisp with Light Fruity  
Notes, Appetizing &  
Fresh.  
Viognier, Marsanne and  
Roussanne with Merlot  
and Syrah

### SANGRIA

**Red or White Wine and  
Seasonal Fruits**

150 ml	600
400 ml	1200
750 ml	2400

## spirits

### WHISKY AND WHISKEY

Glenfiddich Special	1700
Glenmorangie	1500
J.W Black Label	1500
Chivas 12	1400
Jack Daniel's	1400
Monkey Shoulder	1200
Jim Beam White	1200
J&B Rare	1200
J.W Red Label	1000
Jameson	1000

### VODKA

Grey Goose	1600
Ciroc	1500
Smirnoff Red	1000
Absolut Blue	1000
Stolichnaya	800

### GIN

Hendrick's	1000
Tanqueray	1000
Bombay Sapphire	1000
Gordon's	900
Beefeater	900

### TEQUILA

1800 Añejo	1700
1800 Reposado	1500
1800 Silver	1400
Jose Cuervo Silver	1200
Jose Cuervo Gold	1200
Sierra Silver	1000
Sierra Gold	1000

### RUM

Bacardi Gold	1000
Bacardi White	1000
Captain Morgan Dark	1000

### LIQUEUR & APÉRITIF

Skinos	1000
Jägermeister	1000
Cointreau	1000
Kahlua	1000
Campari	1000
Malibu	1000
Martini Vermouth	800
Sambuca	800

## SOFT BAR

Aquafina Small	80
Aquafina Large	150
Sparkling Water Nestlé Pure Fizz	120
Soft Drinks Pepsi, Diet Pepsi, 7up, 7up Free	150
Red Bull Energy Drink, Sugar-Free, Coconut & Berry	200
Aquafina Sparkling	150
Evervess	150
Thomas Henry Tonic, Grapefruit Soda, Ginger Ale	200
Fresh Juice	300

## HOT DRINKS

Espresso	200
Double Espresso	250
Cappuccino	300
Macchiato	250
Latte	280
Tea	150