



MONDAY TO THURSDAY, 5PM - 7PM

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COCKTAILS

REFRESHING | SWEET | EFFERVESCENT

ORE BOKU

gin, elderflower, sparkling wine, fresh cucumber & mint spring

In Japanese there are very levels of politeness. Boku: Polite, Sophisticate, Humble. The word ore is a informal way to say "I" usually used by men with people they are.

TROPICAL | SAVOURY | CHILLED

OKINAWA ISLAND

rum, hibiscus rhubarb, fresh pineapple nectar

Its legacy endures, reminding us of the allure of this southern gem of Japan and the captivating history behind the name of the cocktail.

FLORAL | TANGY | EFFERVESCENT

FURANSUGO 31

gin-infused butterfly pea tea, sparkling wine, attiko sour elixir

The Furansugo 31 began with the desire to create a tribute to the timeless classic, the French 75.

FROZEN | AROMATIC | COMPLEX

GAYAKI SUN

vodka, sake, sparkling wine, apple, lychee, yuzu juice, japanese lavender syrup

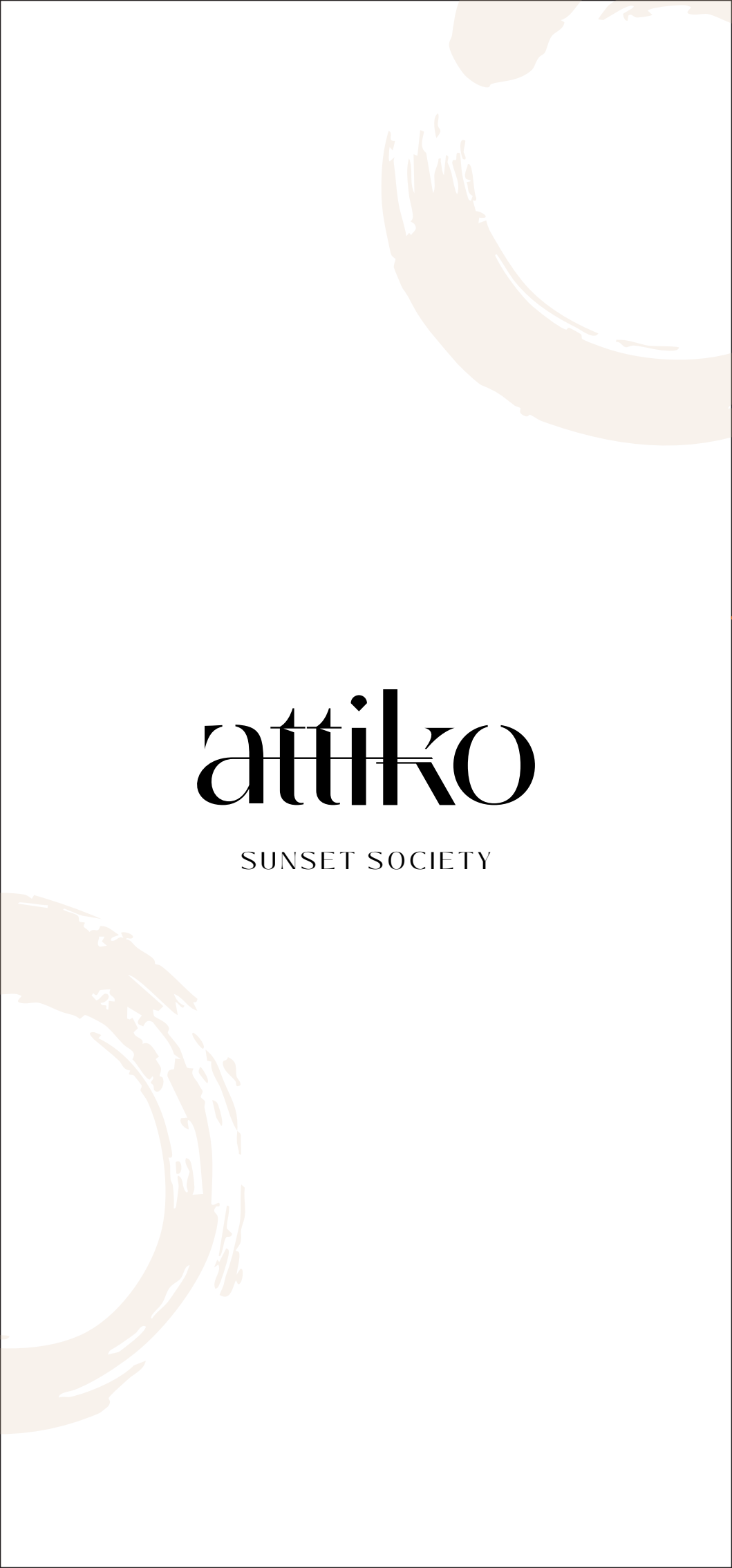
With its alluring combination of frozen, aromatic, and complex elements, it is a cocktail that will leave a lasting impression on anyone lucky enough to indulge in its allure.

FRESH | FRUITY | EFFERVESCENT

SHIMIZU FUZZY

sparkling wine, tropical mix of peach, passionfruit and mango

As the word spread about this unique twist on the classic Bellini, the Shimizu Fuzzy gained popularity as a symbol of coastal charm.

The background features large, expressive, light beige brushstrokes that form partial circular shapes, one in the top right and one in the bottom left, creating a sense of movement and organic form.

attiko

SUNSET SOCIETY