

DRINK

LIST

PACIFICO

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ROMA

SAKURA MARU

Following in the footsteps of Utagawa Hiroshige's prints, we have explored the streets of ancient Japan through travel and trade. Like the travelers of that time, we walked city after city, bridge after bridge, before sailing with the Sakura Maru to Puerto Cerro in Peru and then again aboard the Central Railway. From the Edo period until the early 1900s, these routes represented exploration, taste, and connections that we hope to make you experience through our menu. Enjoy your drinks!

LEAVING JAPAN



CENTRAL

TICLIO 14

Pisco Italia
Thai Basil
Lime
Simple Syrup

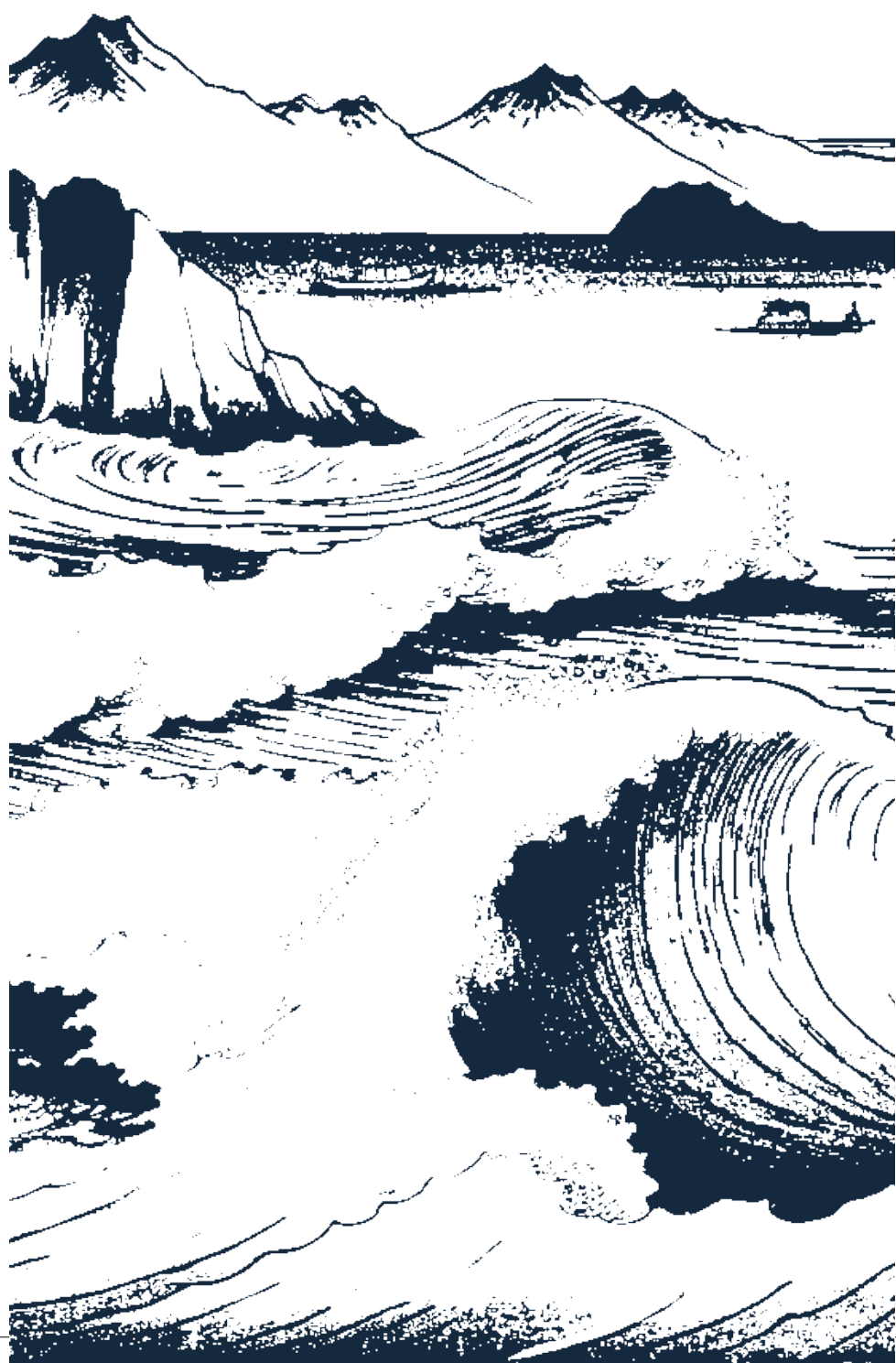
PACHACAMAC 14

Pisco Acholado
Yuzu
Camote

FUJIMORI 14

Sake Konishi Kokuagari
Chartreuse Verte
Lemon
Ginger
Toasted Sesame

THE OPEN SEA



CONNECTION

MEDITERRANEO (Roma) 14

Italicus
Bergamot
Basil
San Pellegrino Water

SUMMER THYME (Porto Cervo) 14

Bombay Sapphire Gin
Thyme Honey
Strawberries & Balsamic
San Pellegrino Water
Lemon

BERGAMOTTO SOUR (Milano) 14

Grey Goose Vodka
Italicus
Bergamot
Lemon
Licorice

THE ARRIVAL



PACIFICO ROMA

GOKAIDO

14

Patron Silver Tequila
Coconut
Coffee
Passion Fruit

FUJI

14

Gin Kinobi
Fuji Apple
Curacao
Maraschino

MITSUKOSHI

14

Santa Teresa 1796 Rum
Butter
Fake Lime
Banana & Sichuan Pepper
Cacao

Tutti i prezzi sono in Euro (€) Iva inclusa.
Prices are in Euro (€) and VAT included.

KANAGAWA

14

Bulleit Rye
Yuzu
Barley
Umeshu

ISHINOMAKI

14

Tequila Altos
Mezcal Vida
Pepe Timut
Chutney Mango
Ginger

NIHONBASHI

14

Bombay Sapphire Gin
Sherry
Pineapple
Maraschino
Shiso

SEKIGAHARA

14

Gin Saigon
Keffir Lime
Raspberries

HATAGOYA

14

Grey Goose Vodka
La Tomato
Fake Lime
San Pellegrino Water

CHAYA

14

Bacardi Carta Blanca Rum
Pandan
Lemon
Earl Grey
Curaçao
Almond

MISHIMA analcolico

10

Tanqueray 0
Passion Fruit
Vanilla
San Pellegrino Water