

## DINNER

### ENTREES / TEMPURA

#### ENTREES

- BROILED CHILEAN SEA BASS 36**  
Marinated in Saikyo Miso
- MORO MISO ORGANIC CHICKEN 28**  
Barley Miso, Forbidden Black Rice, Parsnip Tofu Puree, Truffle Sansho Jus, Crispy Skin
- GRILLED NY STRIP STEAK 38**  
BONDST Potato Dice, Caramelized Shallot Teriyaki, 12 year old Balsamic
- GRILLED RACK OF LAMB 36**  
Shiso & Mint Sauce, Yuzu Potato Gratin, Asian Pear
- SQUID INK PASTA WITH SCALLION WASABI SAUCE 32**  
Clams, Lobster, Uni, Bottarga, Scallion Wasabi Sauce
- JAPANESE VEGETABLE CURRY 26**  
Grains and Sprouts, Seasonal Vegetables, Crispy Beets
- SAKE STEAMED BLACK SEABASS 31**  
Shitake Soy Broth, Herb Salad
- SALMON TOBAN YAKI 30**  
Truffle Citrus Soy, Crispy Rice, Roasted Kabocha, Maitake Mushrooms

#### TEMPURA

- SEA BASS 17**  
Serrano, Red Onion, Micro Cilantro, Sweet Ponzu
- LOBSTER 19**  
Creamy Japanese Mustard Dressing
- VEGETABLE 11**  
7 pieces
- SHRIMP 16**  
5 Pieces
- JERUSALEM ARTICHOKE 11**  
Soy Dashi

#### APPETIZERS

##### COLD APPETIZERS

- SZECHUAN YELLOWTAIL SASHIMI 18**  
Szechuan Ponzu, Chili Oil
- TORO TARTARE 16**  
Japanese Mustard, Sansho Pepper, Wasabi Soy Dashi
- BLACK SEA BASS CARPACCIO 17**  
Chili Lime Tosazu, Fennel, Plums, Lemon Oil
- BIG EYE TUNA TARTS 24**  
Creamy Ponzu, White Truffle Oil, Micro Shiso
- SEARED FLUKE SASHIMI 18**  
Kabosu Soy, Tokyo Negi, Myoga, Opal Basil, Serrano
- RED SNAPPER TACOS 21**  
Yuzu Avocado, Espuma, Mentaiko, Sudachi, Vinaigrette

- SEARED SALMON CEVICHE 17**  
Beets, Toasted Amaranth, Lily Bulb, Citrus Soy

#### HOT APPETIZERS

- GRILLED BABY OCTOPUS 18**  
Blood Orange Vinaigrette, Avocado, Dashi Poached Potatoes
- SOBA NOMI RISOTTO 22**  
Buckwheat Risotto, Sauteed Shrimp, King Crab & Smoked Trout Butter
- SPICY CRISPY SHRIMP 18**  
Yuzu Calamanci Vinaigrette, Chipotle Aioli
- SEARED TUNA & FOIE GRAS 26**  
Asian Pear Chutney, Plum Wine Glaze, Holy Basil, Togarashi Cashews
- SEARED HOKKAIO SCALLOPS 18**  
Brown Butter Shoyu, Tokyo Turnip, Shishito Pepper, Pea Shoots
- STEAMED YUBA DUMPLINGS 14**  
Chicken Dumpling in Tofu Skin
- AGE DASHI TOFU 12**  
Vegetable Soy Broth, Chili Daikon, Kaiware
- WAGYU BEEF TATAKI 32**  
Boned Marrow Vinaigrette, Toasted Garlic, Scallion
- NASU DENGAKU 11**  
Grilled Japanese Eggplant, Sweet Miso Sauce
- SAKE BRAISED SHORT RIBS 22**  
Miso Daikon, Roasted Fuji Apple, Red Shiso Sauce
- 24 HR BRAISED KURO BUTA PORK BELLY 18**  
Artichoke Sauce, Olive Oil Powder, Tonkatsu Miso Glaze
- UNI CHAWAN MUSHI 19**  
Steamed Savory Egg Custard, Truffle, Wasabi, Mitsuba

#### SOUP/SALADS/NOODLES

##### SOUPS

- TOFU MISO 9**
- AKA DASHI SPICY SEAFOOD 14**  
Montauk Clams, Shrimp, Scallop Shabu Shabu
- MAITAKE MUSHROOM 11**

##### SALADS

- MIXED GREENS 14**  
Ginger Dressing
- SEAWEED 15**  
Orange Sesame Dressing
- ARTICHOKE TRIO & FUJI APPLE 18**  
Mizuma, Sweet Soy Prosciutto, Yuzu Artichoke Vinaigrette
- CRISPY DUCK CONFIT 22**  
Lotus Seed and Citrus Vinaigrette
- CAESAR WITH ALBACORE TATAKI 16**  
Chili Daikon, Red Romaine, Anchovy Parmesan Crisp

## NOODLES

### COLD CHA SOBA 15

Green Tea Noodle, Cold Dipping Broth

### KAMO NAMBAN 16

Braised Duck, Soba Noodles, Mitsuba, Enoki Mushrooms

### UME SOBA 14

Plum Soba, Hot Vegetable Broth

### KAKIAGE INANIWA 16

Seafood Tempura, Hot Udon Broth

## ROLLS

### TORO SCALLION 16

### TUNA 12

### SALMON AVOCADO 14

### SPICY YELLOWTAIL 14

Red Pepper Sour Miso

### SPICY TUNA 15

Chili Mayonnaise

### SESAME CRUSTED SHRIMP 16

Orange Curry Dressing and Reduced Balsamic Vinegar

### HOT EEL DICE 16

Sweet Soy and Sliced Almonds

### LOBSTER TEMPURA 18

Yellow Tomato and Yuzu Pepper Dressing

### KING CRAB AVOCADO 26

Sake Steamed King Crab, Wakame Sea Salt

### JALAPENO SCALLOP ROLL 16

Yuzu Kosho Sauce, Jalapeno Soy, Soy Wrap

### SUNDRIED TOMATO & AVOCADO 12

Garlic Ponzu Oil and Green Tea Salt

### ARUGULA CRISPY POTATO 12

Carrot Ginger Dressing

## NIGIRI / SASHIMI

### 2 PIECES PER ORDER

## MAGURO

### BIG EYE TUNA 11

Akami

### MARINATED TUNA 11

Zuke

### TATAKI 11

### SEARED ALBACORE 12

## HAMACHI

### YELLOWTAIL 11

Hamachi

### GOLDEN AMBERJACK 12

Hiramasa

### STRIPED JACK 12

Shima Aji

### AMBERJACK 12

Kanpachi

### YELLOWTAIL BELLY 12

Hamachi Hara

## SHIROMI

### JAPANESE RED SNAPPER 12

Tai

### CURED FLUKE 12

Chimaki

### FLUKE 11

Hirame

### FLUKE FIN 11

Engawa

## UNI

### SEA URCHIN 16

Uni

## EGG

### EGG 11

Gyoku

## CAVIAR

### SALMON EGG 14

Ikura

### SPICY CAVIAR 12

Mentaiko

## SHELLFISH

### LIVE MAINE LOBSTER 16

### JUMBO SWEET SHRIMP 14

Botan Ebi

### SHRIMP 11

Ebi

### SQUID 12

Ika

### OCTOPUS 12

Tako

### SCALLOP 12

Hotate

### ALASKAN KING CRAB 16

Taraba

## SALMON

### SCOTTISH SALMON 11

Shake

### SALMON TARTARE 12

### SEARED SALMON BELLY 12

### SMOKED SALMON 12

## EEL

SEA EEL 14

Anago

FRESH GRILLED EEL 14

Shirayaki

EEL 12

Unagi

## SPECIAL SUSHI / OMAKASE

### SPECIAL SUSHI

SASHIMI SEXTET 26

Blue Fin Tataki, Snapper, Kanpachi, Octopus, Salmon Tartare,

SEARED BELLY QUARTET 24

Otoro, Yellowtail, Salmon, Snapper

YASAI ZUSHI 18

Seasonal Vegetable Sushi

ALASKA KING CRAB CRISPY RICE 28

Lemon Aioli, Serrano Chili, Micro Cilantro

TUNA CRISPY RICE 21

Korean Kochujang Sauce

6 BOND NIGIRI 28

Otoro-Fresh Wasabi, Shima Aji-Chili Radish, Fluke-Ume  
Shiso, Salmon-Kelp, Sweet Shrimp-Caviar, Seasonal Shellfish

SNOW CRAB TEMPURA ROLL 22

Buckwheat Noodles, Scallions

## OMAKASE

CHEF'S SELECTION BEGINS AT 48PP

Sashimi/Sushi

FULL COURSE TASTING MENU 95/120/140

only available for entire table

## LOUNGE

### ROLLS

### ROLLS

TORO SCALLION 16

SALMON AVOCADO 14

ARUGULA CRISPY POTATO 12

Carrot Ginger Dressing

SUNDRIED TOMATO & AVOCADO 12

Garlic Ponzu Oil & Green Tea Salt

SPICY YELLOWTAIL 14

Red Pepper Sour Miso

SPICY TUNA 15

Chili Mayonnaise

SESAME CRUSTED SHRIMP 16

Orange Curry Dressing & Reduced Balsamic Vinegar

HOT EEL DICE 16

Sweet Soy & Sliced Almonds

LOBSTER TEMPURA 18

Yellow Tomato & Yuzu Pepper Dressing

JALAPEÑO SCALLOP ROLL 16

Yuzu Kosho Sauce, Jalapeño Soy, Soy Wrap

TUNA 10

SNOW CRAB TEMPURA ROLL 22

Buckwheat Noodles, Scallions

## NIGIRI / SASHIMI

2 PIECES PER ORDER

### MAGURO

BIG EYE TUNA 11

Akami

MARINATED TUNA 11

Zuke

TATAKI 11

SEARED ALBACORE 12

### HAMACHI

YELLOWTAIL 11

Hamachi

YELLOWTAIL BELLY 12

Hamachi Hara

AMBERJACK 12

Kanpachi

### SHIROMI

JAPANESE RED SNAPPER 12

Tai

FLUKE 11

Hirame

### SALMON

SCOTTISH SALMON 11

Shake

SEARED SALMON BELLY 12

SMOKED SALMON 12

### UNI

SEA URCHIN 16

Uni

### CAVIAR

SALMON EGG 14

Ikura

SPICY CAVIAR 12

Mentaiko

## EEL

EEL 12

Unagi

## SHELLFISH

JUMBO SWEET SHRIMP 14

Botan Ebi

SHRIMP 11

Ebi

OCTOPUS 12

Tako

SCALLOP 12

Hotate

## TEMPURA

LOBSTER 19

Creamy Japanese Mustard Dressing

SHRIMP 16

5 pieces

VEGETABLE 11

7 pieces

JERUSALEM ARTICHOKE 11

Soy Dashi

SEABASS 17

Serrano, Red Onion, Micro Cilantro, Sweet Ponzu

## SKEWERS

SEA BASS 24

Sweet Miso

BEEF 16

Teriyaki

CHICKEN 14

Teriyaki

## APPETIZERS

### COLD APPETIZERS

MIXED GREENS SALAD 14

Ginger Dressing

SEAWEED SALAD 15

Orange Sesame Dressing

TUNA AVOCADO TARTARE 16

Edamame Puree, Ricotta, Lotus Chips

BLACK SEA BASS CARPACCIO 17

Chili Lime Tosazu, Fennel, Plums, Lemon Oil

BIG EYE TUNA TARTS 24

Creamy Punzu, White Truffle Oil, Micro Basil

ALASKAN KING CRAB CRISPY RICE 28

Lemon Aioli, Serrano Chili, Micro Cilantro

TUNA CRISPY RICE 21

Korean Kochujang Sauce

RED SNAPPER TACOS 21

Yuzu Avocado, Espuma, Mentaiko, Sudachi Vinaigrette

SZECHUAN YELLOWTAIL SASHIMI 18

Szechuan Ponzu, Chili Oil

ARTICHOKE TRIO & FUJI APPLE SALAD 18

Mizuna, Sweet Soy Prosciutto, Yuzu Artichoke Vinaigrette

## HOT APPETIZERS

GRILLED SHISHITO PEPPERS 12

Nori Salt

WAGYU PUFF PASTRY 15

Cilantro Yogurt

AGE DASHI TOFU 12

Vegetable Soy Broth, Chili Daikon, Kaiware

EDAMAME 7

Steamed Green Soy Bean

SPICY CRISPY SHRIMP 18

Yuzu Calamanci Vinaigrette, Chipotle Aioli

STEAMED SHRIMP SHUMAI 11

Garlic Ponzu

STEAMED YUBA DUMPLING 14

Chicken Dumpling in Tofu Skin

WAGYU MINI BURGERS 18

Creamy Tonkatsu Sauce, Crispy Shallots

AGE DASHI TOFU 12

Vegetable Soy Broth, Chili Daikon, Kaiware

24-HOUR BRAISED KURO BUTA PORK BELLY 18

artichoke Sauce, Olive Oil Powder, Tonkatsu Miso Glaze

## DRINK

### WINE

#### CHAMPAGNE & SPARKLING

KRUG, GRANDE CUVÉE, REIMS, CHAMPAGNE NV		425
BOLLINGER, GRANDE ANNÉE, Aÿ, CHAMPAGNE 2004		325
DOM PÉRIGNON, MOËT & CHANDON, ÉPERNAY, CHAMPAGNE 2006		395
CRISTAL, LOUIS ROEDERER, REIMS, CHAMPAGNE 2006		475
PROSECCO, BORTOLOTTI, VENETO, ITALY NV	16	72
RUINART, BRUT ROSE, REIMS, CHAMPAGNE NV		175
TAITTINGER," LA FRANCAISE" BRUT, REIMS, CHAMPAGNE NV	22	95
RAVENTOS I BLANC, BRUT ROSE DE NIT, SPAIN 2012	16	75
BILLECART-SALMON, EXTRA BRUT, CHAMPAGNE NV		138

#### WHITE

PINOT GRIGIO, BRUNO VERDI, ITALY 2013	15	68
CHASSAGNE-MONTRACHET 1ER CRU, DOMAINE JEAN MARC PILLOT, BURGUNDY, 2013		98
MEURSAULT SANTENOTS, PREMIER CRU, DOMAINE BITOUZET PRIEUR, BURGUNDY 2011		165
SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND 2014		75
CHARDONNAY, LIOCO, SANTA CRUZ MOUNTAINS, CALIFORNIA 2012		95
CHARDONNAY, SANDHI, STA. RITA HILLS, SANTA BARBARA, CALIFORNIA 2013	14	58
PULIGNY-MONTRACHET, DOMAINE BITOUZET-PRIEUR "LES LEVRONS", BURGUNDY 2011		128
RIESLING, SELBACH-OSTER KABINETT, GERMANY 2012	13	54
SANCERRE, DOMAINE LUCIEN CROCHET \	17	80
CHABLIS PREMIER CRU, DANIEL- ETIENNE DEFAIX, BURGUNDY 2003		95
CHARDONNAY, KISTLER VINEYARD, SONOMA COAST, CALIFORNIA 2013		125
RIESLING, DONNHOF HOLLENPFAD, GERMANY, 2013		85
GRUNER VELTLINER, IM WEINGEBIRGE SMARAGD, NIKOLAIHOF, AUSTRIA 2013		92
POUILLY LOCHE, CLOS DES ROCS, BURGUNDY 2012	16	75
GRUNER VELTLINER, WEINGUT BERNHARD OTT "AM BERG", AUSTRIA 2014	14	58
CHARDONNAY, PAUL HOBBS, SONOMA COAST, CALIFORNIA, 2014		75
GRUNER VELTLINER, WEINGUT BERNHARD OTT "AM BERG", AUSTRIA 2014	14	58
BORDEAUX BLANC, CHATEAU TOUR DU FOUSSAT, BORDEAUX 2014	13	54

#### ROSÉ

ROSE, BANDOL, CHATEAU DE PIBARNON, PROVENCE 2013		80
ROSE, VIE VITE, COTES DE PROVENCE 2014	14	58

RED		
PINOT NOIR, BANSHEE, SONOMA COUNTRY, CALIFORNIA 2013	16	75
NUITS-SAINT-GEORGES 1ER CRU, DOMAINE DEL"ARLOT CLOS DES FORETS", BURGUNDY 2012		245
CABERNET SAUVIGNON, CHATEAU DE CLOTTE, BORDEAUX 2011	15	68
PINOT NOIR, ETUDE, GRACE BENOIST RANCH, CALIFORNIA 2012		85
GEVREY-CHAMBERTIN, FOURRIER CHAMBOLLE MUSIGNY 1ER CRU, BURGUNDY 2012		178
PINOT NOIR, OCCIDENTAL, SONOMA COAST, CALIFORNIA 2012		135
DONNA CHIARA, TAURASI DOCG, CAMPANIA, ITALY 2009		85
MALBEC, ACHAVAL FERRER, ARGENTINA 2013	15	68
CABERNET SAUVIGNON,HONIG, NAPA VALLEY, CALIFORNIA, 2012		85
PINOT NOIR, SANTENAY-BEAUREGARD 1ER CRU, DOMAINE ROGER BELLAND, BURGUNDY 2011	20	90
PAUILLAC GRAND CRU, CHATEAU PICHON LONGUEVILLE COMTESSE DE LALANDE, BORDEAUX 2006		
345CABERNET SAUVIGNON, PETER MICHAEL "PAVOTS", SONOMA, CALIFORNIA 2012		345
RIOJA, LA ANTIGUA CLASICO RESERVA, SPAIN 2006	14	58
MERLOT, SELENE, "FREDIANI VINEYARD", NAPA VALLEY, CALIFORNIA, 2012		90
BARBARESCO, PIO CESARE, PIEDMONT, ITALY 2010		145

## SAKE / SOCHU

KIRA, FUKUSHIMA PREFECTURE Honjyozo—smooth, mild, dry	10	
AKITABARE "KOSHIKI JUNZUKURI", HIROSHIMA PREFECTURE Junmai—balanced, light, dry	12	
NISHINOSEKI, OITA PREFECTURE Junmai—smooth, rich, clear	12	
SHICHIDA SEVEN FIELDS, SAGA PREFECTURE calm, refreshing, aroma of green apple		70
SUIJIN "GOD OF WATER", IWATE PREFECTURE Junmai—earth, honey, white pepper, 720ml		68
DEWASAKURA "OKA", YAMAGATA PREFECTURE Ginjo—flowery bouquet, a touch of pear & melon	15	
MEIBO "YOWANOTSUKI", AICHI PREFECTURE Ginjo—crisp, well-balanced, 500ml		58
SHUNNOTEN, YAMANASHI PREFECTURE Ginjo—spicy, medium body, dry, BONDST Exclusive 500ml	14	58
NARUTOTAI, TOKUSHIMA PREFECTURE Ginjo—complex, lush, dry 720ml	22	128
DEWASAKURA "DEWASANSAN", YAMAGATA PREFECTURE Ginjo—light, ripe apple, berries 720ml		85
YUMEAKARI, IWATE PREFECTURE Ginjo—citrus, crisp, balanced, BONDST Exclusive 720ml	16	82
SHIN, SHIGA PREFECTURE Ginjo—fragrant, pineapple, apricot 720ml	19	115
KAMOIZUMI "NIGORI", HIROSHIMA PREFECTURE Ginjo—cloudy sake, rich, lively 500 ml	18	72
YONETSURU "LONG LIFE", YAMAGATA PREFECTURE Daiginjo—round, pear, banana 500 ml		75



<b>KAMOTSURU TOKUSEI "GOLD LEAVES", HIROSHIMA PREFECTURE</b> Daiginjo—clean, flavorful		98
<b>HOYO "KURA NO HANA", MIYAGI PREFECTURE</b> Daiginjo—delicate, light, charming 500 ml	18	110
<b>RYUSEI, HIROSHIMA PREFECTURE</b> Daiginjo—complex, rounded, layered richness		145
<b>KOSHI NO KANBAI "CHOTOKUSEN", NIGATA PREFECTURE</b> Daiginjo—complex, rounded, layered richness 500ml		168
<b>MASUMI "SANKA", NAGANO PREFECTURE</b> Daiginjo—modest, subtle, aromatic	26	156
<b>HARUSHIKA "SHIZUKU", NARA PREFECTURE</b> Daiginjo—pear, bold, superb balance BONDST Exclusive	28	178
<b>MINOWAMON, FUKUSHIMA PREFECTURE</b> Daiginjo—mellow, full, flowery		175
<b>YOSHI NO GAWA, NIIGATA PREFECTURE</b> Daiginjo—deep, luscious fruits, spice		182
<b>MIYOSAKAE "TENMI", EHIME PREFECTURE</b> Daiginjo—lush, smooth, long finish		225
<b>HOUREKI, FUKUSHIMA PREFECTURE</b> Daiginjo—exquisite, delicate, pristine		325
<b>HARUSHIKA "TOKIMEKI" BEATING OF THE HEART, NARA PREFECTURE</b> SPARKLING NIGORI SAKE playful, slightly sweet 300 ml		35
<b>ICHINOKURA NAMA ACE BREWERY "DRAFT", MIYAGI PREFECTURE</b> UNPASTEURIZED lustrous, bright fruit with savory balance		78
<b>URAKASUMI MISTY BAY, MIYAGI PREFECTURE</b> light with dry grain notes, fruit balance		72
<b>DENSHIN YUKI SNOW, FUKUI PREFECTURE</b> pure, calm fragrance of frozen water		75
<b>KOTSUZUMI "ROJO HANA ARI" BLOOM ON THE PATH, HYOGO PREFECTURE</b> peach blossoms, clear honey, silky		195
<b>DASSAI 23 OTTER FEST, YAMAGUCHI PREFECTURE</b> deep tropical fruits, creamy nougat, pure minerals		185
<b>KYOKUSEN, IWATE PREFECTURE</b> redolent of ripe summer melon, herbaceous balance, round texture, long complex finish		275
<b>TEDORIGAWA "MANGEKYO" KALEIDOSCOPE, ISHIKAWA PREFECTURE</b> rare, rainwater, cedar		295
<b>YUZU OMOI, KYOTO PREFECTURE</b> YUZU CITRUS INFUSED SAKE light and refreshing 500 ml	11	54
<b>MASUMI "ARABASHIRI" FIRST RUN, NAGANO PREFECTURE</b> NAMA GINJO unpasteurized, vivid, clean, graceful		75
<b>GINZA NO SUZUME, OITA PREFECTURE</b> BARLEY clean, clear, smooth	12	72
<b>BENI OTOME, FUKUOKA PREFECTURE</b> SESAME, WHEAT AND RICE rich, dark chocolate, espresso		68
<b>TOWARI SOBA, KYOTO PREFECTURE</b> BUCKWHEAT pungent, toasted grain, notes of peat		90
<b>KOKURYU "TOKUSEN" CRYSTAL DRAGON, YAMANASHI PREFECTURE</b> Ginjo—fresh and clean, tropical notes, mild citrus		75
<b>HIDAHOMARE IMPERIAL LANDING, GIFU PREFECTURE</b> Junmai Ginjo—green bamboo, lime, white flowers		95
<b>KOTSUZUMI, SEASONAL DRAFT SAKE</b> Seasonal—Clean, aromatic, fresh 500ml		58
<b>TOMIZU OHYAMA, YAMAGATO PREFECTURE</b> Junmai—deep and complex aroma of grain, rich, crisp		62

## COCKTAIL

### SWEET SAKETINI

BONDST Exclusive, Sake, Plum Wine, Lime Twist

16

### DRY SAKETINI

Stolichnaya Vodka, Kira Sake, Cucumber

16

### SHISO CUCUMBER

Hendricks Gin, Muddled Shiso & Cucumber, Fresh Lemon

16

### LYCHEE MARTINI

Mandarin-Infused Stolichnaya Vodka, Lychee Puree, Tahitian Vanilla, Fresh Lavender

16

### TOASTED BARLEY OLD FASHIONED

Mugicha-Infused Makers Mark, Agave, Walnut Bitters, Angostura Bitters, Orange Peel

16

### ST. GERMAIN IN TOKYO

Shochu, Elderflower Liqueur, Fresh Lemon, Grapefruit Juice

16

### ROASTED SESAME SOUR

Sesame Infused Maker's Mark, Egg White, Nutmeg, Fresh Lemon, Agave, Angostura Bitters, Black Sesame Powder

16

### BONDST ICED TEA

Jasmine Infused Green Tea, Japanese White Peach Non Alcoholic

6

### GINGER DRAGON

Pyrat XO Rum 15 Years, Fresh Lemon, Ginger Puree, Candied Orange Wheel

16

### SHISHITO JALAPENO MARGARITA

Herradura Blanco Tequila, Jalapeno, Agave, Fresh Lime, Charred Shishito Pepper

16

### FRESH GINGER ALE

Non Alcoholic or with Suntory Yamazaki 12 Whiskey

6/15