



HAKU
CAFE & IZAKAYA

FOOD

3.00

EDAMAME

Classic izakaya snack.

GRILLED CORN

Grilled corn slices with a pinch of salt.

DAILY QUICK SNACK

Daily selection of small plates of snacks and appetizers in the style of a standing sake bar (*kaku-uchi*), perfect for a quick bite. **Please take a look at the display fridge.**

8.00

TAKO NO SUNOMONO

Boiled octopus, cucumber, and wakame seaweed, marinated in a bonito dashi vinegar dressing, topped with fresh ginger and lemon.

POTATO SALAD

Semi-mashed potatoes mixed with vegetables, egg, creamy rich mayonnaise sauce.

EBI FRY

Deep-fried prawn (3 pcs).

AGEDASHI DOFU

Deep-fried tofu served in a warm soy-based broth.

ARABIKI SAUSAGE

2 Plain / 2 Chili Cheese / 2 Truffle.

12.00

NASU DENGAKU

Grilled aubergine topped with a sweet and savory miso glaze (Whole piece).

KAKI(OYSTER) FRY

Panko-breaded deep fried oysters.

CHICKEN NANBAN

Fried chicken with tartar sauce.

YAKITORI

Skewered chicken thigh (4pcs).

PORK SKEWERS

Skewered pork belly grill with yuzu kosho pepper (4pcs).

ODEN

Hard boiled egg/Konnyaku/Daikon radish/Fishcakes in soy-based dashi soup.



FOOD

18.00

SASHIMI SALAD

Sliced sashimi with fresh mixed salad, topped with Japanese salad dressing.

20.00

ASSORTED SASHIMI FOR TWO

Otoro Tuna (Fatty tuna)/Hamachi/Salmon/Scallop.

25.00

KAISEN DON

Bluefin Tuna/Scallop/Squid/Prawn/Hamachi/Salmon/Tobiko/Cucumber over the sushi rice.

WAGYU DON

Tender Thin-Sliced A5 Kagoshima Wagyu donburi, refreshing daikon radish soy-based sauce.



OTHERS

RICE

2.00

YAKI-ONIGIRI

3.00

Grilled rice ball with soy-based sauce.

MISO SOUP

2.00

MATCHA ICE CREAM

4.50



CLASSIC SAKE - Hot -

HAKUTSURU EXCELLENT JUNMAI

Well-matured, full-bodied taste and mellow reverberation.

Junmai | 15% ABV

180ml **8.00**

HAKUTSURU YAMADA NISHIKI

Smooth, gentle taste that gradually develops the rich depth characteristic of Yamada Nishiki, finishing with a light and clean aftertaste.

Tokubetsu Junmai | 14.5% ABV

180ml **10.00**

CLASSIC SAKE - Cold -

HAKUTSURU DAIGINJO

Fruity, aromatic fragrance with a crisp, clear taste that pairs with a variety of dishes.

Daiginjo | 15.5% ABV

120ml **9.00** 180ml **16.00** 720ml **48.00**

KAETSU KAGA NO TSUKI KOHAKUTSUKI

Rich umami of the yamahai brewing method, beautifully balanced with the deep aroma and flavour developed over three years of aging.

Yamahai Junmai Ginjo | 15.5% ABV

120ml **12.00** 180ml **16.00** 720ml **60.00**

HAKUTSURU SUPERIOR JUNMAI GINJO

Aromatic sake with a smooth, dry finish.

Junmai Ginjo | 14.5% ABV

120ml **8.00** 180ml **11.00** 720ml **40.00**

HAKUTSURU JUNMAI DAIGINJO SHO-UNE

Premium dry sake, made with Yamada Nishiki rice and Nada's renowned spring water, combines lightness and full-bodied richness with delicate apple and pear notes, enhanced by strawberry and nectarine for a smooth, balanced flavour.

Junmai Daiginjo | 15.5% ABV

120ml **15.00** 180ml **19.00** 720ml **70.00**

NIGORI SAKE

HAKUTSURU SAYURI

Creamy and smooth with hints of white grape and a touch of cherry blossom.

Junmai Nigori (Cloudy Sake) | 12.5% ABV

120ml **7.00** 180ml **12.00** 720ml **40.00**

SPARKLING SAKE

HAKUTSURU AWAYUKI

Lightly fizzy and gently sweet, with delicate notes of cucumber, peach, and marshmallow.

5.5% ABV

300ml bottle **12.00**

Modern SAKE - Cold -

HAKUTSURU BLANC

Made with a hybrid of wine and sake yeasts, fruity notes of apple and lime, with refreshing acidity and a wine-like elegance.

Junmai | 8.5% ABV

120ml **9.00** 720ml **48.00**

[BEKKAKU] HIDAMARI NO SCHNORCHEL

Citrus peel-like aroma and a subtle bitterness.

Junmai | 12.3% ABV

120ml **10.00** 720ml **63.00**

[BEKKAKU] KOMOREBI NO MUSHIMEGANE

Lemongrass-like aroma and a refreshing acidity.

Junmai | 11.7% ABV

120ml **10.00** 720ml **63.00**

[BEKKAKU] TASOGARE NO TELESCOPE

Rich, ripe fruit aroma with a smooth, mellow sweetness.

Junmai | 12.3% ABV

120ml **10.00** 720ml **63.00**

WHITE WINE

CHÂTEAU MERCIAN KOSHU SUR LIE, YAMANASHI

Refreshing aromas of citrus fruits like lemon, lime, sudachi, and pear, with a crisp acidity complemented by a pleasant astringency from the skin of Koshu grapes.

Koshu | 11% ABV
750ml 55.00

CHÂTEAU MERCIAN KOSHU, IWASAKI

Citrus aromas of kabosu and yuzu with notes of white flowers, vanilla, almonds and hazelnuts. With refreshing balanced acidity, rich fruit flavours and concentrated citrus oil that marries well with the time spent in barrel.

Koshu | 11.5% ABV
750ml 58.00

CHÂTEAU MERCIAN RIVALIS LEFT BANK CHARDONNAY, HOKUSHIN

Rich in tropical fruits such as ripe pineapples and mangoes and orange and citrus notes. Elegant flavours of Vanilla and almonds on the palate. The finish is long and complex.

Chardonnay | 12% ABV
750ml 90.00

CHÂTEAU MERCIAN ORTUM KOSHU, IWADE

Complex aroma of tropical fruits such as ripe grapefruit and white peach, Japanese citrus such as yuzu, kabosu and sudachi, and flowers such as jasmine. It has a round, rich acidity and minerality, and the body derived from Koshu.

Koshu | 11% ABV
750ml 110.00

KOBE WINE SELECT SWEET WHITE

A refined aroma of Japanese citrus fruits like hassaku and mikan, a pleasant taste with natural sweetness.

Chardonnay, Shinano Riesling | 11% ABV
720ml 50.00

KOBE WINE EXTRA WHITE

A dry white wine aged in oak barrels, offering aromas of apple and tropical fruits, complemented by spicy notes of sandalwood and lemon peel.

Chardonnay | 12% ABV
750ml 55.00

RED WINE

CHÂTEAU MERCIAN MERLOT, MARIKO

Very rich and well-ripened, notes of blackberry, blackcurrant, and strawberry which blend with vanilla notes from the barrel aging. After a pleasant acidity, the wine has powerful, dense tannins that linger on the palate as a long finish along with a rich aroma.

Merlot | 13.5% ABV
750ml 110.00

CHÂTEAU MERCIAN SYRAH, MARIKO

Rich peppery aroma, which is considered characteristic of Syrah from cooler regions, and a complex harmony of violet floral aroma, berry fruits such as raspberry, cherry and blackcurrant, and oak-derived aromas of bitter chocolate and vanilla. After the rich acidity, the fine tannins and fruit nuances give a long finish.

Syrah | 14% ABV
750ml 110.00

KOBE WINE SELECT RED

Vibrant aroma, balanced by youthful acidity and smooth tannins.

Merlot, Cabernet Sauvignon | 12% ABV
720ml 50.00

KOBE WINE EXTRA RED

Subtle balance of acidity and tannins creates a full-bodied, authentic red wine.

Cabernet Sauvignon, Merlot | 12% ABV
750ml 55.00

ROSE WINE

KOBE WINE SELECT ROSÉ

A smooth depth with subtle tannins and gentle acidity, offering a fresh, fruity aroma.

12% ABV
720ml 50.00

ORANGE WINE

CHÂTEAU MERCIAN KOSHU GRIS DE GRIS, FUE-FUKI

Sweet and gentle aromas of apricot, candied pear, Darjeeling and old Rose with subtle vanilla notes derived from 8 months in oak barrels. The complex palate from the skins and seeds of the Koshu grape come from gentle skin contact, this creates a three-dimensional feeling in the mouth.

Koshu | 11% ABV
750ml 58.00

SPARKLING WINE

KOBE WINE SPARKLING DRY

Aromas of ripe apple, refreshing citrus, and hints of hassaku (a type of Japanese citrus), crisp acidity and a slight bitterness, reminiscent of lemon peel, give the wine a lively and well-defined finish.

Shinano Riesling | 12% ABV
720ml **55.00**

KOBE WINE SPARKLING SWEET

A refined aroma, lively acidity, and fine, persistent bubbles, with subtle apple and peach-like sweetness.

Chardonnay, Riesling, Shinano Riesling | 11% ABV
720ml **55.00**

KOBE WINE SPARKLING ROSE

A pale rosé hue, with raspberry aromas, balanced fruitiness, and a soft, clean acidity.

Merlot, Cabernet Sauvignon | 12% ABV
720ml **55.00**

JAPANESE DRAFT BEER

KIRIN ICHIBAN

4.6% ABV
Half **3.50** Pint **7.00**

SAPPORO

4.9% ABV
2/3 **4.00** Pint **7.00**

ASAHI NON ALCOHOL BEER

0.0% ABV
330ml **4.50**

SAKE COCKTAILS

EN

The kanji "縁" (*en, yukari*) symbolizes bonds and destiny, with a poetic link to the color purple. This cocktail's subtle purple thread embodies the connection between you and the world of Japanese sake.

Ume, Pineapple, Yukari | 19.7% ABV
12.00

BLANC DE YUZU

"HAKU" means "white" in Japanese, as does "Blanc" in French. This cocktail combines Hakutsuru Blanc Sake and refreshing yuzu juice, inspired by "Blanc de Blanc" champagne, finished with sparkling bubbles.

Hakutsuru Blanc, Yuzu Juice, Soda | 8.5% ABV
12.00

RIKYU

Named after Sen no Rikyu, founder of the Japanese tea ceremony, this cocktail honors the tranquil "Rikyu-color" green. A sake twist on HAKU CAFE's popular matcha latte, it embodies the spirit of *wabi and sabi*.

Hakutsuru Excellent Junmai, Matcha, Soy Milk | 15% ABV
12.00

WHISKY

YUMESUBARU

Yume Subaru, meaning "the Pleiades Dreamtime story", embodies an exquisite whisky with its unique narrative. A carefully selected blend of malt whisky and distinctive grain whisky creates a mild yet complex smoky flavour with notes of peated malt.

Japanese Malt | 40% ABV

30ml shot **8.00** Double **15.00** 750ml **88.00**

SHOCHU

SENYA ISSUI

The natural sweetness of the sweet potato is enhanced, producing a delicate aroma and a smooth, yet rich and robust flavour.

Sweet Potato | 25.3% ABV

90ml **7.00** 720ml **45.00**

SEWA NYOBO

It features the unique smoothness and roasted aroma of carefully selected high-quality barley.

Barley | 25.3% ABV

90ml **7.00** 720ml **45.00**

FRUITS LIQUOR

UMESHU GENSHU

Elegantly crafted from 100% Japanese Nanko plums, this refined plum liqueur boasts a rich, fruity profile and a sumptuous golden hue, showcasing a distinctive and refreshing taste.

Plum | 19.7% ABV

60ml **7.00** 720ml **45.00**

NIGORI UME

Delicately fragrant with plum aroma, this liqueur offers a smooth, velvety mouthfeel balanced by gentle sweetness and soft acidity. Made with 100% Kishu plums and free from artificial flavours and colours, it's perfect for sipping on the rocks or with a splash of soda.

Plum | 10.5% ABV

60ml **7.00** 720ml **45.00**

NIGORI YUZU

Bright and refreshing yuzu aroma fills the senses, offering a crisp balance of sweetness, acidity, and a hint of bitterness. Made with 100% yuzu grown in Japan and free from artificial flavours, colours, and acidulants.

Yuzu | 10.5% ABV

60ml **7.00** 720ml **45.00**

YUKI RINGO

This fruity and easy-to-drink liqueur blends popular Momokawa Nigori Sake, known for its smooth sweetness and smooth texture, with Aomori-grown cloudy apple juice, offering a perfect balance of sweetness and acidity.

Apple | 10.5% ABV

60ml **7.00** 500ml **45.00**

Choose Your Way to Enjoy!

Straight / On the Rocks / With Water / With Hot Water /
With Soda (+1.00) / With Tonic Water (+1.00) / With Ginger Ale (+1.00)

SOFT DRINK

WATER (STILL/SPARKLING)	1.50	COCA COLA	2.00	APPLE JUICE	3.00
BOTTLED ICED GREEN TEA	2.00	GINGER ALE	2.50	ORANGE JUICE	3.00
HOT JAPANESE TEA	3.00				