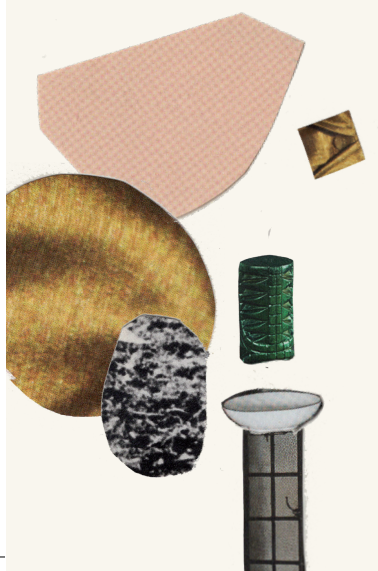
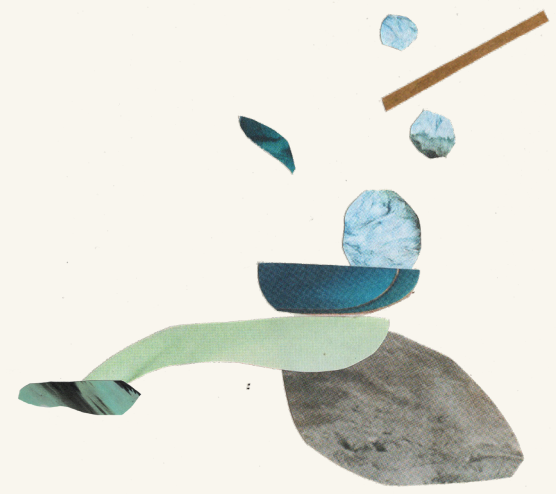


Atelier Paul Morel
BAR NIGHTS
バーナイト



Wines per glass

White

Fattoria San Lorenzo Le Oche 2021 8,50 / 44
Marche
VERDICCHIO

Gino Pedrotti L`Aura 2021 11 / 55
Trentino
NOSIOLA / CHARDONNAY

Nervi Conterno Il Rosato 2022 12 / 60
Piemonte
NEBBIOLO

Red

Roccafiore Melograne 2022 8,50 / 44
Umbria
SANGIOVESE

Lamoresca Nerocapitano 2022 10,50 / 52
Sicily
FRAPPATO

Brovia Dolcetto d'Alba Vignavillej 2020 11 / 55
Piedmont
DOLCETTO

Sparkling

Freixa Rigau Cava Natura Millisima Reserva 9,50 / 50
Catalonia
MACABEO, XAREL-LO, PARELLADA

Slushy cocktails

Smokey Yuzu Margarita

Japanese Highballs & Coolers

Mikan Mimosa - amaro - geranium

Mezcal Negroni - hoja santa - palo santo

Pisco Sour - cherry blossom - kaffir lime

Mezcal paloma - yuzu sake - spritzante

Peruvian Mule - pisco - shiso

Mizuwari - Tamagawa Yamahai - cedar

Sake by the glass

Yoigokochi Yuzu Sake 11

Heiwa Shuzō Kido Ginjo 10

Tamagawa Ice Breaker 13

Akishika Shuzō Yama 13

Wakabayashi Shuzō Ishi No Kanbasi 13

Tamagawa Yamahai 2018 12

Umeshu

Heiwa Shuzō Suppai Umeshu 11

Heiwa Shuzō Natsu Mikan 13

Mori no Kura Shiso Umeshu 14

15 Bar Bites

15 Oysters & Raw

Zeeland oyster & yuzu kosho mignonette pp 6

Zeeland oysters & Imperial Heritage Caviar 3pc / 10gr 40

Zeeland oyster cocktail - sake tini - lychee pp 7

Zeeland oyster - Rubia beef fat - tare pp 7

Snacks

Focaccia & olive oil 6

Salted anchovies & lemon thyme 9,50

Hamachi sashimi - wasabi citrus - beef heart 15

Burrata - tomato & strawberry - yuzu miso 14

Picanha Brisaola di Madesimo 13

Pastrami sandwich 13

Rubia beef tataki - chimichurri - ponzu 14

Fried Chicken & Sandos

Butter milk fried chicken - ranch sauce - jalapeño 14
+ supplement *Imperial Heritage Caviar* 10 gr / 27,50

Milk bread bun - Blend beef croquette - smoked eel 17

Sweets

Banana Split & dulce de leche 9

