

# MIZU

BAR

## SIGNATURE COCKTAILS

<b>KYOTO FIZZ</b> ROKU GIN, BERGAMOT, CHERRY BLOSSOM, LEMON, PEAR	23
<b>MYOGA PANDA FIZZ</b> HAKU VODKA, ROKU GIN, YELLOW CHARTREUSE, PANDAN, LIME, CHAMPAGNE	23
<b>NEW HOKKAIDO</b> CHÂTEAU LAUBADE BLANCHE ARMAGNAC, PINEAPPLE, TURMERIC, MINT, CHAMPAGNE	23
<b>NIHON HIGHBALL</b> TOKI WHISKY, SAKE, YUZU, RICE	17
<b>BRAMBLE HIGHBALL</b> CITADELLE ROUGE GIN, BLACKBERRY, MIRIN, MISTELHAIN TONIC	17
<b>CREME BRUGAL</b> BRUGAL 1888 RUM, YUZU, PISTACHIO, LIME, CAMEL, CINNAMON	21

Sie suchen einen Klassiker? Gerne berät Sie unser Barteam.  
Are you looking for a classic drink? Our bar team will be happy to advise you.  
Preise/Prices in Euro.

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## CLASSIC COCKTAILS WITH A MIZU TWIST

<b>GEISHA NEGRONI</b>	21
SLOE GIN, CAMPARI, VERMOUTH, PLUM, GRAPEFRUIT, YUZU, LEMON	
<b>MIZU OLD FASHIONED</b>	23
NIKKA WHISKY WAGYU FAT-WASHED, TOGARASHI, AROMATIC BITTERS	
<b>UMAMI OLD FASHIONED</b>	45
JOHNNIE WALKER BLUE LABEL ELUSIVE UMAMI, TOMATO, SOY SAUCE	
<b>TOFFEE OLD FASHIONED</b>	23
AKASHI WHISKY HAZELNUT FAT-WASHED, SALTED CARAMEL, CHOCOLATE BITTERS	
<b>MIZU SOUR</b>	21
NIKKA WHISKY, LEMON, SUGAR, REDUCED RED WINE	
<b>SHISO SMASH</b>	21
AKASHI WHISKY, AKA SHISO, LEMON, PLUM, SUGAR	
<b>MANAHATA</b>	21
TOKI WHISKY, SAKURA VERMOUTH CHERRY STEMINFUSED, MUGICHA, MUGI SHOCHU	
<b>KAKI-LINI</b>	23
PERSIMMON, YUZU, CHAMPAGNE	

## NON ALCOHOLIC MIZU CREATIONS

<b>RISING SUN FIZZ</b>	11,50
LINGONBERRY, DARJEELING, LEMON, HIBISCUS	
<b>GARDEN OF KYOTO</b>	11,50
NONALCOHOLIC GIN, CUCUMBER, BITTERS, TONIC	
<b>BITTER GRAPEFRUIT</b>	11,50
ASSORTED GRAPEFRUITS, YUZU, LEMON	