

We really have many drinks.
Please enjoy each one.

KT

HOW TO BEGIN
YOUR EVENING

Whisky Highball \$15
Suntory Toki whisky, Fever-Tree soda, lemon peel

Japanese G&T \$15
Beefeater gin, Yuzu-Honey, Fentimens's tonic, grapefruit peel

Amaro Long Island Ice Tea \$16
Averna amaro, Cynar, Fernet Branca, Montenegro amaro, Chinotto, lime

Bocce Ball \$15
KT Bermutto, orange bitters, soda, grapefruit oils

KT COCKTAILS

Dark End of the Street \$17
Suntory Toki whisky, Cynar, Takara plum wine, Boker's bitters, lemon oil, Amarena cherry

Salaryman's Song \$17
Bombay Sapphire gin, yuzu cordial, yuzu juice, grapefruit oils

Midori Sour \$17
Midori melon liqueur, yuzu, lime, egg white

My Private Tokyo \$17
Amaretto Disaronno, Takara plum wine, Martini Dry vermouth, lemon, egg white, salted plum rim

A Song for Jasmine \$17
Nikka Coffey gin, Averna amaro, Dragon Ball tea, lemon, sparkling wine, lemon peel

Ol' Satchmo \$17
Koch Espadin mezcal, Green Chartreuse, ginger-infused vermouth, lime, toasted sesame salt rim

Shore Leave Martini \$17
Sheringham Seaside gin, Yamagata Junmai sake, Blanc vermouth, orange bitters, nori olive

The Shinshi Cocktail \$17
KT Bermutto, Cocchi Dopo Teatro vermouth amaro, Taboo absinthe, orange peel

Black Hook \$48
Kuroge Wagyu fat-washed Nikka Pure Malt Red, Averna amaro, Maraschino liqueur

BLENDED/SINGLE MALT

1oz / 2oz

Akashi White Oak Blended, Japan \$26 / \$39
Hibiki Harmony, Japan \$21 / \$35
Koshi-no Shinobu Pure Malt 15 Year, Japan \$40 / 70
Kurayoshi The Matsui Single Malt, Japan \$22 / 38
Mars Shinshu Iwai - Hombo Shuzo, Japan \$18 / 31
Masahiro Pure Malt, Japan \$18 / 31
Miyagikyo Single Malt, Japan \$17 / 28
Nikka Coffey Grain, Japan \$16 / 26
Nikka Coffey Malt, Japan \$16 / 26
Nikka Days Blended, Japan \$15 / 24
Nikka From the Barrel, Japan \$14 / 23
Nikka Pure Malt Black, Japan \$18 / 31
Nikka Pure Malt Red, Japan \$18 / 31
Nikka Taketsuru Pure Malt, Japan \$17 / 28
Toki Suntory, Japan \$9 / 15
The Yamazaki 12 Year, Japan \$70 / 115
Suntory AO, Japan \$19 / 32
Yoichi Single Malt, Japan \$17 / 28

Aberlour A'bunadh Cask Strength, Speyside \$22 / 38
Balvenie Double Wood 12 Year, Speyside \$20 / 33
Glenfarclas 17 Year, Speyside \$29 / 48
Talisker 10yr, Isle of Skye \$19 / 32
Oban 14, Highlands \$26 / 45
Bruichladdich Port Charlotte 10 Year, Islay \$20 / 33

GIN

Aviation \$9 / 15
Ampersand \$9 / 15
Bombay Sapphire London Dry \$9 / 15
Botanist, Islay Dry \$10 / 16
Cambridge Japanese Gin \$24 / 42
Hendrick's \$10 / 16
Isle of Harris \$15 / 22
Langley's Number 8 London Dry \$9 / 15
Nikka Coffey Gin \$13 / 20
Osuzu Gin \$35 / 62
Sheringham Kazuki \$10 / 16
Sheringham Seaside \$10 / 16
Sipsmith London Dry \$10 / 16
Tanqueray 10 \$10 / 16

BRANDY

Boulard Calvados Pays d' Auge, France \$16 / 25
Pierre Ferrand 1840 Cognac, France \$13 / 20
Remy Martin XO Cognac, France \$40 / 70

HOW TO END THE EVENING

Irish Coffee	\$17
Irish whiskey, coffee, hand whipped cream, nutmeg	
Affogato	\$9
Espresso over vanilla miso ice cream	
Caffe Corretto	\$11
Dark roasted espresso with a side of grappa	
Pick Me Up	\$17
Housemade Japanese whiskey cream with miso caramel, white chocolate ganache and espresso	

SWEET & SAKE

La Stella Moscato d'Osoyoos (500ml)	\$52
Lightly sparkling Moscato wine	
Nightingale's Garden (3oz)	\$14
Tomari Umeshu	
Kidoizumi Afruge No.1 (2oz)	\$20
Red wine barrel-aged Yamahai Sake	
Nami No Oto Kabosu (3oz)	\$15
Kabosu citrus infused Sake	

AMARO & GRAPPA

Amaro Montenegro	\$9 / 15
Averna	\$8 / 13
Branca Menta	\$8 / 13
Cynar	\$8 / 13
Fernet Branca	\$9 / 15
Nardini Amaro	\$15 / 22
Nonino Quintessentia	\$10 / 16
Poli Amaro Vaca Mora	\$14 / 21
Rucolino Amaro alla Rocola	\$15 / 22
Varnelli Amaro Dell Erborista	\$12 / 18
Il Moscato di Nonino Grappa	\$14
Marchesi di Gresy Grappa di Dolcetto	\$15
Marolo Grappa di Amarone Riserva	\$18
Nardini Grappa	\$14
Poli Cleopatra	\$22
Esquimalt Vino Miele Limoncello	\$15
Russo Limoncello	\$13
The Woods Spirit Co. Limoncello	\$12

JAPANESE STANDARDS

Old Fashioned	\$26
Nikka from the Barrel whisky, gomme syrup, Angostura bitters, lemon peel, Amarena cherry	
Vesper	\$27
Nikka Coffey gin, Nikka vodka, Cocchi Americano vermouth, lemon peel	
Negroni	\$27
Nikka Coffey gin, Cocchi Dopo Teatro, Campari, orange peel	
Manhattan	\$28
Nikka Coffey Grain whisky, Cocchi Torino vermouth, Angostura bitters, Bogart's bitters, Amarena cherry	
Sazerac	\$33
Hibiki Harmony whisky, gomme syrup, Peychaud's bitters, Peychaud's barrel-aged bitters, absinthe, lemon oils	

ON TAP

Asahi, Japan	\$9
Brassneck Willful Suspension Hazy IPA, BC	\$10
Strange Fellows 'Talisman' Pale Ale, BC	\$9

BY THE BOTTLE

Peroni, Italy	\$9
33 Acres of Sunshine, BC	\$9
Coedo Black Lager, Japan	\$11
Peroni 0.0%, non-alcoholic, Italy	\$7
Cidre de Normandie Brut, Christian Drouin, France	\$41

EASY REFRESHMENTS

Pink Moon	\$7
Grapefruit, ginger rose, lemon, soda	
Take Five	\$7
Fresh melon, citrus cordial, yuzu, shiso, soda	

VERMOUTH

2oz on ice or long on soda

Antica Torino	\$12
Carpano Antica Formula	\$12
Cinzano	\$9
Cocchi Americano	\$12
Cocchi Dopo Teatro	\$14
Cocchi Rosa	\$12
Cocchi Torino	\$12
Kissa Tanto Bermutto	\$11

WINE
BY THE GLASS

BUBBLE

Lightning Rock Blanc de Noirs - Okanagan Valley, BC
[Pinot Noir] '21 *\$18 / 85*

Fumey-Tassin 'Passé Composé' - Champagne, FR
[Pinot Noir +] '21 *\$32 / 152*

WHITE

Dme. Labbé 'Abymes' - Savoie, FR
[Jacquere] '20 *\$16 / 70*

Collestefano - Marche, IT
[Verdicchio di Matelica] '21 *\$18 / 84*

Dme. des Malandes Chablis 1er Cru - Burgundy, FR
[Chardonnay] '17 *\$35 / 166*

RED

Castello di Argiano Sesti 'Grangiovese' - Tuscany, IT
[Sangiovese] '20 *\$20 / 93*

Grifalco - Basilicata, IT
[Aglanico del Vulture] '19 *\$19 / 85*

Chiappini 'Felciaino' - Tuscany, IT
[Cabernet Sauvignon +] '19 *\$28 / 132*

NATURAL / SKIN CONTACT

WHITE

Rigour & Whimsy 'Bifröst' - Okanagan Valley, BC
[Riesling +] '21 *\$16 / 72*

RED

Elios 'Modus Bibendi' Rosso - Sicily, IT
[Nero d'Avola] '19 *\$18 / 84*

SAKE
BY THE BOTTLE

Fukucho Henpei Junmai Ginjo - Hiroshima, Japan
'flat polishing, white peach, honeydew melon'
[Yamada Nishiki rice] *\$139 (720ml)*

Hitakami Junmai Ginjo - Miyagi, Japan
'Super rich and dry'
[Kuranohana rice] *\$126 (720ml)*

Kamikawa Taisetsu - Hokkaido, Japan
'Green apple, umami, sharp finish'
[Suisei rice] *\$219 (720ml)*

You must be tired of all these drinks.
You poor things. Please proceed to the
last pages. It is now time to enjoy the
best of part of evening.

SAKE
BY THE GLASS

120ml Glass (gl)
300ml Carafe (crf)

Yamagata Masamune Junmai - Yamagata, Japan
'sweet rice, bananas, dry'
[Dewasansani rice] \$15 (gl) / 34 (crf) / 110 (1L)

Fukucho Genkei Junmai Ginjo - Hiroshima, Japan
'kiwi, bubble gum'
[Yamada Nishiki rice] \$24 (gl) / 58 (crf) / 139 (720ml)

Sohomare Kimoto Tokubetsu Junmai - Tochigi, Japan
'Brazil nut, minerality, full-bodied'
[Yamada Nishiki rice] \$21 (gl) / 51 (crf) / 118 (720ml)

Aizuhomare Junmai Daiginjo - Fukushima, Japan
'creamy texture, strawberry, pineapple'
[Gohyakumangoku rice] \$16 (gl) / 37 (crf) / 120 (1L)

Yamagata Masamune Usunigori - Yamagata, Japan
'lychee, full-bodied, bright acidity'
[Dewa San San rice] \$22 (gl) / 52 (crf) / 121 (720ml)

SAKE
BY THE BOTTLE

Hakkaisan Sparkling Junmai Nigori - Niigata, Japan
'Lightly sweet with bright acidity'
[Yamada Nishiki rice] \$68 (360ml)

Kokuryu Junmai - Fukui, Japan
'perfumed bananas, silky and dry'
[Yamada Nishiki rice] \$101 (720ml)

Taka Tokubetsu Junmai - Yamaguchi, Japan
'Green melon, light bodied, minerality'
[Yamada Nishiki rice] \$108 (720ml)

WINE
BY THE BOTTLE

WHITE
'Spumante'

Whispering Horse 'L' Acadie' - Fraser Valley, BC
[L' Acadie Blanc] '21 \$73

Adriano Adami 'Garbèl' Brut Prosecco - Veneto, IT
[Glera] NV \$80

Bisoll Prosecco Superiore di Cartizze - Veneto, IT
[Glera] '20 \$142

Jacquesson Cuvée 745 - Champagne, FR
[Grand Cru Chardonnay +] NV \$257

Pascal Doquet 'Coeur de Terroir' - Champagne, FR
[Grand Cru Chardonnay] '06 \$345

Eric Rodez 'Les Genettes' - Champagne, FR
[Grand Cru Pinot Noir] '10 \$435

ROSE
'Spumante'

Paltrinieri Lambrusco 'Leclisse' - Emilia-Romagna, IT
[Lambrusco di Sorbrara] '20 \$93

RED
'Frizzante'

Monterucco - Lombardy, IT
[Croatina] '19 \$66

WHITE

Ezio Poggio 'Caespes' - Piemonte, IT
[Timorasso] '18 \$105

Weszel Terrafactum 'Langenlois' - Kamptal, AT
[Gruner Veltliner] '20 \$76

Jermann 'Vinnæ' - Venezia-Guilia, IT
[Ribolla Gialla +] '20 \$105

Il Poggione 'Bianco di Toscana' - Tuscany, IT
[Vermentino +] '20 \$70

Lightning Rock - Okanagan Valley, BC
[Viognier] \$74

Natte Valleij 'Axle' - Darling, SA
[Chenin Blanc] '21 \$90

WHITE

Cieck Erbaluce di Caluso - Piemonte, IT [Erbaluce] '18	\$114
Areas de Pedraneira - Rías Baixas, ES [Albariño] '21	\$78
Lingua Franca 'Avni' - Oregon, US [Chardonnay +] '20	\$145
Passopisciaro 'Passobianco' - Sicily, IT [Chardonnay] '19	\$159
ROSE	
Aurora - Marche, IT [Morettone] '19	\$75
Tenuta Gaudo al Tasso 'Scalabrone' - Tuscany, IT [Cabernet Sauvignon +] '20	\$70
Lightning Rock - Okanagan Valley, BC [Pinot Noir] '18	\$65
RED	
Dme. de Villaine Bourgogne Côte Chalonnaise - Burgundy, FR [Pinot Noir] '20	\$210
Lightning Rock - Okanagan Valley, BC [Reserve Pinot Noir] '20	\$106
Jean Foillard Morgon - Beaujolais, FR [Gamay] '20	\$132
Gianni Tessari 'Tai Rosso' - Veneto, IT [Grenache] '19	\$79
Monte Dall'Ora Valpolicella Classico - Veneto, IT [Corvina +] '21	\$105
Ch. Coupe-Roses Minervois - Languedoc-Roussillon, FR [Carignan/Grenache +] '20	\$70
Bernard Baudry Chinon 'Les Granges' - Loire Valley, FR [Cabernet Franc] '21	\$81
Dme. Anne Gros & Jean-Paul Tollot Minervois - Languedoc-Roussillon, FR [Syrah +] '20	\$97
Tibaldi Barbera d'Alba - Piemonte, IT [Barbera] '20	\$87
Castell'in Villa Chianti Classico - Tuscany, IT [Sangiovese] '18	\$110

RED

Gaja Brunello di Montalcino - Tuscany, IT [Sangiovese] '16	\$328
Luis Pato 'Quinta do Moinho' - Bairrada, PT [Baga] '00	\$211
La Ca'Nova Barbaresco - Piemonte, IT [Nebbiolo] '18	\$169
Mauro Sebaste Barolo 'Tresuri' - Piemonte, IT [Nebbiolo] '18	\$173
Azelia Barolo Cerretta - Piemonte, IT [Nebbiolo] '17	\$480
La Stella 'Espressivo' - Okanagan Valley, BC [Cabernet Sauvignon +] '18	\$120
Peju 'Legacy Collection' - California, US [Merlot +] '18	\$180
Antinori 'Solaia' - Tuscany, IT [Cabernet Sauvignon +] '04	\$1,170.00
Riboli Family Vineyard - California, US [Cabernet Sauvignon +] '16	\$340
Mouchão - Alentejo, PT [Alicante Bouschet +] '14	\$189
NATURAL / SKIN CONTACT	
WHITE	
Aphros 'Daphne' - Vinho Verde, PT [Loureiro] '20	\$118
The Hermit Ram - North Canterbury, NZ [Sauvignon Blanc] '21	\$84
Markus Altenburger 'Betont' - Burgenland, AT [Neuburger] '19	\$102
Denavolo 'Dinavolino' - Emilia-Romagna, IT [Malvasia di Candia +] '20	\$112
RED	
Matthiasson 'Tendu Red' - California, US [Barbera +] '21	\$106
Vino di Anna 'Jeudi 15' - Sicily, IT [Nerello Mascalese] '20	\$120
COS - Sicily, IT [Frappato] '21	\$160