

BAR MENU

COCKTAILS

HOUSE COCKTAILS

JACK'S LYCHEE MARTINI

VODKA, ORANGE LIQUEUR, ELDERFLOWER, LYCHEES

100

JAPANESE HARMONY

SESAME INFUSED WHISKY, BREM LIQUEUR, GINGER BEER, ORANGE BITTERS

120

TIME FOR TEA

SENCHA INFUSED GIN, SAKE, SPICED SYRUP, EGG WHITE, YUZU

120

ISHIGAKI NORI

GIN, NORI INFUSED VERMOUTH, OLEO SACHRUM SYRUP, CLARIFIED LIME, PASTIS, TONIC

110

COLADA

PINEAPPLE INFUSED TEQUILA, CLARIFIED LIME, SMOKED AGAVE, COCONUT WATER, TOASTED COCONUT FOAM

120

TRUFFLE NEGRONI

TRUFFLE INFUSED TEQUILA, WHITE VERMOUTH, ORANGE BITTERS

120

TOKYO HUSTLE

SENCHA INFUSED GIN, GINGER LIQUEUR, APPLE JAM, LEMON, GINGER BEER

110

A NIGHT IN ROPPOGI

WHISKY, ORANGE LIQUEUR, POMELO, MINT, LIME, SODA

110

YAKUZA OYABUN

AMARETO, WHISKY, SPICED SYRUP, LEMON, EGG WHITE, ORANGE BITTERS

120

SAKURA BLOOM

LIGHT RUM, ORANGE LIQUEUR, LYCHEE LIQUEUR, RASPBERRIES, LEMON

110

NAKAJIMA SOUR

WHISKY, EGG WHITE, LIME, BITTERS

110

NUMAZU

NIGORI SAKE, COCONUT WATER, LEMON, MINT

120

CLASSIC COCKTAILS

NEGRONI

GIN, VERMOUTH, CAMPARI, SMOKED CLOVE, ORANGE ZEST

120

MOJITO

LIGHT RUM, MINT, GRILLED LIME, AROMATIC BITTERS, SODA

100

MARGARITA

100% AGAVE TEQUILA, COINTREAU, INFUSED HONEY

110

CAIPIRISSIMA | CAIPIROSKA

LIGHT RUM | VODKA, GRILLED LIMES, SUGAR

100

MARTINI

GIN | VODKA, VERMOUTH, ORANGE BITTERS

100

ESPRESSO MARTINI

VODKA, COFFEE LIQUEUR, ESPRESSO SHOT, CREME BRULEE

110

HIGHBALL

WHISKY HIGHBALL

WHISKY, SODA

85

YUZU CHUHAI

SUGARCANE SHOCHU, YUZU, CITRUS JAM, SODA

65

SPICED BERRY CHUHAI

SUGARCANE SHOCHU, SPICED BERRY, LEMON, SODA

65

GINGER APPLE CHUHAI

SUGARCANE SHOCHU, APPLE JAM, GINGER, LEMON, SODA

65

LYCHEE CHUHAI

SUGARCANE SHOCHU, LYCHEE, ELDERFLOWER, LEMON, SODA

65

BEER

SAN MIGUEL

PALE ALE | LIGHT

45

SAPPORO

PREMIUM JAPANESE BEER

75

ISLAND BREWING

PILSNER | SUMMER PALE ALE | SMALL HAZY

50 | 65 | 75

ISLAND OF IMAGINATION

SALACA WHEAT | PADILUWIH LAGER

65 | 75

SPIRITS

HOUSE SPIRITS

VODKA | GIN | RUM | WHISKY | TEQUILA

85

PREMIUM SPIRITS

VODKA | GIN | RUM | WHISKY | TEQUILA

115

SUPER PREMIUM SPIRITS

VODKA | GIN | RUM | WHISKY | TEQUILA

165

*ASK YOUR SERVER FOR OUR JAPANESE WHISKY AND GIN SELECTION AND PRICES

SOBER

WATER (380ML/750ML)

STILL | SPARKLING

30/50

GREEN TEA (FREE FLOW)

HOT | ICED

25

FLAVORED SWEET ICED TEAS

COCONUT | LEMONGRASS | MANGO-LYCHEE

35

HOME MADE FRUIT SODAS

LYCHEE | GREEN APPLE | PASSION FRUIT

35

SOFT DRINKS

COCA-COLA | SPRITE | TONIC WATER | SODA

25

FOOD MENU

BITES

EDAMAME 	35
SEA SALT	
CUCUMBER SUNOMONO 	35
BONITO RAYU, SESAME, GARLIC CHIPS	
SPICY CRISPY RICE BITES 	50 65
TUNA SALMON NEGI, EEL SAUCE	
HAMACHI CRISPY RICE BITES	75
WASABI SHISO AIOLI	
JACK'S SASHIMI MINI TACOS	50 65
TUNA SALMON RED ONION, CHILI, CILANTRO, WASABI SHISO AIOLI, YUZU DRESSING	
JACK'S SHRIMP MINI TACOS	50
RED ONION, CILANTRO JALAPENO DRESSING	
JACK'S BLACK COD MINI TACOS	75
CABBAGE, RED ONION, CREAMY SPICY SAUCE	
EGGPLANT MINI TACOS 	40
WASABI SHISO AIOLI, AVOCADO, RED ONION, CHILI, CILANTRO, YUZU DRESSING	
TEMPURA NORI BITES	40 50
SPICY TUNA SPICY SALMON AVOCADO, CRISPY GARLIC, MAYONNAISE, UNAGI SAUCE	

YAKITORI

CHICKEN TSUKUNE	45
TARE, EGG YOLK	
CHICKEN THIGH	55
TARE YUZU KOSHO JALAPENO DRESSING	
CHICKEN WING	35
SESAME GOMAAE SHICHIMI, LEMON JACK'S BBQ SAUCE	
PORK BELLY 	65
TARE YUZU KOSHO JACK'S BBQ SAUCE	
SWEET POTATO 	35
TARE SWEET MISO	
SHIITAKE 	45
SAKE, SOY	

RAW PLATES

OYSTERS (2 PCS)	65
SAKE GRANITA, PICKLED CUCUMBER TOSAZU, RED ONION	
SASHIMI TATAKI	75
SALMON SNAPPER TUNA YUZU SOY, SESAME OIL, GINGER	
RED SNAPPER SWEET SHISO	65
CRISPY SHIITAKE, SERRANO	
SALMON YUZU	85
CUCUMBER, RED ONION, GINGER, CILANTRO	
HAMACHI JALAPENO	125
YUZU SOY, SERRANO	
HAMACHI SWEET ONION	125
YUZU KOSHO, PONZU, SHISO, LIME	
TUNA TARTAR	105
YUZU MISO, PUFFED RICE, CRISPY GARLIC, QUAIL EGG YOLK, NORI CHIPS	
SASHIMI SELECTION	195
HAMACHI, SALMON, TUNA, SNAPPER	

SUSHI

JACK'S UMAMI BITE	75
UNI, SALMON ROE, UNAGI, SUSHI RICE, TOBIKO, NORI SEAWEED	
NATSUKASHII ROLL	60
SHRIMP TEMPURA, AVOCADO, CUCUMBER, NEGI, TOBIKO, SPICY MAYO,	
RAKUYOO ROLL 	80
SPICY SALMON, TORCHED SALMON, AVOCADO, TOBIKO, NEGI, MAYO	
KOMOREBI ROLL 	55
PUMPKIN TEMPURA, GREEN BEAN TEMPURA, AVOCADO, ENOKI MUSHROOM, SHISO MAYO	
KOI NO YOKAN ROLL	80
CRISPY SOFT SHELL CRAB, UNAGI, CUCUMBER, SESAME, TOBIKO, UNAGI SAUCE, MAYO	
FUUBUTSUSHI ROLL	65
CRAB SALAD, SALMON, TUNA, SNAPPER, AVOCADO, TOBIKO, YUZU SHISO MAYO	
KUIDAORE ROLL 	165
HAMACHI, UNI, IKURA SALMON ROE, SHRIMP TEMPURA, SPICY TUNA, AVOCADO, GOLD	



CONTAINS PORK



SLIGHTLY SPICY



VEGETARIAN

PRICES IN 1000'S. 10% GOVERNMENT TAX
& 6% SERVICE CHARGE NOT INCLUSIVE.

FOOD MENU

B A O

- CHICKEN TSUKUNE SLIDERS** 🐷 85
CHILI, SHIITAKE, TARE, AIOLI
- PORK TONKATSU SLIDERS** 🐷 85
CABBAGE, TONKATSU SAUCE, AIOLI
- SHIITAKE TEMPURA SLIDERS** 🌱 85
SOY MIRIN, SHIITAKE, AIOLI
- CRISPY SOFT SHELL CRAB SLIDERS** 105
RED ONION, CHILI, CILANTRO,
CREAMY SPICY SAUCE

S M A L L P L A T E S

- UMAMI SCALLOPS** 95
YUZU KOSHO, CRISPY POTATO, BUTTER SOY
- ROCK SHRIMP TEMPURA** 115
CREAMY SPICY SAUCE, FURIKAKE
- BLACK COD MISO** 295
CUCUMBER, SESAME
- EGGPLANT MISO** 🌱 65
CUCUMBER, SESAME
- CHICKEN GYOZA** 65
BONITO RAYU, GINGER, PONZU
- CRISPY SOFT SHELL CRAB** 65
AMAZU TOSAZU, RED ONION, CHILI, CILANTRO
- CRISPY PORK BELLY** 🐷 95
GARLIC PONZU, OSHITASHI, SOFT EGG
- GRILLED SALMON** 145
AMAZU TOSAZU, RED ONION, CILANTRO
- CRISPY OKRA** 🌱 55
GARLIC PONZU, SEA SALT
- CHICKEN KARAAGE** 65
GARLIC, TARE
- TUNA SASHIMI SALAD** 85
GARLIC CHIPS, GARI, SWEET ONION DRESSING

W A G Y U

- JACK'S WAGYU MINI TACOS** 65
YUZU DRESSING, WASABI SHISO AIOLI,
RED ONION, CHILI, CILANTRO
- WAGYU BAO SLIDERS** 145
BLUE CHEESE, SHIITAKE, CRISPY ONIONS, AIOLI
- WAGYU CRISPY ONION** 200
SAGE, THYME, YUZU TOSAZU SAUCE
- WAGYU TATAKI** 125
SESAME OIL, YUZU SOY, GINGER
- WAGYU BLEU** 125
BLUE CHEESE, NEGI, SHIITAKE,
MUSTARD SEEDS, TOSAZU SAUCE
- WAGYU TARTAR** 145
NEGI, CRISPY GARLIC, QUAIL EGG YOLK,
NORI CHIPS, MUSTARD YAKINIKU SAUCE
- WAGYU KUSHIYAKI** 135
MISO EMULSION, YAKINIKU SAUCE
- WAGYU SIZZLING RICE** 195
CARAMELIZED ONIONS, GINGER, SESAME,
FURIKAKE, EGG YOLK, NORI CRACKER, SOY MIRIN

R I C E

- GINGER CHICKEN SIZZLING RICE** 105
CHICKEN THIGH, SHIITAKE, GINGER,
NEGI, SEAWEED, CILANTRO, SESAME OIL
- MUSHROOM SIZZLING RICE** 🌱 95
SHIITAKE, SHIMEJI, FURIKAKE, NEGI,
CRISPY SHALLOTS, CILANTRO, SOY, SAKE
- SOBORO SIZZLING RICE** 95
MINCED CHICKEN, NORI, QUAIL EGG YOLK
SESAME
- CHA SHU FRIED RICE** 🐷 75
PORK BELLY, EGG, SESAME, GINGER, NEGI



CONTAINS PORK



SLIGHTLY SPICY



VEGETARIAN

PRICES IN 1000'S. 10% GOVERNMENT TAX
& 6% SERVICE CHARGE NOT INCLUSIVE.

SAKE

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ICHIDAI SAKURA MISEN JUNMAI GINJO 400 / 1,330
300 ML / 720 ML

SAKE METER VALUE: +4 | ACIDITY: 1.5 |
SEIMAIBUAI (RICE POLISHING RATE): 55% |
PREFECTURE: HIROSHIMA | BEST SERVED: CHILLED, ROOM TEMPERATURE, WARM

HAKUSHIKA GINJO NAMACHOZO 430 / 1,020
300 ML / 720 ML

SAKE METER VALUE: +2 | ACIDITY: 1.2 |
SEIMAIBUAI (RICE POLISHING RATE): 60% |
PREFECTURE: HYOGO | BEST SERVED: CHILLED, ROOM TEMPERATURE

HAKKAISAN TOKUBETSU HONJOZO 500 / 1,100
300 ML / 720 ML

SAKE METER VALUE: +4 | ACIDITY: 1.0 |
SEIMAIBUAI (RICE POLISHING RATE): 55% |
PREFECTURE: NIIGATA | BEST SERVED: CHILLED, ROOM TEMPERATURE, WARM

ICHINOKURA KARAKUCHI TOKUBETSU JUNMAI 590 / 1,160
300 ML / 720 ML

SAKE METER VALUE: +2 | ACIDITY: 1.3 |
SEIMAIBUAI (RICE POLISHING RATE): 55% |
PREFECTURE: MIYAGI | BEST SERVED: CHILLED, ROOM TEMPERATURE, WARM

OZEKI OSAKAYA CHOBET DAIGINJO 670 / 1,380
300 ML / 720 ML

SAKE METER VALUE: +4 | ACIDITY: 1.3 |
SEIMAIBUAI (RICE POLISHING RATE): 50% |
PREFECTURE: HYOGO | BEST SERVED: ROOM TEMPERATURE

HAKKAISAN JUNMAI DAIGINJO 780 / 1,590
300 ML / 720 ML

SAKE METER VALUE: +4 | ACIDITY: 1.2 |
SEIMAIBUAI (RICE POLISHING RATE): 45% |
PREFECTURE: NIIGATA | BEST SERVED: CHILLED

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SESSHU OTOKOYAMA FUTSUSHU

180 ML / 300 ML / 1,8 L

SAKE METER VALUE: +3 | ACIDITY: 1.5 |

SEIMAIBUAI (RICE POLISHING RATE): NA |

PREFECTURE: HYOGO | BEST SERVED: CHILLED, HOT

175 / 285 / 1,550

OZEKI HONJOZO KARATAMBA

180 ML / 300 ML / 1,8 L

SAKE METER VALUE: +7 | ACIDITY: 1.5 |

SEIMAIBUAI (RICE POLISHING RATE): 60% |

PREFECTURE: HYOGO | BEST SERVED: CHILLED, HOT

225 / 365 / 1,950

WINE

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WHITE

UNDURRAGA

CHARDONNAY - CHILE - 2020

GLASS

BOTTLE

100

425

SHEARWATER

SAUVIGNON BLANC - N.Z. - 2019

125

550

RED

UNDURRAGA

CABERNET SAUVIGNON - CHILE - 2019

100

425

MARQUES DE RISCAL PROXIMO

TEMPRANILLO - SPAIN - 2016

125

550

SPARKLING

WB BILYARA

BRUT - AUSTRALIA

95

400

SWEET ENDING

DESSERTS

MOLTEN CHOCOLATE CAKE	75
MATCHA POWDER, MATCHA ICE CREAM	
MATCHA CRUMBLE PIE	65
BANANA HONEY CARAMEL	
MISO APPLE SPRING ROLLS	60
APPLES, MISO CARAMEL, BROWN SUGAR, CINNAMON, VANILLA ICE CREAM	
GELATO BY DA ETTORE	25 (PRICE PER SCOOP)
ASK SERVER FOR FLAVORS ON OFFER	

NIGHTCAP

FRUIT INFUSED SAKE - 50ML / 180ML / 300ML	60 / 200 / 330
MANGO PASSIONFRUIT	
HAKUTSURU SAYURI JUNMAI NIGORI - 300ML	410
SAKE METER VALUE: -11 ACIDITY: 1.6 SEIMAIBUAI (RICE POLISHING RATE): 55% PREFECTURE: HYOGO BEST SERVED: CHILLED (SHAKE WELL BEFORE POURING)	
UMESHU - 50ML / 180ML / 300ML	65 / 220 / 365
UMESHU IS POPULARLY KNOWN AS PLUM WINE. IT IS A TRADITIONAL JAPANESE LIQUEUR MADE FROM THE JAPANESE UME PLUM FRUIT.	

***ASK YOUR SERVER FOR OUR JAPANESE WHISKY
SELECTION AND PRICES**