



#### INTRODUCTION

Since the dawn of time, near and far, men and women have indulged in "social drinks". Every individual has his (or her) poison of choice, which more often than not entails something more intriguing than mere water. Whether it is judicious that mankind should continue to indulge in such extravagances, or whether it would be wiser to abstain from all pleasures of this nature, it is not our place to judge. We leave that decision to the moral philosopher and to you, our valued guest.

No excellent drink can be made out of anything less than excellent ingredients and we dare to say that whatever may be prepared by our bar staff will speak volumes for itself.

We pride ourselves in using only premium ingredients for your concoctions. Therefore, our juices are freshly squeezed daily, and our syrups and infusions are lovingly made with passion and unbeatable attention to detail. We travel both locally and far to bring you the best and freshest fruits and herbs, because nothing less will satisfy our obsession with delivering the ultimate drinking experience to you.

Ice, also known as a bartender's gold, is a minute but critical detail in any perfect drink. Hence, we use only distilled and triple filtered water for our ice cubes and our bartenders chip and carve each ice block by hand to provide an unbeatable experience.

Sip, imbibe, enjoy, lean back, relax, bring friends and come again.

Sincerely,

Your Jing Team

#### **FENGSHUI**

Fengshui is the art practice of living in harmony with your environment to produce tangible results naturally.

 $\label{thm:continuous} \mbox{Ancient Chinese created the diagram to explain their } \mbox{understanding of the world.}$ 

Each diagram represents a landmark,
e.g. sky ,land ,fire, water, lighting, wind, mountain and wetland.
Fuxi devised the mysterious trigrams, which evolved from markings on tortoise shells. These trigrams served as the basis for mathematics.
Medicine, divination and geomancy and as clues to the secrets of creation such as the evolution of nature and its cyclic changes.



The bagua is the fengshui energy map. Bagua translates to "eight areas" in Chinese, therefore it consists of eight areas around a center. We're using this concept to create a cocktail energy map, consisting of "eight ingredients" around a single cocktail. The red trigrams determine the exact flavor profiles of this one of a kind concoction.

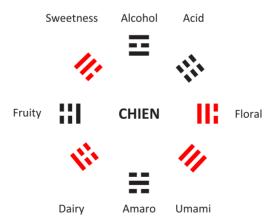


Vodka, Kaffir Leaf, Rose, Citrus, Sake, Parmigiano – Reggiano, Egg White

¥98

This vodka and sake based cocktail has hints of floral rose and kaffir lime, Sweetness and acidity from citrus and finishes salty and creamy from parmesan cheese.

The Red Trigrams ≡ below depict basic flavor profiles of your cocktail



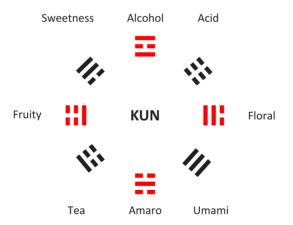


Cognac, Osmanthus, Chrysanthemums, Umishu, Cynar

¥108

The yellow chrysanthemums tea is nourishing with an earthy tuber fragrance, balanced with cognac, it's fruity with a floral herbal tonic finish.

The Red Trigrams ≡ below depict basic flavor profiles of your cocktail





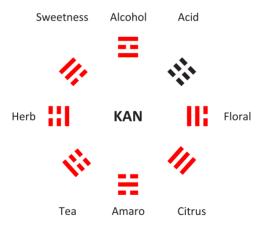
Lapsang Xiaozhong, Cocchi Amercanno, Montengro, Amaro

¥98

Slightly smoky Lapsang tea is infused into rum, providing a deeper more pine forest like flavor that naturally accentuates the teas minerality.

The cocktail is complete with citrus notes from the maceration of over 40 herbs and spices found in Montenegro.

The Red Trigrams ≡ below depict basic flavor profiles of your cocktail



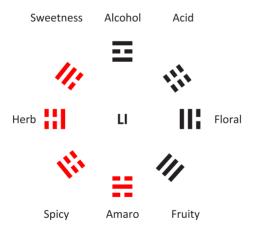


Rum, Chili, Ginger, Lychee, Campari, Lemon

¥98

Inspired by Sichuan, William infuses intense flavours of chili and ginger with sweet lychee, bitter campari and you might just notice a hint of charred caramel.

The Red Trigrams below depict basic flavor profiles of your cocktail



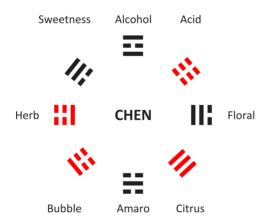


Pisco, Verte Mint, Sour Apple, Lemon, Bubble

¥98

Pisco a white South American herbal brandy and national spirit of both Peru and Chile, blended with citrus, verte mint and sparkling sour apple, it will play tricks on your tongue.

The Red Trigrams below depict basic flavor profiles of your cocktail



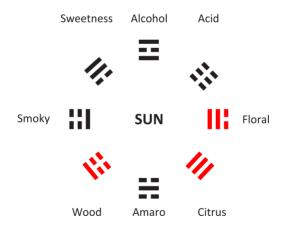


Bourbon Refilled Wine Barrel, Grapefruit Liqueur, Lavender, Citrus, Bitter

¥98

This high alcohol concoction takes it's floral, bitter and citrus notes from lavender, angostura, grapefruit and its vanilla from barrel aged bourbon.

The Red Trigrams below depict basic flavor profiles of your cocktail





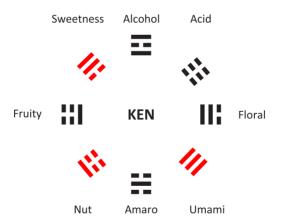


Irish Whiskey, Sesame, Lea Perrins, PX Sherry

¥98

The adventurous cocktail lover will enjoy sipping Irish whiskey with natural smooth, umami from Perrins, nutty from freshly toasted sesame seeds and concentrated sweet grape juice from PX Sherry.

The Red Trigrams = below depict basic flavor profiles of your cocktail



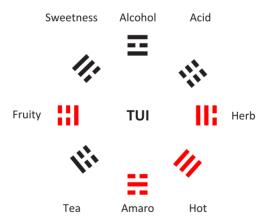


Irish Whiskey, Apple Tea Syrup, Fennet Branca, Apple Juice, Lemon

¥98

This beverage is meant to warm the soul. A fruity blend of green apple, silk road spices such as star anise and cloves with Italian bitters and dry chamomile herbal tea.

The Red Trigrams = below depict basic flavor profiles of your cocktail



## **CLASSICAL**

**BEE'S KNEE** ¥98 Gin, Honey, Lemon **WIDOW'S KISS** ¥98 Calvados, Green Chartreuse, Dom, Bitter **PENICILLIN** ¥98 Scotch Blended Whisky, Smoky Whisky, Honey, Ginger, Lime **EAST INDIA** ¥108 Cognac, Cointreau, Marschino, Raspberry Syrup, Bitter **GOLD RUSH (WARM)** ¥98 Bourbon, Honey, Lemon, Hot Water **SCOFF LAW** ¥98

Rye Whisky, Dry Vermouth, Grenadine Syrup, Lemon

#### JING NEW

#### JASMINE & PEACH

Jasmine Gin, Peach Liqueur, Apple Juice, Grapefruit Syrup, Lemon \$98

You and me, though the air,
there are just the aroma of jasmine and alcohol breath of peach
You and me, though the coloured glaze,
The moment is frozen, thought projects at a point of reality,
and magnifys the future.

Our secret is there.





#### **CEREMONY OF ROSE**

G' vine Gin, Milk, Cream, Rose Syrup, Grenadine Syrup, Lemon \$98

"Tiger is in my heart, and sniffs the rose".

Gentle colour is the monodrama under spotlight, somewhat lonely.

Oh, it is not lonely, a gradually elongated figture is not narcissistic but independence.

#### JING LOVED

#### SICHUAN MULE

Vodka Infused Peppercorn, Peppercorn Ginger Sugar, Mint, Ginger Beer  $\mathbf{Y}98$ 

Peppercorn is an essential spice in Sichuan cuisine. Inspired by Moscow Mule, the fragrance and spiciness from Sichuan peppercorn give this cocktail a unique local flavour.





#### **JING SOUR**

Plum infused Vodka, Raspberry Puree, Lemon Juice, Cherry Brandy, Passionfruit Syrup  $\mathbf{Y98}$ 

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Sour is certainly the classic of the cocktails in the world. Or the plum infused vodka enhances the unique flavour.

#### SPICY LADY FROM CHENGDU

Gin Infused Chili, Orgeat Syrup, Lychee Liqueur, Soy Milk, Lemon Juice  $\mathbf{Y}98$ 

100

The climate of Chengdu is good for walking in the streets.

Wouldn't it be better to sit down having a spicy drink with your hot lady?

Now you may tell me your story





#### MONEY WORSHIP

 $\label{eq:hendrick} \mbox{Hendrick's, Cucumber, Lychee Liqueur,} \\ \mbox{Lemongrass Syrup, Lemon Juice, Sparking Wine} \\ \mbox{$108$}$ 

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Alcohol in the throat sends out countless happy molecules in your mouth.

The bubble is looming the lap of luxury in the past

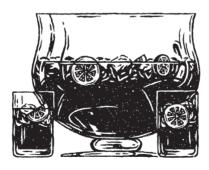
#### **PUNCH**

The delicious beverage, which, if compounded in a proper manner, is not so intoxicating as it has the character of being, is a composition of sugar, lemon, water, and spirit or spirits, with the addition of some aromatic or cordial, wine being sometimes substituted for the spirit. There is no precise rule for making punch, not two persons agreeing in the exact proportions of the ingredients. The great secret is that the mixture should be so happily compounded that nothing predominantes.

#### Serves 3-4 people

SANGRIA PUNCH	¥498
Red Wine Infused Fresh Fruits, Cointreau, Peach Liqueur,	
Orange, Strawberry, Cucumber, Lemon, Sugar, Sprite	
PASSIONFRIT MOJITO PUNCH	¥498
Rum, Passion Fruit, Lemon, Syrup, Mint, Soda	
PIMM'S PUNCH ROYAL	¥498

 ${\bf Pimm's\ No.1,\ Cucumber,\ Orange,\ Strawberry,\ Lemon,\ Mint,\ Sprite}$ 





### **NEGRONI**

1919, Florence, ITALY

Count Camillo Negroni invented it by asking the bartender,
Fosco Scarselli, to strengthen his favourite cocktail,
the Americano, by adding gin rather than the normal soda water.
The bartender also added an orange garnish rather than
the typical lemon garnish of the Americano to signify
that it was a different drink.

NEGBON

NEGRONI	¥88
Gin, Vermouth Rosso, Campari	
SICHUAN NEGRONI Sichuan Osmanthus Infused G'vine Floraison, Vermouth Royal Blanc, Sichuan Pepper Infused Campari, 50 Hours Barrel Aged	¥98
JING NEGRONI Hendrick's, Aperol, Fresh Watermelon, Cucumber	¥98
TIVANO NEGRONI Gin, Vermouth Rosso, Campari, Bitter, Barolo Chinato, Grapefruit Bitter	¥98
THE TEMPLE CAFÉ NEGRONI Gin Infused Lavender, Lillet Rouge, Campari	¥98
MIXUN NEGRONI Hendrick's, Campari, Grapefruit Juice, Homemade Jasmine Tea Syrup	¥98

## SHOTS SHOTS SHOTS

#### Half-dozen / Dozen

PASSIONFRUIT STORM

Vodka, Passionfruit, Lychee Liqueur, Grapefruit Juice,

Lemon Juice, Syrup

JING BOMB imes 280/550

Absinth, Pineapple Juice

DRUNKARD ¥320/600

Tequila, O.F.T.D, Absinth, Pineapple Juice, Passionfruit Syrup, Agave Syrup, Lemon Juice



## **MOCKTAILS**

SHIRLEY TEMPLE ¥68

Grenadine Syrup, Sherry Vinegar, Lemon Juice, Ginger Beer

SEX ON THE LINE ¥68

Pineapple Juice, Cranberry Juice, Raspberry Syrup, Lemon Juice

LAVENDER SOUR ¥68

Grapefruit Juice, Lavender Syrup, Lemon Juice, Ginger Beer

APPLE GINGER BEER ¥68

Apple Juice, Elderflower Syrup, Lemon Juice, Ginger Beer

### **MARTINI**

1911, New York, UNITED STATES Gin/Vodka, Dry Vermouth



Do not allow the children to mix drinks. It is unseemly any they use too much vermouth -- Steve Allen American humourist

The illustrious and famous martini. A symbol of pure mixologyical alchemy and glamour, is structured on the perfect botanical balance between gin's juniper berry and dry vermouth herbal qualities. The origins of this famous cocktail are rather murkey, with plenty of stories claiming the inception . Some believe the dry martini was invented by the English in the late 1800s and was named after the Martini-Henry rifle, a favourite of the royal army. Another story insists that in originated in the town of Martinez, where it was mixed by a bartender named Richelieu or, conversely, that "Professor" Jerry Thomas of San Francisco's Occidental Hotel created it for a miner

> Dry / medium / extra dry / naked / dirty Olive / lemon twist / naked / cocktail onion / cucumber Shaking or stirring

Who was on his way to the town Martinez.

-- All for your choice

### Gin Martini

Gordon's ¥98 Tanqueray ¥108 Bombay Sapphire ¥108 Hayman's Old Tom ¥108 Citadelle ¥108 Mare ¥108 Hendrick's ¥118 Tanqueray 10 ¥118 Beefeater 24 ¥118 London No.1 ¥118 London No.3 ¥118 Botanist ¥118 Roku ¥118 G'Vine Floraison ¥128 G'Vine Nouaison ¥128 Monkey 47 ¥178



## Vodka Martini

Ketel One	¥108
Belvedere	¥118
42 Below	¥108
Ciroc	¥118
Grey Goose	¥128
Jean Marc XO	¥150
Beluga	¥180

#### **GIN TONIC**

Gin, also called Geneva. It was born in Holland and grown in England.

Gin was as one kind of medicament for preventing the tropic malaria initially.

Because of the harmonious fragrance and gentle taste,
gin become popular alcoholic beverage fast.

The main component of tonic is quinine and the quinine is
the specific medicine for curing malaria. During great colonial period,
British soldiers served in tropics and they had to drink this
extremely bitter and acerb liquid medicine for confront fever.

And they found the mixed drink of gin and tonic got
easy-drinking later. After the enlistment, soldiers took their
miserable experience and this drink returned their country.

Hence, gin tonic spread.

Fever Tree Tonic Water

¥20

Lime / Lemon / Orange / Grapefruit / Cucumber / Thyme / Rosemary / Bitter

-- All for your choice



## GIN

Gin is the quintessential cocktail liquor and the original inspiration for many classic cocktails, from the martini and the negroni to the fizzes, rickeys, and Collins. Historically infamous, gin has swung between extremes, from London gin houses and bathtub gins of Prohibition to being the darling of the golden age of cocktails, used in glamorous libations ritualized by the literary set and Hollywood.

Gls/Btl

Gordon's	¥70/800
Tanqueray	¥70/800
Bombay Sapphire	¥70/800
Hendrick's	¥90/1200
Tanqueray 10	¥80/1000
Beefeater 24	¥80/1000
Hayman's Old Tom	¥70/800
Monkey 47	¥130/1200
London No.1	¥90/1200
London No.3	¥80/1000
Citadelle	¥70/800
G'Vine Floraison	¥90/1200
G'Vine Nouaison	¥90/1200
Botanist	¥80/1000
Mare	¥80/1000
Roku	¥90/1200



#### **RUM**

Rum is literally and figuratively, the spirit of the Island, with a sweet complexity characteristic of this sugarcane based liquor. Christopher Columbus introduced sugarcane to the Caribbean in 1493, having gathered a few samples in the canary Islands during his travels.

The local islanders soon found a quasi-medicinal use for the fermented cane juice, as did the

Brazilians a bit later. Columbus also brought sugarcane to Cuba, where the fermented juice was regarded as a medicinal cure for the flu, chills, home-sickness, and love. Early distillation of rum can also be traced to Brazil, where as far back as the early 1500s, the Portuguese settlers were making "sugarcane syrup wine", or cachaca, discovering that they could distill a spirit from the molasses sitting in the sugar factories, naturally fermenting from the heat.





- Gls / Btl
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Havana 7 y/o	¥90/1200
Zacapa Centenario 23 y/o	¥90/1200
Zacapa XO	¥190/2800
Mount Gay XO	¥90/1200
Diplomatico Blanco	¥80/1000
Diplomatico Reserva Exclusiva	¥90/1200
51Cachaca	¥70/800
Plantation Three Stars	¥70/800
Plantation Original Dark	¥70/800
Plantation O.F.T.D	¥70/800
Plantation XO 20th Anniversary	¥150/2200
Pitu Cachaca	¥70/800



### **TEQUILA**

Tequila was first produced in the l6th century
near the location of the city of
Tequila, which was not officially established until 1666.
The Aztec peoplehad previously made a fermented
beverage from the agave plant, long
before the Spanish arrived in 1521. When the Spanish conquistadors
ran out of their own brandy, they began to distill agave to produce
one of North America's first indigenous distilled spirits.
Some 80 years later, around 1600, Don Pedro Sanchez de Tagle,
the Marquis of Altamira, began mass-producing tequila
at the first factory in the territory of modern-day Jalisco.
By 1608, the colonial governor of Nueva
Galicia had begun to tax his products.
Spain's King Carlos IV granted theCuervo family the
first license to commercially make tequila.







Gls,	/ Btl
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Hi Tequila	¥70/800
Hi reposado	¥70/800
Tequila Ocho Blanco	¥70/800
Jose Cuervo Gold	¥70/800
Jose Cuervo Silver	¥70/800
Patron Reposado	¥115/1600
Patron Aňejo	¥120/1700
Patron Silver	¥110/1500
Patron XO Café	¥90/1200
Don Julio Blanco	¥100/1400
Don Julio Reposado	¥115/1600
Don Julio Aňejo	¥120/1700



### WHISK(E)Y

Conjuring images of rolling green hills, Irish mist,
Scottish peat bogs, and the Kentucky Derby, whiskey has
a multifaceted and rich lineage, all infused in a glass of
amber liquid imparting its characteristic glowing warmth.
The ancient roots of whiskey can be traced back to the Irish Emerald Isles
around the twelfth century (some even say as far back
as the sixth century), where the Celtic people made the first whiskey.

Their term for the spirit, uisgebeatha or uiscebeatha, is Gaelic for "water of life" (the word "whiskey" derives from uisce, pronounced "ish-kee"). The spelling changes with the region from which it comes. The Irish and Americans spell it "whiskey," whereas the Scots and Canadians follow the British spelling, omitting the "e" Whiskey is made from a fermented grain mash of corn, rye, oats, wheat, orbarley. The type of grain used determines the taste and type of the resulting whiskey. Methods of production vary, from traditional pot stills to more modern column stills, but all are aged in barrels (or casks). The type of wood, size of barrel, and length of time aged are all factors in its distinctive colour, aroma, and taste.

## **Scotch Blended**

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 $\operatorname{Gls}/\operatorname{Btl}$ 

Johnnie Walker Black Label	¥80/1000
Chivas Regal 12y/o	¥80/1000
Chivas Regal 18y/o	¥140/2000
Royal Salute 2ly/o	¥190/2800
Johnnie Walker Gold Label	¥200/3000
Johnnie Walker Blue Label	¥210/3200



# Scotch Single Malt

/ D. I

Highlands
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Old Pulteney 12y/o	¥90/1200
Dalmore 18y/o	¥260/3880

#### Lowlands

Auchentoshan 12 y/o	¥90/1200
Auchentoshan 18 y/o	¥150/2200

## Skye

Talisker Storm	¥70/900
Talisker 10 y/o	¥80/1000
Talisker 18 y/o	¥260/3800
Talisker 25 y/o	¥520/8600

### Islay

Octomore	¥260/3800
Bowmore 15 y/o	¥160/2200
Bowmore 18 y/o	¥210/3200
Lagavulin 12 y/o	¥270/4400
Lagavulin 16 y/o	¥140/2000
Laphroaig 10 y/o	¥80/1000
Laphroaig Quarter Cask	¥100/1400
Laphroaig 25 y/o	¥750/9800
Bruichladdich Classic	¥140/2000
Bruichladdich Port Charoltte 10v/o	¥150/2200

Gls / Btl

### Cambeltown

Springbank 10 y/o	¥160/2200
Springbank 15 y/o	¥290/4400

## Speyside

Glenlivet 12 y/o	¥80/1200
Glenlivet 15 y/o	¥110/1500
Glenlivet 18 y/o	¥190/2800
Glenlivet 21 y/o	¥280/4200
Balvenie 12 y/o	¥100/1400
Balvenie l4 y/o	¥120/1700
Balvenie 17 y/o	¥240/3600
Balvenie 21 y/o	¥280/4200
Glenfiddich 12 y/o	¥90/1200
Glenfiddich 15 y/o	¥100/1400
Glenfiddich 18 y/o	¥120/1700
Glenfiddich 21 y/o	¥260/3800
Macallan 12 y/o	¥120/1600
Macallan 18 y/o	¥380/6200



# Japanese Whisky

Gls / Btl

Hibiki Harmony	¥150/2200
Hibiki 17 y/o	¥580/9600
Hibiki 21 y/o	¥720/12000
Hibiki 30 y/o	¥3300/55000
Hakushu 1973	¥120/1800
Hakushu l2 y/o	¥280/4200
Hakushu 18 y/o	¥600/10000
Yamazaki 12 y/o	¥240/3600
Yamazaki 18 y/o	¥580/9600

# **American Whiskey**

Maker's Mark ¥80/1000 Jack Daniel's ¥70/800 Jack Daniel's Single Barrel Jack ¥180/2600 Jack Daniel's Gentleman ¥90/1200 Woodford Reserve ¥90/1200 Blanton's Original ¥90/1200 Blanton's Special Reserve ¥80/1000 Buffalo Trace ¥80/1000 Michter's Bourbon ¥110/1600 Michter's Rye ¥120/1700 Michter's Sour Mash ¥120/1700

# Other Whisk(e)y

Jameson Y70/800 Canadian Club Y70/800

#### COGNAC

There is nothing quite like a fine cognac, unparalleled in its superiority and depth.

Cognac is the most famous and well-known of the brandies and is the ultimate maxim to which all others aspire.

Produced only in the cognac region (north of Bordeaux) in France, cognac must be made from the grapes from vineyards in the Charente-Martitime districts.

It is made from a combination id white grape varieties, mainly ugni blanc but also folle blanche and colombard, among others, which produce an acidic white wine perfect for distilling into this smooth aromatic brandy.

The cognac region is further subdivided into six areas:
Grande Champagne, Petit Champagne, Borderies,
Fins Bois, Bons Bois, and Bois Ordinaires. The Significance of these areas with respect to labeling is discussed later in this section.

Gls / Btl

Camus VSOP	¥90/1200
Pierre Ferrand Selection des Anges	¥210/3200
Pierre Ferrand Abel	¥520/8600
Remy Martin VSOP	¥90/1200
Remy Martin XO	¥260/3880
Louis XIII	¥2900/39000
Hennessy VSOP	¥90/1200
Hennessy XO	¥280/4000
Hennessy Richard	¥2900/39000
Martell Cordon Bleu	¥240/3600
Martell XO	¥340/4800
HINE Domaines Hine Bonneuil 2005	¥180/2600

## **VODKA**

A word meaning "little water" in Russian it certainly characterizes this clean and most neutral of all spirits.

As opposed to other clear spirits,

vodka's main objective is to have as clean a spirit as possible, without any discernible flavor or aroma. Even Russia is most famous of vodka, the origin of vodka is from Netherland.

Gls / Btl

Ketel One	¥70/800
42 Below	¥70/800
Ciroc	¥ 80/1000
Belvedere	¥ 80/1000
Grey Goose	¥ 90/1200
Jean-Marc XO	¥ 120/1600
Beluga	¥120/1600



# **CHINESE LIQUOR**

Gls / Btl

Gu Yue Long Shan	¥70/800
Xi Jiu53°	¥100/1200
Shui Jing Fang 52°	¥100/1200
Wu liang ye 52°	¥150/2200
Guo Jiao 1573 52°	¥200/3000

### **BEER**

In the bowling alley of tomorrow, there will even be machines that wear rental and throw the ball for you. Your sole function will be to drink beer.

— David Barry, American humorist

#### Draft

Goose Island Wheat	¥58
ZinBach Everset Ale	¥58
JING beer "Chairman IPA"	¥58

#### **Bottle**

Corona	¥48
Tsing Tao Gold	¥48
Vedett	¥48
Brooklyn Lager	¥58
Jing A Tuhao Gold Pilsner	¥58
Jing A Flying Fist IPA	¥58

# LIQUEUR

Liqueurs, by their very nature, are amazing feats of complex botanicals mixology, and although many were originally created as remedies, these aromatically assertive elixirs were destined to be sipped and savored, and inevitably utilized as an integral and crucial component enhancing many cocktails.

Gls / Btl

Kahlua	¥70/800
Bailey's	¥80/1000
Cointreau	¥70/800
Ciontreau Blood Orange	¥70/800
Grand Marnier	¥70/800
Pierre Ferrand Dry Curacao	¥70/800
Malibu	¥70/800
Frangelico	¥70/800
Midori	¥70/800
Pimm's No.1	¥70/800
Disaronno Amaretto	¥70/800
De Kuyper Lychee	¥70/800
De Kuyper White Cacao	¥70/800
De Kuyper Peach	¥70/800
Fernet Amaro	¥70/800





Suntory Umeshu	¥70/800
Lillet Blanc	¥70/800
Lillet Rounge	¥70/800
Metaxa 12stars	¥90/1200
Chambord	¥70/800
Galliano	¥70/800
Green Chartreuse	¥70/800
Yellow Chartreuse	¥70/800
Martini Dry Vermouth	¥70/800
La Quintinye Vermouth Royal Blanc	¥70/800
La Quintinye Vermouth Royal Rouge	¥70/800
Campari	¥70/800
Aperol	¥70/800
Limoncello	¥70/800
Sambuca	¥70/800
Pernod	¥70/800
Ricard	¥70/800
Jagermeister	¥70/800
Luxado Cherry Brandy	¥70/800
Luxado Maraschino	¥70/800
Fruko Absinth	¥80/1000
Antitoxin Absinth	¥80/1000
X-Rated Fusion	¥70/800

Gls / Btl





# **Soft Drink**

¥35
¥35
¥35
¥35
¥35
¥35
¥35

## Juice

Orange	¥58
Apple	¥58
Grapefruit	¥58
Mango	¥58
Pineapple	¥58
Tomato	¥58
Cranberry	¥58

# **Mineral Water**

Still Water 750ml	¥50
Sparkling Water 750ml	¥50



