## BONDI DRINKS MENU

#### **COCKTAILS**

IN COLLABORATION WITH OUR SISTER MICHELIN STAR RESTAURANTS NODA + SHINJI'S

SEAFOAM **BUMBLE BEE** 12.00 12.00 CITRUS SAKE, COCCHI SAKE, COCCHI AMERICANO, AMERICANO, BLUE SPIRULINA, HONEY, THYME AND YUZU TOPPED WITH SEAFOAM A SPLASH OF TONIC **HONEY DEW BLACK VELVET** 12.00 12.00 SHOCHU, MIDORI, CUCUMBER, OUR TAKE ON AN ESPRESSO SHISO, LIME WITH BRUT MARTINI WITH SAKE, CYNAR, SPARKLING WINE SWEET VERMOUTH, COFFEE AND OKINAWA SUGAR HERB GARDEN 12.00 12.00 SAKE, UME SHISHO, LEMON LAVENDER HAZE JUICE, BASIL SYRUP AND WITH SAKE, LEMON, BUTTERFLY A SPLASH OF SELTZER PEA AND LAVENDER 12.00 WHITE LILY 12.00 UME MOJITO SUDACHI SHOCHU WITH YUZU, UME PLUM WINE, FRESH MINT AND LIME LEMON AND CALPICO

#### WINE

 HOUSE WHITE
 HOUSE ROSE WINE

 GLASS
 9.00
 GLASS
 11.00

 BOTTLE
 34.00
 BOTTLE
 40.00

#### **BEER**

SAPPORO PREMIUM, DRAFT 8.00 BONDI'S BEER, CAN 9.00 ORION, DRAFT 9.00 JAPANESE-STYLE WHEAT BEER

#### **NON-ALCOHOLIC**

**SARATOGA WATER** 4.00 3.00 ITO EN STILL / SPARKLING JASMINE GREEN TEA + MILK **HARNEY & SONS TEA SANZO** 4.00 6.00 YUZU / LYCHEE / CALAMANSI PEACH UCC 3.50 COKE, DIET COKE, SPRITE 3.00 GREEN TEA

# BONDI DRINKS MENU

### SAKE

SOTO JUNMAI CLEAN AND LIGHT ON THE PALATE, APPLE, FRESH AROMATICS + NOUGAT, TOUCH OF UMAMI 6oz CAN	14.00
TOKUSEN TAMONOHIKARI SUBTLE FLAVOR AND AROMA WITH A CRISP FINISH 6oz CAN	16.00
BROOKLYN KURA CRAFT A FRESH, CRISP, LIGHT AND AROMATIC SAKE WITH A DRY FINISH 80z CARAFE	18.00
KIKUSUI JUNMAI GINJO FRUITY AROMA WITH A SLIGHTLY DRY FINISH 10oz BOTTLE	27.00
SHIRAKABEGURA ROBUST BODY WITH HIGHLY NUANCED FLAVORS 10oz BOTTLE	26.00
KIKUSUI PERFECT SNOW A CLASSIC CRISP, FLOWERY UNFILTERED SAKE 10oz BOTTLE	28.00
SENKIN MUKI JUNMAI DAIGINJO CRISP AND REFRESHING WITH HINTS OF LYCHEE 10oz BOTTLE	30.00
HAKKAISAN TOKUBETSU WELL BALANCED, CLEAN AND MELLOW FLAVOR 10oz BOTTLE	32.00