

# 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>HOKKAIDO SUNRISE</b> PLUM SPIRIT, JAPANESE MELON, TURMERIC, LIME, MINT	23
<b>MR. JULIO IN WAKAYAMA</b> THYME INFUSED TEQUILA, DRY CURAÇAO YUZU, LEMON SHERBET, ORANGE	23
<b>NIHON HIGHBALL</b> TOKI WHISKY, SAKE, YUZU, RICE, COCONUT MILK	17
<b>BRAMBLE HIGHBALL</b> CITADELLE ROUGE GIN, BLACKBERRY, MIRIN, MISTELHAIN TONIC	17

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> SLOE GIN, CAMPARI, VERMOUTH, PLUM, GRAPEFRUIT, YUZU	21
<b>MIZU OLD FASHIONED</b> NIKKA WHISKY WAGYU FATWASHED, TOGARASHI, AROMATIC BITTERS	21
<b>TOFFEE OLD FASHIONED</b> AKASHI WHISKY HAZELNUT FATWASHED, SALTED CARAMEL, ORANGE BITTERS	21
<b>MIZU SOUR</b> NIKKA WHISKY, LEMON, SUGAR, REDUCED RED WINE	21
<b>SHISO SMASH</b> AKASHI WHISKY, SHISO, LEMON, PLUM, SUGAR	21

## NON ALCOHOLIC MIZU CREATIONS

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