DON'T Be Shy

Signature Cocktails

Trip to Japan

Fuji

富士

26



"Japanese Whiskey tea" infused Brandy.
Apple Chip Smoked

Mt. Fuji has inspired awe and serenity in the Japanese people since ancient times. Full-bodied cocktail captures the enduring presence of Japan's iconic active volcano, with rising smoke evoking the quiet power within.

Edo

江戸

26



Sweet potato miso flavored Vodka.
Vermouth Bianco.
Sweet potato Campari Ice cube.

In old Tokyo “Edo”, sweet potatoes were a beloved street snack. This cocktail pays homage to the people of Edo, whose creativity shaped much of Japan’s food and entertainment culture.

Served in traditional Edo Kiriko glassware on an Edo Kumiko coaster, it celebrates the craftsmanship and spirit of the era.

Echigo

越後

26



Hakkaisan sparkling sake.
Echigo Stout Beer.

Echigo, the old name for Niigata, is a snow country renowned for its rice production and celebrated sake breweries.

This Black Velvet–style cocktail combines Niigata stout with sparkling sake, served in a beautiful titanium glass crafted in Tsubame-Sanjo of Niigata, a region whose world-class metalworking tradition traces its roots to Japanese nail-making in the Edo period.

Ryukyu

琉球

26



Okinawan Agricole Rum.
Shikuwasa Lime.
Sugarcane swizzle.

Ryukyu, once an independent kingdom in what is now Okinawa, lives on through the islands' distinctive culture and traditions.

Inspired by the beauty of Ryukyu women, the cocktail is built on Okinawan rum and served in handcrafted Ryukyu glass, set on a vibrant Bingata coaster—Okinawa's traditional resist-dyed textile art.

Kanazawa

金沢

26



Tito’s Vodka　Port wine　Aperol
Calpico　Kyohou grapes　Lime juice

Kanazawa, a city in Ishikawa on Japan’s Hokuriku coast, has recently gained recognition as a grape-growing region.

This cocktail celebrates the fruit and its beautiful hues, served on a Kutani-yaki coaster —a tradition of vividly colored porcelain dating back to the 1600s. The finishing touch is delicate gold leaf. Kanazawa has preserved and refined the art of gold leaf making, first learned from Kyoto during the Edo period, and today produces 99% of Japan’s gold leaf.

Miyajima

宮島

26



Momo nigori sake　Egg white
Red shiso syrup　Lemon juice

Miyajima, a sacred island in Hiroshima, is renowned for its vermilion shrine and iconic torii gate rising from the sea. Inspired by Hiroshima's celebrated peaches, this cocktail reflects their beautiful hues.

The wooden shamoji, a Japanese rice paddle, originated on the island around 1800, inspired by the shape of a sacred musical instrument. A maple leaf represents Momiji Manju, Miyajima's beloved maple-shaped confection.
One of Japan's Three Great Scenic Views, Miyajima is both a sacred place and a lively destination that has welcomed generations of visitors.