

# DRINKS

MENU  
飲み物

壽司 SY 焼鳥

WELCOME TO SUSHIYAKI



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飲み物

Select ingredients balanced with skill and care, honouring the art of creating incredible drinks. With an Eastern edge and more, find all your thirst's needs.

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SINGLE

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•  
DOUBLE

*\*You won't find plastic straws here. We replaced them for obvious environmental reasons. Ask yourself, is it a necessary? Your drink is going to taste good just as without.*

*\*Please keep in mind multiple menu items contain dairy products. Always communicate with your server regarding your dietary needs.*



# SIGNATURE HIGHBALLS



“Highball Art”

## **YASASHĪ** - 55

“Art of Kindness”

*Fat-Washed Bourbon with Peanut butter |  
Jim Beam Apple | Chōmame Soda*

## **YŪTAI** - 60

“Art of Welcoming”

*Roku Gin | Estragon Soda*

## **OJIGI** - 75

“Art of Respect”

*Roku Gin | Elderflower Cordial | Basil Ginger Soda*

## **CHŌWA** - 75

“Art of Harmony”

*Ceremonial Grade Matcha | Haku Vodka | Shiso Soda*

## **WABI-SABI** - 60

“Art of Imperfection”

*Roku Gin infused with Seaweed and Gari | Wasabi Soda*

## **SATORI** - 55

“Art of Enlightenment”

*Jasmine Pisco | Elderflower Lemongrass Soda*

## **KAIZEN** - 65

“Art of Perfection”

*Lychee Soju | Kaffir Vermouths blend | Grapefruit Mango Soda*



# SIGNATURE COCKTAILS

**NOMIKAI** - 75

"Social"

*Pisco Fat-Washed with coconut butter | Italicus  
Lemon | Yuzu | Egg White*

**MIYABI** - 75

"Elegant"

*Takamaka White Rum | Coconut Water | Lime Juice  
Grilled Pineapple & Rosemary Cordial*

**SHOMEI** - 80

"Signature"

*Buckwheat infused Toki Whiskey | Hoishin Shrub*

**ROYARU** - 95

"Royal"

*KiNoBi Gin | Suze | Manchino Sakura  
Grilled Asparagus Manchino Bianco*

**KINKAI** - 75

"Charming"

*Sage infused Honjozo Sake | Lillet Rose | Grapefruit  
Umeshu | Strawberry Soju*

**BIJIN** - 75

"Attractive"

*Lemongrass-Infused Roku Gin  
Umeboshi Dry Vermouth | Mango Mochi*

**IKI** - 75

"Original"

*Blanco Tequila | Mezcal | Dill | Carrot Juice | Grapefruit  
Umeshu | Roasted Black sesame seeds | Chilli Garlic drops*



\*Classic cocktails are where we started with the aim of adding our personal touches.  
Available upon request.



## SPIRITS SELECTION

乾杯

# VODKA

## JAPANESE

<i>Haku</i>	- 55	99
<i>Nikka Coffey</i>	- 55	99

## WORLD

<i>Titto's</i>	- 45	81
<i>Grey Goose</i>	- 70	126
<i>Beluga</i>	- 145	261

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# GIN

## JAPANESE

<i>Roku</i>	- 65	117
<i>Nikka Coffey</i>	- 65	117
<i>Ki No Bi</i>	- 85	153

## WORLD

<i>Tanqueray</i>	- 50	90
<i>Hendrick's</i>	- 65	117
<i>Gin Mare</i>	- 68	122
<i>Tanqueray 10</i>	- 70	126
<i>The botanist gin</i>	- 75	135
<i>Monkey 47</i>	- 85	153

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# RUM

	.	:
<i>Takamaka White</i>	- 45	81
<i>Kraken Spiced Rum</i>	- 50	90
<i>Takamaka Extra Noir</i>	- 55	99
<i>Matusalem Solera</i>	- 85	153
<i>Zacapa 23</i>	- 95	171

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# TEQUILA



	.	:
<i>El Jimador Blanco</i>	- 45	81
<i>El Jimador Reposado</i>	- 50	90
<i>Patron Silver</i>	- 65	117
<i>Patron Reposado</i>	- 70	126
<i>Patron Anejo</i>	- 80	144
<i>Don Julio 1942</i>	- 290	522
<i>1800 Coconut</i>	- 48	86

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# MEZCAL

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<i>Mezcal verde</i>	- 45	81
<i>Mezcal Amarás espadín</i>	- 60	108

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# W H I S K E Y



## JAPANESE

	.	:
<i>Toki</i>	- 60	108
<i>Taketsuru Pure Malt</i>	- 60	108
<i>Nikka Coffey Grain</i>	- 65	117
<i>Nikka from the Barrel</i>	- 75	135
<i>Chita</i>	- 79	142
<i>Hibiki Harmony</i>	- 89	160
<i>Yamazaki 12</i>	- 195	351

## SCOTLAND

	.	:
<i>Glenmorangie Original</i>	- 65	117
<i>Johnnie Walker Black Label</i>	- 70	126
<i>Chivas 12</i>	- 70	126
<i>Glenfiddich 12</i>	- 75	135
<i>Laphroaig 10</i>	- 75	135
<i>Macallan 12 Triple Cask</i>	- 85	153

## USA

	.	:
<i>Jim Beam White</i>	- 45	81
<i>Bulleit</i>	- 55	99
<i>Jack Daniels</i>	- 55	99
<i>Woodford Reserve</i>	- 65	117

All prices are in UAE Dirham and inclusive of 5% VAT and subject to a 7% municipality fee.

## GRAPE SPIRITS . :

<i>Hennessy VS</i>	- 55	99
<i>Hennessy VSOP</i>	- 75	135
<i>Hennessy XO</i>	- 185	333
<i>Pisco Puro Quebranta</i>	- 45	81



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## JAPANESE BEER

<i>Kirin - Draught</i>	- 45
<i>Asahi - Bottle</i>	- 40
<i>Hitachino Nest - Bottle</i>	- 55

**OH, HI! KANPAI!**





# MOCKTAILS

## HEIAN JIDAI

- 50

"8th Century"

*Peach Purée | Lemon Juice | Kaffir Lime Leaf Soda*

## KAMAKURA JIDAI

- 50

"12th Century"

*Pineapple Juice | Kombucha Cordial | Sencha  
Lychee Juice | Lemon | Almond*

## MOMOYAMA JIDAI

- 50

"16th Century"

*Rosehip Cordial | Chōmame Soda*

## MEIJI JIDAI

- 50

"19th Century"

*Elderflower Cordial | Basil Ginger Soda*

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## A JAPANESE SQUEEZE

# DRINKS

飲み物

**JUGO FRESCO** - 35

*Please ask our ninjas for freshly squeezed juice selection*

**MINT YUZONADE** - 45

**SENCHA ICE TEA** - 45

## SOFT DRINKS

*Coca-Cola Products* - 25

*Fentiman's Tonics Selection* - 35

## AQUA FRESCA

*Eira, Natural Mineral Water (400ml/700ml)* - 25 | 35

*Eira, Sparkling Mineral Water (400ml/700ml)* - 25 | 35



# CAFÉ

*Espresso – Single/Double* - 25 | 27

*Macchiato* - 26

*Cappuccino* - 26

*Café Latte* - 26

*Americano/Lungo* - 26

*Hot Hot Chocolate* - 45

## NON DAIRY LATTES

*Prepared with cashew milk and lightly sweetened agave*

*Matcha latte* - 75

# CHASHITSU / JAPANESE TEA HOUSE



## OCHA お茶 GREEN TEAS

### CEREMONIAL SAEMIDORI MATCHA - 75

*Ceremonial Grade Matcha Saemidori is a rare small batch limited edition Matcha. It has an intense green colour, rich umami, complex flavors, and a long elegant finish. It is made of 100% Saemidori cultivar, shaded for about 40 days using labor-intensive traditional canopies, hand-harvested in May and stone-milled.*

Origin: Yame, Fukuoka  
Cultivar: Saemidori

### GYOKURO MISHO - 55

*Gyokuro Misho, has a vibrantly pale, emerald color with intense yet elegant sweet aromas and flavors, a silky mouthfeel and a long-balanced refreshing finish.*

Origin: Uji Region, Kyoto Prefecture  
Cultivar: Gokou, Asahi

### MATCHA GENMAICHA - 35

*Also known as "popcorn tea" as it contains whole-roasted grains of rice. Low in caffeine, making it an excellent choice before bedtime or nutty desserts.*

Origin: Fujieda, Shizuoka

### SENCHA YAMECHA - 35

*Sencha is a unique style of premium mountain-grown Sencha from Yame region.*

Origin: Yame Region, Fukuoka Prefecture  
Cultivar: Yabukita x Okuyutaka



## KOCHA 紅茶 RED TEAS

### WA KOCHA

- 35

*Produced by only a few farmers in Japan. A medium-in-body Japanese red tea, with a light savory taste, a subtle astringency and underlying notes of molasses.*

Origin: Yame, Fukuoka  
Cultivar: Benihikari

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## OO LONG TEAS ウーロン茶

### JASMIN TIGUANYIN

- 35

*Also known as the Iron Goddess of Mercy. Slight oxidation makes it closer to a green tea. A mellow and sweet aroma with a natural elegant fragrance.*

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## TISANE AND HERBAL INFUSIONS ハーブ

### CHŌMAME

- 35

*A very subtle earthy aroma. Butterfly Pea flowers are rich in vitamins such as calcium, magnesium and full of antioxidants.*



*Sourced with the great assistance of Ikigai-Cha Tea House*



乾杯

An array of beverages  
from East to West.

# ARIGATŌ

THANK YOU

ありがとう



壽司 焼鳥

SY

# SUSHIYAKI

SUSHI • YAKITORI



飲み物



飲み物

寿司 焼鳥

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