

# twenty five

## mocktails



### the nojito

lime, raspberry puree, mint, soda

9



### caribbean breeze

passionfruit puree, lime, coconut cream, lemonade

10



### last minute's remedy

cranberry, fresh apple, yuzu syrup, lime and mint

10

## classics

margarita 10

japanese old fashioned 14

lemon drop 10

mojito 10

martini 10

moscow mule 12

cosmopolitan 12

long island ice tea 10

unlisted classics 10



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## 25 signature



**nothing com-pears to yuzu** 17  
tanqueray gin, pear liqueur, liquor  
43, yuzu, prosecco



**melon-dramatic** 18  
tanqueray gin, limoncello,  
watermelon, lime, pineapple



**sweet cheeks** 16  
ketel one, cointreau, burnt orange &  
vanilla, orange blossom, lime, whites



**don't let a good man-go** 17  
pamper white rum, house special  
mango syrup, lime, mint



**the secret affair** 16  
gekkeikan sake, apricot brandy,  
rose, lemon



**honeydew you love me?** 17  
gekkeikan sake, tanqueray gin,  
avage, honeydew melon



**baby, i was born to rum** 16  
pamper white rum, blood orange  
liqueur, cointreau, lime, apple,  
bitters



**i'm awake** 17  
bulleit bourbon, baileys, tia maria,  
cold drip coffee



**el charo's escape** 18  
don julio blanco tequila, st germain,  
lime, ginger & chili syrup



**shanghai roller** 20  
johnnie walker black scotch,  
laphroaig 10 y/o, brown sugar,  
bitters

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## sakes

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- hot sake, geikkeikan (300ml)** 9  
a versatile sake with dry, mellow flavors and natural aromas
- dassai 45 nigori (300ml)** 36  
light & sweet unfiltered sake, notes with the faintest hint of muscat, shines with the creamy texture and the balanced sweetness. (meat, dessert, & fruits)
- dassai 45 junmai daiginjo (300ml)** 38  
light & sweet, notes of apple and melon with an elegant aromas of orange peels and jasmine. (sashimi, dessert, & fruits)
- kubota junmai daiginjo (300ml)** 36  
light & sweet, with the scent of pear and melon to the unmistakable smoothness. (seafood)
- kubota "manju" junmai daiginjo (300ml)** 92  
light & dry, one of the finest around, with an elegant notes of pear and flowers. (sashimi)
- tengumai 50 junmai daiginjo (720ml)** 86  
light & dry, brewed in the shadow of mt. haku, pleasing your tongue with an elegant acidity and notes of mint and pear. (meat and seafood)
- hakkaisan "snow aged" 3 y/o junmai ginjo (720ml)** 156  
rich & dry, aged for three years with mountain snow, delivering an creamy flavor sweetened by hints of pear. fresh as snow. (sashimi)
- noguchi naohiko yamahai miyamanishiki (720ml)** 315  
rich & dry, brewed by the noguchi naohiko sake institute, which named after the "god of sake brewing". elegant sake with a slightly long finish. botanical scent of lush berries with refreshing acidity. mouthfeel with a finish of fresh herbs. zesty, crisp, vivid, and lively this sake is definitely alive. (sashimi and meat)

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## whites

champagne	78
jean josselin (france)	
moscado d' asti	9/36
cavallo blu (italy)	
gavi	12/48
tresecoli le ginestre (italy)	
rosé	12/48
saint hippolyte (france)	
sauvignon colombard	11/44
frontesole (france)	
chardonnay	9/36
toro forte (chile)	

## reds

cannonau	12/48
trexenta cantina (italy)	
cabernet sauvignon	11/44
comelli (italy)	
cabernet sauvignon	9/36
millaman (chile)	
merlot	9/36
toro forte (chile)	

## beers

kirin	7	modelo	7
asahi	7	budlight	5
sapporo	7	heineken	7
yuengling	7		

ask for what's on draft!



## whisk(e)ys

suntory toki	
hibiki harmony	
hakushu 12 y/o	
yamazaki 12 y/o	
nikka from the barrel	
nikka coffey grain	
nikka coffey malt	
yoichi	miyagikyo
bulleit	jim beam
jim beam	maker's mark
jack daniel's	jameson
woodford reserve double oaked	
gentleman jack	crown royal
laphroaig 10 y/o	
balvenie 12 y/o double wood	
the macallan 12 y/o double cask	
highland park 12 y/o	
johnnie walker black	



## Vodka

Ketel one  
Grey Goose  
Tito's  
Absolut  
Suntory Haku

## Gin

Tanqueray  
Bombay  
Hendricks  
The Botanist  
Aviation  
Suntory Roku

## Tequila

1800 Coconut  
Don Julio  
Patron

## Rum

Bacardi  
Malibu coconut  
Pampero anejo