



COCKTAILS • SAKE
SIGNATURES



人生

J I N
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COCKTAILS & SAKE



VISIT US
3 COUNTRY ESTATE DR
WATERFALL CITY
JOHANNESBURG

STILL AND STEEPED COFFEE & TEA STEEPED IN TRADITION — TAKE YOUR TIME

Coffees · 180ml Drip Filter Style

VIETNAMESE EGG COFFEE 40
Rich, slow-dripped Vietnamese coffee crowned with a meringue-like cloud of whipped condensed milk and egg yolk. Warm, sweet, unlike anything else on the menu.

KOREAN DALGONA 42
Whipped Dalgona coffee — velvety, medium-roasted and amber-hued — served cold over miso-kissed milk. A ritual drink, not a trend.

COCONUT CREAM VIETNAMESE COFFEE 40
Deep drip filter coffee softened with condensed milk and finished with a billowing coconut foam. Tropical comfort in a cup.

Asian Loose Leaf Teas

PU'ER BLACK TEA 34
A rare fermented tea from the ancient wild trees of Yunnan Province, China. Earthy, complex and unhurried — a tea with centuries behind it.

MIXED FRUIT TEA 34
A carefully assembled selection of premium herbs, dried fruits and blossoms — bright, aromatic and as beautiful to look at as it is to drink.

ROSE TEA 42
Whole rose buds gently infused to release a soft floral bouquet. Calming, aromatic and lovely at any hour.

JASMINE TEA 34
Jasmine blossom woven through delicate green tea leaves — fragrant and smooth, with a lingering floral warmth.

GREEN TEA 34
Premium green tea, clean and subtly complex. Antioxidant-rich, quietly restorative.

KOREAN GINSENG TEA 34
A traditional Korean tonic — warm, slightly bitter and grounding. Revered for reducing fatigue and sharpening focus.

SOLOMON'S SEAL TEA 34
A celebrated Asian classic — earthy, nutty and velvety with a toasted depth. Caffeine-free and made for moments of stillness.

MOCKTAILS

ALL THE CRAFT, ALL THE FLAVOUR

SPIRIT-FREE

GINGERBREAD COCONUT MOCKTINI 90

Zesty ginger and refreshing coconut water brought to life with Abstinence spirit — the full flavour of the martini, without a drop of alcohol.

PAIRS WITH: Chicken Shu Mai · Vegetable Rice Paper Roll · Mushroom Bao

RASPBERRY SOURS 90

Non-alcoholic gin's botanical heart with tart fresh raspberries and bright lemon zest — elegant, fruity and floral. You won't miss a thing.

PAIRS WITH: Crispy Nori · Salmon Roses · Crunchy Togarashi Rainbow Roll

SHŌJO'S WHISPER 110

Warming ginger, the sweet floral essence of lychee and the aromatic zest of lemongrass — an enchanting, spirit-free blend with a touch of mystery in every sip.

PAIRS WITH: Prawn Rice Paper Roll · Pork Wonton · Fried Salmon Tiger Roll

COCKTAILS

HOUSE ORIGINALS AND REINVENTED CLASSICS

EACH ONE BUILT WITH INTENTION

GINGER BERRY MOJITO 100

Bacardi rum shaken with fresh mint, lime and a bold hit of ginger — tempered by the tart sweetness of mixed berries. Bright, alive and impossible to put down.

PAIRS WITH: Crispy Cauliflower · Blistered Edamame · Vietnamese Rice Paper Rolls

MISO CARAMEL ESPRESSO MARTINI 90

Espresso meets its match — rich miso and silky caramel cut through the coffee's bitterness, creating a cocktail that's savoury, sweet and deeply complex.

PAIRS WITH: Miso Chocolate Fondant · Japanese Cheesecake · Steamed Custard Bun

SESAME MISO OLD FASHIONED WITH CHILLI RAYU 106

A daring riff on the old fashioned — nutty sesame and umami-rich miso layered over spirit, finished with the slow burn of chilli rayu. Bold, brooding and built to linger.

PAIRS WITH: Wagyu Tataki · La Gabli Short Rib · 350g Beef Sirloin

SAKE GINGER COSMOPOLITAN 130

The elegance of sake woven through spicy ginger warmth and classic cranberry-lime tartness. A refined, East-meets-West cosmopolitan with genuine depth.

PAIRS WITH: Prawn Shu Mai · Salmon Rice Paper Roll · Loaded Salmon Roses

GOLDEN HARMONY SOUR 118

Whisky's smoky warmth married to the brightness of fresh lemon and a whisper of ginger — a traditional shaken sour that bows to Asia without losing its backbone.

PAIRS WITH: Galangal Chicken Yakitori · Sticky Pork Riblets · Korean BBQ

OXADA OLD FASHIONED 130

Mezcal's deep smoke intertwined with the richness of aged rum and aromatic bitters — a modern old fashioned with layers that reward patience.

PAIRS WITH: La Gabli Short Rib · Cape Bream · Sticky Soy Kingklip Yakitori

CLOVER CLUB 90

Gin's botanical heart lifted by fresh raspberry tartness and bright lemon zest. Floral, fruity and effortlessly elegant — a cocktail that's been earning its place for a century.

PAIRS WITH: Crispy Nori · Salmon Sashimi · Fried California Rainbow Roll

AMAI PALOMA 100

Reposado tequila and fresh grapefruit given a gentle Japanese twist with yuzu — vibrant, sun-drenched and deceptively easy to drink.

PAIRS WITH: Crispy Bang Bang Salmon Bites · Crunchy Togarashi Rainbow Roll · Asian Slaw

HENNESSY SHINJUKU 140

Cognac depth united with sake's silk and the brightness of cherry, softened by vermouth — a cocktail that conjures Tokyo nights and warm oak and metropolitan refinement.

PAIRS WITH: Wagyu Tataki · Lion King Roll · Truffled Tempura Prawn Roll

GINGER, GRAPEFRUIT & SOJU TWIST 130

Hendrick's gin and smooth soju brightened with fresh grapefruit and Korean ginger syrup — a crisp, botanical cocktail with a gentle citrus bite and clean finish.

PAIRS WITH: Pork & Prawn Gyoza · Hoisin Mushroom Gyoza · Chicken Shu Mai

UME HENDRICK'S FIZZ 130

Hendrick's gin lifted by plum wine and vermouth, with fresh parsley and cucumber — aromatic, slightly sweet and as crisp as a Japanese garden.

PAIRS WITH: Salmon Nigiri · Classic Maki · Prawn Rice Paper Roll

FLAMED ROSEMARY & APRICOT SOUR 110

Woodford Reserve blended with ripe apricot and charred rosemary — stone fruit sweetness, bright acidity and a smoky, fireside warmth. A sour with theatre.

PAIRS WITH: Galangal Chicken Yakitori · Sticky Pork Bao · Pulled Chicken Bao

WATERMELON MARGARITA 140

Teremana tequila with juicy watermelon, fragrant basil and rose — a floral, sun-soaked margarita that balances bright citrus with gentle sweetness. Summer in a glass.

PAIRS WITH: Crispy Prawns · Asian Chilli Prawn · Crispy Cauliflower

SMOKED BERRY MARGARITA 110

El Jimador tequila with crème de cassis, cranberry and lime — bold berry depth, a smoky edge and a lingering, sophisticated finish that defies its vibrant colour.

PAIRS WITH: Korean Chicken Wings · Crispy Tuna Dragon Roll · Kiss of Fire Roll

YUZU MARGARITA 140

Teremana tequila and Cointreau elevated by the clean, floral brightness of yuzu — crisp acidity, subtle sweetness and a finish that lingers beautifully long.

PAIRS WITH: Spicy Seared Salmon Volcano Roll · Swordfish & Prawn Loaded Fried Sandwich · Crispy Nori

PINEAPPLE & TURMERIC GIN SOUR 110

Hendrick's gin shaken with fresh pineapple, earthy turmeric and warming chilli — tropical sweetness, gentle spice and bright acidity. Adventurous and vibrant.

PAIRS WITH: Beef Moneybags · Pork Wonton · Teriyaki Tofu

A GREAT PEAR 160

Soju's clean simplicity softened by the sweet, rich depth of plum wine — a graceful, understated cocktail with a quiet complexity that reveals itself slowly.

PAIRS WITH: Salmon Roses · Nigiri · Japanese Cheesecake

MATCHARITA 90

Earthy matcha green tea shaken with tequila and fresh lime — a vibrant fusion of traditional ceremony and contemporary cocktail craft. Intriguing and refreshing.

PAIRS WITH: Crispy Nori · Vegetable Rice Paper Roll · Mushroom Bao

GINGERBREAD COCONUT MARTINI 90

Vodka with the bold spice of ginger, lightened by coconut water — a tropical, warming martini that balances heat with refreshing sweetness.

PAIRS WITH: Chocolate Wontons · Steamed Custard Bun · Pulled Chicken Bao

THE BEE'S GARDEN 90

Peach soju, honey and lime — a deceptively light cocktail that balances fruity sweetness and citrus zest with effortless elegance. The garden in a glass.

PAIRS WITH: Prawn Shu Mai · Chicken Shu Mai · Salmon Rice Paper Roll

SPIRITS & POURS

DIGESTIFS

JÄGERMEISTER 30

Herbal intensity with warming spice.

SAKE & SOJU

HAKUTSURU 48

SAYURI NIGORI

Creamy, floral and gently sweet.

CHUM-CHURUM 30

ORIGINAL SOJU

Clean, smooth and effortlessly drinkable.

CHUM-CHURUM 30

PEACH SOJU

Soft peach sweetness with a refreshing finish.

WORLD WHISKY

GLENFIDDICH 15 YO 108

Rich sherry oak, warm spice and baked apple.

GLENMORANGIE LASANTA 12YO 80

Velvety and smooth with raisin and dark chocolate.

JAMESON STANDARD 44

Triple-distilled Irish whiskey with vanilla warmth.

JAMESON SELECT RESERVE 60

Creamy oak layered with spice and fruit.

GIN

KI NO BI KYOTO DRY GIN 120

Japanese botanicals, yuzu brightness and sansho spice.

HENDRICK'S GIN 48

Cucumber, rose and crisp botanical lift.

ROKU GIN 40

Cherry blossom and green tea in perfect balance.

TEQUILA & AGAVE

DON JULIO REPOSADO 100

Aged agave with soft caramel and toasted vanilla.

JAPANESE WHISKY

HIBIKI HARMONY 180

Elegant harmony, honeyed oak and delicate citrus.

NIKKA FROM THE BARREL 80

Bold structure with spice, dried fruit and warming depth.

SUNTORY WHISKY 100

Smooth and balanced with soft smoke and subtle sweetness.

TENJAKU BLENDED WHISKY 100

Light floral notes with a mellow finish.

UMIKI JAPANESE WHISKY 90

Ocean-inspired character with pine and gentle spice.

COGNAC & BRANDY

HENNESSY VS 60

Bold oak and vibrant spice.

HENNESSY VSOP 88

Refined, silky and deeply aromatic.

KLIPDRIFT PREMIUM 36

Warm caramel richness with subtle oak.

BEER & CIDER

HEINEKEN LAGER 42

Clean, crisp and refreshing.

STELLA ARTOIS 46

Smooth Belgian-style lager with balanced bitterness.

WINDHOEK DRAUGHT 42

Cold, clean and easy-drinking.

WINDHOEK LAGER 42

Classic lager character with gentle hop bitterness.

CORONA 48

Light-bodied with bright citrus freshness.

SAVANNA DRY 46

Crisp apple cider with a dry finish.

SAVANNA LIGHT 46

Refreshing cider with lighter body.

TSINGTAO BEER 68

Chinese lager with delicate malt sweetness and a clean finish.