

ワインメニュー

WINE MENU

禅zen

JAPANESE RESTAURANT







# 一期一会 Ichi Go ... Ichi E

*On every occasion, the people, the place,  
the time and the experience are unique  
and can never be replicated...*

*Enjoy the moment!*

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*Bei jeder gelegenheit sind die menschen, der ort,  
die zeit und die erfahrung einzigartig  
und können niemals wiederholt werden...*

*Genieße den moment!*

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*À chaque occasion, les gens, le lieu,  
le temps et l'expérience sont uniques  
et ne peuvent jamais être reproduits...*

*Apprécie le moment!*

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*In ogni occasione, le persone, il luogo,  
il tempo e l'esperienza sono unici  
e non possono mai essere replicati...*

*Godetevi il momento!*

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禅zen

JAPANESE RESTAURANT



白ワイン

## WHITE WINES

マルタ島

MALTA

1

### Gran Cavalier Sauvignon Blanc

DOK MALTA / DELICATA

*Appearance: Pale straw yellow with green highlights*

*Aroma: Intense tropical fruit and citrus notes*

*Palate: Crisp and refreshing with a full-flavoured finish*

*Notes: Hand-picked grapes, ensuring optimal freshness*

*Perfect with: White fish sushi, grilled white fish, chicken karaage*

€55.00

2

### Gran Cavalier Chardonnay

DOK MALTA SUPERIOR / DELICATA

*Appearance: Golden yellow with bright reflections*

*Aroma: Ripe pear, vanilla, and subtle oak*

*Palate: Rich, full-bodied with buttery notes and a creamy, lingering finish*

*Notes: Aged in French oak barriques for added depth and complexity*

*Perfect with: Grilled salmon, lobster, white fish tempura*

€55.00

3

### Grand Vin de Hauteville Viognier

DOK MALTA SUPERIOR / DELICATA

*Appearance: Bright straw yellow with golden hues*

*Aroma: Floral and exotic fruit aromas, including apricot and honeysuckle*

*Palate: Full-bodied, smooth, and aromatic with a velvety finish*

*Perfect with: Lobster, seared scallops, grilled chicken*

€46.00

4

### Medina Chardonnay Girgentina

DOK MALTA / DELICATA

*Appearance: Pale lemon yellow*

*Aroma: Fresh green apple and subtle citrus notes*

*Palate: Light, crisp, and lively with a refreshing finish*

*Perfect with: White fish sushi, vegetable tempura, prawn uramaki*

€30.00

5

### Medina Vermentino Zibibbo

DOK MALTA SUPERIOR / DELICATA

*Appearance: Light straw yellow*

*Aroma: Aromatic with floral notes and hints of ripe peaches*

*Palate: Crisp, fruity, and well-balanced with a creamy texture*

*Perfect with: White fish sushi, vegetable tempura, prawn uramaki*

€30.00



イタリア

ITALY

6

**Pinot Grigio Valdadige**

DOC / TRENTINO-ALTO ADIGE / SANTA MARGHERITA

*Appearance: Pale straw yellow*

*Aroma: Subtle floral notes with hints of green apple*

*Palate: Dry, crisp, and clean with a refreshing apple finish*

*Perfect with: tempura, harumaki, white fish sushi*

**€40.00**

7

**GAVI del Comune di Gavi**

DOCG / PIEMONTE / ROGLIA

*Appearance: Bright pale yellow*

*Aroma: Fragrant with hints of pineapple, peach, and apricot*

*Palate: Fresh, lively, and well-balanced with a mineral finish*

*Perfect with: White fish sashimi, steamed lobster, grilled scallops*

**€40.00**

8

**Roero Arneis**

DOCG / PIEMONTE

*Producers may vary due to availability*

*Appearance: Pale yellow with golden highlights*

*Aroma: Notes of pear, white flowers, and subtle herbs*

*Palate: Elegant, crisp, and mineral-driven with a refreshing finish*

*Perfect with: Seared scallops, fresh oysters, vegetable tempura*

**€42.00**

9

**Pecorino**

IGT / ABRUZZO / TORRE ZAMBRA

*Appearance: Straw yellow*

*Aroma: Vibrant citrus, pineapple, and lychee notes*

*Palate: Crisp, balanced, and refreshing with a clean finish*

*Perfect with: Grilled chicken, seared tuna, vegetable tempura, sushi*

**€38.00**

10

**Greco Di Tufo**

DOCG / CAMPANIA / NATIV

*Appearance: Golden yellow with green reflections*

*Aroma: Fresh apple, citrus fruits, and hints of white flowers*

*Palate: Full-bodied, elegant, with a mineral and persistent finish*

*Perfect with: Grilled octopus, roasted lobster, crab maki*

**€37.00**

*Due to import conditions, some wines may be temporarily out of stock.*

*Vintages listed are based on current availability and may vary.*



11  
**Vermentino Di Sardegna**

DOC / SARDEGNA / CANTINE SANTADI CALA SILENTE

*Appearance: Straw yellow with luminous green and golden tinges*

*Aroma: Hints of apple, peach, and citrus fruits*

*Palate: Intense, complex, and well-balanced with a natural long finish*

*Perfect with: Grilled prawns, seared sea bass, vegetable tempura*

**€42.00**

12  
**Colomba Platino**

DOC / SICILY / DUCA DI SALAPARUTA

*Appearance: Bright straw yellow with greenish highlights*

*Aroma: Delightfully fruity with fresh apple and citrus notes*

*Palate: Fresh, balanced, and persistent with an elegant finish*

*Perfect with: white fish sashimi, crab maki*

**€38.00**

**フランス**

FRANCE

13  
**Sancerre**

AOC / LOIRE VALLEY

*Producers may vary due to availability*

*Appearance: Pale yellow with green reflections*

*Aroma: Bright citrus and delicate minerality*

*Palate: Clean, crisp, and well-balanced with refreshing acidity*

*Perfect with: White fish carpaccio, grilled lobster, prawn tempura*

**€68.00**

14  
**Chablis**

AOC / BURGUNDY / DOMAINE LAROCHE SAINT MARTIN

*Appearance: Pale golden with a bright shine*

*Aroma: Subtle mineral notes with citrus and green apple*

*Palate: Fresh, refined, and elegant with a clean, lingering finish*

*Perfect with: Steamed lobster, white fish sushi, grilled scallops*

**€62.75**



**15**  
**Puligny-Montrachet**

**AOC / BURGUNDY**

*Producers may vary due to availability*

*Appearance: Bright pale gold with luminous highlights*

*Aroma: Notes of ripe stone fruits, white flowers, and subtle oak*

*Palate: Complex, refined, and silky with a long, mineral-driven finish*

*Perfect with: Grilled Wagyu beef, grilled lobster, assorted sushi*

**€330.00**

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**16**  
**Gewurztraminer**

**AOC / ALSACE / DOMAINE DE LA VILLE DE COLMAR**

*Appearance: Bright gold.*

*Aroma: Intense lychee, rose petal, and pineapple notes*

*Palate: Full-bodied, aromatic, and slightly spicy with a smooth finish*

*Perfect with: spicy tuna maki, prawn tempura, crab maki*

**€47.50**

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**17**  
**Châteauneuf-du-Pape Blanc**

**AOC / RHÔNE / M. CHAPOUTIER**

*Appearance: Golden yellow with bright reflections*

*Aroma: Ripe pear, white flowers, and subtle almond notes*

*Palate: Rich, complex, and well-rounded with a lingering mineral finish*

*Perfect with: Grilled lobster, roasted scallops, crab maki*

**€135.00**

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**18**  
**Viognier**

**IGP PAYS D'OC / DOMAINE DE LA BAUME**

*Appearance: Pale yellow with golden highlights*

*Aroma: Floral notes of honeysuckle, apricot, and peach*

*Palate: Smooth, aromatic, and balanced with a soft, elegant finish*

*Perfect with: Steamed shellfish, white fish sashimi, grilled chicken*

**€32.00**

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## その他の地域

### OTHER REGIONS

19

#### Riesling Trocken-Sec

QUALITÄTSWEIN / BADEN / SCHIEFERKOPF, GERMANY

*Appearance: Bright pale yellow with green reflections*

*Aroma: Fresh citrus, green apple, and subtle mineral notes*

*Palate: Dry, crisp, and vibrant with lively acidity and a clean, mineral-driven finish*

*Perfect with: Seared tuna, white fish sushi, vegetable tempura*

€38.00

20

#### Albariño

DO / RÍAS BAIXAS / PAZO DAS BRUXAS, SPAIN

*Appearance: Pale golden yellow*

*Aroma: Fresh citrus and delicate white floral notes*

*Palate: Crisp, fruity, and balanced with a refreshing finish*

*Perfect with: Harumaki, white fish sushi, steamed lobster*

€41.00

21

#### Chardonnay

DO / COLCHAGUA VALLEY / VINA LOS VASCOS, CHILE

*Appearance: Bright yellow with golden highlights*

*Aroma: Fruity aromas of pineapple, ripe peach, and citrus*

*Palate: Round, fresh, and balanced with hints of honey and crème brûlée*

*Perfect with: Grilled squid, prawn tempura, roasted chicken*

€41.00

22

#### Sauvignon Blanc

MARLBOROUGH / HANS GREYL, NEW ZEALAND

*Appearance: Pale lemon yellow*

*Aroma: Intense tropical fruit and herbaceous notes*

*Palate: Fresh, pure fruit with mineral undertones and a crisp finish*

*Perfect with: White fish sashimi, harumaki, prawn tempura*

€36.00

23

#### Chenin Blanc

L'AVENIR PROVENANCE / STELLENBOSCH, SOUTH AFRICA

*Appearance: Pale straw with greenish highlights*

*Aroma: Intense ripe pineapple and citrus notes*

*Palate: Rich, fruity mouthfeel with lively freshness and a clean, persistent finish*

*Perfect with: Grilled white fish, vegetable tempura, soft-shell crab*

€52.00

*Due to import conditions, some wines may be temporarily out of stock.*

*Vintages listed are based on current availability and may vary.*



赤ワイン

## RED WINES

マルタ島

MALTA

24

### Gran Cavalier Merlot

DOK MALTA SUPERIOR / DELICATA

*Appearance: Deep ruby red*

*Aroma: Ripe red fruits with hints of oak and vanilla*

*Palate: Full-bodied and velvety with a smooth, elegant finish*

*Notes: Matured for one year in French oak barrels*

*Perfect with: Unajyu, beef teriyaki, chicken tatsuta-age, eel sushi*

€54.00

25

### Gran Cavalier Shiraz

DOK MALTA SUPERIOR / DELICATA

*Appearance: Deep garnet red with purple hues*

*Aroma: Dark berries, black pepper, and subtle spice*

*Palate: Rich, bold, and full-bodied with smooth tannins and a lingering finish*

*Notes: Aged in French oak barrels to enhance complexity and spiciness*

*Perfect with: Unajyu, beef teriyaki, eel sushi, tuna tartare*

€54.00

26

### Medina Cabernet Franc

DOK MALTA SUPERIOR / DELICATA

*Appearance: Bright ruby red*

*Aroma: Black cherry, blackcurrant, and hints of spice*

*Palate: Light to medium-bodied, elegant with a fresh finish*

*Perfect with: Chicken tatsuta-age, vegetable tempura, tuna tartare*

€25.00



イタリア  
ITALY

27  
**Primitivo di Manduria**

DOC / PUGLIA

*Producers may vary due to availability*

*Appearance: Deep ruby purple*

*Aroma: Ripe plum, jam, and red fruits with spice*

*Palate: Balanced, soft, and well-structured with a smooth finish*

*Perfect with: Unajyu, beef teriyaki, chicken katsu-don*

**€38.00**

28  
**Brunello Di Montalcino**

DOCG / TUSCANY

*Producers may vary due to availability*

*Appearance: Deep garnet red*

*Aroma: Intense dark cherry, plum, and hints of leather*

*Palate: Full-bodied, elegant, and persistent with refined tannins*

*Perfect with: Eel sushi, beef teriyaki, high-grade white fish sushi*

**€120.00**

29  
**Taurasi Rue 333**

DOCG / CAMPANIA

*Producers may vary due to availability*

*Appearance: Bright ruby red with garnet edges*

*Aroma: Complex notes of red berries, black fruits, and spices*

*Palate: Structured and long-lasting with fine tannins*

*Perfect with: Chicken katsu-don, eel sushi, unajyu*

**€65.00**

30  
**Cannonau di Sardegna**

DOC / SARDINIA

*Producers may vary due to availability*

*Appearance: Intense ruby red with garnet hues*

*Aroma: Ripe blackberry, blueberry, and subtle tobacco*

*Palate: Warm, soft, and velvety with sweet tannins*

*Perfect with: Chicken tatsuta-age, eel sushi, tuna tartare*

**€60.00**

31  
**Alto Reale Nero D'Avola**

DOC / SICILY

*Producers may vary due to availability*

*Appearance: Deep ruby red*

*Aroma: Ripe blackberries and subtle spice*

*Palate: Powerful yet delicate with soft tannins and fresh acidity*

*Perfect with: Unajyu, high-grade white fish sushi, scallop sushi*

**€36.00**

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*Vintages listed are based on current availability and may vary.*



## フランス

### FRANCE

32

#### Gevrey-Chambertin

AOC / BURGUNDY / BOUCHARD AÎNÉ & FILS

*Appearance: Deep ruby red*

*Aroma: Rich red fruits, earthy undertones, and subtle spices*

*Palate: Elegant, full-bodied with silky tannins and a long, refined finish*

*Perfect with: Tuna sushi, otoro, scallop sushi, aburi sushi*

€195.00

33

#### Fitou

AOC / LANGUEDOC-ROUSSILLON

*Producers may vary due to availability*

*Appearance: Deep garnet with purple highlights*

*Aroma: Dark berries, black pepper, and subtle herbal notes*

*Palate: Robust, well-structured, with layers of ripe fruits and smooth tannins*

*Perfect with: Chicken tatsuta-age, eel sushi, unajyu*

€45.00

34

#### Pomerol

AOC / BORDEAUX

*Producers may vary due to availability*

*Appearance: Deep crimson red*

*Aroma: Black cherry, plum, and hints of truffle and cocoa*

*Palate: Velvety, medium to full-bodied with refined tannins and lingering richness*

*Perfect with: Beef teriyaki, scallop sushi, aburi sushi*

€175.00

35

#### Crozes-Hermitage Les Meysonniers

AOC / RHÔNE / M. CHAPOUTIER

*Appearance: Intense ruby with violet hues*

*Aroma: Blackberries, violets, and subtle peppery notes*

*Palate: Smooth, medium-bodied, with dark fruit flavours and a fresh, mineral finish*

*Perfect with: Unajyu, chicken tatsuta-age, vegetable tempura*

€65.50



## その他の地域

### OTHER REGIONS

36

#### Rioja Reserva

ALTOS IBERICOS / SPAIN

*Appearance: Deep cherry red with ruby highlights*

*Aroma: Ripe red fruits, vanilla, and subtle spicy notes*

*Palate: Smooth, well-structured with balanced tannins and a lingering finish*

*Perfect with: Chicken katsu-don, eel sushi, unajyu*

**€45.75**

37

#### Domaine Des Tourelles Red

BEKAA VALLEY / LEBANON

*Appearance: Deep ruby red*

*Aroma: Blackberries, plums, and hints of Mediterranean herbs*

*Palate: Full-bodied, with rich fruit flavours and velvety tannins*

*Perfect with: Tuna tartare, aburi sushi, chicken tatsuta-age*

**€37.00**

38

#### Bougainville Petite Sirah

D.O. VALLE DEL MAIPO / SANTA RITA / CHILE

*Appearance: Deep purple with violet reflections*

*Aroma: Blackberries, ripe plums, and hints of spice and dark chocolate*

*Palate: Bold and full-bodied with rich dark fruit flavours, velvety tannins, and a long, smooth finish*

*Perfect with: Wagyu steak, seared tuna maki*

**€135.00**

39

#### Matua Pinot Noir Marlborough

MARLBOROUGH / NEW ZEALAND

*Appearance: Bright ruby red*

*Aroma: Red cherries, raspberries, and subtle earthy notes*

*Palate: Light to medium-bodied with soft tannins and a fresh finish*

*Perfect with: Otoro sushi, scallop sushi, temaki, gunkanmaki and hosomaki*

**€46.00**



ロゼワイン

## ROSÉ WINES

40

### Medina Rose Grenache

DOK MALTA / DELICATA

*Appearance: Bright pink with coral reflections*

*Aroma: Fresh strawberry, raspberry, and subtle floral notes*

*Palate: Light, fruity, and crisp with hints of ripe red fruits and a refreshing finish*

*Notes: Hand-picked Grenache grapes renowned for their delicate flavours*

*Perfect with: Chicken tatsuta-age, beef teriyaki, salmon sushi, eel sushi*

€25.00

41

### Côtes-Du-Rhône Rosé

AOC / M. CHAPOUTIER BELLERUCHE, FRANCE

*Appearance: Pale salmon pink with ruby hues*

*Aroma: Ripe fruits, morello cherry, and grenadine*

*Palate: Round, harmonious, and powerful with notes of stone fruits and cherry*

*Perfect with: Lobster, salmon carpaccio, tuna sushi, grilled prawns*

€35.00

42

### Perfectly Imperfect Rosé

IGT / IDI DI MARZO, ABRUZZO, ITALY

*Appearance: Delicate pale pink with orange reflections*

*Aroma: Floral fragrances of rose and fruity notes of orange and lychee*

*Palate: Smooth, balanced, and complex with a hint of sweetness and citrus*

*Perfect with: Lobster, salmon tartare, tuna maki, white fish sushi, crab tempura*

€40.00



# スパークリングワイン

## SPARKLING WINES & CHAMPAGNE

43

### Prosecco Superiore Valdobbiadene

DOCG / SANTA MARGHERITA / ITALY

*Producers may vary due to availability*

*Appearance: Pale straw yellow with fine, persistent bubbles*

*Aroma: Fresh, fruity bouquet with notes of Renette apples, peach blossom, and hints of pear*

*Palate: Rounded and well-balanced with a clean, refreshing finish*

*Perfect with: White fish carpaccio, crab tempura, prawn sushi, fish tartare*

€42.00

44

### Champagne Moët & Chandon Brut

FRANCE

*Appearance: Golden straw yellow with green highlights*

*Aroma: Vibrant and aromatic with green apple, citrus fruit, and subtle white flower notes*

*Palate: Fresh, crisp, and refined with mineral nuances and a delicate finish*

*Perfect with: Tuna sushi, aburi sushi, prawn tempura, Wagyu steak*

€175.00

45

### Champagne Bollinger Special Cuvée

FRANCE

*Appearance: Bright golden with very fine, elegant bubbles*

*Aroma: Aromatic complexity with ripe fruits, roasted apples, and subtle spices*

*Palate: Rich, full-bodied and harmonious with notes of apple compote and brioche*

*Perfect with: Grilled lobster, tuna tartare, Wagyu steak, crab maki*

€131.00

46

### Champagne Moët & Chandon Rosé Imperial

FRANCE

*Appearance: Pink with amber highlights and lively, persistent bubbles*

*Aroma: Intense bouquet of red fruits, rose petals, and a hint of pepper*

*Palate: Fresh, vibrant, and layered with notes of wild berries and subtle spice*

*Perfect with: Salmon sushi, tuna maki, aburi sushi, Wagyu steak*

€215.00



## ハーフボトル

## HALF BOTTLES

### 白ワイン

#### WHITE WINES

47

#### Pinot Grigio Valdadige

DOC / SANTA MARGHERITA / TRENTO-ALTO ADIGE, ITALY

*Appearance: Pale straw yellow*

*Aroma: Subtle floral notes with hints of green apple*

*Palate: Dry, crisp, and clean with a refreshing apple finish*

*Perfect with: White fish sushi, prawn tempura, grilled squid*

€25.00

48

#### Gavi del Comune di Gavi

DOCG / BERSANO / PIEMONTE, ITALY

*Appearance: Bright pale yellow*

*Aroma: Fragrant with hints of pineapple, peach, and apricot*

*Palate: Fresh, lively, and well-balanced with a mineral finish*

*Perfect with: White fish sashimi, steamed lobster, scallop carpaccio*

€24.00

49

#### Chablis Les Chanoines

DOMAINE LAROCHE / BURGUNDY, FRANCE

*Appearance: Pale gold with green reflections*

*Aroma: Youthful, pungent nose with mineral nuances*

*Palate: Fresh and harmonious with flavours of white fruit and spring blossom*

*Perfect with: Grilled scallops, aburi sushi, white fish tempura*

€45.00

### 赤ワイン

#### RED WINES

50

#### Alto Reale Nero D'Avola

TENUTA RAPITALÀ / SICILY, ITALY

*Appearance: Deep ruby red*

*Aroma: Ripe blackberries with subtle spice and hints of plum*

*Palate: Firm, structured, yet elegant with soft tannins and balanced acidity*

*Perfect with: Eel sushi, chicken katsu-don, tuna maki*

€25.00



# 日本酒

## JAPANESE SAKE

*We are proud to serve sake, Japan's traditional alcoholic beverage crafted with precision, patience, and a deep respect for nature. Made from specially cultivated sake rice and Japan's soft, natural water flowing from pristine mountains, sake represents a harmonious blend of tradition and masterful craftsmanship.*

### SAKE RICE: THE KEY TO SAKE BREWING

*Sake is made using specially cultivated sake rice, essential for the sake brewing process. Unlike table rice, sake rice has larger grains and contains a Shinpaku—a starchy white core vital for creating refined and pure flavours.*

*Table Rice: Soft, sticky, and ideal for eating*

*Sake Rice: Larger grains with a prominent Shinpaku, perfect for brewing sake with elegance and clarity*

*Much like Chardonnay or Pinot Noir in the world of wine, premium sake rice such as Yamada Nishiki is celebrated for its exceptional quality and versatility, enabling brewers to craft the finest sake.*

### THE ROLE OF POLISHING RATIO (SEIMAI BUAI)

*The sake brewing process begins with the polishing ratio (Seimai Buai)—the degree to which the outer layers of rice are milled away. This meticulous process directly influences the sake's flavour and character:*

*Less polishing → Bold, full-bodied flavours rich in umami*

*More polishing → Light, delicate, and refined tastes*

*The polishing ratio determines the classification of sake:*

*Junmai: Full-bodied and rich, showcasing the pure flavours of rice and water.*

*Junmai Daiginjo: Polished to 50% or less, delivering refined aromas and a delicate balance.*

*Daiginjo: A smooth and elegant sake with floral and fruity notes.*

*This careful polishing reveals the heart of the grain, highlighting the craftsmanship and dedication that make sake a true art form.*





51

### House Sake

*A clean and refreshing sake made from the finest rice and water.*

*Note: In Japan, the standard serving size is 1 Go (180ml).*

*Perfect with:*

*Light Sushi Rolls: Tekka Maki, Negitoro Maki*

*Chicken Dishes: Toriniku no Tatsuta-age*

*Tempura: Yasai*

*Small (90ml) €7.50 / Large (180ml) €15.00*

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52

### Junmai-shu

*Full-bodied and umami-rich, showcasing the pure flavours of rice and water.*

*Note: The brand may vary depending on import availability.*

*Perfect with:*

*Sushi Selection: Sake, Madai, Unagi*

*Chicken and Beef Dishes: Toriniku no Tatsuta-age, Gyuniku no Tataki*

*Grilled Fish: Seasonal white fish or sea bream*

*Starting from €45.00*

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53

### Junmai Daiginjo

*Polished to 65%, this sake delivers elegant aromas and refined balance.*

*Note: The brand may vary depending on import availability.*

*Perfect with:*

*Premium Sushi: Otoro, Aburi Hotate, Kanpachi*

*Wagyu Dishes: Grilled Wagyu steak or Wagyu tataki*

*Seafood Dishes: Grilled lobster, Hotategai Roru*

*Starting from €115.00*

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54

### Konishi Gold Daiginjo Sake

*Delicate fruity notes of citrus, cherry, and pear.*

*Light-bodied, elegant, and smooth.*

*Perfect with:*

*Nigiri and Sashimi: Maguro, Uni, Botanebi*

*Meat Dishes: Angus Steak or Wagyu Steak*

*Soft-shell Crab*

*€136.00*

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## 梅酒と柚子酒

### UMESHU & YUZUSHU

#### 55 Umeshu

*A sweet and fruity plum liqueur with a strong,  
authentic Japanese flavour.*

*By the glass (50ml) €5.50 / By the bottle (720ml) €55.00*

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#### 56 Kokuto Black Umeshu

*Perfect for dark rum lovers, this umeshu balances mellow sweetness  
with the richness of traditional Japanese liqueur.*

*By the glass (50ml) €7.00 / By the bottle (720ml) €68.00*

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#### 57 Yuzushu

*A refreshing Japanese citrus liqueur made with natural yuzu juice.  
Light, aromatic, and perfectly balanced between sweetness and zest.*

*By the glass (50ml) €13.00*

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## 日本のビール

### JAPANESE BEER

58

#### Asahi Super Dry

*Refreshing barley flavour with a crisp aftertaste*

Small glass (240ml) €5.75 / Big glass (480ml) €11.50

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59

#### Kirin

*Brewed from malt, hops, and water.*

*The first-press method preserves its crisp and rich malt flavour*

Small glass (240ml) €5.75 / Big glass (480ml) €11.50

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60

#### Sapporo

*Premium beer with aromatic hops, crisp taste,  
and refined bitterness for a clean finish*

Small glass (240ml) €6.75 / Big glass (480ml) €13.50

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## マリアのビール

### LOCAL BEER

61

#### Cisk Lager

*Golden lager with a balanced character, crisp hop aroma, and mild bitterness*

Small glass (240ml) €4.50 / Big glass (480ml) €9.00

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## 他のビール

### OTHER BEER

62

#### Heineken

*Light-bodied beer with malty cereal notes and banana-like fruity yeast.*

*Balanced fruit and hop bitterness*

Small glass (240ml) €4.50 / Big glass (480ml) €9.00

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The background features a traditional Japanese ink wash painting style illustration. On the right side, a woman is depicted from the chest up, wearing a red kimono with a green collar. Her hair is styled in a traditional Japanese fashion with a red hairpin. The overall background is a textured, light brown color with faint, larger-scale ink wash patterns, including a figure in the distance and some floral motifs at the bottom left.

禪zen

JAPANESE RESTAURANT

*All prices include VAT*