Cocktails

Koishii Sake Mixology

Lycheekisu
Gin • Sake • Lychee Puree • Lime Juice

Sake Manhattan
Sake • Bourbon • Sweet Vermouth • Maraschino Liqueur • Bitters

Coco
Japanese Whisky • Sake • Coconut Water • Vanilla Syrup

One Night in Tokyo
Sake • Tequila • Yuzu • Orange Peel • Bitters

Cherry Blossom
Dark Rum • Sake • Cherry Syrup • Honey Water • Bitters

Koishii Signatures

Smoked Popcorn Sour
Isla Whisky • Popcorn Infused Sugar • Lemon Juice • Truffle Popcorn

Yuki
Sake • Brandy • Triple Sec • Lime Juice

The Jules
Aperol • Gin • Grapefruit Juice • Lime

Nikkei Fizz
Pisco • Berries • Lychee Puree • Ginger • Lime

The Ginza Sour
Suntory Toki Whiskey • Ponzu • Thyme Shrub
Cocktails

From Koi's Pisco Bar

**Pisco Sour**

*The Classic Pisco Sour*
Koishii Blend Pisco • Fresh Lime Juice • Sugar Syrup

**Our Infusions**
Passionfruit
Rosemary & Kiwi
Blueberry & Lavender
Wasabi & Green Apple

**Pisco Punch**
Pisco • Lime Juice • Fresh Orange Juice
Home-Made Pineapple Sugar

**El Capitan**
Pisco • Sweet Vermouth • Cherry Liqueur
Angostura Bitters

**Chilcanos**

*The Classic Chilcano*
Pisco • Fresh Lime Juice
Sepoy & Co Ginger Ale • Angostura

**Our Infusions**
Star Anise & Mango Shrub
Pineapple & Sansho Pepper
Raspberry Jalapeño
Lemongrass & Kaffir Lime

**Vegan Pisco Sour**
Pisco • Fresh Lime Juice • Sugar Syrup

**Piscos**

La Botija Pisco Puro Quebranta

Coleccion Privada Italia Mosto Verde

Barsol Quebranta

Barsol Acholado
Saké

Sake became a trendy and recognizable drink all around the world. The foundations of good sake are quality rice, crystal clear water, koji mold and yeast. Sake pairs well with any kind of food but compliments the delicate flavors of Japanese and Peruvian cuisine particularly well.

Sake Hakushika Kaun 720 ml
Sake Hakushika Yamadanishiki Honjozo 720 ml
Sake Hokkan Brewing Kacho Fugetsu 300 ml
Sake Asabiraki Honjozo Namachozshu 300 ml
Sake Honjozo Kira 300 ml
Sake Honjozo Tarusake 720 ml
Ayagiku Junmai Ginjo 720 ml
Junmai Nigori Sake 720 ml
Ginjo Namacho Dream 300 ml
Hokkan Brewing Kacho Fugetsu 300 ml

Shochu

Shochu is a distilled Japanese liquor typically made from rice, barley, buckwheat or sweet potatoes, though the options even include the likes of carrot and chestnuts. Its existence is the sweet spot between sake and hard liquor.

Mugi Ichishochu 720 ml
Akazaru Shochu 800 ml
Hokkan Sen 720 ml

Umeshu

Umeshu is a Japanese liqueur made by steeping ume plums, while still unripe and green, in shōchū and sugar. It has a sweet, sour taste.

Kishu Umeshu Beninanko 720 ml
Kisho Yuzu Umeshu 720 ml
Nakano Umeshu 720 ml