

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 Purée
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 Honjyozo Namachozshu 300 ml

Sake Honjyozo Kira 300 ml

Sake Honjyozo 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 Ichi Shochu 720 ml

Akazaru Shochu 900 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