

# Wine List

## **EDENIA BELLA**

ASSYRTIKO - MALAGOUSIA 2024

METEORA, GREECE

Dry wine with lemon citrus aromas & subtle saline notes.  
High acidity, medium body, an easy to drink blend of two iconic Greek varieties.

**38.00 €** BOTTLE

**7.50 €** 150 ML GLASS

## **POB**

PIERRE OLIVIER BONHOMME

TOURAINE, SAUVIGNON BLANC 2024

LOIRE, FRANCE

Organically farmed dry, bright, zesty acidity paired with notes of citrus and flinty minerality.

**52.00 €** BOTTLE

**10.00 €** 150 ML GLASS

## **MARKOVITIS**

XINOMAVRO ROSÉ 2025

NAOUSSA, GREECE

Fresh rose with hints of strawberry, sour cherry, rose petals  
and the classic Xinomavro note of sun-ripened tomato and wild herbs.  
Medium-to-full body, balanced by a creamy texture and a long, savory finish.

**34.00 €** BOTTLE

**7.00 €** 150 ML GLASS

## **DOLCETTO D'ALBA**

FERDINANDO PRINCIPIANO 2023

PIEDMONT, ITALY

Young and fresh with nice fruit, silky tannins, flavors of cherry, plum and black licorice.

**48.00 €** BOTTLE

**10.00 €** 150 ML GLASS

# GH0ST SAKE BAR

## Ghost Sake Cocktails List

### Patpong

**Ingredients:** Irish whiskey, sake, pineapple, chamomile, mirin wine.

**Description:** A smooth mash-up of irish whiskey and sake, lifted by bright pineapple and a mellow chamomile glow, with mirin adding a neon-sweet twist, like a slow dance under shimmering disco lights.

**Taste profile:** Alcoholic, sweet & sour, bold **15,00 €**

### Ko phi phi

**Ingredients:** Sake, pear, beetroot, bergamot, walnut, vinegar, oregano salt rim.

**Description:** Delicate sake blended with juicy pear and earthy beetroot, lifted by a walnut whisper and a flash of vinegar zing, an unexpected, stylish sipper that feels like a slow-burn groove on a neon-lit dancefloor.

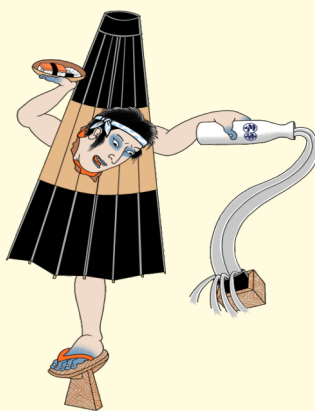
**Taste profile:** Sweet & sour, earthy **15,00 €**

### Yaba Char Siu Pork Belly

**Ingredients:** Vodka, sake, strawberry, celery, worcestershire sauce, chilly.

**Description:** A bold vodka-sake mix spinning with sweet strawberry, crisp celery, and a punchy worcestershire kick, all sharpened by chili-lime heat, like a fiery flash of color on a wild 80s dancefloor.

**Taste profile:** Umami, fruity, spicy **15,00 €**



## SAKE

FIZZY & CLOUDY

### **TOBIROKU**

by DEWAZAKURA brewery

Dry and a bit sparkling, with vibrant sharp fruit tones and a lively, refreshing mouthfeel.

Remarkably easy to drink.

BOTTLE 300 ML · 15% ALC.

Serve very cold · approx. 8°C · Shake gently before serving.

**60,00 € BOTTLE | 25,00 € FLASK 125 ML**

FIZZY & CLOUDY

### **SHIZENMAI**

by KIDOIZUMI Brewery

Organic natural-sparkling sake, Japanese Pet-Nat style, unfiltered, cloudy and unpasteurised with a dry & full-bodied palate.

BOTTLE 360 ML · 14% ALC.

Best served very chilled · approx. 8°C · Shake gently before serving.

**63,00 € BOTTLE | 22,00 € FLASK 125 ML**

ALL AROUND

### **KIDO GINJO**

by HEIWA SHUZO Brewery

Soft fruity & clean structure with a crisp finish.

Balanced between sweetness and dryness, with gently round flavors.

BOTTLE 720 ML · 15% ALC.

Serve well chilled · approx. 8°C.

**59.00 € BOTTLE | 10.50 € FLASK 125 ML**

ALL AROUND

### **HIGASHITSURO**

by MITSUTAKE Brewery

Artisanal, small batch sake with light floral notes on the nose, well-balanced harmony of aroma, umami, and richness. Delicate texture with a lot of depth.

BOTTLE 720 ML · 13% ALC.

Serve well chilled · approx. 8°C.

**104.00 € BOTTLE | 18.00 € FLASK 125 ML**

FRUITY

### **GOLD**

by NINKI Brewery

Medium-dry, highly aromatic with floral notes, tropical fruit hints (pineapple, papaya), and a clean, slightly sweet finish.

BOTTLE 300 ML · 15% ALC.

Serve slightly chilled · 12–15°C.

**48,00 € BOTTLE | 20,00 € FLASK 125 ML**

# GHOST SAKE BAR

## SAKE

FRUITY

### **MII NO UMESHU**

by KOTOBUKI Brewery

Deep tasting premium plums sake on the basis of 12 years matured Biden sake.

Fruity, lightly sweet and a bit sour with almond, nutty notes.

BOTTLE 720 ML · 10% ALC.

Serve well chilled · approx. 8°C.

**93.00 € BOTTLE | 16.50 € FLASK 125 ML**

RICH & TEXTURED

### **COSISI NATURAL**

by REIGEN FERMENTATION

Limited-production natural craft sake, brewed in Berlin.

Unpasteurized and unfiltered, with a lightly fruity, creamy texture and a delicate almond-like bitterness.

BOTTLE 750 ML · 14,5% ALC.

Serve lightly chilled · approx. 12°C in a wine glass · best for aroma expression.

**89.00 € BOTTLE | 15.00 € FLASK 125 ML**

RICH & TEXTURED

### **ASAHI WAKAMATSU OMACHI**

by NAKA SHUZO

Super rare sake from the smallest sake brewery of Japan, a one-man operation. Traditional, single vintage-2023 hand-made, rich in umami & acidity, with subtle cedar & caramel notes. Only a couple of small tanks are produced per season.

BOTTLE 720 ML · AROUND 18% ALC.

Brilliant at room temperature.

**113.00 € BOTTLE | 20.00 € FLASK 125 ML**

RICH & TEXTURED

### **KIREI 92**

by KIREI SHUZO

Organic deep layered sake, savory with hints of toffee, barley, and woodiness with a long lingering finish. Slightly sweet with enchanting rice aroma. Liquid umami heaven!

BOTTLE 720 ML · AROUND 17% ALC.

**67.00 € BOTTLE | 12.00 € FLASK 125 ML**

FRUITY-SWEET

### **YUZU**

by HOMARE

Sweet, refreshing and bright. A Junmai-based liqueur infused with 100% natural Japanese yuzu juice.

BOTTLE 300 ML · 10% ALC.

Serve very cold · approx. 8°C.

**48,00 € BOTTLE | 20,00 € FLASK 125 ML**