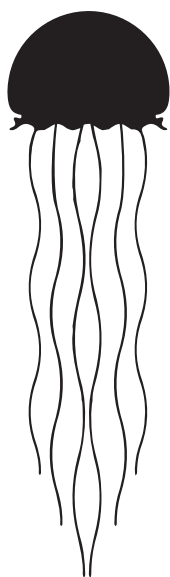


M E N U

nomura

JAPANESE DINING



NOMURA

COCKTAIL MENU

Sado

Hendrick's Gin, Limoncello, Homemade Sencha & Elderflower Syrup, Yuzu Syrup, Lemon

Matsu

Monkey Shoulder Whiskey, Smokey Monkey Shoulder Whiskey, Pine Liqueur, Almond Syrup, Homemade Pine Syrup, Lemon

Benishuho

Absolut Blue Vodka, Homemade Thyme & Tarragon Syrup, Homemade Ginger Ale, Lime, Homemade Ginger Candy

Ki Misuti

Riravo Feijoa Brandy, Skinos Mastiha Liqueur, Dolin Blanc Vermouth, Homemade Vanilla Syrup, Lemon

Moon Knight

Plantation 3 Star Rum, Merlet Cassis, Golder Falernum, Homemade Pineapple Puree, Cocunut Syrup, Activated Carbon, Lemon

Otemae

Lemongrass Infused Plantation 3 Star Rum, Bergamot Liqueur, Homemade Pineapple Puree, Homemade Matcha Syrup, Lime, Aquafaba

Musashi

Roku Gin, Violet Liqueur, Homemade Hibiscus Syrup, Lemon, Aquafaba

Vivald

Plantation 3 Star Rum, Bombay Sapphire, Strega, Homemade Quince Syrup, Almond Syrup, Lemon

BARREL AGED COCKTAILS

8000 B.C.

Riravo Chacha, Tenqueray London Dry, Green Chartreuse, Dolin Rouge, Orange Bitters

Boulevardier

Four Roses Bourbon, Campari, Dolin Rouge Vermouth

Bijou

Tenqueray London Dry, Dolin Rouge, Green Chartreuse, Orange Bitter

All cocktails 22 GEL

All Prices Excludes 18% VAT