



Drink Menu

ハノラオ!



Japanese Sake

Hiro
Sushi

賀茂鶴 冷温蔵生廻い (兵庫)
収穫されたばかりの酒米を吟
醸ししぼりたての新酒を冷温
爽やかな味わいをご賞味ください。

This Sake is cooled down and then stored in the refrigerated storage.

After being bottled, the Sake in bottle goes under the heat sterilization by showering with hot water, so the fragrance is almost like that of draft Sake.
The fresh fragrance and flavor is characteristic of this Sake.



180ml 400THB
360ml 800THB
720ml 1,600THB



180ml 330THB
360ml 650THB
720ml 1,300THB

小西 吟醸ひやしぼり (兵庫) Konishi Ginjo Hiyashibori
グラスに入れてフルーティーな香りを日常の食卓で気軽に
楽しめる清酒。兵庫県産米を100%使用し、しっかりとした
味わいと香り豊かなお酒に仕上げました。

"Ginjo Hiyashibori" is a clear, crisp flavored Sake. Its well-balanced medium-bodied taste is perfect to drink before and during meals. By drinking out of a wine glass, the fruity aroma will become even more pronounced.



180ml 630THB
360ml 1,250THB
720ml 2,500THB

宮水の華 特別純米 (兵庫) Miyamizu no Hana Tokubetsu Junmai
"宮水の華"は、酒造りに適した兵庫県産の「山田錦」を65%に
磨き醸した淡麗でやや辛口の純米酒です。

"Miyamizu no Hana" is light and semi-dry taste Junmai-shu using Yamadanishiki grown in Hyogo (one of the best types of rice for brewing Sake). The rice making for this Sake is polished to 65%.



180ml 680THB
360ml 1,350THB
720ml 2,700THB

李白特別純米酒にごり酒 (島根) Rihaku Dreamy Clouds

辛口薄にごり酒「Dreamy Clouds」は、海外輸出限定商品。

芳醇な香りと味わい、辛口の爽やかなキレをお楽しみいただけます。

精米比率59%の、厳密には純米吟醸品質という、にごり酒としては稀な

品質水準にあり、にごり酒を楽しむ方々へ新しいスタイルを提供してくれます。

Dreamy Clouds is quite special because its milling rate of 59% technically qualifies it as Junmai Ginjo grade - a rare quality level for a nigori (cloudy) sake. It presents an opportunity to move Nigori drinkers forward to new styles of sake.

※PRICE DO NOT INCLUDE ADDITIONAL SERVICE CHARGE※

Japanese Sake

福寿 純米吟醸（兵庫） Fukuju Junmai Ginjo

熟した桜桃のような豊かな香り。フレッシュな果物と滑らかな米の旨味を味わえる。生クリームやカッテージチーズとも素晴らしい相性です。ノーベル賞晩餐会でも提供される一本です。

The bouquet is reminiscent of ripe apricot and features a smooth rice umami flavor. It is highly recognized by sommeliers from around the world and was served at the banquet dinner at the Nobel Prize award ceremony.



180ml 700THB
360ml 1,400THB
720ml 2,800THB

Hiro
Sushi



南部美人 特別純米（岩手） Nanbu Bijin Tokubetsu Junmai

南部美人の定番なお酒です。地元の二戸市産「ぎんおとめ」を主原料としています。ふわっとやさしい果実の香りと上品な米の旨みで後味すっきり。幅広い料理に合う究極の食中酒を目指して造ったお酒です。

This "Tokubetsu junmai" has fruity fragrance. It is sweet, creamy with notes of honey and rice flowing on the palate. The finish is quite dry, tying all the elements well together. The sweet creaminess of this Sake begs to be matched with spicy Asian cuisine.

180ml 750THB
360ml 1,500THB
720ml 3,000THB

五凜 純米大吟醸酒（石川） Gorin Junmai Daiginjo

五凜は、美味しいお料理と美味しいお酒の出逢いを演出します。

適度な熟成を見せる吟醸香と軽やかさの中に、旨味を伴なう品の良い味わいをお楽しみいただけます。

Gorin Brewery made delicious Sake for paring with delicious food.

Umami taste from the Sake, ginjo aroma and lightness are from aging.



180ml 800THB
360ml 1,600THB
720ml 3,200THB



黒松 劍菱（兵庫） Kenbishi Kuromatsu

口に含んだ瞬間に濃厚な香りがふくらむ、米の豊潤な味わいを引き出した逸品。存在感のある旨みは酸味や辛みと相まり、口のなかで幾重にも広がるいっそうまろやかなコクへと昇華。鮮やかなキレが、上品で心地よい余韻を残します。

"Kuromatsu" is not just any typical Honjozo style Sake.

Medium dry body with beautiful fragrance and viscosity on the palate lingering and dense. It shows the characteristics and distinctive flavor of Kenbishi.

180ml 680THB
360ml 1,360THB
900ml 3,400THB

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Japanese Sake

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尾瀬の雪どけ 純米大吟醸（群馬） Oze no Yukidoke Junmai Daiginjo

精米歩合47%の山田錦を使用した「尾瀬の雪どけ」の定番酒。

山田錦ならではの果実を想わせる香りに上品でなめらかな味わいが特徴です。

心地よい甘味と柔らかな酸がキレのある後口に繋がり盃が進みます。

Yamada Nishiki rice were polished to 47% to make "Oze No Yukidoke"

junmai daiginjo Sake. Fruity aroma, elegance and smooth taste from

Yamada Nishiki rice, soft acid lead to sharpness finish.



180ml 880THB

360ml 1,750THB

720ml 3,500THB



180ml 900THB

360ml 1,800THB

720ml 3,600THB

勝山 特別純米酒 縁（宮城） Katsuyama En Tokubetsu Junmai

精緻な造りがもたらす心地よい香りとお米の旨味が楽しめる、

仙台のお米と水とで伊達家御用蔵が醸した仙台生粹の酒です。

2015年 消費者が最も美味しいお酒として選ぶ「

サポートース・セレクション」において金賞を受賞したお酒です。

A beautifully elegant bottle of sake, with sweet aromas and a clean and refreshing flavour, this Junmai is brewed by the renowned Katsuyama brewery,

who are celebrated for their absolute focus to refinement with each bottle.

This particular bottle, the "En" is the 2015 supporters Gold medal winner,

and the 2016 Gold medal winner at the 18th Miyagi Sake review awards.

Japanese Shochu

メローコヅル 磨（鹿児島） Mellowed Kozuru Migaki

メローコヅル磨は三年間のエイジングにより、原料の良さを

最大限に引き出しブレンド貯蔵した長期熟成焼酎です。

ローコヅル磨は甘く上質な香りと、まろやかな口当たり、後口の良さが

絶妙にマッチしています。飲み方はロック、水割りでも美味しいお飲み

頂けますが、特に炭酸で割って頂くハイボールがお勧めです。

The finest malted barley Shochu. Mellowed Kozuru was aged for 3 years to bring out

the best taste and aroma of ingredients. It has extremely sweet, fruity scent

and refreshing mellow, crisp taste. Drinking on the rock or mixing with soda are

recommended but it can also be enjoyed mixing with water.



180ml 750THB

360ml 1,500THB

720ml 3,000THB

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Japanese Shochu

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壱岐スーパー ゴールド 22 (長崎) Iki Super Gold 22

壱岐焼酎伝統の製法を活かし、東京の大手百貨店と共同で開発した本格焼酎。深いコクとほのかな甘みの残るさわやかな麦焼酎です。ストレート、オンザロック、水割りなどお好みで結構ですが、お湯割りがよく合います

This Japanese Shochu is clear and light golden in color. It is made by mixing stored and matured barley with Shochu Iki in the white oak barrel, which is used for making sherry in Spain. This Japanese wine tastes great after being cooled.



180ml 600THB
360ml 1,200THB
720ml 2,400THB

180ml 750THB
360ml 1,500THB
720ml 3,000THB



かねきょう かんろ (宮崎) Kanekyo Kanro

2010年モンドセレクション金賞受賞。大甕仕込みの本格芋焼酎です。黒麹仕込みによる深い味わいと、低温蒸留による豊潤でやさしい味わいが特徴です。アルコール度数20度と飲みやすいタイプになっております。冷やしてストレートがお勧めです

An authentic sweet potato Shochu brewed in traditional method with large ceramic pot. A deep taste by using black Koji and a rich mild taste resulted from low-temperature distillation are its characteristic.

小鶴くろ (鹿児島) Kozuru Kuro

鹿児島産厳選の黄金千貫とシラス台地に磨き抜かれた水という当初より使い続けてきた不变の素材がこの焼酎の魂です。低圧芋蒸しを用い、さつま芋の香りをよりしっかりと閉じ込め仕込み新設された横型常圧蒸留器がうまい成分を最大限に引出します。

Kozuru Kuro has been a local favorite in Kagoshima since our earliest beginnings. It is made using high-quality, 100 percent Kagoshima-grown sweet potatoes Japanese rice, and black malted rice.



180ml 630THB
360ml 1,250THB
720ml 2,500THB

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BEER 330ml

Asahi Super Dry	150THB
Kirin	170THB
	240THB
Singha	140THB
	30THB
	30THB
	50THB
Budwiser	150THB
	20THB
Stella Artois	180THB

SOUR

Lemon sour	150THB
Peach sour	150THB
Yuzu sour	150THB

WHISKY - HIGH BALL

Yamazaki bottle 8,800THB	single 390THB double 780THB highball 430THB
Ichiro's bottle 6,080THB	single 280THB double 560THB highball 350THB
Macallan 12 bottle 9,500THB	single 450THB double 900THB highball 500THB
Glenfddich 12 bottle 4,550THB	single 210THB double 420THB highball 250THB
Ballantine's bottle 2,700THB	single 140THB double 280THB highball 190THB
Jameson bottle 3,000THB	single 150THB double 300THB highball 190THB
Jim Beam Black bottle B2,800	single 160THB double 320THB highball 200THB
Chivas Regal bottle 4,200THB	single 200THB double 400THB highball 240THB
Canadian Club bottle 2,950THB	single 150THB double 300THB highball 200THB

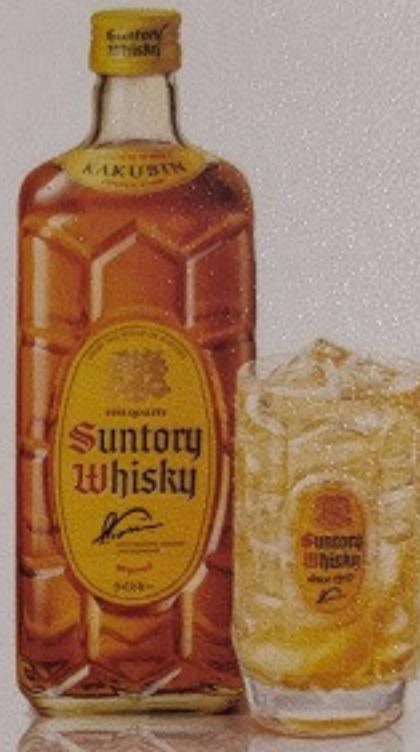
Blend 285 Soda	130.-
S99 Soda	140.-
X one Soda	140.-

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SUNTORY MENU

SUNTORY KAKUBIN

BOTTLE PRICE	2,500 THB ++
SINGLE	150 THB ++
DOUBLE	300 THB ++
HIGHBALL	190 THB ++



ROKU GIN



BOTTLE PRICE	3,699 THB ++
SINGLE	200 THB ++
DOUBLE	390 THB ++
HIGHBALL	260 THB ++



SUNTORY MENU



CHITA WHISKY

BOTTLE PRICE	4,999 THB ++
SINGLE	280 THB ++
DOUBLE	560 THB ++
HIGHBALL	350 THB ++



ハヤシライス！

SUI GIN



BOTTLE PRICE	2,300 THB
SINGLE	140 THB ++
DOUBLE	280 THB ++
HIGHBALL	180 THB ++



Soft Drink

Coca Cola 65THB

Coca Cola Zero 65THB

Gingerale 75THB

Apple Juice 75THB

Orange Juice 75THB

Perrier 120THB

Singha Soda 45THB

Green Tea (Iced/Hot) 80THB

Oolong Tea (Iced) 80THB

Water 45THB