









# COCKTAILS

## RINKO

Japanese plum wine and cherry blossom vermouth makes a killer combination in this concoction that is both fruity, fresh and low in alcohol content.

**SHISO UMESHU, SUDACHI, UMEBOSHI AGAVEGAR, CHERRY BLOSSOM VERMOUTH & SAKURA ROSES** 138:-

## BANANA SPLIFF

Since the whisky-sour never tends to go out of fashion we decided to put it on the menu but in our own way. Japanese whisky infused with sweet South American bananas, vanilla agave syrup topped with a smoky foam and served with a pre-rolled banana joint (totally legal...)

**BANANA WHISKY, RUM BLEND, LIME, VANILLA-AGAVE NECTAR, AMARGO CHUNCHO BITTERS & SMOKY FOAM** 145:-

## CAT WITH A HAT

The South American Maracuya is a type of passion fruit. Sweet, sour and tart in flavour it makes this drink the perfect cooler. Topped with Japanese sparkling sake. Served Tigah-Style.

**PISCO QUEBRANTA, MARACUYA, KALAMANSI & SPARKLING SAKE** 152:-

## PINA NO LADA

A deconstructed Pina Colada with all the original core ingredients and some extra tasty stuff.

**PINEAPPLE RUM, ALTOS REPOSADO, MEZCAL, LIME, CHICHA SYRUP & COCONUT CREAM** 152:-

## FRIDA MARGARITA

The LatAsian Margarita. Sour & savoury, this one is so good even Frida Kahlo would draw a painting of it.

**PADRONES INFUSED LATASIAN AGAVE BLEND, LIME, HIBISCUS FLOWER AGAVE & PALOMA SALT** 148:-

## JINTONIKKU

Our Japanese Gin & Tonic

**JAPANESE GIN, YUZU SAKE, SHISO LEAF & YUZU TONIC** 152:-

# SIN ALCOHOL

## LULU LEMONADE

Our own soda made of the South American fruit Naranjilla which translates to "little orange". The fruit has a citrus flavour, sometimes described as a combination of rhubarb and lime.

**LULO, LIME & YUZU TONIC** 56:-

## NO WAY JOSÉ

Not this time José! No alcohol here. Chicha Morada is the most common beverage in Peru, made of purple corn and spices, it's the perfect drink for a retired Rockstar.

**CHICHA MORADA CORDIAL, CHILI, LIME & SODA** 68:-

## JENGIBRE NEGRO

A warm non-alcoholic cocktail with ginger flavours. Perfect to end a dinner with.

**BLACK GINGER BEER, TAMARIND AGAVE & WHIPPED SOY CREAM** 75:-

## VIRGIN MICHELADA

Our virgin version of the Mr. Michelada, topped with a non-alcoholic fruity beer.

**MICHELADA HOT SAUCE, TOMATO, LIME & 1664 BLANC SANS ALCOHOL** 75:-

## **WAGYU OLD FASHIONED**

Our twist of one of the most iconic drinks in the world. Made with Japanese whisky that's been cooked sous vide with the luxurious Japanese wagyu beef for 8 hours. To sweeten things up we made a syrup of the agave nectar and Japanese ponzu sauce. Served on the rocks with a beef-jerky garnish.

**WAGYU WHISKY, PONZU-AGAVE & AMARGO CHUNCHO BITTERS** 192:-

## **KILL BILL**

The LatAsian twist of the oh so classic Bloody Mary. Savoury, uplifting and made in a ceviche kind of way. The perfect hangover cure. Limited edition - Only 5 serves a day.

**LECHE DE TIGRE INFUSED PISCO, YUZU SAKE, PURPLE SHISO CRESS, LIME, TOGARASHI, FRIED GARI & PICKLES** 168:-

## **KALE & QUAIL**

For all the health freaks out there or for the ones that skipped breakfast. An aromatic drink made with fresh kale-juice and cumin. Super healthy and super tasty! Served with a 63°C quail egg on top.

**CHARANDA, MEZCAL, GREEN KALE, LIME & MEXICAN SPICES** 158:-

## **MR MICHELADA**

The one and only Mexican cerveza preparada. Basically, a Bloody Mary with a beer in it. This version contains Korean fermented soy beans, our own hot sauce and YUC's Pachanga beer.

**MICHELADA HOT SAUCE, TOMATO, LIME & PACHANGA** 105:-

## **DARK & WARMY**

If you would like a warm cocktail to heat you up in the Swedish cold, this is it! Looks exactly like an Irish coffee but tastes nothing like it.

**LATASIAN RUM BLEND, BLACK GINGER BEER, TAMARIND AGAVE, HOLY MOLE BITTERS, WHIPPED SOY CREAM & FREEZE DRIED SOY** 152:-

## **HAKUNA HORCHATA**

Horchata is a traditional Mexican beverage made with rice and typically flavoured with cinnamon and sweetened with sugar. We added soy cream, Japanese honey- flavoured umeshu and Mexican rum to make the drink creamy and rich in texture. Gluten and dairy-free, perfect for all you trendy people out there.

**RUM BLEND, CHOYA HONEY, HORCHATA, SOY CREAM, TAMARIND AGAVE NECTAR & XOCOLATL POPCORN** 148:-

## **CAFÉ SHU**

The soon to be LatAsian classic. The Espresso Martini got nothing compare to this bad boy. Served with a house made tequila praline, eat many and get drunk!

**COLD BREW, MEXICAN COFFEE LIQUEUR, CAMELIZED MISO, FREEZE DRIED SOY & LATASIAN TEQUILA PRALINE** 168:-

## **CLARIFIED MARGARITA**

Sometimes you just need to clear things out, that's what we did here. Now its super-clear.

**ALTOS BLANCO, AGAVE SEC, CITRIC ACIDS & KAFFIR LIME MIST** 152:-

## **BAM BOOM**

A spicy concoction inspired by the Korean cuisine. Fermented chili makes this drink both sour & aromatic.

**AGAVE SEC, BAMBOO SOJU, BLACK SESAME ORGEAT, LIME, DRAGONFRUIT & GOCHUJANG** 142:-

## **MEX IN CAN**

Agave enthusiasts look here! A sour Mexican in a can. Quick history lesson: The history of pulque extends far back into the Mesoamerican period when it was considered sacred.

**CACTUS INFUSED LATASIAN AGAVE BLEND, PULQUE & JALAPENO JAM, LIME & PALOMA BITTERS** 148:-

## **SUSHI SOUR**

Sushi lovers look here! The word wakame is Japanese and roughly translates to "sea mustard". The edible seaweed makes this sour drink taste like... Just that, seaweed. But in a good way, you know.

**ROKU GIN, GINSENG INFUSED SHOCHU, BLENDED SESAME, LIME, WAKAME & GINGER RELISH** 162:-

## **NEGRONITA**

The classic Negroni made in an un-classic way. Japanese gin infused with ume fruits, house-made grapefruit bitter and our own sweet vermouth. Boozy, sweet and bitter. The perfect Aperitivo.

**PURPLE UME GIN, GRAPEFRUIT LIQUEUR, LATASIAN VERMOUTH & ORANGE BITTERS** 162:-

## **SHISO MARTINI**

The legendary 007 drink made with shiso infused Japanese gin and a cherry blossom vermouth. Stirred, not shaken. Always.

**SHISO GIN, MANCINO SAKURA & WAKOUCHI ORANGE BITTERS** 168:-

## **AGUARDIENTE**

A stiff smoky drink with South American spices like cinnamon, eucalyptus and a touch of habanero. Served with a cloud of smoke.

**MEZCAL-GIN, CHICHA MORADA CORDIAL, CHOCOLATE & CHILI BITTERS** 180:-