OKÁSAN お母さん

MODERN IZAKAYA & BAR

DRINK MENU

シンネゲチャー

クテルカ

MODERN IZAKAYA AND BAR

モダンな居酒屋とバー

THREE TIERS OF TASTE INSPIRED BY TRADITION

伝統に着想を得た三層の味わい

舞妓 MAIKO

Playful · Floral · Lightly Sweet

The Maiko, an apprentice in tradition, steps forward like spring's first bloom — radiant, curious, and full of youthful charm. In vibrant kimono and fresh flowers, she captivates with innocent elegance and spirited energy.

Maiko cocktails reflect her essence — light, floral, and fruit-forward. A gentle introduction to Japanese mixology, each sip feels like the first steps of a graceful dance.

A delicate and enchanting introduction to refined Japanese mixology.

芸者 GEISHA

Elegant · Balanced · Intricate

The Geisha is a living work of art — graceful, deliberate, and steeped in tradition. With quiet strength and refined artistry, she captivates through moments of beauty that transcend time.

Geisha cocktails embody refined balance — layered, delicate, and quietly complex. Traditional ingredients meet modern craft, revealing depth and elegance in every sip.

A graceful balance of delicate flavor and quiet complexity.

お母さん OKASAN

Bold · Complex · Sophisticated

The Okasan is the soul of tradition — wise, discerning, and deeply respected. With gentle authority and heartfelt wisdom, she guides the younger generation, oversees every detail with care, and preserves the legacy.

Okasan cocktails are our richest and most layered expressions — bold spirits harmonized with aged elements, infused with soulful depth and complexity. Designed to be sipped slowly, they linger like a meaningful conversation with someone unforgettable.

Rich in layered complexity and depth, crafted to be savored deeply.

舞妓 MAIKO

SIGNATURE COCKTAILS
シグネチャーカクテル



HANATABA FIZZ

A delicate blend of sake, peach, and house-made blossom syrup, brightened with citric acid and soda. Finished with strawberry powder and an edible flower for a romantic touch.

Tasting Notes: Stone fruit · Floral · Refreshing
Base: Sake

350.-



NICHIBOTSU

Sunset-inspired whisky blend with almond, bright pineapple-yuzu verjuice, finished with cinnamon, pineapple crisp, and fresh basil for a bold, refreshing twist.

Tasting Notes: Tropical · Nutty · Citrus
Base: Whisky

340.-

舞妓 MAIKO

SIGNATURE COCKTAILS
シグネチャーカクテル

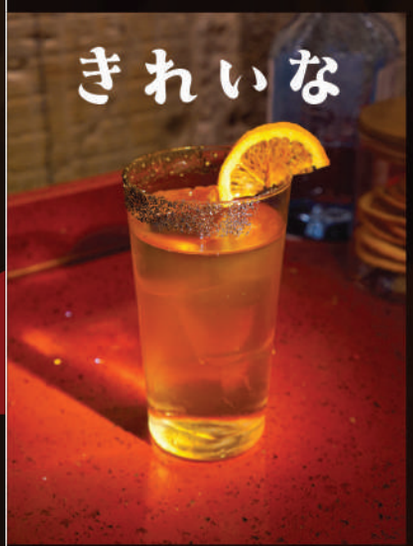


SUTEKI

A lively and aromatic mix of gin, pink grapefruit, cherry, fresh basil, and lime — topped with our homemade ginger beer for a zesty finish. Garnished with basil and a dehydrated orange slice for a bold visual and refreshing lift.

Tasting Notes: Bright · Herbal · Zesty
Base: Gin

320.-



KIREINA

A graceful blend of vodka, coconut water, and jasmine syrup, infused with Earl Grey and kaffir lime. Balanced with malic acidity and finished with orange powder for a fragrant citrus lift.

Tasting Notes: Floral · Creamy · Citrus Tea
Base: Vodka

340.-



UTSUKUSHI

An elegant sake blend with clarified popcorn raspberry and red apple juice, topped with soda water. Garnished with caramelized popcorn and an edible flower for a whimsical touch.

Tasting Notes: Fruity · Creamy · Effervescent
Base: Sake

320.-

YŪGEN MOCKTAIL 幽玄モクテル

Non-Alcoholic

A bartender-crafted mocktail tailored to your taste — floral, fruity, citrusy, or herbal. Let us surprise you.

250.-

芸者 GEISHA

SIGNATURE COCKTAILS
シグネチャーカクテル



RINGO KAZE

A refreshing gin blend with Fuji red apple, jasmine citrus, yuzu, and lemon juices, shaken with silky foam. Garnished with bitters and a lemon twist for a bright, aromatic finish.

Tasting Notes: Crisp · Floral · Citrusy · Smooth
Base: Gin

340.-



OSHARE

A refined vodka blend with fragrant osmanthus cordial and yuzu juice, softened by silky foam. Finished with bitters and garnished with an elegant printed sugar sheet for a touch of artistry.

Tasting Notes: Floral · Citrusy · Silky
Base: Vodka

370.-



BIJIN

A delicate fusion of sake, orange, cherry blossom syrup, green tea-infused peach, and lemon juice. Garnished with coconut oil and an edible flower for a silky, floral finish.

Tasting Notes: Floral · Fruity · Velvety
Base: Sake

340.-

お母さん OKASAN

SIGNATURE COCKTAILS
シグネチャーカクテル



YUZU AKARI

A bright, zesty blend of rum, Campari, and tropical pomelo, yuzu, lime, and passionfruit, finished with a dehydrated pineapple garnish for a tropical aroma.

Tasting Notes: Citrus · Bitter · Tropical · Refreshing
Base: Rum

340.-



MUGEN
(OKASAN NEGRONI)

A sophisticated mix of rum, Campari, and miso-infused vermouth, topped with dark beer mousse, coconut coffee caviar, and dehydrated orange.

Tasting Notes: Bittersweet · Savory · Velvety · Layered
Base: Rum

370.-



SUISHO HIGH

A refined martini-style mix of gin, sake, and floral citrus-infused wine, brightened with elderflower and citric solution. Stirred and garnished with lemon and lime coins for a crisp finish.

Tasting Notes: Floral · Citrusy · Crisp
Base: Gin, Sake

320.-

SIGNATURE COFFEE COCKTAILS
珈琲カクテル



SMOKED COFFEE NEGRONI

(Bold & Smoky) A spirit-forward drinkwith a complex bitter-sweet profile. Expect layers of aromatic roasted coffee entwined with a touch of earthiness.

Tasting Notes: Roasted Coffee · Bitter · Smoky
Base: Gin

370.-



ESPRESSO MARTINI

(Smooth & Classic) A perfectly balanced classic with a rich coffee and a subtle hint of toasted almond. Creamy, sweet, and elegantly finished

Tasting Notes: Coffee · Nutty · Creamy
Base: Vodka

370.-



CREME BRÛLÉE MARTINI

(Sweet & Vibrant) A deep cocoa notes brightened of tangy raspberry. Topped with a caramelized crème brûlée foam, crunchy finish for the ultimate dessert-inspired experience.

Tasting Notes: Coffee · Cocoa · Fruity · Caramelized
Base: Rum

370.-

SIGNATURE UMESHU COCKTAILS
シグネチャーショットセット



UME CREME BRULEÉ

A luscious blend of umeshu, crème brûlée syrup, lemon, and cold brew berry tea, topped with silky foam and a caramelized orange sugar garnish for rich, citrus-kissed sweetness.

Tasting Notes: Creamy · Fruity · Citrusy · Smooth
Base: Umeshu

280.-



UME FIZZ

A refreshing highball blending sweet umeshu and melon liqueur with citrus and winter melon notes, topped with sparkling soda. Garnished with shiso and a lemon twist for a crisp finish.

Tasting Notes: Light · Citrusy · Fruity · Refreshing
Base: Umeshu

280.-



UME KATSUMI

A sophisticated blend of sweet umeshu and smooth cognac, enriched with toasted sesame orgeat, bitters, and orange blossom, garnished with an orange coin for a citrus finish.

Tasting Notes: Nutty · Citrusy · Smooth · Aromatic
Base: Umeshu, Cognac

320.-

SIGNATURE HIGHBALL
シグネチャーカクテル



HANA HIGHBALL

A floral twist on the classic highball — whisky with osmanthus cordial, chrysanthemum, lemon, and soda. Topped with yuzu apple mousse and an edible flower for a graceful aromatic lift.

Tasting Notes: Citrus · Bitter · Tropical · Refreshing
Base: Rum

300.-



SHINSEN'NA HIGHBALL

A vibrant mix of whisky, umeshu, lemon, and pomelo, layered with watermelon slush and topped with soda. Finished with a lemon wedge and green leaf for a refreshing lift.

Tasting Notes: Juicy · Bright · Refreshing
Base: Whisky, Umeshu

320.-



HOJI HIGHBALL

A bold yet balanced fusion of vodka, super citrus kombucha, and green tea sea syrup, topped with house ginger beer for a invigorating finish. Garnished with lime and lemon peel for a zesty lift.

Tasting Notes: Earthy · Zesty · Spiced
Base: Vodka

300.-

SIGNATURE HIGHBALL
シグネチャーカクテル



BERI HIGHBALL

A bright, berry-forward highball featuring gin, house-made berries cordial, and cranberry, lengthened with crisp tonic water. Garnished with a minty berry powder, shiso leaf, and a touch of ume for a refreshing herbal-fruity finish.

Tasting Notes: Fruity · Tart · Herbal
Base: Gin

320.-



TOROPI HIGHBALL

A vibrant mix of rum, Campari, pineapple, jasmine, and lemon, topped with soda for a sparkling finish. Garnished with dehydrated pineapple for a tropical lift.

Tasting Notes: Tropical · Bitter-Sweet · Aromatic
Base: Rum

340.-



NASHI HIGHBALL

A refreshing mix of sake, pear, and coconut water, brightened with lemon and a splash of beer for a light, effervescent twist. Garnished with cherry and lemon peel for a fruity finish.

Tasting Notes: Juicy · Light · Crisp
Base: Sake, Beer

320.-

SIGNATURE
SHOT SET
シグネチャーショットセット



MOMO MARGARITA SHOTS

A vibrant 6-shot set of playful margarita twists—tequila and peach liqueur shaken with lime, syrup, and a hint of absinthe. Served with salted rims and orange wedges for a zesty finish.

Tasting Notes: Fruity · Zesty · Bright · Slightly Herbal
Base: Tequila

550.-



UME YORU SHOTS

A bold yet balanced 6-shot set blending whisky, umeshu, raspberry tea, pineapple, lemon, and honey. Shaken for depth and garnished with dehydrated pineapple and berry powder for a fruity finish.

Tasting Notes: Fruity · Rich · Bright · Slightly Smoky
Base: Whisky, Umeshu

620.-

CLASSIC COCKTAILS

	GLASS
Whiskey Sour	340
Negroni	320
Margarita	320
Midori Sour	340
Tom Collins	320
Old Fashion	330
Vesper Martini	350
Cosmopolitan	360
Daiquiri	320
Clover Club	340
Penicillin	360
Manhattan	360

SAKE



	BOTTLE
1. Shichiken Nama Nama (300ml)	650
2. Drunken Whale | Suigei Tokubetsu Junmai (300ml)	750
3. Drunken Whale | Suigei Tokubetsu Junmai (720ml)	1,500
4. Dewatsaru Junmai Paiginjo (300ml)	990
5. Kita-no-Makibakara (300ml)	1,600
6. Mizubasho Junmai Ginjo (720ml)	1,800
7. Kamoshibito Kuheiji "Sauvage" Omachi (720ml)	1,900
8. Born Gohyakumangoku Muroka (720ml)	2,200
9. Tosatsuru Azure Ginjo (720ml)	2,300
10. Born Gold Junmai Daiginjo (720ml)	2,500
11. Born Gold Junmai Daiginjo (1,800ml)	5,200
12. Rokuju Yoshu Junmai Daiginjo (720ml)	2,600
13. Snow Beauty | Yuki no Bijin Junmai Daiginjo (720ml)	2,800
14. Seishu Hideo-Hero (720ml)	3,200

UMESHU

	BOTTLE	GLASS
Kishu No Umeshu Miiri Kodawari (720ml)	1,600	160
Komasa no Umeshu (700ml)	1,800	180
Takasago Sakusaku Umeshu (500ml)	1,900	260
Kotsuzumi Plumtonic Baishin (1,500ml)	4,300	230

YUZUSHU

	BOTTLE	GLASS
Komasa no Yuzushu (500ml)	1,600	220

SOJU

	BOTTLE
Saero Soju - Original 16% ABV (375ml)	370
Saero Soju - Apricot 12% ABV (375ml)	370
Saero Soju - Lychee 12% ABV (375ml)	370

WHISKEY

	BOTTLE	GLASS
Tenjaku	1,700	210
Suntory Kakubin	1,900	250
Dewar's 12 Years	2,600	280
JW Gold Label Reserve	3,900	390
Glenfiddich 12 Years	4,200	400
Suntory Hakushu	7,900	750
Suntory Hibiki Harmony	8,500	820
Suntory Yamazaki	8,500	820
Macallan 12 Years Sherry Oak	9,500	920

BRANDY & COGNAC

	BOTTLE	GLASS
Regency (S)	990	-
Regency (L)	1,500	220
St. Henri V.S.O.P.	1,500	200
Hennessy V.S.	3,300	350
Martell V.S.	3,600	370

GIN

	BOTTLE	GLASS
Suntory Sui	1,700	220
Suntory Roku	2,600	290
Hendrick's	3,900	390

VODKA

	BOTTLE	GLASS	SHOT
Stolichnaya	1,700	210	200
Grey Goose	4,000	400	390

TEQUILA

	BOTTLE	GLASS	SHOT
Buen Amigo Silver	1,700	210	200
Buen Amigo Gold	1,800	220	210
Cenote Reposado	4,000	400	390

DRAUGHT BEER

	PRICE
Sapporo Draught 325ml	190
Sapporo Draught 600ml	300
Sapporo Draught Tower 2.5L	1,250

SOFT DRINK & MIXERS

	PRICE
Okasan Homemade Ginger Beer	90
Green Tea (Refill)	70
Water	60
Coke	70
Coke Zero	70
Sprite	70
Soda	70
Tonic Water - Schweppes	70
Tonic Water - Fever Tree	120
Premium Ice Bucket	150