



អង្គហ្វូជី
鰻 富士
鰻 専門 店
UnaFuji

- こだわりの厳選特選うなぎ
- 熟成された秘伝のタレ
- こだわりの匠の焼き
- こだわりの伝統技法

- CAREFULLY SELECTED SPECIALLY SELECTED EEL
- MATURED SECRET SAUCE
- HOW CAREFUL WE ARE ABOUT GRILLED BY CHEF
- HOW CAREFUL WE ARE ABOUT THE TRADITIONAL TECHNIQUES.

នៅ UNAFUJI យើងពិសេសអំពីគ្រឿងផ្សំដូចជាអន្ទង់ ទឹក និងអង្ករ ហើយយើងប្រើប្រាស់គ្រឿងផ្សំដែលមានគុណភាពខ្ពស់ដែលបានជ្រើសរើសយ៉ាងយកចិត្តទុកដាក់របស់យើង។

គ្រឿងផ្សំដ៏ល្អបំផុតត្រូវបានរៀបចំយ៉ាងប្រុងប្រយ័ត្នដោយសិប្បករជំនាញ។ យើងជាពិសេសអំពីរូបរាង និងផ្ទៃក្នុងនៃភោជនីយដ្ឋាន ដូច្នេះអ្នកអាចរីករាយនឹងអាហាររបស់អ្នកកាន់តែមានជាសុខភាព កាន់តែឆ្ងាញ់ និងសម្រាក ហើយយើងនឹងផ្តល់ឱ្យអ្នកនូវពេលវេលាដ៏មានជាសុខភាព។

At Unafuji, we are particular about ingredients such as eel, water and rice, and we use our own carefully selected high-quality ingredients. The best ingredients are carefully prepared by skilled craftsmen. We are particular about the appearance and interior of the restaurant so that you can enjoy your meal more comfortably, more deliciously, and relax, and we will provide you with a comfortable time.

在鰻鱼富士，我们对鰻鱼、水和米饭等食材非常讲究，并使用我们自己严选的优质食材。
最好的原料由熟练的工匠精心准备。
我们讲究餐厅的外观和内部装潢，让您可以更舒适、更美味、更放松地享用美食，为您提供舒适的时光。

鰻富士では、鰻をはじめ、水や米など食材にこだわり、独自の厳選した良質な食材を使用しております。
最高食材を、優れた技の職人が、丹精込めて調理しております。
楽しく、心地よく、美味しく、お食事を召し上がっておくつろぎいただくために、お店の外観や内装にこだわり、みなさまに快適なお時間をご提供いたします。

Lunch Set Menu ①

Please Select your favorite bowl



★★★★★
RECOMMENDED

★★★★★
RECOMMENDED

★★★★★
RECOMMENDED



LS-1

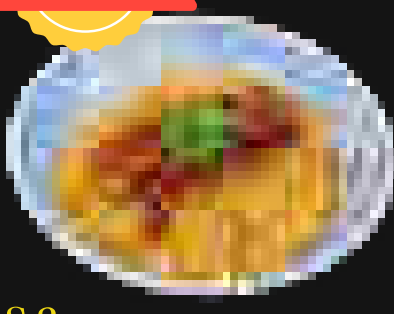
\$9.9

鰻井

បាយអន្ទង់

鰻魚飯

Grilled Eel bowl



LS-2

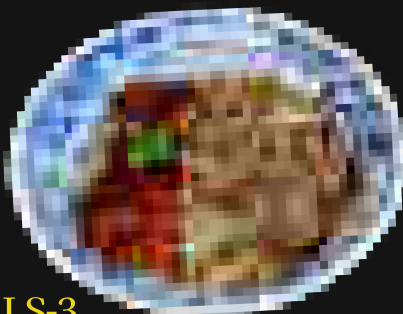
\$9.9

鰻卵綴じ井

បាយអន្ទង់ពងមាន់

金鰻魚重

Golden eel on rice



LS-3

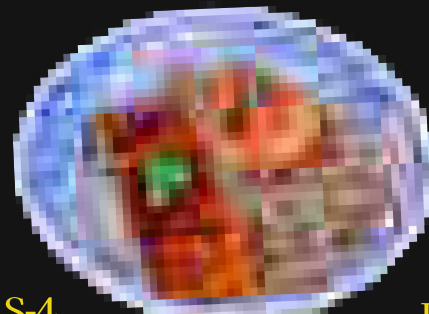
\$10.9

鰻牛井

បាយសាច់គោអន្ទង់

鰻魚牛肉蓋飯

Eel and beef bowl



LS-4

\$10.9

鰻牛キムチ井

បាយគីមឈីសាច់គោអន្ទង់

鰻魚牛肉泡菜碗

Eel and beef kimchi bowl



LS-5

\$10.9

鰻牛ネギ卵井

សាច់គោអន្ទង់ពងមាន់ស្លឹកខ្ចឹម

鰻魚牛肉蔥蛋碗

Eel, beef, green onion and egg



LS-6

\$11.9

鰻牛とろろ井

បាយអន្ទង់សាច់គោ ជំនួងទៀន

鰻魚牛肉山藥碗

Eel and beef rice bowl



LS-7

\$11.9

鰻牛とろろ井

បាយអន្ទង់ ជំនួងទៀន

鰻とろろ井

Eel and pounded yam bowl



LS-8

\$11.9

鰻ネギトロ井

បាយអន្ទង់ ត្រីគូណាចិត្រញ៉ាំ ស្លឹកខ្ចឹម

鰻魚和蔥碗

Eel Negitoro Bowl



LS-9

\$11.9

鰻天井

បាយអន្ទង់ tempura

鰻魚天婦羅蓋飯

Eel tempura bowl



Unagi Set include
side dishes as below

1



Egg Pudding

2



Cold or Hot
Noodle

3



Japanese Pickles

4



Eel Small Dish

5



Yuzu juice

Additional Topping

AP-17 \$4.8

牛皿 beef plate 牛肉盤 សាច់គោតា



TP-01

\$3.9

肝焼き

ធ្វើអន្ទង់អាំង

烤肝

grilled liver



TP-02

\$1.9

卵黄

ស្លឹកលៀង

蛋黄

Egg yolk



TP-03

\$1.9

長芋とろろ

ជំនួងទៀនកិន

山药托罗

grated yam

Additional order

AP-23 \$2.9

フライドポテト

French fries



AL-3 \$6.9

鰻巻き អន្ទង់អាំងរ៉ូតងទា

鰻魚卷 Eel Egg roll



AL-5 \$6.9

鶏唐揚げ មាន់បំពង

炸鸡 Fried chicken

Best for Share
with 2-4 ppl

Lunch Set Menu ②

Please Select your favorite bowl or noodle



Seafood

RECOMMENDED



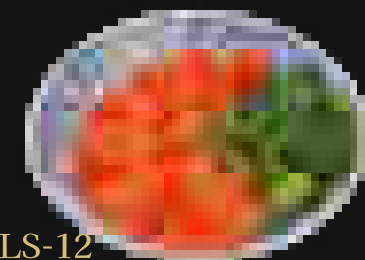
LS-10
\$9.9

お任せ海鮮チラシ丼
បាយអូម៉ាកាសិ គ្រឿងសមុទ្រ
Omakase 海鲜传单碗
Omakase seafood bowl



LS-11
\$9.9

マグロねぎとろ丼
បាយត្រីឆ្មណា
金枪鱼葱盖饭
Tunagreenonion



LS-12
\$9.9

サーモン丼
បាយត្រីសាម៉ុង
三文鱼碗
Salmon fly fish roe



LS-13
\$9.9

海老天丼
បាយបង្កា tempura
虾天妇罗碗
Shrimp tempura bowl



Noodle

RECOMMENDED



LS-14
\$9.9

梅素麺
គុយទាវ Plum Somen
梅子挂面
Plum somen noodles



LS-15
\$9.9

温かい海老天ぷら
抹茶蕎麦
បង្កាត្រី tempura soba



LS-16
\$9.9

冷やし天ぷら抹茶蕎麦
គុយទាវម៉ាតាសូបាបង្កាបំពង
Cold shrimp tempura
matcha soba

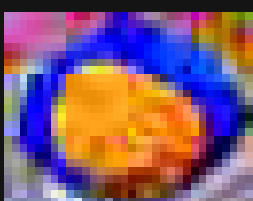


LS-17
\$9.9

ライム素麺
គុយទាវល្រៃចត្តា
酸橙素面
limsomen noodle



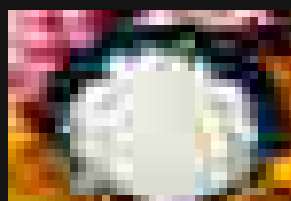
Dessert



D-1
\$1.3
みかんシャーベット
ស៊ីបេតទឹកគ្រូច
柑橘冰糕
Mandarin orange
sorbet



D-3
\$1.3
柚子 かき氷
យូហ្សូ ទឹកដោះតោជូរ
柚子酸奶
Yuzu Yogurt



D-4
\$1.3
ヨーグルトかき氷
យូហ្សូស៊ីបេត
酸奶果子露
Yogurt Sherbet



D-5
\$1.3
プリンかき氷
ផូឌីងស៊ីបេត
布丁果子露
Pudding Sherbet

【ឈុតអាហារពេលល្ងាច】

【Dinner set】

17:00~21:00

- 1.Hitsumabushi
- 2.Eel liver soup
- 3.Japanese eel rolled omelet (Mini)
- 4.Vinegared eel and cucumber (mini)
- 5.Assorted pickles

1. ម្ហូបអន្ទង់ ហិហ្សឹមាប៊ីស៊ី
2. ស៊ុបថ្លើមអន្ទង់
3. អន្ទង់ជប៉ុន ពងមាន់ចៀន (បានតូច)
4. អន្ទង់ចៀនទឹកខ្មេះ និងត្រសក់ (បានតូច)
5. ជ្រក់ជប៉ុន ចម្រុះមុខ



LIKE PRICE UH-04 デイナーセット

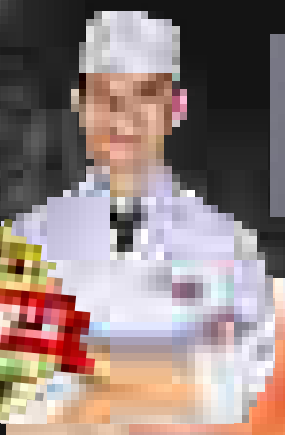
ឈុតអាហារពេលល្ងាច

餐具

dinner set

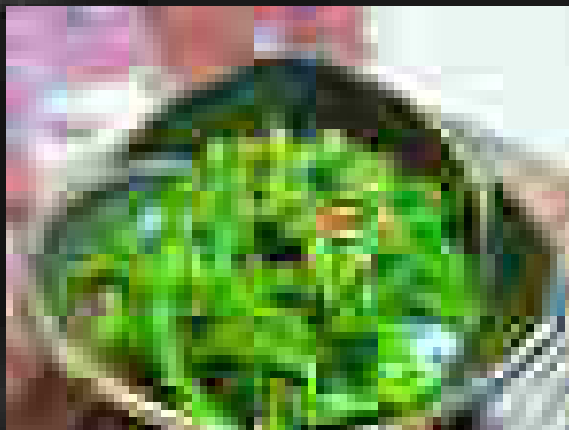
\$19.9

+ SC

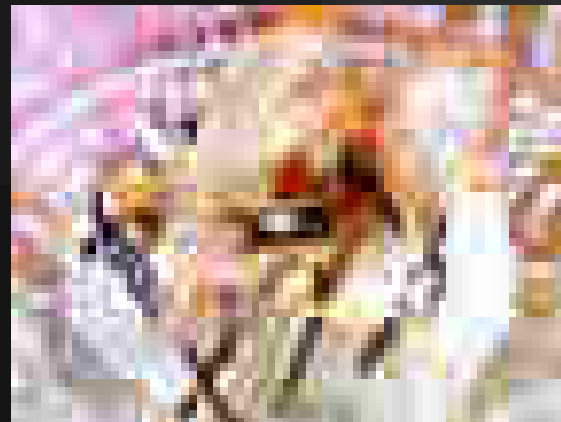


(add) Eel steamed egg custard
\$2

■ APPETIZER ■



AP-1
\$1.9
中華ワカメ
ជ្រក់សារាយ
中华海藻
Marinated
Chinese seaweed



AP-2
\$3.8
冷奴 鰹節 刻み海苔
តៅហ្វូត្រជាក់បូនីតូ សារាយ
冷豆腐、鰹鱼片、紫
菜丝
Hiyayakko chili oil



AP-3
\$2.9
鰹の骨チップ ライム
ជ្រូងអន្ទង់ ចៀន
鰹鱼骨片 石灰
Eel bone chips lime



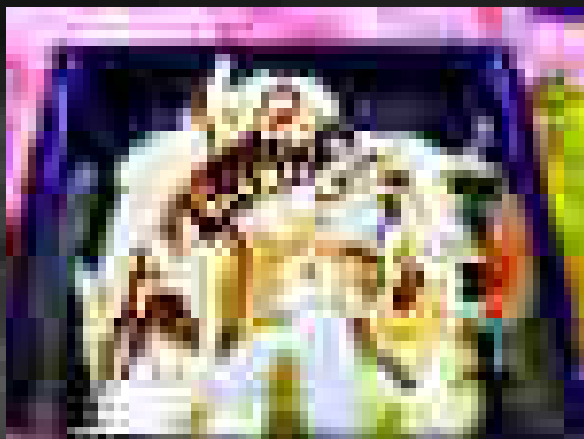
AP-4
\$2.9
たこわさ
មីករ៉ាសាប៊ិ
章鱼
Takowasa



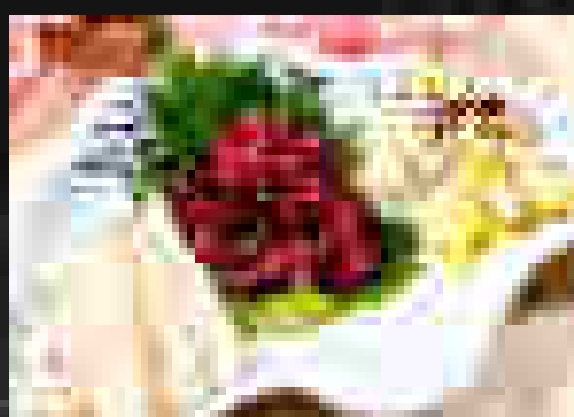
AP-5
\$2.9
鰻ざく
អន្ទង់អាំង ត្រសក់ជាមួយ
ទឹកខ្មៅ
鰻鱼黄瓜醋拌菜
Eel and
cucumber
vinegared dish



AP-6
\$2.9
イカ塩辛
មីកអ៊ីល
腌鱿鱼
Salted squid



AP-7
\$2.9
やめつきキャベツ
ស្ពៃក្តោប
矢光卷心菜
Yamitsuki cabbage

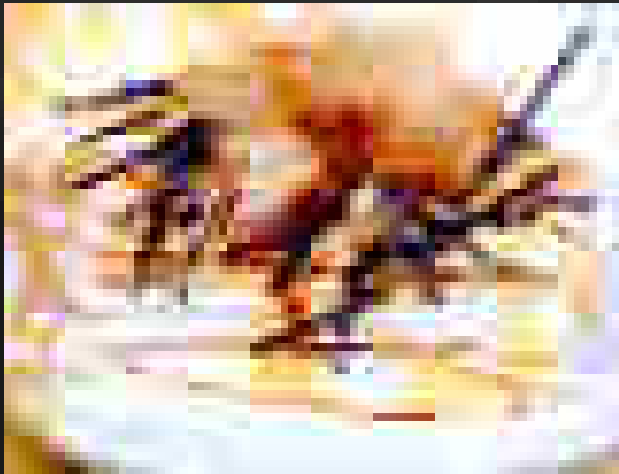


AP-8
\$2.9
お漬物盛り合わせ
ជ្រក់ចំរុះមុខ
各类泡菜
Assorted
Pickles



AP-9
\$2.9

キムチ
តឹមឈី
泡菜
Kimchi



AP-10
\$2.9
山芋短冊 鰹節 刻み海苔
ដំឡូងទៀន ស្បែកត្រី
山药矾部烧
Yam strips, bonito
flakes, chopped
seaweed



AP-11
\$2.9
エイヒレ
ព្រុយត្រីឆ្មាម(ងៀត)
黄貂鱼鳍
Stingray fin



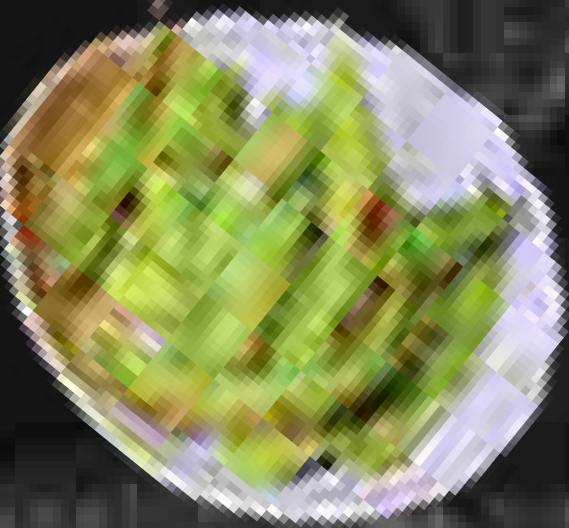
AP-12
\$3.9
ごぼうチップス
បន្លែ ខ្ចប់
Burdock chips
牛蒡片



AP-13
\$3.9
枝豆トリュフ味
សណ្តែកជប៉ុន ម្រៅជ្រាហ្វូរ
Edamame truffle flavor



AP-14
\$3.9
枝豆塩茹で
សណ្តែកជប៉ុន
毛豆鹽味
Edamame salt flavor



AP-15
\$3.9
焼枝豆
សណ្តែកជប៉ុន អាំង
烤毛豆
Grilled Edamame



AP16
\$3.9
納豆オクラ
សៀងជប៉ុន ពោត
បារាំងដំឡូងទៀន
纳豆秋葵
Natto tororo Okura



AP-17
\$4.8
牛皿
សាច់គោឆា
牛肉盘
beef plate



AP-18
\$4.8
キムチ冷奴
តៅហ្វូត្រជាក់តឹមឈី
泡菜冷豆腐
Kimchi cold tofu

■ APPETIZER ■



AP-18
\$5.9

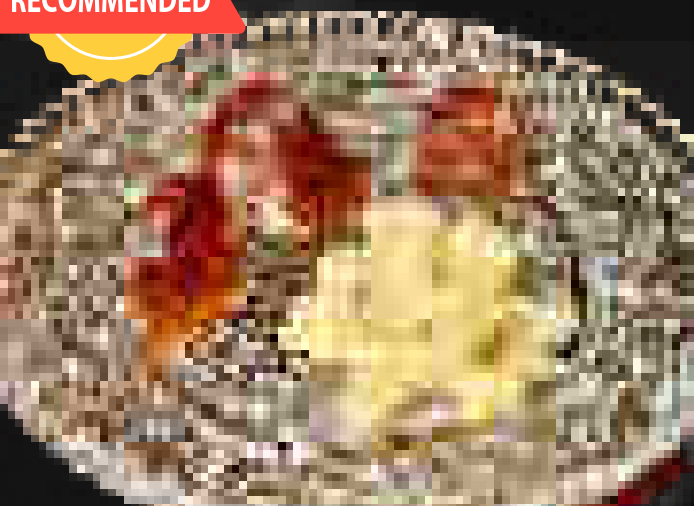


ポテトトリュフ味
ជំនួង រសជាតិត្រ្នាហូរ
馬鈴薯松露味道
Potato truffle flavor.



AP-19
\$5.9

バイ貝の煮付け
ខ្យងប៉ាវទឹកស៊ីអ៊ីវ
水煮贝类
Boiled simmer



AP-20
\$7.9

イベリコ豚 生ハムと
トリュフチーズ
រៀតសាច់ជ្រូក និងឈើស
伊比利亞豬肉、
火腿和松露乳酪
Iberico pork
prosciutto
and truffle cheese



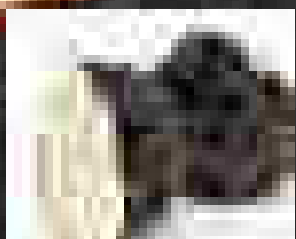
AP-21
\$3.9

きんぴらごぼう
គីនភីឡាហ្គោបូ
金比拉牛蒡
Kinpira burdock



AP-22
\$3.9

フライドポテト
リュフ塩
ជំនួងបំពង អំបិលត្រាហ្គ
French Fried
薯條 松露 鹽



AP-23
\$2.9

フライドポテト
ជំនួងបំពង
French fried
薯條

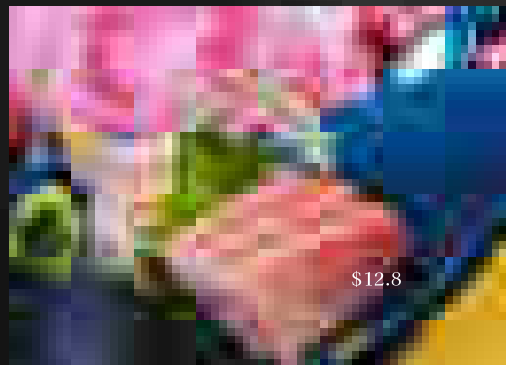
■ Sashimi ■

★★★★★
RECOMMENDED



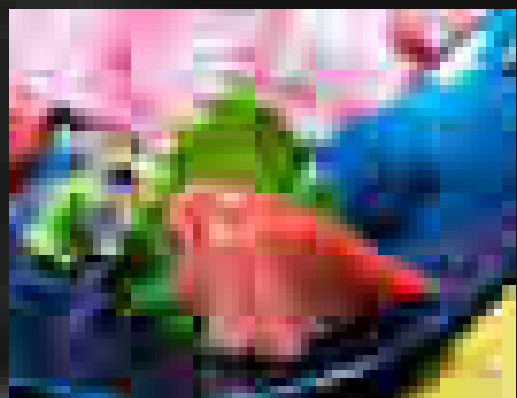
S-1
\$21.9

大トロ刺身
ត្រីអូត្រូ
大登生鱼片
Otoro sashimi



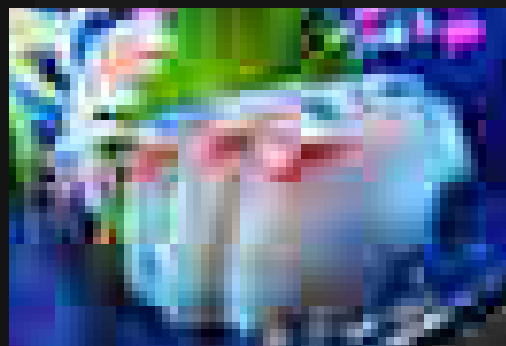
S-2
\$13.9

中トロ刺身
ត្រីជូត្រូ
中虎生鱼片
Chutoro sashimi



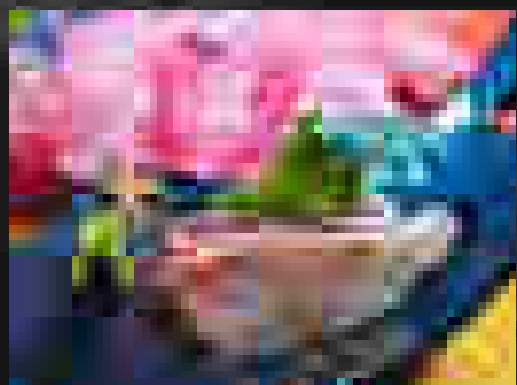
S-3
\$12.9

赤身刺身
សាស៊ីមីត្រីឆ្មណគ្មាន
瘦生鱼片
Akami sashimi



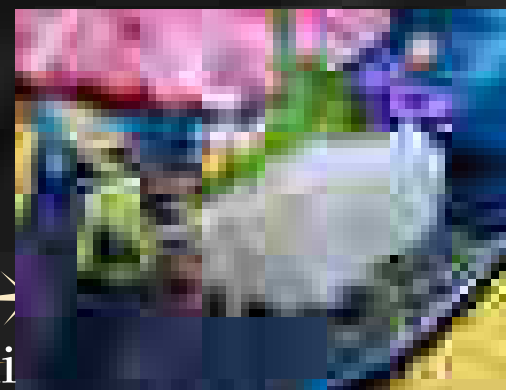
S-4
\$11.9

縞鯵刺身
សាស៊ីមីត្រីម៉ាតៃលសេន្ទូត
条纹竹荚鱼生鱼片
Yellow jack sashimi



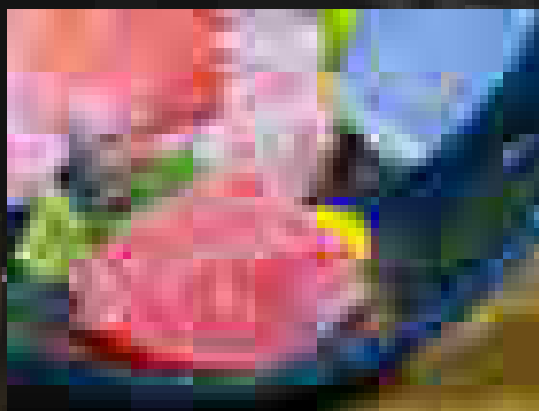
S-5
\$10.9

勘八刺身
អាំបាចេក
鰺鱼生鱼
Amber jack sashimi

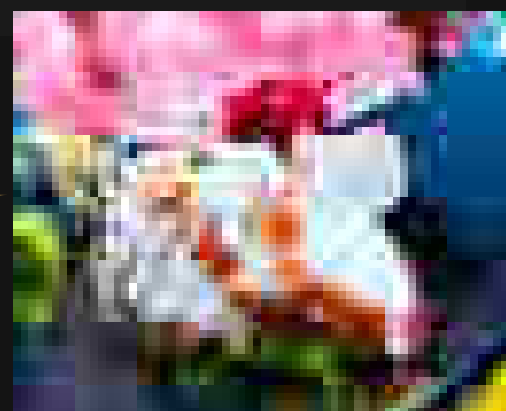


S-6
\$4.9

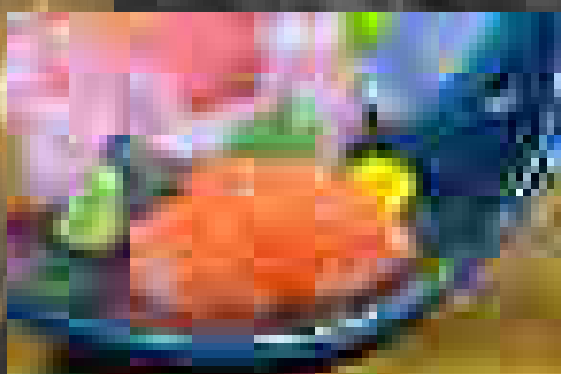
真鯛刺身
សាស៊ីមីសមុទ្រក្រហម
红鲷鱼生鱼片
Red snapper sashimi



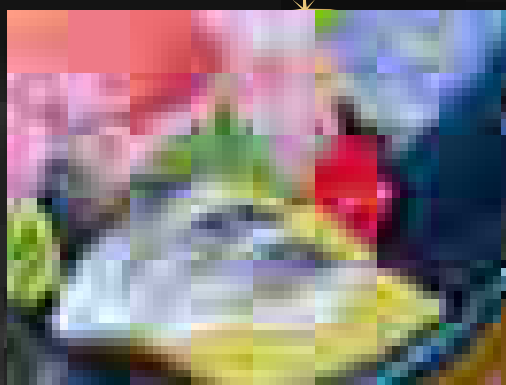
S-7
\$4.9
キハダマグロ
ត្រីឆ្មណលឿង
黄鳍金枪鱼
Yellowfin tuna



S-8
\$4.9
真蛸刺身
មីកយក្ស
章鱼刺身
Octopus sashimi

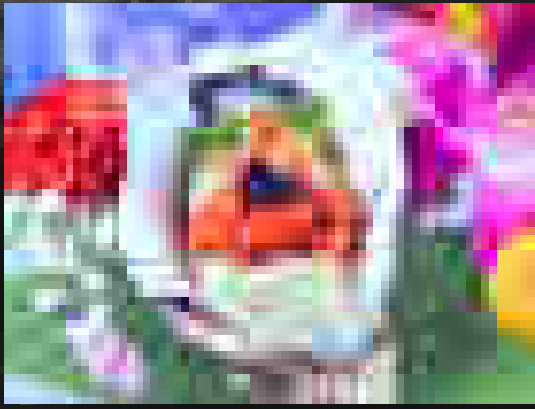


S-9
\$3.9
サーモン
ត្រីសាម៉ុង
三文鱼
Salmon



S-10
\$2.9
ニシン数の子
ត្រីនីស៊ីន
鲱鱼 鲱鱼子
herring roe
herring

■ Sashimi ■



SS-2

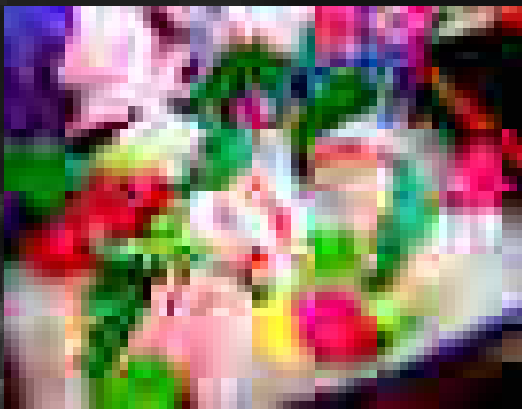
\$12.9

牡蠣雲丹キャビア

អយស្ទីរ ពងត្រីពងមាន់

牡蛎海胆鱼子酱

Oyster sea urchin
caviar



SS-4

\$37.9

刺身五種盛り

sashimi ប្រាំប្រភេទ

五种生鱼片拼盘

Assortment of five
types of sashimi



SS-5

\$13.9

活鮑と雲丹刺身

キャビア添え

រស់ជាតិ Abalone និង

urchin sashimi

ជាមួយ caviar

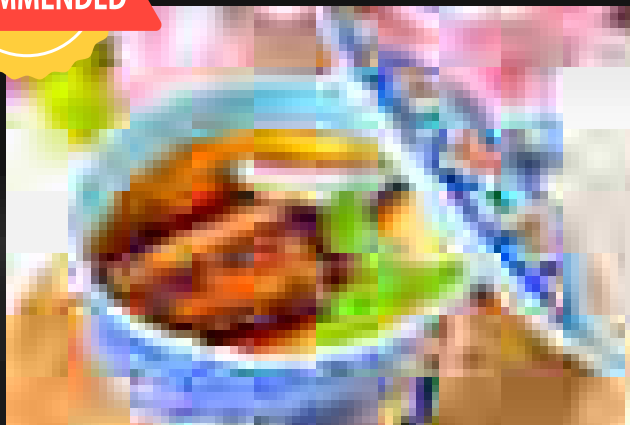
活鲍鱼海胆刺身配鱼子酱

Live abalone and sea
urchin sashimi with
caviar

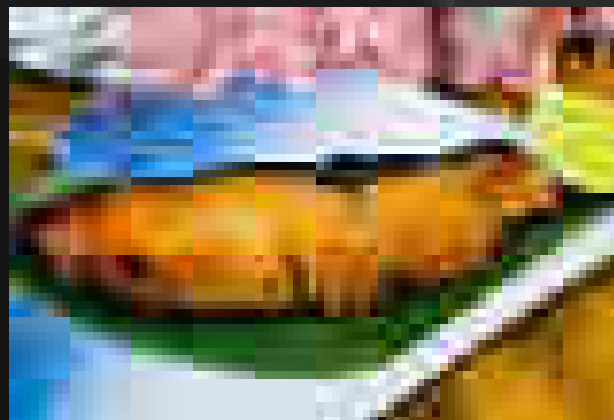
■ A LA CARTE ■

※ It takes 20 minutes to serve food.

★★★★★
RECOMMENDED

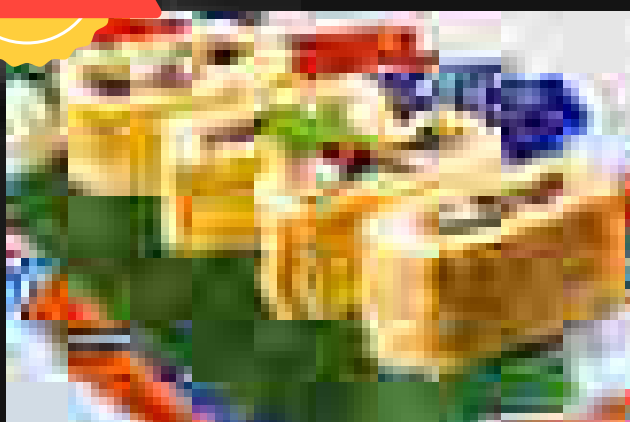


AL-1
\$ 3.9
鰻の茶碗蒸し
ពងចំប៉ុយអនុ
ទង់អាំង
鰻鱼蒸蛋羹
Eel steamed
egg custard



AL-2
\$5.9
銀鱈西京焼
សែយ្យ៉ាគី
西京焼
Saikyoyaki

★★★★★
RECOMMENDED



AL-3
\$ 6.9
鰻巻き
អន្ទង់អាំងរ៉ុត
ងនា
鰻鱼卷
Omelette-
wrapped eel



AL-4
\$6.9
炙り明太子
មែនជាយកូ អាំង
烤明太子
Grilled mentaiko



AL-5
\$6.9
鶏唐揚げ
មាន់បំពង
炸鸡
Fried chicken

■ A LA CARTE ■



AL-7
\$7.9
肝焼き
ធ្វើមអន្លង់ដុត
烤鰻鱼肝
Grilled eel
liver



AL-8
\$12.9
海老天ぷら盛り合わせ
បង្កា tempura
什锦虾天妇罗
shrimp tempura



AL-9
\$29.9
鰻皿
អន្លង់អាំង
炙烤鰻鱼
Grilled eel



AL-10
\$7.9
陶盤焼き
តូប៉ាយ៉ាគី
戸板烧
Tobanyaki



AL-11
\$3.9
揚げ出し豆腐
តៅហ្វូចៀន
炸豆腐
Fried tofu

Hitsumabushi



★★★★★
RECOMMENDED



UH-02 \$25.9

UH-03 \$35.9

並 鰻 常见的 Regular
上 鰻 向上 Deluxe

UH-04 \$15.9

煮穴子ひつまぶし

អន្ទង់ស្បោរ បាយសមុទ្រឆ្អិនបីចាន

水煮海鰻三吃

Boiled conger eel hitsumabushi

UH-05 \$29.9

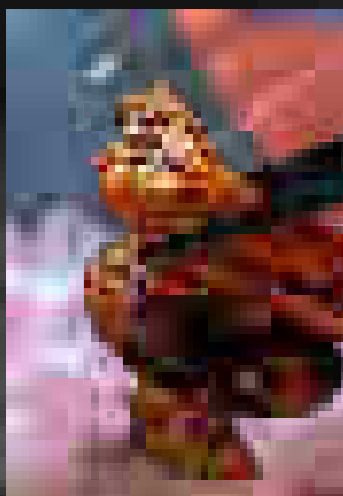
和牛ひつまぶし

សាច់គោរ៉ាហ្គីបីចាន

和牛三吃饭

Wagyu beef hitsumabushi

■ Topping Menu ■



TP-01

\$3.9

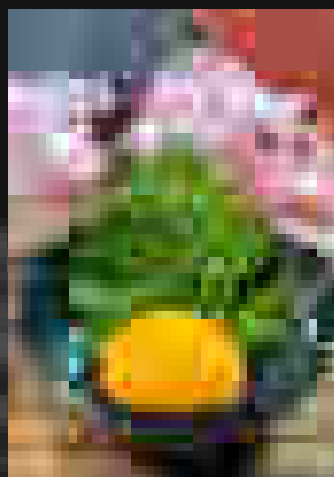
肝焼き

ធ្វើមអន្ទង់អាំង

烤肝

grilled liver

Grilled liver



TP-02

\$1.9

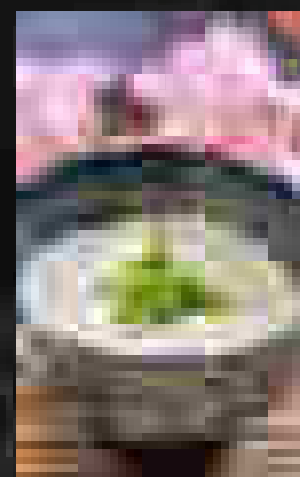
卵黄

ស៊ុតល្បឿង

蛋黄

Egg yolk

Egg yolk



TP-03

\$1.9

長芋とろろ

ជំឡុងទៀនកិន

山药托罗罗

grated yam

Grated yam

Hitsumabushi

What is Hitsu-mabushi?

Hitsumabushi is a dish of finely chopped grilled eel served over rice in a hitsu. It can be eaten as it is like a regular eel bowl, but it can also be eaten with condiments or as dashi chazuke.

You can also enjoy the different tastes of eel with condiments or as dashi chazuke.

First, use a rice scoop to divide the eel and rice in the ohitsu into four equal parts.

1. as it is

Put it in a bowl as it is and enjoy the taste of the eel itself.

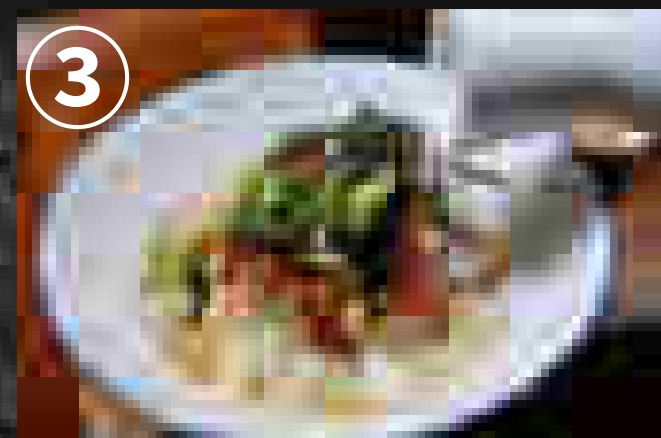
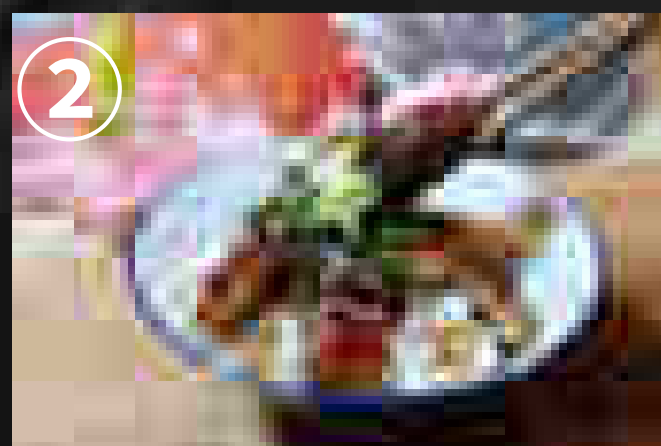
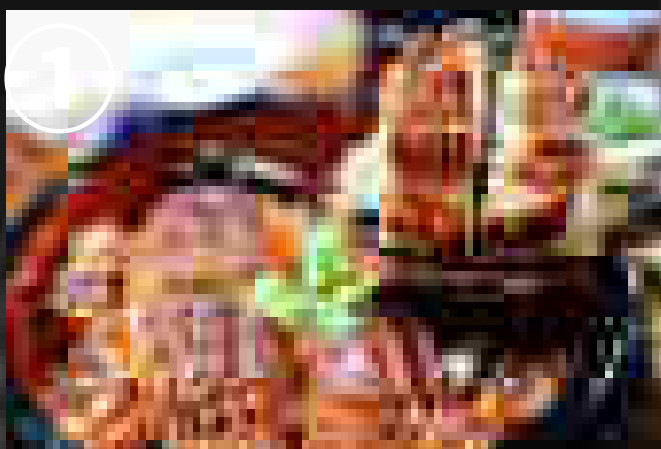
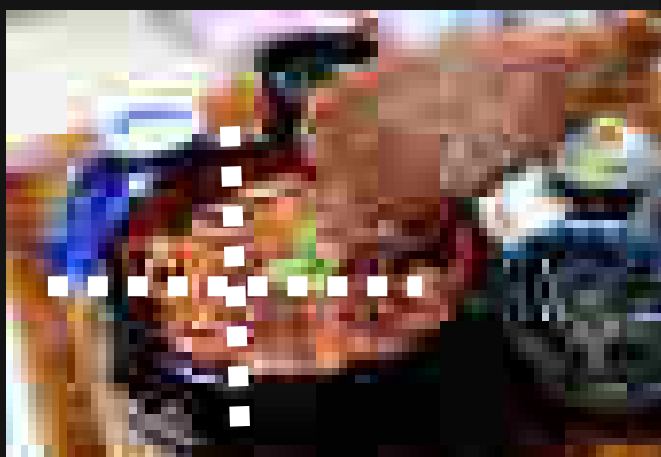
2. Add condiments

Next, put condiments such as green onions and wasabi on top.

You can enjoy the refreshing flavor of the condiments.

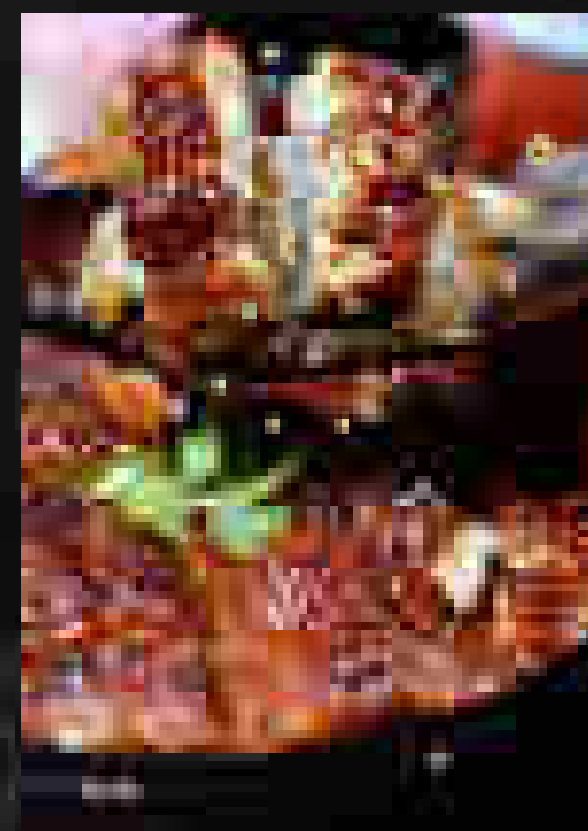
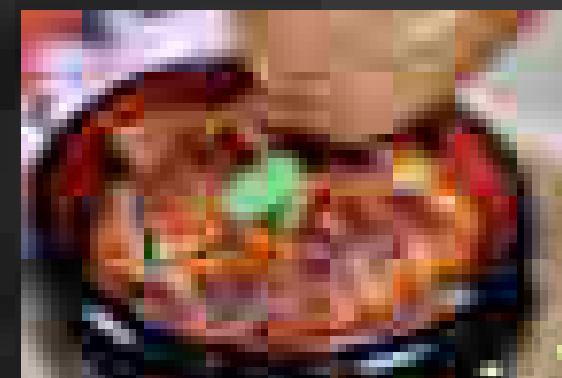
3. With dashi chazuke

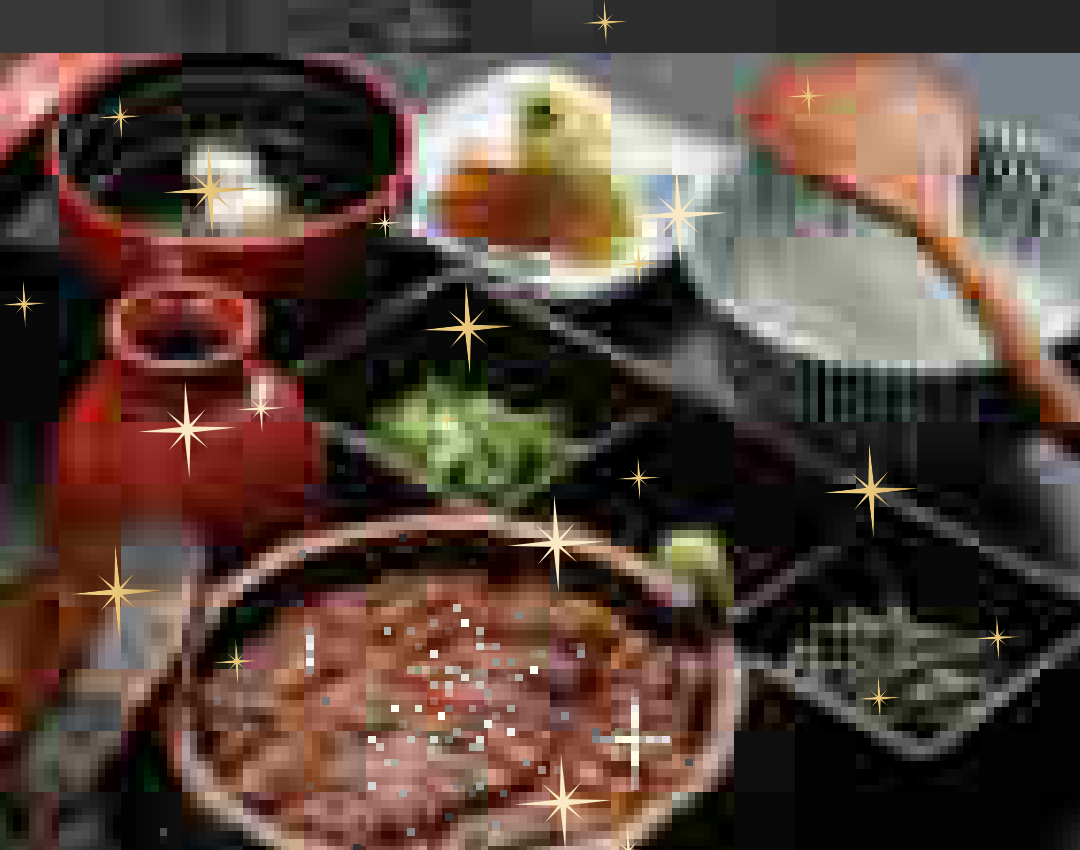
In addition, pour dashi soup over the condiments to make dashi chazuke. The flavor of the eel spreads over the smooth texture of the ochazuke.



4. How to eat

At the end, you can eat it the way you like it the most out of the three.





ហ៊ីតស៊ូម៉ាប៊ូស៊ី

Hitsumabushi

What is Hitsumabushi? Hitsumabushi is finely chopped kabayaki eel served on top of rice in an ohitsu. You can eat it as it is like a regular eel bowl, but you can also eat it with condiments or as a dashi chazuke. You can enjoy changing the taste according to your taste.

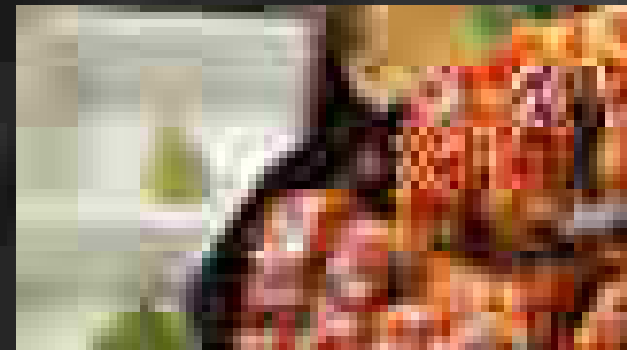
Four delicious ways to eat hitsumabushi

First, use a rice scoop to divide the eel and rice in the ohitsu into four equal parts.

1. ដាក់វានៅក្នុងចានដដែលហើយញាំវាជាមួយវសជាតិដដែលនៅក្នុងសាច់អន្ទង់ដដែលបានបែងចែករួច។

1. as it is

Put it in a bowl as it is and enjoy the taste of the eel itself.

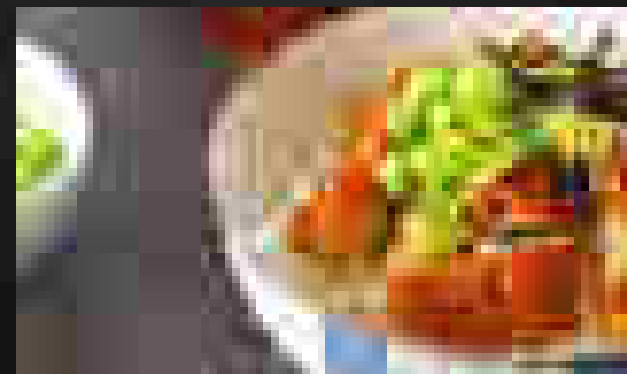


2. បន្ថែមគ្រឿងទេស បន្ទាប់មកដាក់គ្រឿងទេសដូចជាសសៃសាវ៉ាយសមុទ្រហើយនិងស្លឹកខ្ចឹម និងវ៉ាសាប៊ីពីលើ។ អ្នកអាចស្រស់ស្រាយជាមួយវសជាតិនៃគ្រឿងផ្សំ។

2. Add condiments

Next, put condiments such as green onions and wasabi on top.

You can enjoy the refreshing flavor of the condiments.



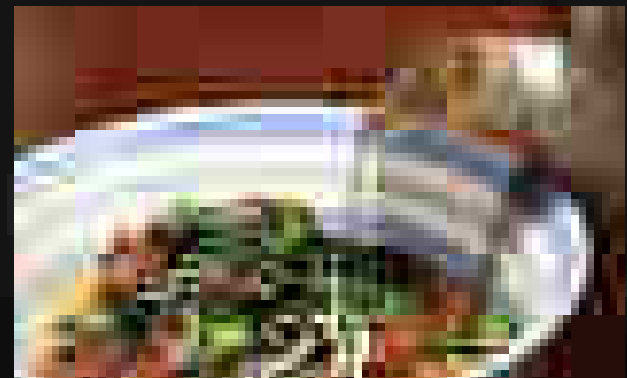
3. ជាមួយ dashi chazuke លើសពីនេះទៀតចាក់ស៊ុប dashi លើគ្រឿងទេសដើម្បីបង្កើត dashi chazuke ។ វសជាតិនៃអន្ទង់សាយភាយយ៉ាងរលូនជាមួយស៊ុបតែចាស៊ូកិ។

ochazuke ។

3. With dashi chazuke

In addition, pour dashi soup over the condiments to make dashi chazuke.

The flavor of the eel spreads over the smooth texture of the ochazuke.

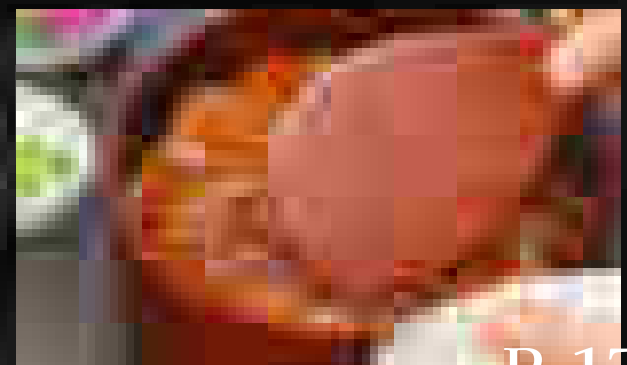


4. របៀបញាំ

នៅចុងបញ្ចប់ អ្នកអាចញាំវាតាមរបៀបដែលអ្នកចូលចិត្តបំផុតក្នុងចំណោមបី។

4. How to eat

At the end, you can eat it the way you like it the most out of the three.



Special

Yanagawa eel steamed in
bamboo steamer



US-01 \$39.9

柳川鰻蒸籠蒸し

អន្ទង់ យ៉ាណាហ្គាវ៉ា ចំហុយក្នុង

ប្រអប់ឬស្សី

Yanagawa eel steamed in
bamboo steamer

柳川鰻魚蒸籠



UR-01 金箔鰻重 បាយអន្ទង់មាសសន្លឹក
\$45.9 金鰻魚重 Golden eel on rice

we use the high quality of eel with all good
ingredients !



UH-01 金箔ひつまぶし ហ៊ីតស៊ូម៉ាប៊ូស៊ី មាសសន្លឹក
\$45.9 金鰻魚
GoldenHitsumabushi

鰻重

Eel over Rice



UR-02

\$17.9

ミニ

ខ្នាតតូច

小型的 Mini



UR-03

\$25.9

並

កណ្តាល

常见的 Regular



UR-04

\$35.9

上

等

向上 Deluxe

■ RICE BOWL ■

★★★★★
RECOMMENDED



UB-01
Regular \$17.9
Deluxe \$25.9
鰻井
បានអន្លង់
鳗鱼饭
Eel bowl

★★★★★
RECOMMENDED



UB-02
\$ 9.9
鰻玉子綴じ井
អន្លង់លើបាយជា
មួយពងមាន
បានគោម
鳗鱼蛋豆腐盖饭
eel and egg
rice bowl



UB-03
\$13.9
穴子井
បាយអន្លង់ខ្នង
ជីបានគោម
米飯和星鰻
conger eel



UB-04
\$15.9
鰻と穴子井
បាយអន្លង់អាំ
ងនិង
អន្លង់ខ្នងជី
បានគោម
鰻魚和海鰻
eel and conger ee



UB-05
\$12.9
海老卵トリュフ天井
បាយបង្កាបង
បំពងទឹមពូរ៉ា
虾蛋松露天妇罗碗
Shrimp egg truffle
tempura bowl



UB-06
\$12.9
海老フライ井
បាយបង្កាបំពង និង
ពងទាចៀន
炸虾碗
Fried shrimp
bowl

■ RICE BOWL ■

★★★★★
RECOMMENDED



UB-07

\$ 11.9

お任せ海鮮チラシ丼
ចានដាក់អាហារ
សមុទ្រ
海鲜传单碗
Seafood
flyer bowl

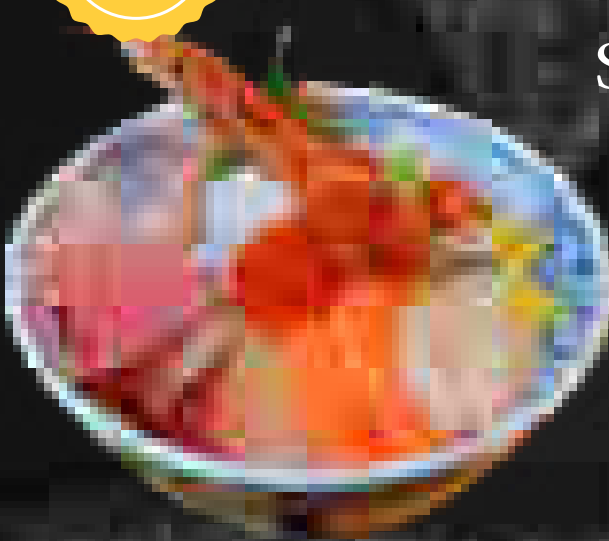
UB-08

\$ 9.9



マグロねぎとろ丼
បាយខ្ចីមបារាំងបៃតង
ដូណា
金枪鱼葱盖饭
Tuna green onion
rice
bowl

★★★★★
RECOMMENDED



UB-09

\$ 25.9

海鮮丼

ចានបាយដាក់ជា
មួយសាស៊ីមី
生鱼片盖饭
Bowl of rice
topped with
sashimi

UB-11

\$ 9.9



サーモン丼
ចានត្រីសាម៉ុង
三文鱼碗
Salmon fly fish
roe

★★★★★
RECOMMENDED



UB-12

\$29.9

フォアグラ鰻トリュフ丼

បានអន្ទង់ Foie gras truffle

鵝肝鰻魚松露碗

Foie gras eel truffle bowl



UB-13

\$45.9

和牛 鰻 トリュフ丼

សាច់គោ Wagyu បាយអន្ទង់

和牛鰻魚盖饭

Wagyu beef and eel bowl



UB-14

\$45.9

和牛フォアグラ トリュフ丼

វ៉ាគី ហ្វូ ក្រាស ត្រូហ្វូល បានគោម

和牛鵝肝松露碗

Wagyu foie gras truffle bowl

■ BURDOCK TEMPURA SET ■

★★★★★
RECOMMENDED



ST-1

\$16.9

鰻玉子綴じとごぼう天ぷら抹茶蕎麦
Eel egg binding and burdock
tempura matcha soba

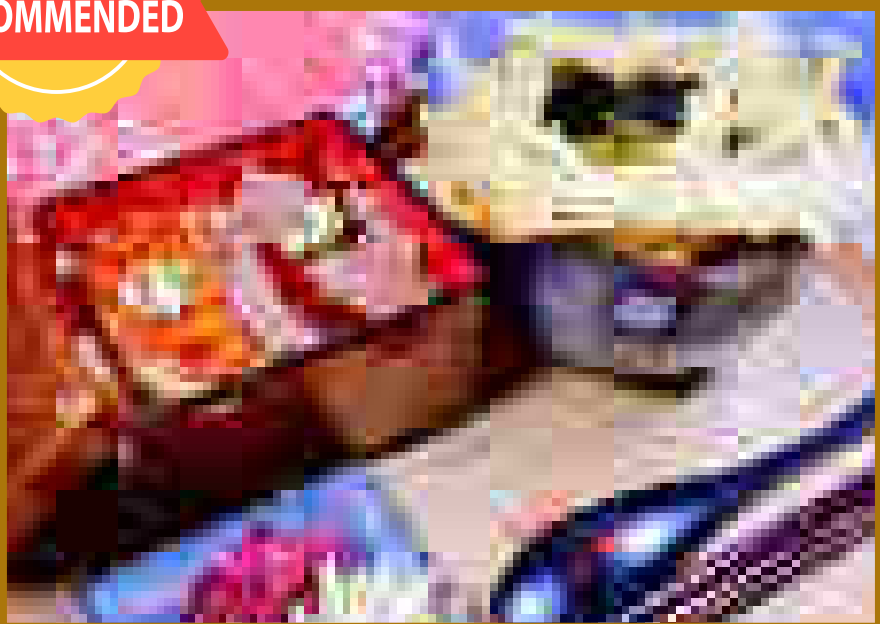


ST-2

\$22.9

鰻重とごぼう天ぷら抹茶蕎麦
អង្កាម និង burdock tempura matcha soba
鰻魚牛蒡天婦羅抹茶蕎麥面
Eel and burdock tempura
matcha soba

★★★★★
RECOMMENDED

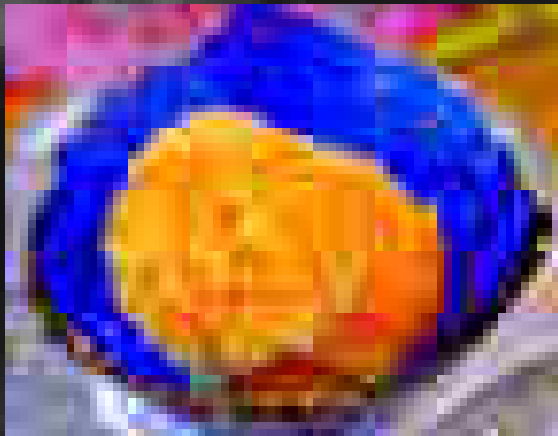


ST-3

\$35.9

和牛フォアグラ重とごぼう天ぷら蕎麦
Wagyu foie gras and burdock
tempura soba

■ DESSERT ■



D-1
\$1.3
みかんシャーベット
ស៊ីបេតទឹកក្រូច
柑橘冰糕
Mandarin orange sorbet



D-2
\$2.9
とろけるプリン
ផ្លូឌីង
融化的布丁
Melting pudding



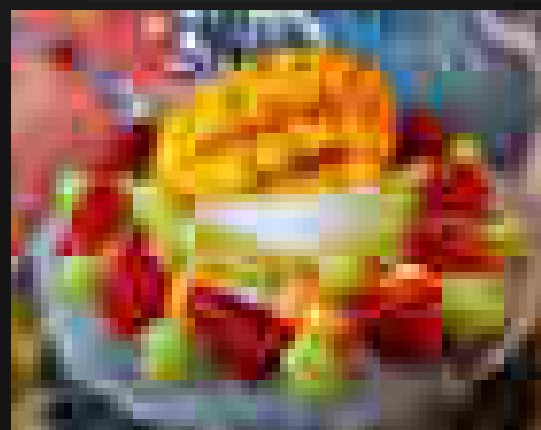
D-3
\$1.3
柚子 かき氷
យូហ្សូ ទឹកដោះគោជូរ
柚子酸奶
Yuzu Yogurt



D-4
\$1.3
ヨーグルトかき氷
យូហ្សូស៊ីបេត
酸奶果子露
Yogurt Sherbet



D-5
\$1.3
プリンかき氷
ផ្លូឌីងស៊ីបេត
布丁果子露
Pudding Sherbet



D-7
\$15.9
フルーツ盛り
ចានផ្លែឈើ
水果拼盤
Fruit plattteyr

■ NOODLES MENU ■



N-1

\$4.9

抹茶ざる蕎麦

ហ្ស៊ូ តូចា

抹茶荞麦面

Matcha Zaru Soba



N-2

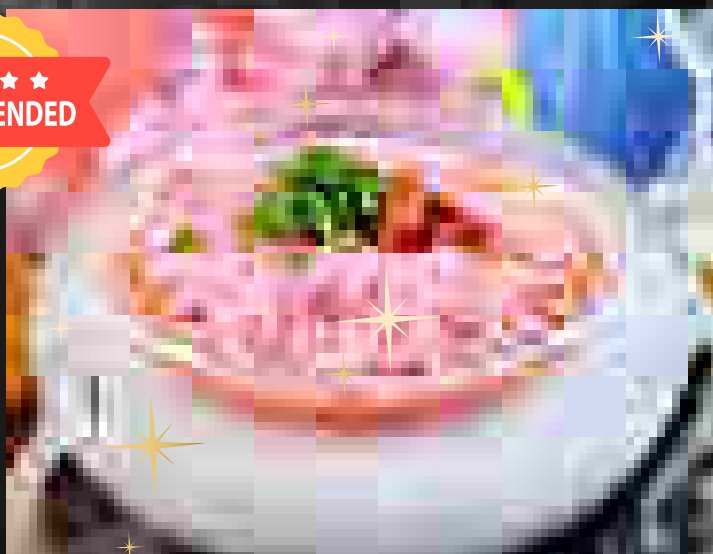
\$7.9

ごぼう天ぷら抹茶蕎麦

គុយទាវ Burdock Tempura Matcha Soba

牛蒡天妇罗抹茶荞麦面

Burdock tempura matcha soba



N-3

\$11.9

梅素麺

ផ្លែមសុមេន

普鲁素面

Plum somen



N-4

\$11.9

いくらライム素麺

គុយទាវល្រៃចន្ទី

酸橙素面

Lime somen noodles

D-01
\$1.9

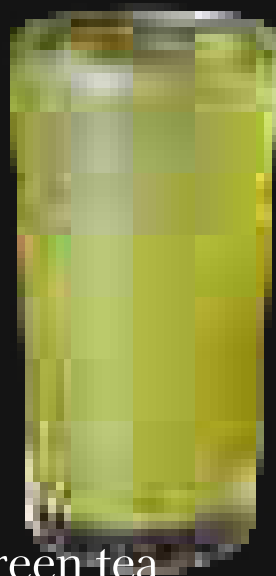
アンコール瓶
ស្រាបៀរអង្គរ
吴哥啤酒
Angkor Bottle



D-06
\$2.9

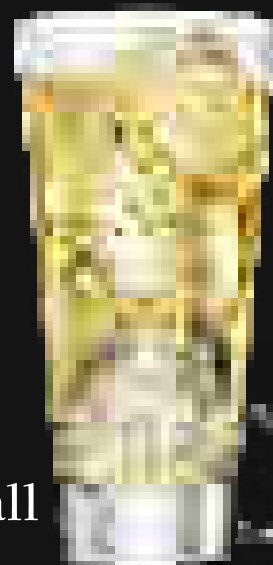
緑茶ハイ
សូដូ និងតៃបៃតង
烧酒和绿茶

Shouchu and green tea



D-03
\$2.9

角ハイボール
បាល់ខ្ពស់
角落高球
Kaku Highball



D-04
\$2.9

ゆずサワー
ស្រាជប៉ុនលាយជាមួយ
ទឹកក្រូចជប៉ុន
柚子酸酒
Yuzu sour



D-05
\$2.9

レモンサワー
ស្រាលាយស្លដា
ទឹកក្រូចឆ្មារ
柠檬鸡尾酒
Lemon sour

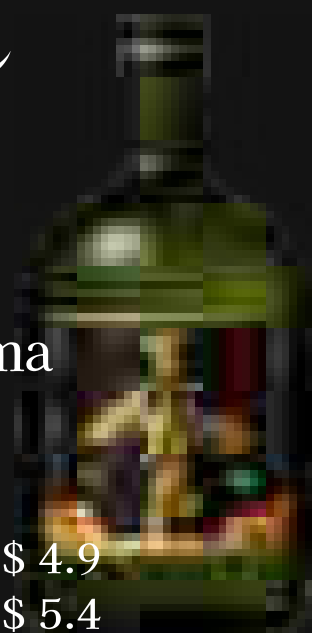


D-09
\$2.9

梅酒ロック
ស្រាផ្លែអ៊ុមី សុទ្ធ
CHOYA蝶矢無添加本
格梅酒加冰块
Choya umeshu on
Rock



黒霧島 ボトル
720ml
ស្រាគុរុគីរីស៊ីម៉ា
黒霧島烧酒
Kurokirishima
Bottle



SH-93 Rock \$ 4.9
SH-94 Soda \$ 5.4
SH-95 Water \$ 5.4
SH-2 Bottle \$ 39

いいちこボト
ル
ស្រាអ៊ីស៊ីហ្គុ (ដប)
亦竹烧酒 (瓶
子)
Iichiko Bottle

SH-99 Rock \$ 4.9
SH-100 Soda \$ 5.9
SH-101 Water \$ 5.9
SH-110 Bottle \$ 39



D-08
\$9.9

白鶴 生貯蔵 300ml
ហាគីស៊ីរី នេជីសេន
白鹤生贮藏清酒
Hakutsuru Nejisen



JAPANESE

～ いちりんの桜がふわりと舞うお酒

さくらさらさら

សាក្សី សារីសារី

SAKURA SARASARA LIQUEUR



「ひと目千本」と詠われた奈良吉野の名所から、桜の花が一輪入った特別なりキュールをご紹介します。天然の桜花の香りが豊かで、ほのかな甘さと飲みやすさが特徴です。本格焼酎ベースで作られ、品質にもこだわりました。奈良吉野の美しい桜の風景を思い浮かべながら、この特別なりキュールでひとときをお楽しみください。

ផ្កាមួយគូររាំក្នុងដបដីគួរឱ្យស្រលាញ់ អ្នកគ្រាន់តែសម្លឹងមើលអ្នកនឹងមានអារម្មណ៍ថាស្ងប់ចិត្ត។
ល្អឥតខ្ចោះសម្រាប់ការដែលចង់មើលផ្កា ឬធ្វើជាកាដូ។ ងាយស្រួលពិសា និងមានរសជាតិឆ្ងាញ់។
គ្រឿងផ្សំ៖ បាឡេពិតប្រាកដ ស៊ូដូ, ព្រូចូស, ផ្កា ឈើរី, អាស៊ីតនៃក្រូចឆ្មារ, ចំរាញ់ចេញពីស្លឹក
ឈើរី, សារធាតុពណ៌បន្លែ,
រសជាតិ ផ្អែម និង ជួរ ជាមួយនិងក្លិនផ្កាសាក្សី ហើយផ្កាសាក្សីអ្នកអាចបរិភោគបាន

Sweet and sour cherry blossom liqueur with the fragrance of cherry blossoms.

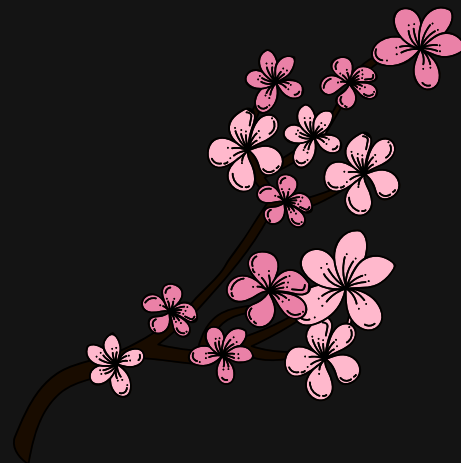
Cherry blossoms can be eaten.

It is okay to enjoy decorating and enjoying it, taking it to the cherry blossom viewing party or girls' party party and getting excited.

A single flower petal dancing in a cute bottle. You can enjoy it just by watching, and you will feel very calm. Perfect for flower viewing or as a gift.

It is not sticky and sweet, but has a smooth and soft sweetness. It is very easy to drink and has a refreshing taste

Ingredients: Authentic barley shochu, fructose, cherry blossom flowers, citric acid, cherry leaf extract, vegetable pigment, alcohol content 11 degrees



SK-20

\$ 17.9

さくらさらさら 180ml

សាក្សី សារីសារី alcohol 11%

櫻花利口酒

Sakura Sarasara



100%日本産、日本工場ビール
ផលិតនៅប្រទេសជប៉ុន 100% ស្រាបៀររោងចក្រជប៉ុន
100%日本制造, 日本工厂啤酒
100% made in Japan, Japanese factory beer

D-02

\$ 17.9 633ml

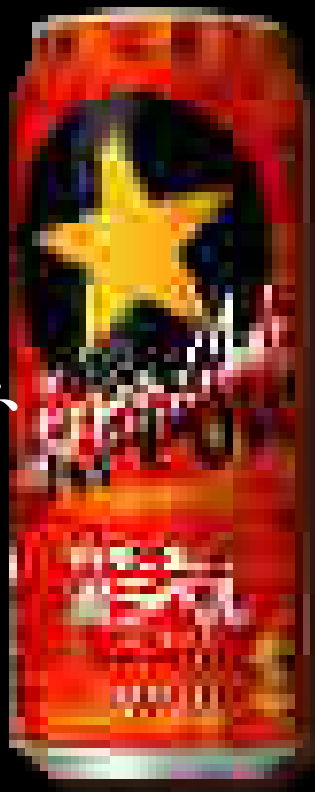
サッポロラガービール
ស្រាបៀរ Sapporo
札幌拉格啤酒
Sapporo Lager Bear



D-26

\$8.9 500ml

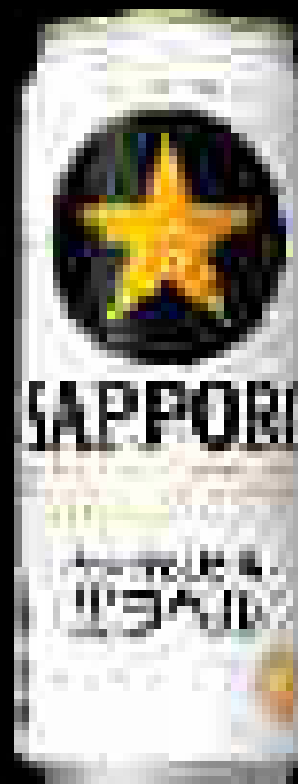
サッポロ エクストラモルト
ស្រាបៀរ Sapporo
អ៊ីចស្ត្រាម៉ល
札幌特级麦芽
Sapporo Extra Malt



D-12

\$7.9 500ml

サッポロ黒ラベル
ស្រាបៀរ Sapporo
札幌黒标
Sapporo beer





D-11
\$7.9

\$4.9
チャミスル
Chamisul
真露
Chamisul

D-18 Fresh

D-19 Strawberry

D-20 Grapefruit



SOFT DRINK

D-21

\$2.9

みかんジュース

ទឹកក្រូចស្រស់សុទ្ធ

新鲜橙汁

Tangerine Juice



D-22

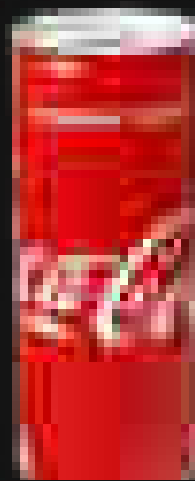
\$1.9

コカ・コーラ

កូកាកូឡា

可口可乐

Coca-Cola



D-32

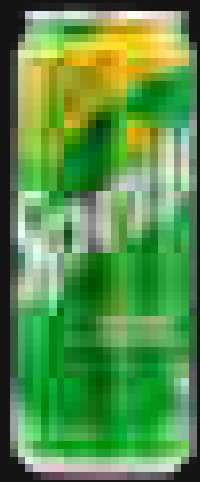
\$1.25

スプライト

ស្រាយ

雪碧

Sprite



D-24

\$2.9

レモンジュース

ទឹកក្រូចឆ្មារ

柠檬汁

Lemon Juice



D-25

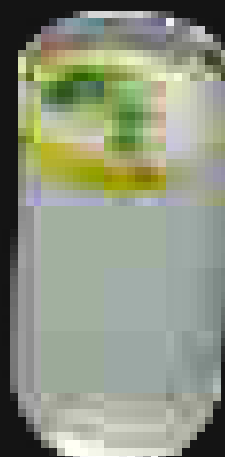
\$2.9

レモンソーダ

សូដាក្រូចឆ្មារ

柠檬苏打水

Lemon soda



D-26

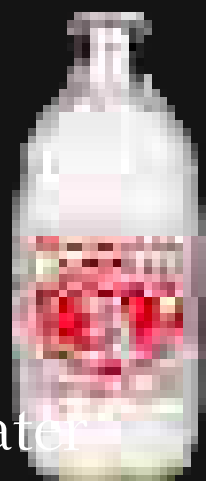
\$1.9

ソーダ水

ទឹកសូដា

苏打水

Soda water



D-27

\$1.9

緑茶

តែបៃតង

绿茶

Green tea



D-28

\$1.9

抹茶

ម៉ាត់ឆា

抹茶

Matcha



D-29

\$1.9

ミネラルウォーター

ទឹកបរិសុទ្ធ

矿泉水

Mineral water



D-30

\$2.9

ゆずジュース

ទឹកក្រូចជប៉ុន YUZU

柚子汁

Yuzu juice



D-31

\$2.9

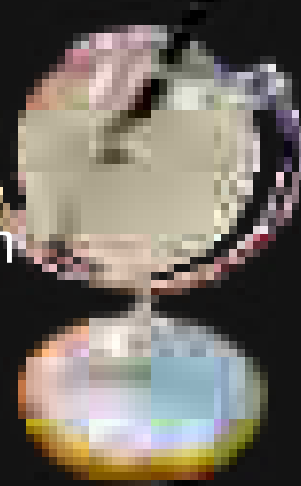
ゆずソーダ

ទឹកក្រូចជប៉ុនជា

មួយសូដា

柚子汽水

Yuzu soda



D-23

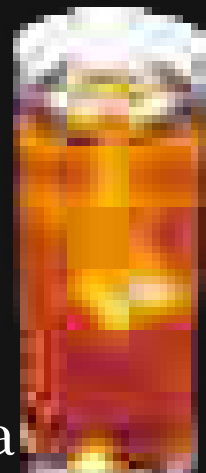
\$1.9

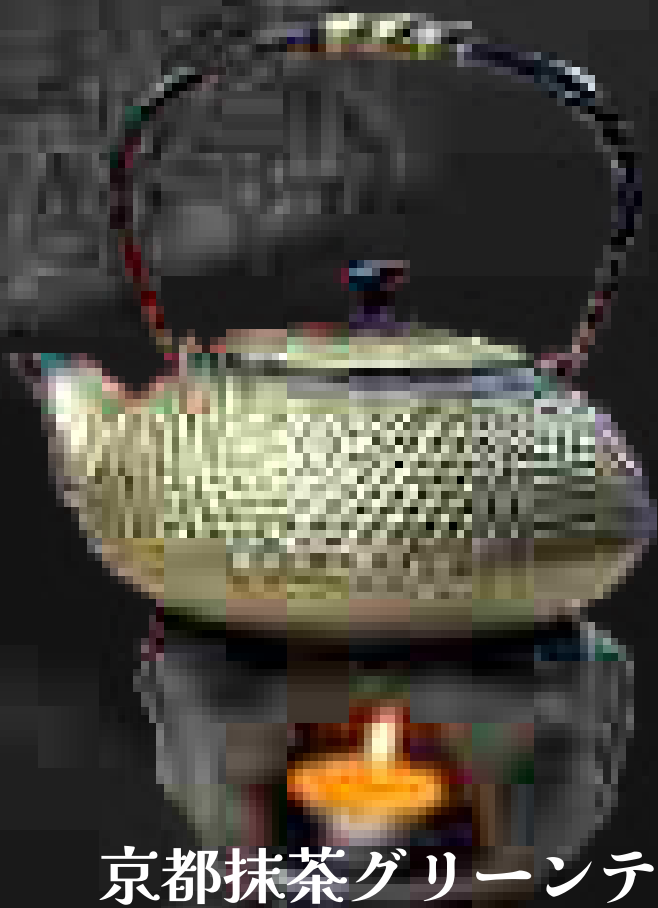
烏龍茶

តែអ៊ូឡុង

乌龙茶

Oolong Tea





京都抹茶グリーンティー
តៃបៃតង Kyoto Matcha
京都抹茶绿茶

Kyoto Matcha Green Tea

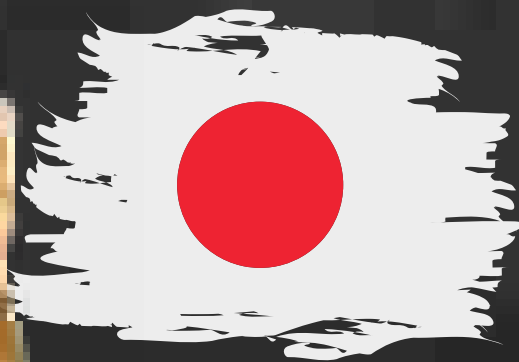


鉄瓶小
កំសៀវដៃកតូច
小茶壺

Small iron kettle

D-32

360ml \$5.9



鉄瓶小
កំសៀវដៃកតូច
小茶壺
Small iron
kettle

360ml \$5.9

鉄瓶大
កំសៀវដៃកធំ
铁观音大号
Large iron
kettle

850ml \$12.9



T-19

抹茶
ម៉ាត់ឆា
抹茶绿茶
Matcha



T-20

カテキン緑茶
តៃបៃតង catechin
儿茶素绿茶
catechin green tea



T-23

抹茶
ម៉ាត់ឆា
抹茶绿茶
Matcha



T-16

カテキン緑茶
តៃបៃតង catechin
儿茶素绿茶
catechin green tea



T-21

青汁
ទឹកបៃតង
绿汁
Green Tea



T-22

烏龍茶
តៃអ៊ូឡុង
乌龙茶
Oolong Tea



T-17

青汁
ទឹកបៃតង
绿汁
Green Tea



T-18

烏龍茶
តៃអ៊ូឡុង
乌龙茶
Oolong Tea



JAPANESE SAKE

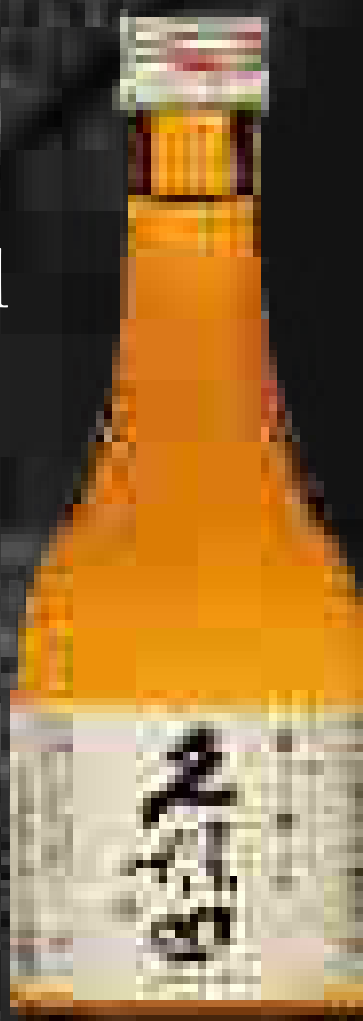
D-25 \$26

久保田百寿 720ml
គូបូតា ហៃគូជូ
久保田的一百年
Kubota Hyakuju



D-24 \$69 720ml

久保田 千寿
គូបូតា សេនជូ
久保田知重
Kubota Senju

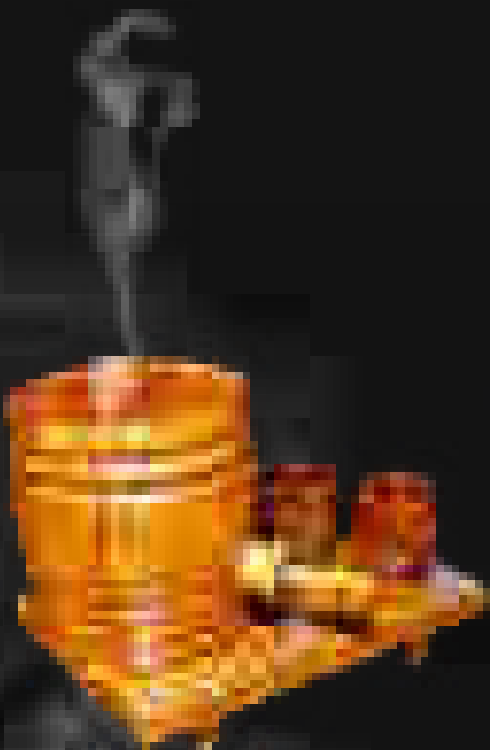
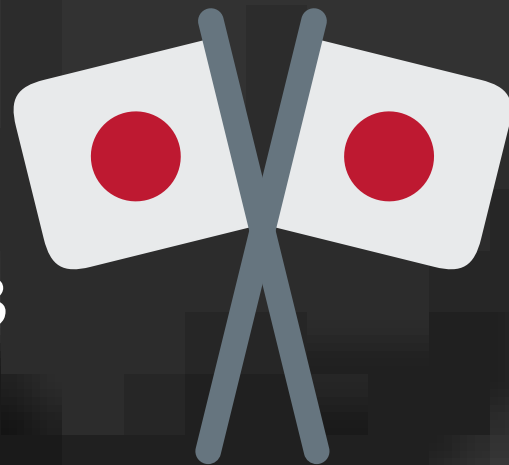


D-26 \$76 720ml
D-27 \$195 1800ml

久保田萬寿
គូបូតា ម៉ាន់ជូ
曼珠-久保田
Kubota Manju



JAPANESE SAKE



Dassai 23

獺祭23

ជាស័ស 23

达赛 23

Dassai23

SK-53	300ml	\$63
SK-54	720ml	\$145
SK-52	1800ml	\$280



Dassai 23

獺祭23 温め酒

Dassai 23 ស្រាឡៅ

Dassai 23 温酒

Dassai 23 warm sake

SK-93 720ml \$159



Dassai 39

獺祭39

ជាស័ស 39

达赛 39

Dassai39

SK-90	300ml	\$33
SK-91	720ml	\$63
SK-93	1800ml	\$145

Dassai 45

獺祭45

ជាស័ស 45

达赛 45

Dassai45

SK-45	300ml	\$23
SK-55	720ml	\$49
SK-46	1800ml	\$95



300ml

720ml

1800ml

HOT SAKE

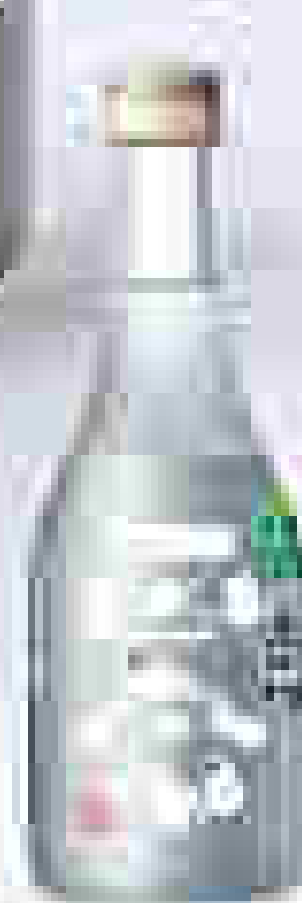
1.5gou (270ml)

\$13.8

Hot sake enhances its flavors, including sweetness and umami. It also reduces bitter and off flavors.

Hot sake goes well with..

- Grilled Fish • Simmered Fish
- Tempura • Hotpot • Yakitori



KIKUNASA
GIN



TEN

MASUSAKE SERIES

200ML



WHAT IS MASU SAKE?

MASU SAKE IS SAKE THAT IS SERVED IN A SQUARE WOODEN CUP CALLED A MASU. MASU CUPS ARE TRADITIONALLY USED FOR SPECIAL OCCASIONS LIKE WEDDINGS, BIRTHDAYS, AND ANNIVERSARIES.

KIKUMASA
GIN



\$7.5

10
SUSHI

-Sushi
-Sashimi

HAKITSURU
NAMA CHUZO

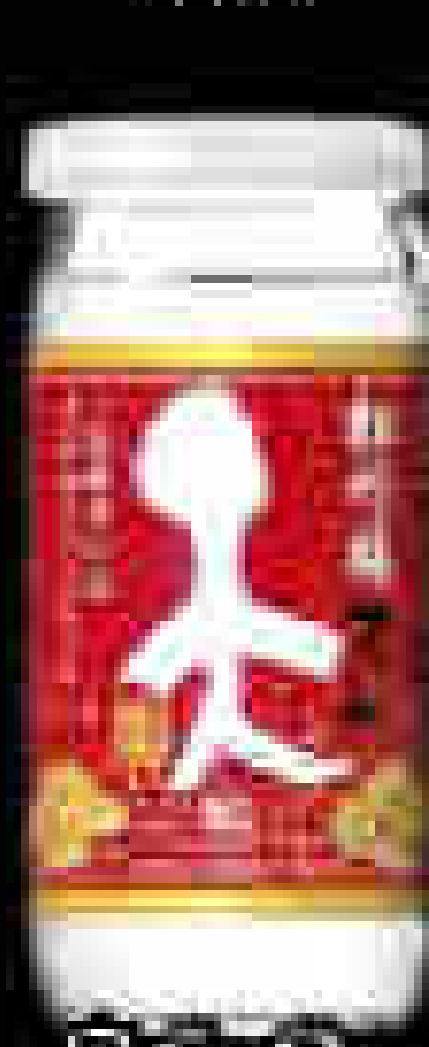


\$6.8

10
SUSHI

-Sashimi
-Sushi
-Tempura
-Grilled fish

SHOCHIBAI
TEN



\$6.8

10
SUSHI

-Tempura
-Grilled fish

JAPANESE SAKE



SK-61 1800ml

\$55.8

白鶴上撰
ការជ្រើសរើសកំពូលសត្វ
ក្បៀលពណ៌ស
白鶴神泉
Hakutsuru Jyousen



SK-31 1800ml

\$ 239

而今 特別純米
អង្គរសុទ្ធពិសេស
而今 特別純米
Jikon Tokubetsu
junmai



SK-38 1800ml

\$ 98

寫樂 純米酒 純愛仕込
1800ml
Shoraku Junmai ជា
ប្រយោជន៍
松乐纯米清酒
Shoraku Junmai Sake



SK-39 720ml

\$ 40

作恵乃智 純米吟
និពន្ធដោយ Satoshi Junmai
Ginjo
朔江内纯米琴酒
Zaku meguminotomo
Junmai ginjou

JAPANESE SAKE



SK-1

\$ 1480

十四代 龍の落とし子
純米大吟醸
ជួយនងាយ រីយុណុ អូតុស៊ីហ្គុ
十四代清酒 龙之落子
Juyondai Ryo no
Otoshigo Junmaidai
ginjou

1800ml



SK-2

\$ 1480

十四代 本丸
ជួយនងាយ ហុងម៉ារី
十四代清酒 本丸
Juyondai
Honmaru

1800ml



SK-3

\$ 1480

十四代 未来
ជួយនងាយ មីរៃ
十四代清酒 未来
Juyondai Mirai

1800ml



SK-15

\$ 1480

十四代 吟撰
ជួយនងាយ ហ៊ីនសេន
十四代清酒 吟撰
Juyondai Ginsen

1800ml

JAPANESE WHISKEY



SENTORY WHISKEY KAKU

JW-84	Rock	\$ 4.4
D-08	Soda	\$ 4.9
JW-86	Water	\$ 5.4
JW-83	Bottle	\$ 68



SENTORY WHISKEY CHITA

JW-80	Rock	\$ 4.9
JW-81	Soda	\$ 5.9
JW-82	Water	\$ 5.9
JW-79	Bottle	\$ 76



NIKKA WHISKEY TAKETSURU

JW-76	Rock	\$ 11.7
JW-77	Soda	\$ 12.7
JW-78	Water	\$ 12.7
JW-75	Bottle	\$ 182



NIKKA WHISKEY G&G KABUTO

JW-83	Bottle	\$ 238
-------	--------	--------

WHISKY



MACALLAN 12years



JW-92	Rock	\$ 11.3
JW-93	Soda	\$ 12.3
JW-94	Water	\$ 12.3
JW-91	Bottle	\$ 176



Jim beam

JW-121	Rock	\$ 4.3
JW-122	Soda	\$ 5.3
JW-123	Water	\$ 5.3
JW-120	Bottle	\$ 35



Jack Daniel's

JW-112	Rock	\$ 4.3
JW-113	Soda	\$ 5.3
JW-114	Water	\$ 5.3
JW-111	Bottle	\$ 41



Maker's Mark

JW-29	Rock	\$ 4.3
JW-30	Soda	\$ 5.3
JW-31	Water	\$ 5.3
JW-32	Bottle	\$ 48



Chivas regal 12 years

JW-104	Rock	\$ 4.3
JW-105	Soda	\$ 5.3
JW-106	Water	\$ 5.3
JW-103	Bottle	\$ 45

JAPANESE SHOCHU

鍛高譚の梅酒
ស្រាជ័រចាយជូរតាកាតាន
塔塔卡坦梅酒
Tatakatan plum wine

SH-105 Rock \$ 4.7
SH-106 Soda \$ 5.7
SH-107 Water \$ 5.7
SH-108 Bottle \$ 39



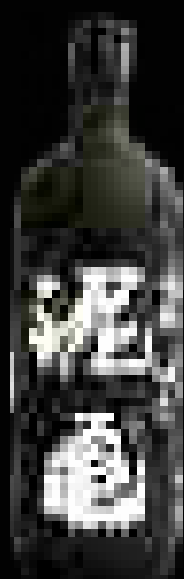
鍛高譚
ស្រាជ័រ តាន់តាកាតាន
凯科坦
Tantakatan

SH-102 Rock \$ 4.7
SH-103 Soda \$ 5.7
SH-104 Water \$ 5.7
SH-33 Bottle \$ 39



泥亀
ជូរ៉ូហ្គេម
中华鳖
Dorogame

SH-47 Rock \$ 6.7
SH-4 Soda \$ 7.7
SH-49 Water \$ 7.7
SH-50 Bottle \$ 41
720ml, 1800ml



二階堂 720ml
នីកៃដូ
二阶堂
Nikaido

SH-51 Rock \$ 7.8
SH-52 Soda \$ 8.8
SH-53 Water \$ 8.8
SH-54 Bottle \$ 48



吉四六 25度壺 720ml
Kitchomu 25 °C
吉吉乐 25°罐装
Kicchomu 25 °C Vase

SH-87 Rock \$ 9.1
SH-88 Soda \$ 10.1
SH-89 Water \$ 10.1
SH-36 Bottle \$ 56



大金持 720ml
សម្បូរ
大金茂池
Ooganemochi

SH-90 Rock \$ 7.7
SH-91 Soda \$ 8.7
SH-92 Water \$ 8.7
SH-35 Bottle \$ 59



魔王 25度 白玉醸造 720ml
Demon King 25 ដឺក្រ
魔王25度白塔玛酒
Maou poteto shochu

SH-65 Rock \$ 17.9
SH-66 Soda \$ 18.9
SH-67 Water \$ 18.9
SH-25 Bottle \$ 110



AP-17

\$1.0
レモンスライス
ចំណិតត្រូចត្នា
柠檬片
lemon slice



AP-18

\$1.0
梅干し
plum អំបិល
咸梅
Salted plum



JAPANESE SHOCHU

甕零 芋焼酎 900ml

ជបូនីក Imo Jōchu

水井坊 - 伊墨烧酒 -

Kameshizuku poteto
shochu

SH-75 Rock \$ 14.7

SH-76 Soda \$ 15.7

SH-77 Water \$ 15.7

SH-29 Bottle \$ 113



十四代 秘蔵己 720ml

ជំនាន់ទី 14 រក្សាតម្លៃខ្លួនឯង

第14代珍藏自我

Juyondai hizou Shochu

SH-84 Rock \$ 19.7

SH-85 Soda \$ 20.7

SH-86 Water \$ 20.7

SH-26 Bottle \$ 230



森伊蔵 極上の一滴 芋焼酎 720ml

Mori Izo ដំណាក់ទីកំពូលដ៏ល្អបំផុត

Mori Izo 极品马铃薯烧酒

Moriizo gokujonoitteki

SH-59 Rock \$ 63.4

SH-60 Soda \$ 64.4

SH-61 Water \$ 64.4

SH-21 Bottle \$ 390



村尾 芋焼酎 900ml

Murao Imo Shochu

村尾海藻烧酒

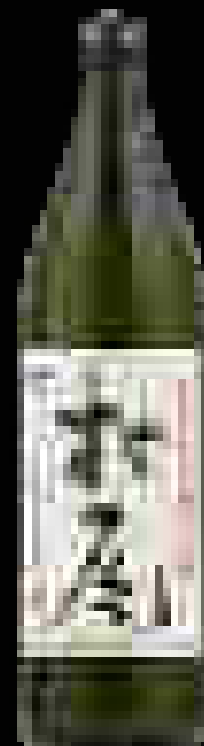
Murao Imo shochu

SH-68 Rock \$ 32.9

SH-69 Soda \$ 33.9

SH-70 Water \$ 33.9

SH-22 Bottle \$ 253



百年の孤独 720ml

មួយរយឆ្នាំនៃភាពឯកោ

百年孤独

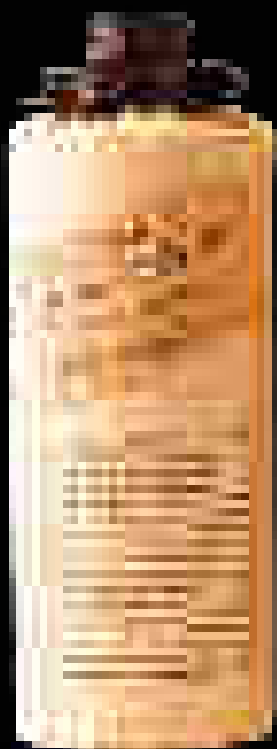
HyakunennenKodoku

SH-43 Rock \$ 20.3

SH-44 Soda \$ 21.3

SH-45 Water \$ 21.3

SH-46 Bottle \$ 125



JAPANESE SHOCHU



佐藤 黒麹仕込 720ml,1800ml

Sato Kuro Koji Accident

សេដាគី

佐藤黒麦芽米酒

Sato kurokouji jikomi

SH-71 Rock \$ 10.3

SH-72 Soda \$ 11.3

SH-73 Water \$ 11.3

SH-74 720ml \$ 88.0

SH-27 1800ml \$ 158



魔王 25度 白玉醸造

1800ml

Demon King 25

ដីប្រា Shiratama

魔王25°C白塔玛酒

Maou poteto shochu

SH-62 Rock \$ 13.8

SH-63 Soda \$ 14.8

SH-64 Water \$ 14.8

SH-24 Bottle \$ 212



森伊蔵 芋焼酎 1800ml

Mori Izo Imo

森伊佐伊茂烧酒

Mori Izo Imo Shochu

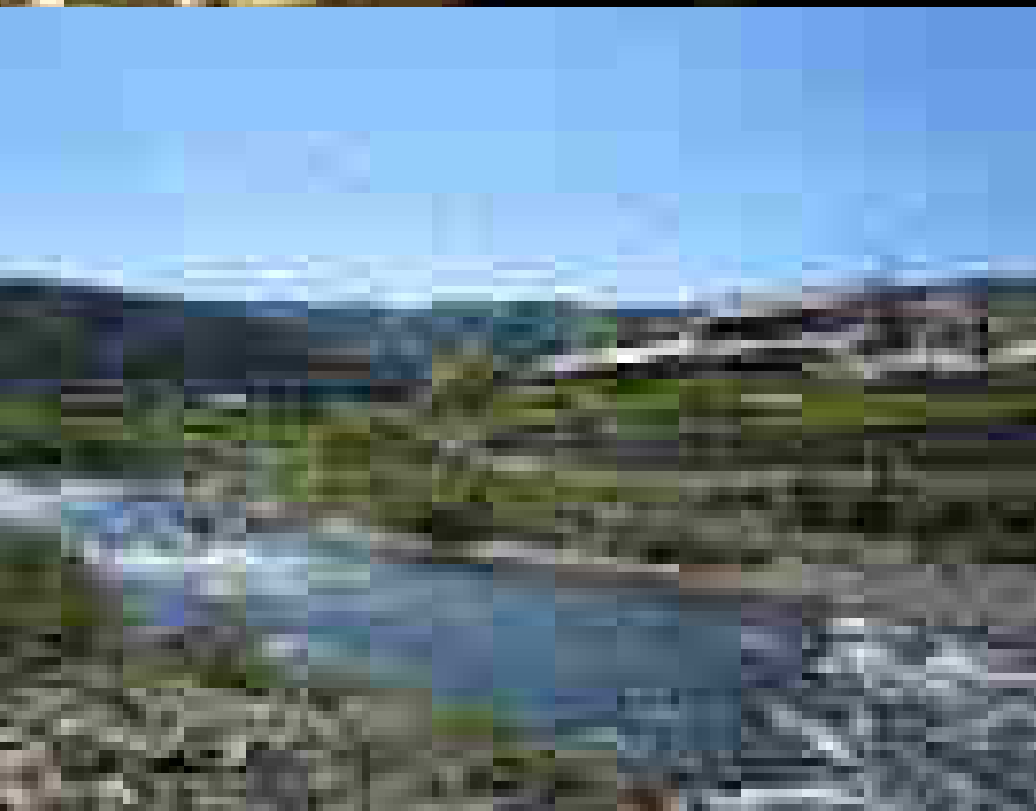
SH-56 Rock \$ 27.8

SH-57 Soda \$ 28.8

SH-58 Water \$ 28.8

SH-20 Bottle \$ 427

KYOTO WHISKEY



What is Kyoto Whiskey?

"Kyoto Whiskey", born from Kyoto's first whiskey distillery, has won numerous awards at prestigious international competitions.

A special product using Nishijin textile, a traditional Kyoto craft, for the label.

តើស្រាវីស្កីក្យូតូគឺជាអ្វី?

“ស្រាវីស្កីក្យូតូ” ដែលកើតចេញពីរោងចក្រផលិតស្រាវីស្កីដំបូងបង្អស់របស់ទីក្រុងក្យូតូ បាន

ទទួលបានរង្វាន់ជាច្រើននៅក្នុងការប្រកួតអន្តរជាតិដ៏មានកិត្យានុភាព។

ផលិតផលពិសេសដែលប្រើប្រាស់វាយនភ័ណ្ឌ Nishijin ដែលជាសិប្បកម្មប្រពៃណី

របស់ក្យូតូសម្រាប់ស្លាកសញ្ញា។

什么是京都威士忌？

“京都威士忌”诞生于京都第一家威士忌酿酒厂，在国际著名比赛中屡获殊荣。

使用京都传统工艺西阵织作为标签的特殊产品。

京都ウイスキーとは、

京都初のウイスキー蒸溜所から生まれた「京都ウイスキー」が、世界的権威ある品評会で数々の賞を受賞

京都伝統工芸の西陣織をラベルに使用したこだわりの逸品



AKAOBI KYOTO WHISKEY

JW-144 200ml \$ 29.0

JW-132 700ml \$ 66

AKAOBI KYOTO WHISKEY

Received the Silver Award at NYWSC2023.

Received Silver Award at ISC2023

ស្រាវីស្តី AKAOBI KYOTO

បានទទួលពានរង្វាន់ប្រាក់នៅ NYWSC2023 ។

បានទទួលពានរង្វាន់ប្រាក់នៅ ISC2023

赤尾京都威士忌

荣获 NYWSC2023 银奖。

荣获ISC2023银奖

赤帯

NYWSC2023にてシルバー賞を受賞。

ISC2023でシルバー賞を受賞



KUROOBI KYTO WHISKEY

JW-140 200ml \$ 44.0
JW-128 700ml \$ 127

KUROOBI KYOTO WHISKEY

Received gold with perfect score at NYWSC2023

Received the highest gold award at ISC (International Spirits Challenge) 2023.

Received the highest gold award in the International Spirits Challenge 2021

វីស៊ី KUROOBI KYOTO

បានទទួលមាសជាមួយនឹងពិន្ទុល្អឥតខ្ចោះនៅ NYWSC2023

បានទទួលពានរង្វាន់មាសខ្ពស់បំផុតនៅ ISC (International Spirits Challenge) 2023។

ទទួលបានពានរង្វាន់មាសខ្ពស់បំផុតនៅក្នុងអន្តរជាតិ

黒尾京都威士忌

在 NYWSC2023 上以满分获得金牌

荣获2023年ISC（国际烈酒挑战赛）最高金奖。

荣获国际最高金奖

黒帯

NYWSC2023にて満点評価のゴールドを受賞

ISC（インターナショナル・スピリッツ・チャレンジ）2023で最高位の金賞を受賞。

インターナショナルスピリッツチャレンジ2021最高位の金賞受賞



Murasakiobi Kyoto whiskey

JW-136 200ml \$ 48.0

JW-124 700ml \$ 141

MURASAKIOBI KYOTO WHISKEY

Received the Silver Award at NYWSC2023.

Received Silver Award at ISC2023

Ultimate Spirits Challenge 2021, 92 points & finalists

San Francisco World Spirits Competition 2021, highest gold medal awarded

វីស៊ី MURASAKIOBI KYOTO

បានទទួលពានរង្វាន់ប្រាក់នៅ NYWSC2023 ។

បានទទួលពានរង្វាន់ប្រាក់នៅ ISC2023 Ultimate Spirits Challenge 2021, 92 ពិន្ទុ & វគ្គផ្តាច់ព្រ័ត្រ

San Francisco World Spirits Competition 2021,

MURASAKIOBI 京都威士忌

荣获 NYWSC2023 银奖。

荣获ISC2023银奖2021 年终极烈酒挑战赛，92 分及决赛入围者

2021 年旧金山世界烈酒大赛，

紫带

NYWSC2023にてシルバー賞を受賞。

ISC2023でシルバー賞を受賞

アルティメットスピリッツチャレンジ2021、92点&ファイナリスト

サンフランシスコ・ワールド・スピリッツ・コンペティション2021、最高位の金賞受賞

JAPANESE WHISKEY

Yamazaki Distillery Limited Whiskey

Yamazaki Joryusho



JW-156 300ml
Bottle \$ 189

This is a limited edition single malt whiskey that can only be purchased at the Yamazaki Distillery owned by Suntory.

This single malt is made from unprocessed sake that has been aged for 8 to 10 years, and the serial number is written on the label

It has a bright amber color and a refreshing aroma unique to young unprocessed sake.

When you put it in your mouth, a calm aroma passes through your nose, and the aftertaste is a modest sweetness, with a bitterness from the barrel remaining.

Yamazaki Distillery Limited ស្រាវីស្តី

នេះគឺជាស្រាវីស្តី malt តែមួយដែលមានកំណត់ដែលអាចរកទិញបានតែនៅហាង Yamazaki Distillery

ដែលគ្រប់គ្រងដោយ Suntory ប៉ុណ្ណោះ។

malt តែមួយនេះត្រូវបានផលិតចេញពី sa មិនទាន់កែច្នៃ

山崎蒸馏所有限公司威士忌

这是一款限量版单一麦芽威士忌，只能在三得利旗下的山崎酿酒厂购买。

这种单一麦芽威士忌是由未经加工的麦芽威士忌制成的

山崎蒸溜所限定ウイスキー

サントリーが所有する「山崎蒸溜所」でしか購入することができない限定のシングルモルトウイスキーです。

熟成年数8年から10年程度の原酒を使用したシングルモルトで、ラベルにシリアルナンバーが記載されています。

鮮やかな琥珀色で、若い原酒独特の爽やかな香りが特長です。

口に含むと落ち着いた香りが鼻を抜け、余韻は控えめな甘みと共に、樽由来の渋みが残ります。

Hakushu Distillery Limited Whiskey

This is a special single malt whiskey that can only be purchased at the Hakushu Distillery owned by Suntory.

It is vatted with malt that has been aged for 6 to 8 years at the Hakushu Distillery, and is characterized by a fruity aroma, moderate woodiness, a slightly smoky yet refreshing taste, and a crisp aftertaste.

The bottle stopper is not a screw cap, but a rare cork stopper, which is stylish, but the bottom of the label has a distillery name.

Hakushu Distillery Limited ស្រាវីស្តី

នេះគឺជាស្រាវីស្តី malt ពិសេសមួយដែលអាចរកទិញបានតែនៅហាងចំរាញ់ Hakushu

ដែលជាកម្មសិទ្ធិរបស់ Suntory ប៉ុណ្ណោះ។

វាត្រូវបាន vatted ជាមួយ malt ដែលមានអាយុពី 6 ទៅ 8 ឆ្នាំ។

白州蒸馏所有限公司威士忌

这是一种特殊的单一麦芽威士忌，只能在三得利旗下的白州酿酒厂购买。

采用陈酿6至8年的麦芽进行桶装

白州蒸溜所限定ウイスキー

サントリーが所有する「白州蒸溜所」でしか購入することができない特別なシングルモルトウイスキーです。

白州蒸溜所で6年～8年間熟成させたモルトがヴァッティングされており、フルーティな香りとはどよいウッディネス、若干スモーキーでありつつ爽やかな味わいでキレイな後味が特徴です。

ボトル栓は、スクリューキャップではなく、珍しいコルク栓というのも粋ですが、ラベルの下部には、蒸溜所限定のシリアル番号となっており、特別感がある1本となっております。

Hakusyu Joryusho



JW-164 300ml
Bottle \$256

Hibiki Scentory Whisky



JW-64 Rock \$ 16.50

JW-65 Soda \$ 17.50

JW-66 Water \$ 17.50

JW-62 Bottle \$ 256

Hibiki JAPANESE HARMONY is a Suntory whiskey that resonates with Japanese nature, Japanese delicate sensibilities, and Japanese craftsmanship. A unique value that harmonizes the spiritual culture of the Japanese people through the many seasons. "Hibiki JAPANESE HARMONY" resonates around the world as a crystal of Japanese beauty.

Hibiki JAPANESE HARMONY គឺជាស្រាវីស្កី Suntory ដែលឆ្លើយតបនឹងធម្មជាតិរបស់ជប៉ុន អារម្មណ៍ឆ្ងាញ់របស់ជប៉ុន និងសិល្បៈហ្មត់ចត់របស់ជប៉ុន។ តម្លៃតែមួយគត់ដែលចុះសម្រុងនឹងវប្បធម៌ខាងវិញ្ញាណ

Hibiki JAPANESE HARMONY 是一款三得利威士忌，与日本的自然、日本的细腻情感和日本的工艺产生共鸣。和谐的精神文化的独特价值

日本の自然、日本人の繊細な感性、日本の匠の技が響きあうサントリーウイスキー「響 JAPANESE HARMONY」。幾度もの四季が巡るなかで、日本人の精神文化が調和した唯一無二の価値。「響 JAPANESE HARMONY」は、日本の美の結晶として、世界へ響きわたります。

700ml Alcohol 43%

Taste:

spicy ginger and vanilla over a clean honey/marshmallow sweetness and a fruitiness redolent of green apples, cherries and plums. Smooth and smoky

ខ្លីហើរ និងរ៉ាស៊ីឡា លើទឹកឃ្មុំសុទ្ធ/ម៉ាស្ទេល ផ្អែម និងរសជាតិផ្លែឈើនៃផ្លែប៉ោមបៃតង ផ្លែឆីរី និងផ្លែព្រួន។

ស្រទន់ និងក្លិនឈួល

辛辣的生姜和香草混合干净的蜂蜜/棉花糖的甜味和青苹果、樱桃和李子的果味。顺滑和烟熏

スパイシーなジンジャーとバニラの香りに、すっきりとした蜂蜜/マシュマロの甘さと、青リンゴ、チェリー、プラムの香りを思わせるフルーティさが加わります。滑らかでスモーキーです。

Fragrance

Hibiki ("Harmony" in Japanese) was born in 1989 to celebrate 90 years of Suntory Whisky. In 1987, Master Blender Keizo Saji decided to develop a blended whisky to reflect the sophistication of Suntory's techniques.

Hibiki ("ភាពសុខដុម" ជាភាសាជប៉ុន) កើតនៅឆ្នាំ 1989 ដើម្បីប្រារព្ធខួប 90 ឆ្នាំនៃ Suntory Whisky ។ នៅឆ្នាំ 1987 លោកម្ចាស់ Blender Keizo Saji បានសម្រេចចិត្តបង្កើតស្រាវីស្កីចម្រុះដើម្បីឆ្លុះបញ្ចាំងពីភាពទំនើបនៃ Suntory ។

Hibiki (日语中的“和谐”) 诞生于 1989 年，旨在庆祝三得利威士忌 90 周年。1987 年，调酒大师佐治敬三 (Keizo Saji) 决定开发一款调和威士忌，以体现三得利的精致工艺

HIBIKI BLENDER CHOICE



700ml Alcohol 43%

Hibiki Blender Choice

JW-59	Rock	\$ 23.7
JW-60	Soda	\$ 24.7
JW-61	Water	\$ 24.7
JW-58	Bottle	\$ 368

Hibiki Blender's Choice គឺជាស្រាវីស្កីដែលពិបាករកបានបង្កើតឡើងសម្រាប់ភោជនីយដ្ឋាន។
ភាពផ្អែមបានមកពីស្រាដែលមិនទាន់កែច្នៃមានអាយុក្រោយផងស្រា។
ភាពសំបូរបែបនៃឈើ និងក្លិនក្រអូបឈ្ងុយឈ្ងប់។
ក្រោយ

Hibiki Blender's Choice 是一款为餐厅开发的很难找到的威士忌。
甜味源自未经加工的清酒，经过酒桶陈酿。
浓郁的木质气息和深沉、醇厚的陈年香气。
余韵

響 ブレンダーズチョイスは飲食店様向けに開発された入手困難ウイスキーです。
ワイン樽後熟原酒に由来する甘やかさ。
豊かなウッディネスと奥深くまろやかな熟成香。
ほのかな苦さを擁する余韻がやさしく続く。

Taste:

Hibiki Whisky is a harmonious blend of innumerable malt and grain whiskies which are meticulously blended to create a full orchestra of flavors and aromas.

វីស្កី Hibiki គឺជាការលាយបញ្ចូលគ្នាដ៏ចុះសម្រុងគ្នានៃស្រាវីស្កី malt និងគ្រាប់ធញ្ញជាតិជាច្រើនដែលត្រូវបានលាយបញ្ចូលគ្នាយ៉ាងល្អិតល្អន់ដើម្បីបង្កើតរង្វង់ និងក្លិនក្រអូប។

响威士忌是无数麦芽和谷物威士忌的和谐混合，经过精心调配，创造出完整的风味和香气。

響ウイスキーは、フレーバーとアロマのフルオーケストラを生み出すために細心の注意を払ってブレンドされた、無数のモルトウイスキーとグレーンウイスキーの調和のとれたブレンドです。

Fragrance

First released in Japan in 2018 at a time when Hibiki 17 Year Old was starting to be phased out, Hibiki Blender's Choice has been crafted from malt and grain whiskies spanning a range of ages from Suntory's Yamazaki, Hakushu and Chita distilleries.

Hibiki គឺជាការលាយបញ្ចូលគ្នាដ៏ចុះសម្រុងគ្នានៃស្រាវីស្គី malt និងគ្រាប់ធញ្ញជាតិជាច្រើន ដែលត្រូវបានលាយបញ្ចូលគ្នាយ៉ាងល្អិតល្អន់ដើម្បីបង្កើតជារសជាតិ និងក្លិនក្រអូប។

响威士忌是无数麦芽和谷物威士忌的和谐混合，经过精心调配，创造出完整的风味和香气。

響ウィスキーは、フレーバーとアロマのフルオーケストラを生み出すために細心の注意を払ってブレンドされた、
無数のモルトウィスキーとグレーンウィスキーの調和のとれたブレンドです。

JW-175

\$1,771



700ml Alcohol 43%

サントリー創業90周年を記念して1989年に発売されました。酒齢17年以上の長期熟成モルト原酒を厳選・吟味し、酒齢17年以上の円熟グレーン原酒とブレンドしたウイスキーです。

Taste:

Custard cream, milk caramel, faint sweetness, light and smooth, sweet and gorgeous fruit aroma, pleasant aftertaste

ក្រែម Custard, Milk caramel, ផ្អែមតិចៗ, ស្រាលនិងរលោង, ក្លិនផ្អែមឈើផ្អែមនិងស្រស់ស្អាត, រសជាតិ រីករាយ

卡士达奶油，牛奶焦糖，微甜，清淡顺滑，甜美华丽的果香，回味宜人

Fragrance;

The sensual juiciness of muskmelon, the oriental white smoke of Mizunara reminiscent of sandalwood, the refreshing sensation of slight carbonation, the refreshing sensation of mint and menthol, the tropical sensation of canned pineapple, the candy of white peach, and the dry woodiness. , umami like dried sardines

ភាពផ្អែមល្អិតនៃ muskmelon ផ្សែងពណ៌សទិសបូព៌ារបស់ Mizunara នឹកឃើញពីឈើខ្សាច់ អារម្មណ៍ស្រស់ស្រាយនៃកាបូនតិច អារម្មណ៍ស្រស់ស្រាយនៃ mint និង menthol អារម្មណ៍ត្រូពិច នៃម្ចាស់កំប៉ុង ស្ករគ្រាប់ peach ពណ៌ស និងភាពស្ងួតនៃឈើ។ , umami ដូចជាត្រីសាឌីនស្ងួត

甜瓜的感性多汁、让人联想到檀香的东方白烟味、轻微碳酸化的清爽感、薄荷和薄荷醇的清爽感、菠萝罐头的热带感、白桃的糖果味和干木味。，像干沙丁鱼一样的鲜味

マスクメロンのような官能的なジューシーさ、白檀を思わすミズナラらしいオリエンタルな白煙、微炭酸を思わす清涼感、ミントやメンソールらしい清涼感、パイナップルの缶詰の南国感、白桃のキャンディ、乾いたウッディさ、煮干しのようか旨み

カスタードクリーム、ミルクキャラメル、ほのかな甘さ、軽やかで滑らか、甘く華やかな果実の香り、心地よい後味

Harold Japanese harmony

Master's secret



\$1,287.0

JW-185	Rock	\$ 78.4
JW-186	Soda	\$ 79.4
JW-187	Water	\$ 79.4
JW-188	Bottle	\$ 1,287

Taste:

The sweetness of Spanish oak sherry casks and the scent of wood. Meringue cookies, prunes, crackers, bitterness reminiscent of cacao, and shiitake mushrooms.

The aftertaste is lightly dry and bitter with a hint of cask-derived harshness. Sweetness like mitarashi lasts for a long time.

ភាពផ្អែមល្អែមនៃកំប៉ុង ស៊ីរី អ្នក អេស្បាញ និងក្លិនក្រអូបនៃឈើ។ ខ្ញុំគឺ Meringue, prunes, នំកែកឃី ភាពជួរចត់ ដែលនឹកឃើញដល់ការកាត់ និងផ្សិត shiitake ។

រសជាតិបន្ទាប់បន្សំគឺស្អាតស្រាល និងជួរចត់ជាមួយនឹងការបង្ហាញពីភាពយោរយោរដែលបានមកពីកំប៉ុង។ ភាពផ្អែមល្អែម ដូចជាមីតារ៉ាស៊ីមានរយៈពេលយូរ។

700ml Alcohol 43%

Fragrance:

西班牙橡木雪利酒桶的甜味和木头的香味。蛋白甜饼、李子、薄脆饼干、让人联想到可可和香菇的苦味。

余味略带干涩和苦涩，带有一丝橡木桶带来的刺耳感。像御手洗一样的甜味会持续很长时间。

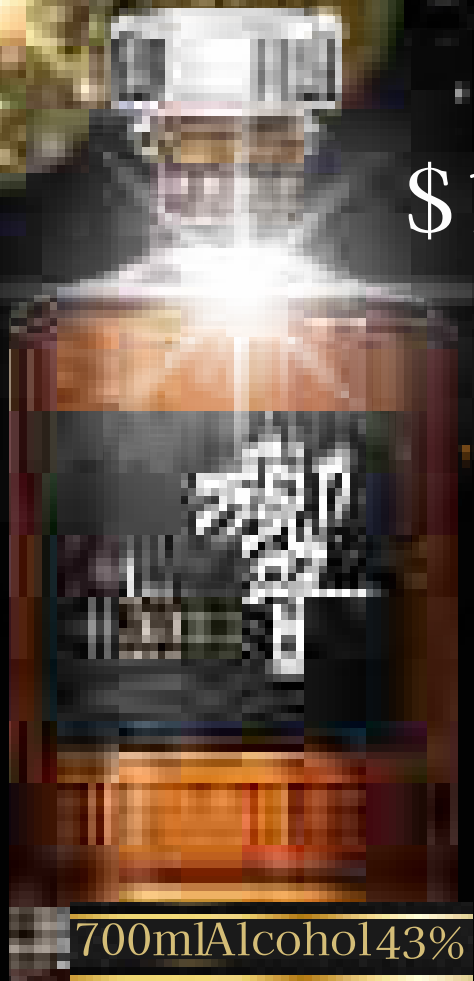
Aromas derived from sherry barrels reminiscent of prunes and cocoa chocolate. You can also feel orange marmalade and estery nuances in the back.

ក្លិនក្រអូបដែលបានមកពីធុងស៊ីរី នឹកឃើញដល់ផ្លែព្រួន និងស្លកូឡាកាកាវ។ អ្នកក៏អាច មានអារម្មណ៍ពណ៌នឹកក្រូច marmalade និង estery nuances នៅខាងក្រោយ។

来自雪利酒桶的香气让人联想到李子和可可巧克力。您还可以在后面感受到橘子果酱和酯味的细微差别。

プルーン、カカオチョコレートを思わせるシェリー樽由来のアロマ。奥にはオレンジママレードやエステリーなニュアンスも感じられる。

[限定品]海外向け限定ボトルです。シェリー樽で20年以上熟成されたシングルモルトと、バーボン樽で短期間熟成されたシングルモルトを選び、黄金比率でブレンド。ボトルデザインには、日本文化の美しさを讃える「桜」、「御所車」、「流水紋」が施されています。



\$1,795.0

JW-122	Rock	\$ 115.4
JW-123	Soda	\$ 116.4
JW-124	Water	\$ 116.4
JW-125	Bottle	\$1,795

Taste:

Biscuit, toffee, sweet and sour, spicy Ripe fruit aromas, pleasantly long aftertaste

នំប៊ីស្កីត ច្រើន ផ្អែម និងជួរ ហ៊ីរ ក្លិនផ្លែឈើទុំ

រសជាតិឆ្ងាញ់ជាប់ចិត្ត

饼干、太妃糖、酸甜、辣

成熟的水果香气，回味悠长

ビスケット、タフィー、甘酸っぱい、スパイシー

熟した果実のアロマ、心地よく長い余韻

Fragrance

Gorgeous woodiness, sweet and sourness of raisins and dried berries, ripe pear and oak. A multi-layered aroma with the sweetness and weight of sherry and the incense of mizunara oak.

ភាពស្រស់ស្អាត ភាពផ្អែមល្ហែមនៃផ្លែ raisins និងផ្លែប៊ីរីស្ក្ត ផ្លែទុំ និងដើមអុក។ ក្លិនក្រអូបពហុស្រទាប់ ជាមួយនឹងភាពផ្អែម និងទម្ងន់នៃសារី និងគ្រឿងក្រអូបនៃ mizunara oak ។

华丽的木香，葡萄干和干浆果，成熟的梨和橡木的酸甜。带有雪利酒的甜味和重量以及水栖橡木的香气的多层次香气。

華やかなウッディネス、レーズンやドライベリーの甘酸っぱさ、熟した洋梨、オーク香。シェリーの甘さと重さにミズナラ香、深みを感じる多層的なアロマ。

使用しているモルト原酒は酒齢21年以上の超長期熟成のものを入念に吟味してブレンド。合わせるグレーン原酒も酒齢21年以上の円熟原酒を厳選し、丁寧にブレンドしました。サントリーならではの多彩な原酒があればこそ実現した、贅沢な原酒のハーモニーをお楽しみいただけます。

Hibiki 21 Years



響ジャパニーズハーモニー マスターズセレクト

響ジャパニーズハーモニーに山崎シェリーカスク原酒をブレンドしてつくられています。

免税店のみで購入できる限定ボトルです。

山崎シェリーカスク原酒をブレンドすることにより、

響ジャパニーズハーモニーとは、

まったく別の表情を持ったブレンドドウィスキーに仕上がっています。

濃厚な甘さとウッディな樽香が余韻に加わりました。

ローズにシロップ漬けしたプラムの香りが、甘く繊細に感じられます。

2017年にISC金賞を受賞しているボトルです。

香り：干し蕁を思わせる乾いた植物感と香ばしさ、メンソールのスーツとする爽やかさに、ほのかに若い原酒の酸味と硫黄も感じられる。徐々にプルーン、カカオチョコレートを思わせるシェリー樽由来のアロマ。

奥にはオレンジママレードやエステリーなニュアンスも感じられる。

時間をかけてじっくり飲んでいく必要がある。

あるいは少量加水すると華やかでクリーミーなアロマが開く。

味：口に含むとスパニッシュオークシェリー樽の甘みと木の香り。

メレンゲクッキー、プルーン、クラッカー、ほのかにカカオを思わせる苦味、椎茸っぽさもある。

余韻は樽由来のえぐみを伴い、淡くドライでビター。みたらしのような甘みが長く続く。

加水するとじわじわとオーキーでバニラやドライフルーツの華やかなフレーバーが開く。

これは少量加水して飲むべき。

Hibiki Japanese Harmony Masters Select

It is made by blending Hibiki Japanese Harmony with Yamazaki Sherry Cask whiskey.

This is a limited edition bottle that can only be purchased at duty free shops.

By blending Yamazaki sherry cask unblended sake,

What is Hibiki Japanese Harmony?

The result is a blended whiskey with a completely different expression.

Rich sweetness and woody oak aromas added to the aftertaste.

plums soaked in rose syrup

Hibiki Japanese Harmony Masters select

វាត្រូវបានបង្កើតឡើងដោយការលាយបញ្ចូលគ្នានូវ Hibiki Japanese Harmony ជាមួយស្រាវីស្តី Yamazaki Sherry Cask។

នេះជាដបដែលមានកំណត់ ដែលអាចរកទិញបានតែនៅហាងគ្មានពន្ធប៉ុណ្ណោះ។

Taste:

Sweet and thick. It has refreshing notes of mixed peel, raisins and custard, with a touch of skin and plenty of oak.

Long-lasting aromas of oak, cocoa and sherry skin.

ផ្អែមនិងក្រាស់។ វាមានកំណត់ចំណាំធ្វើឱ្យស្រស់នៃសំបក ផ្លែ raisins និង custard ចម្រុះ ជាមួយនឹងការប៉ះស្បែក និងដើមឈើអុកច្រើន។

ក្លិនក្រអូបជាប់បានយូរនៃស្បែកអុក កាកាវ និងស៊េរី។

又甜又厚。它有混合果皮、葡萄干和奶油冻的清爽香气，带有淡淡的皮肤和大量的橡木味。

橡木、可可和雪利酒皮的持久香气。

甘くて濃厚。ミックスピール、レーズン、カスタードのさわやかなノートがあり、肌のタッチとオークがたっぷりです。

オーク、ココア、シェリーの皮の香りが長く続きます。

Fragrance

The sweet floral notes of carefully selected aged malts and the essence of natural wood combine to create a truly distinctive whiskey with a rich taste.

កំណត់ចំណាំ ផ្កាដ៏ផ្អែមនៃ malts ដែលមានអាយុកាលហើយបានជ្រើសរើសដោយប្រុងប្រយ័ត្ន និងខ្លឹមសារនៃឈើធម្មជាតិរួមបញ្ចូលគ្នាដើម្បីបង្កើតជាស្រាវីស្តីពីប្លែកមួយជាមួយនឹងរសជាតិដ៏សម្បូរបែប។

精心挑选的陈年麦芽的甜美花香与天然木材的精髓相结合，打造出一款真正与众不同、口感丰富的威士忌。

厳選された熟成モルトの甘いフローラルノートと天然木のエッセンスが組み合わさり、豊かな味わいを持つ独特のウイスキーが生まれます。

ウイスキー響「花鳥風月」は、その名の通り日本の美しい自然、風景、日本人が持つ風流といった価値観をボトルに表した特別なボトルで発売された超激レア商品です。使用しているモルト原酒は、酒齢21年以上の超長期熟成のものを入念に吟味してブレンド。合わせるグレーン原酒も酒齢21年以上の円熟原酒を厳選し、丁寧にブレンドしました。



JAPANESE WHISKY



YAMAZAKI

JW-39	Rock	\$ 15.8
JW-40	Soda	\$ 16.8
JW-41	Water	\$ 16.8
JW-152	180ml	\$ 56
JW-381	700ml	\$ 246



YAMAZAKI 12 years

JW-35	Rock	\$ 32.1
JW-36	Soda	\$ 33.1
JW-37	Water	\$ 33.1
JW-148	50ml	\$ 52
JW-34	700ml	\$ 500

Yamazaki 2022 Limited Edition



700ml Alcohol 43%

Fragrance

Pineapple, orange, nutmeg honey, coconut cream, blueberry finish vanilla, ginger, faint smoky

ម្សៅ, ទឹកក្រូច, ទឹកឃ្មុំ nutmeg, ក្រូចដូង, blueberry បញ្ចប់ vanilla, ទ្វី, ក្លិនឈ្ងួល

JW-174

\$1411

Taste:

菠萝、橙子、肉豆蔻蜂蜜、椰子奶油、蓝莓味、香草味、姜味、淡淡的烟熏味

パイナップル、オレンジ、ナツメグ ハニー、ココナッツ クリーム、ブルーベリー、バニラ、ジンジャー、ほのかなスモーキー

It is carefully blended using luxurious Mizunara oak barrels that have been aged for over 12 years. Sweet and sour and stretches. Mellow and rich taste. Pleasant spicy aftertaste.

វាត្រូវបានលាយបញ្ចូលគ្នាយ៉ាងប្រុងប្រយ័ត្នដោយប្រើធុងឈើអុក Mizunara ដ៏ប្រណិតដែលមានអាយុកាលជាង 12 ឆ្នាំ។ ផ្អែមនិងជួរនិងលាតសន្ធឹង។ រសជាតិឆ្ងាញ់និងសម្បូរបែប។ រសជាតិហ៊ីរដ៏រីករាយ។

使用经过 12 年以上陈酿的豪华水栢橡木桶精心调配而成。酸甜绵长。口感醇厚浓郁。令人愉快的辛辣回味。

12年以上熟成させたミズナラオークの原樽を贅沢に使用し、丁寧にブレンドしています。甘酸っぱくて伸びます。まろやかで濃厚な味わい。心地よいスパイシーな後味。

Yamazaki 18 years



Fragrance

Taste:

\$1817

A sweetness reminiscent of dark honey and fruitiness derived from sherry casks are faintly felt on the top of the scent, but soon the aroma of bluish oak, hay, and woody dominates. Accompanied by a faint scent of fragrant wood.

ភាពផ្អែមល្មើមដែលនឹកឃើញដល់ទឹកឃ្មុំខ្មៅដ៏ងងឹត និងផ្លែឈើដែលកើតចេញពីធុងស៊េរី មានអារម្មណ៍តិចៗនៅលើកំពូលនៃក្លិនក្រអូប ប៉ុន្តែភ្លាមៗនោះក្លិនក្រអូបនៃដើមឈើអុកពណ៌ខៀវ ស្មៅ និងឈើហ៊ុបចូល។ អមដោយក្លិនក្រអូបនៃឈើក្រអូប។

淡淡的甜味让人联想到深色蜂蜜和来自雪利酒桶的果味，在香气的顶部隐约感觉到，但很快蓝色橡木、干草和木香的香气占主导地位。伴随着淡淡的木香。

色の濃い蜂蜜を思わせる甘み、シェリー樽由来の果実感が香りの上面に薄っすらと感じられるが、すぐに青みがかったオーク香、干し草、ウッディなアロマが主体的に。淡い香木感も伴う。

Sweet like honey, sour, spicy, ripe fruit aroma, sweet and sour, long and deep aftertaste, very soft on the palate, sweetness spreads all at once when you put it in your mouth, and you can enjoy a long smoky aftertaste.

ផ្អែមដូចទឹកឃ្មុំ ជួរ ហ៊ីរ ក្លិនផ្លែឈើខ្ចី ផ្អែម និងជួរ រសជាតិជាប់បានយូរ និងជ្រៅ ទន់ល្មើយនៅលើក្រអូមមាត់ ភាពផ្អែមសាយភាយតែម្តង ពេលដាក់ចូលមាត់ ហើយអ្នកអាចរីករាយជាមួយនឹងក្លិនឈ្ងួលបានយូរ។

甜如蜜，酸酸辣辣，成熟的果香，酸甜可口，回味悠长而深沉，入口非常柔软，入口即化，甜味扑面而来，回味悠长。

蜂蜜のように甘く、酸っぱく、スパイシー、熟した果実の香り、甘酸っぱく、長く深い後味、口当たりはとても柔らかく、口に入れると一気に甘みが広がり、長く続くスモーキーな後味が楽しめます。

JW-170	Rock	\$ 116.8
JW-171	Soda	\$ 117.8
JW-172	Water	\$ 117.8
JW-173	Bottle	\$ 1,817.0

HAKUSHU SINGLE MALT

HAKUSHU

JW-72 Rock \$ 13.8

JW-73 Soda \$ 14.8

JW-74 Water \$ 14.8

JW-160 180ml \$ 56

JW-71 700ml \$ 215

Hakushu 18 Years

Hakushu Distillery Limited Whiskey

This is a special single malt whiskey that can only be purchased at the Hakushu Distillery owned by Suntory.

It is vatted with malt that has been aged for 6 to 8 years at the Hakushu Distillery, and is characterized by a fruity aroma, moderate woodiness, a slightly smoky yet refreshing taste, and a crisp aftertaste.

The bottle stopper is not a screw cap, but a rare cork stopper, which is stylish, but the bottom of the label has a distillery name.

Hakushu Distillery Limited ស្រាវីស្កី

នេះគឺជាស្រាវីស្កី malt ពិសេសមួយដែលអាចរកទិញបានតែនៅហាងចំរាញ់ Hakushu ដែលជាកម្មសិទ្ធិរបស់ Suntory ប៉ុណ្ណោះ។

វាត្រូវបាន vatted ជាមួយ malt ដែលមានអាយុពី 6 ទៅ 8 ឆ្នាំ។

白州蒸馏所有限公司威士忌

这是一种特殊的单一麦芽威士忌，只能在三得利旗下的白州酿酒厂购买。

采用陈酿 6 至 8 年的麦芽进行桶装

白州蒸馏所限定ウイスキー

サントリーが所有する「白州蒸馏所」でしか購入することができない特別なシングルモルトウイスキーです。白州蒸馏所で6年～8年間熟成させたモルトがヴァッティングされており、フルーティな香りとはほどよいウッドイネス、若干スモーキーでありつつ爽やかな味わいでキレイな後味が特徴です。

ボトル栓は、スクリューキャップではなく、珍しいコルク栓というのも粋ですが、ラベルの下部には、蒸馏所限定のシリアル番号となっており、特別感がある1本となっております。

\$1,817

JW-137 Rock \$ 116.8

JW-138 Soda \$ 117.8

JW-138 Water \$ 117.8

JW-140 Bottle \$ 1,817

Taste:

Honey-like sweetness, sweet and sour, and when you put it in your mouth, the sweetness of fruits such as mango and melon and soft smoky spread.

The taste is mildly sweet with a slightly sour aftertaste.

There is a little alcohol stimulation, but it is not harsh at all, and the smoky, deep and long aftertaste is pleasant.

រសជាតិផ្អែមដូចទឹកឃ្មុំ ផ្អែម និងជូរ ហើយនៅពេលអ្នកដាក់វានៅក្នុងមាត់របស់អ្នក ភាពផ្អែមនៃផ្លែឈើដូចជាផ្លែស្វាយ និងផ្លែឪឡឹក និងក្លិនឈ្ងុយឈ្ងប់។

រសជាតិគឺផ្អែមស្រាលជាមួយនឹងរសជាតិជូរបន្តិច។

មានការភ្លេចជាតិអាល់កុលតិចតួច ប៉ុន្តែវាមិនធ្ងន់ធ្ងរទាល់តែសោះ ហើយក្លិនឈ្ងុយឆ្ងាញ់ ស៊ីជម្រៅ និងយូរគឺរីករាយ។

蜜糖般的甜味，酸甜可口，一放进嘴里，芒果、甜瓜等水果的甜味和柔和的烟熏味就蔓延开来。味道微甜，回味微酸。

有一点酒精刺激，但一点也不刺鼻，烟熏味浓郁，回味悠长，令人愉悦。

はちみつのような甘さ、甘酸っぱさ、口に含むと、マンゴーやメロンなどのフルーツの甘さと柔らかなスモーキーさが広がります。

味はまろやかな甘みがあり、その後ろに少し酸味もあります。

アルコールの刺激は少しありますが、全然きつくなく、スモーキーで深く長い余韻が心地よいです。

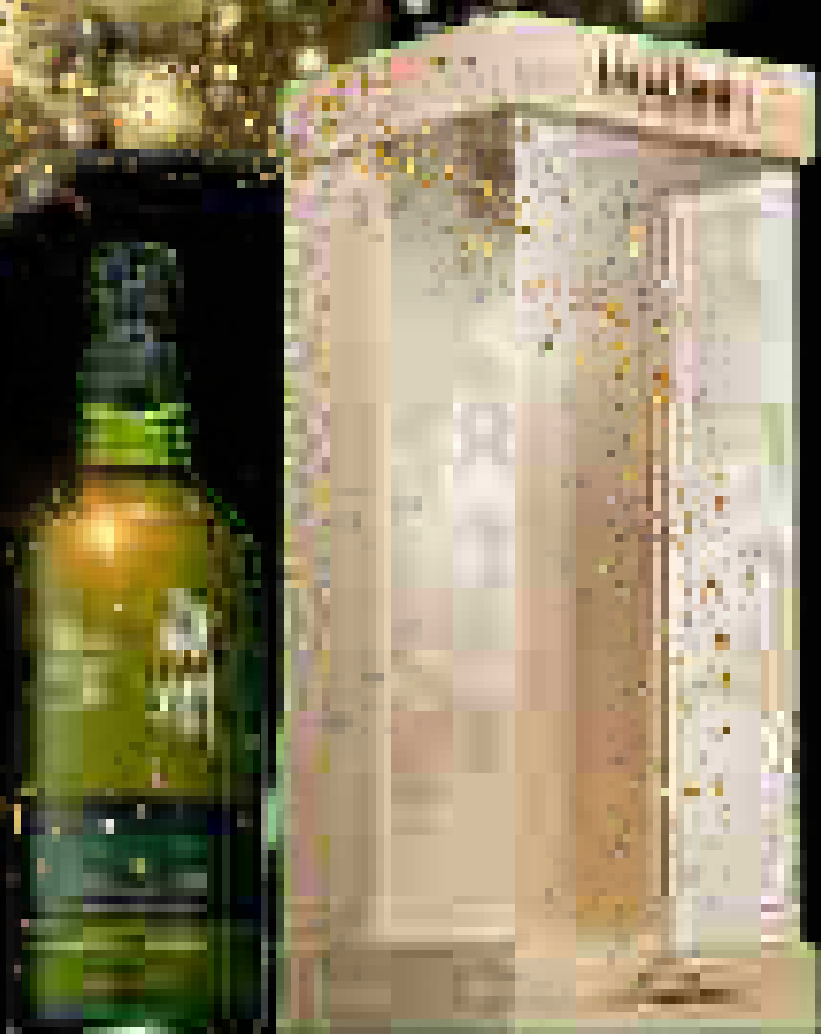
Fragrance

Melon, mango, milk caramel, subtly smoky

Melon, ស្វាយ, ទឹកដោះគោ caramel, smoky បន្តិច

甜瓜，芒果，牛奶焦糖，淡淡的烟熏味

メロン、マンゴー、ミルクキャラメル、ほんのりスモーキー



\$2,554

JW-190 \$2,554.0

700ml Alcohol 43%

Fragrance

It features a refreshing yet deep aroma with hints of ripe fruit and a hint of smoky.

វាមានក្លិនក្រអូបស្រស់ស្រាយជាមួយនឹងព័ត៌មានជំនួយពីផ្លែទុំ និងក្លិនផ្អែម។

它具有清爽而深沉的香气，带有一丝成熟水果和一丝烟熏味。

熟した果実のニュアンスとスモーキーなニュアンスを併せ持つ、さわやかで深みのあるアロマが特徴です。

Taste: Complex richness, sweetness, and fragrant oak aroma create an exquisite harmony. The aftertaste is pleasantly smoky.

ភាពសម្បូរបែប ភាពផ្អែមល្អិត និងក្លិនក្រអូបនៃដើមឈើអុក បង្កើតភាពសុខដុមរមនាដ៏អស្ចារ្យ។ រសជាតិបន្ទាប់គឺជាកិត្តិ។

复杂的丰富度、甜味和芬芳的橡木香气营造出精致的和谐。余味是令人愉快的烟熏味。

複雑なコクと甘み、香ばしいオークの香りが絶妙なハーモニーを奏でます。後味は心地よいスモーキー。

「バランタイン 30年」は、30年の熟成期間を感じさせる深みのある黄金色をしています。 香りはかすかに感じるバニラ香と樽香に加え、リンゴやピートが混ざり合った、複雑で華やかなもの。 柔らかくまるやかな味わいが特徴で、口に含むとシェリー、はちみつ、バニラ、レーズンなどの甘さと酸味がバランスよく感じられます。

バランタイン30年のテイスティングノート
色 歳月を感じさせる深い黄金色。
香り バニラ香・樽香とともにかすかに感じる甘い香り。
味 力強く豊か。複雑だが柔らかく、かつ芳醇なバランスの取れた味わい。シェリー、蜂蜜、バニラ等のような甘美な味わい。
フィニッシュ 限りなく続くエレガントな余韻。

スコッチの最高峰
Ballantine's
AGED 30 YEARS
バランタイン 30年

製品情報
容量：700ml アルコール度数：40度 希望小売価格：80,000円
※価格は販売店様の自主的な価格設定を拘束するものではありません。
※記載の価格は消費税別の価格です。

Tasting notes
色合い 歳月を感じさせる深い黄金色。
香り バニラ香・樽香とともにかすかに感じる甘い香り。
味わい 力強く豊か。複雑だが柔らかく、かつ芳醇なバランスの取れた味わい。シェリー、蜂蜜、バニラ等のような甘美な味わい。
フィニッシュ 限りなく続くエレガントな余韻。

JW-137	Rock	\$ 116.8
JW-138	Soda	\$ 117.8
JW-138	Water	\$ 117.8
JW-140	Bottle	\$ 1,817

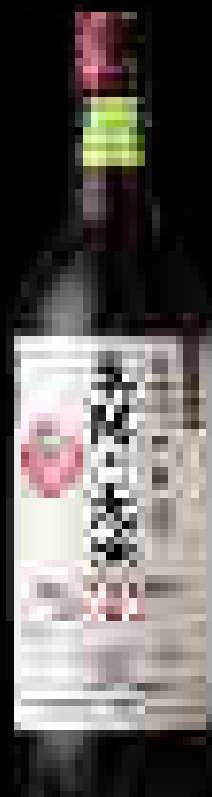
alcohol 43%

JAPANESE WINE

RW-15

\$ 46

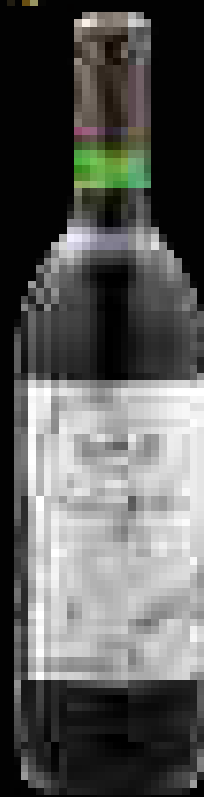
太陽と大地 (赤)
ព្រះអាទិត្យ និងផែនដី (ក្រហម)
太阳和地球 (红色)
Sun and earth (red)



RW-6

\$ 65

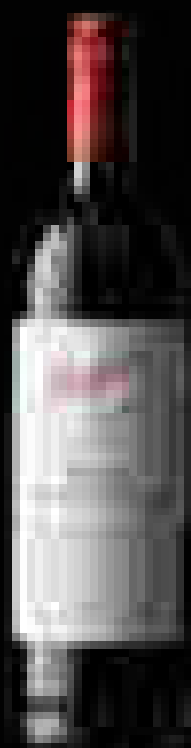
ミュゼドゥヴァン (赤)
Museduvan (ក្រហម)
葡萄酒博物馆 (红色)
Museduvan (red)



RW-1

\$ 98

ペンフォールズ BIN 8
ស្រាពេនហ្វុលប៊ីន 8
奔富酒庄
Penfold Bin 8



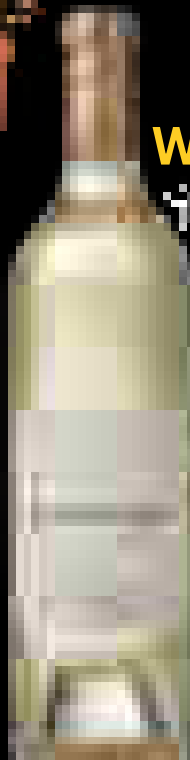
RW-8

\$ 156

登美の丘 (赤)
Tomi no Oka (ក្រហម)
友爱之花 (红色)
Tomi no Oka (red)



SPECIAL JAPANESE WINE



WW- 19
\$238

ケンゾーエステートとは、
日本人オーナー辻本憲三がナパ・ヴァレーに設立したワイナリーで、
新しいカリフォルニアワインの評価を受けています。
有名なブドウ栽培家の関与も注目されています。
2019年には、世界のワイナリートップ100に選ばれました。

紫鈴rindo

高貴な紫の花とブドウの質の良さを結びつけたボルドースタイルのブレンドワインで、
深みのあるしなやかな味わいを堪能できるワインです。

あさつゆ

朝つゆに包まれたような見た目で、風味は、シトラス、ピーチなどの果実味が爽やかで、
スッキリした酸味が特徴的。3年連続で、全米のベスト・オブ・ソーヴィニヨン・ブランに選ばれ
ています。

តើ Kenzo Estate ជាអ្វី?

ស្រាទំពាំងបាយជូរនេះត្រូវបានបង្កើតឡើងនៅ Napa Valley ដោយម្ចាស់ជនជាតិជប៉ុន Kenzo
Tsujiimoto

ហើយត្រូវបានគេសរសើរថាជាស្រាកាលីហ្វ័រញ៉ាថ្មី។ ការចូលរួមរបស់ viticulturists ដ៏ល្បីល្បាញក៏
ត្រូវបានកត់សម្គាល់ផងដែរ។

ក្នុងឆ្នាំ 2019

វាត្រូវបានជ្រើសរើសជាម្នាក់ក្នុងចំណោមស្រាទំពាំងបាយជូរកំពូលទាំង 100 នៅលើ
ពិភពលោក។

កណ្តឹងពណ៌ស្វាយ rindo

ស្រាចម្រុះបែប Bordeaux ដែលរួមបញ្ចូលគ្នានូវផ្កាពណ៌ស្វាយដ៏ថ្លៃថ្នូ

ជាមួយនឹងគុណភាពខ្ពស់នៃទំពាំងបាយជូរ វាគឺជាស្រាដែលអ្នកអាចរីករាយជាមួយនឹងរសជាតិដ៏ជ្រាល
ជ្រៅ និងទន់ភ្លន់។

RW- 21
\$298

អាសាតស៊ុយ

What is Kenzo Estate?

This winery was founded in Napa Valley by Japanese owner Kenzo Tsujimoto,
and has received praise as a new California wine.

The involvement of famous viticulturists has also been noted.

In 2019, it was selected as one of the top 100 wineries in the world.purple bell rindo

A Bordeaux-style blended wine that combines noble purple flowers with the high
quality of grapes,

it is a wine that you can enjoy with a deep and supple taste.

Asatsuyu

Kenzo Estate 是什么？

该酒庄由日本老板辻本健三 (Kenzo Tsujimoto) 在纳帕谷创立，被誉为加州新
酒。著名葡萄栽培师的参与也受到关注。2019年入选世界百强酒庄之一。

紫铃林多

波尔多风格的混酿葡萄酒，将高贵的紫色花朵与高品质的葡萄融为一体，是一款口
感深沉柔顺的葡萄酒。

朝笃



CHILI WINE



RW-19

\$ 33

フロンテラ (赤)
ហ្វ្រូនតេរ៉ា (ក្រហម)
弗洛兰特 (红)
FRONTERA (red)



RW-20

\$ 33

キャシレロ・デル・ディアボロ (赤)
ខាស៊ីលើរ៉ូ ឌេល ដៃប្លូ (ក្រហម)
迪亚波罗卡西莱罗 (红色)
Casillero Del Diablo (red)

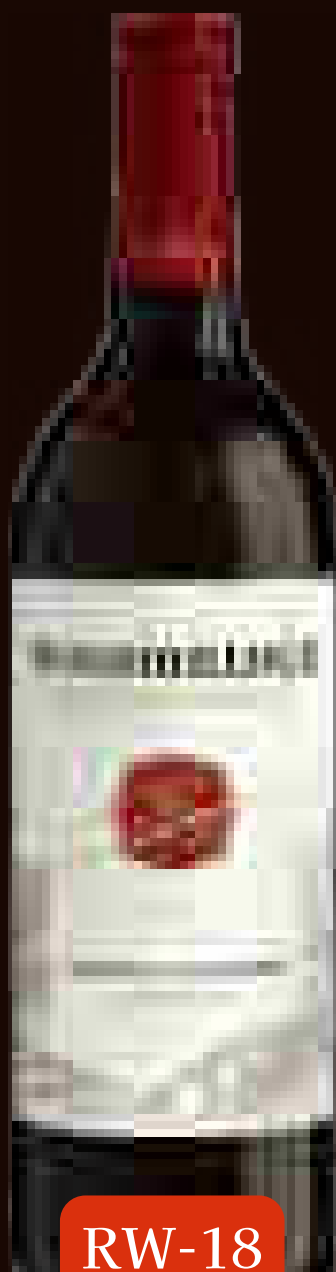


A-30

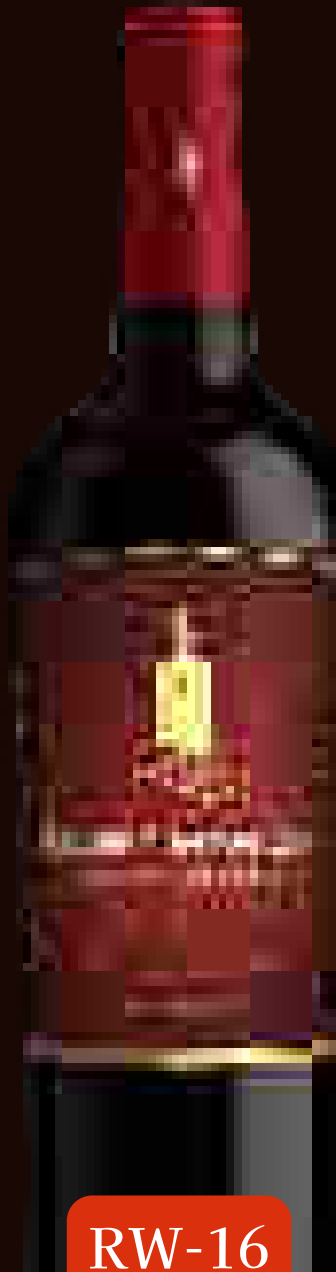
\$7.8

イベリコ豚 生ハムと
トリュフチーズ
សាច់ជ្រូក Iberico,
prosciutto និងឈឺស
伊比利亞豬肉、
火腿和松露乳酪
Iberico pork prosciutto
and truffle cheese

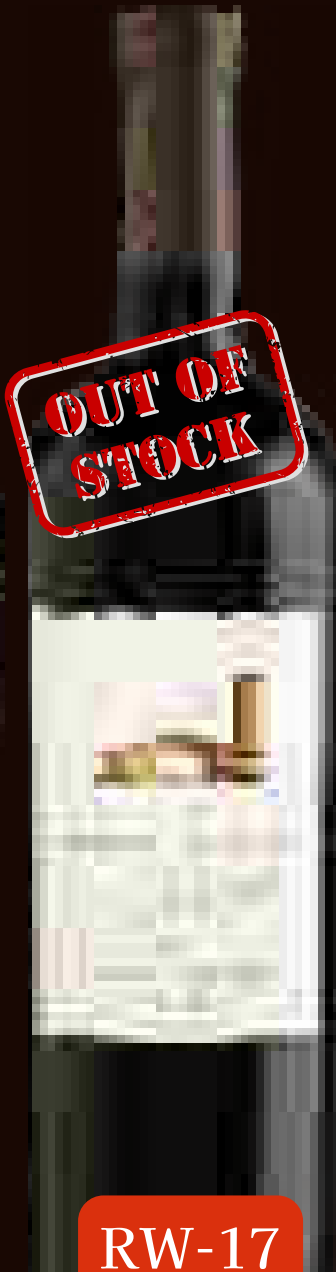
Robert Mondavi



RW-18



RW-16



RW-17



WW-17



WW-18

RW-18 Robert Mondavi Woodbridge Cabernet Sauvignon \$ 29.8

Robert Mondavi Private Selection(Red) \$ 42

RW-16 A full-bodied wine with fruit flavors and dry tannins.

Robert Mondavi (Red) Napa Valley \$ 118

RW-17 Full-bodied, flavorful, smooth mouthfeel and balanced palate.

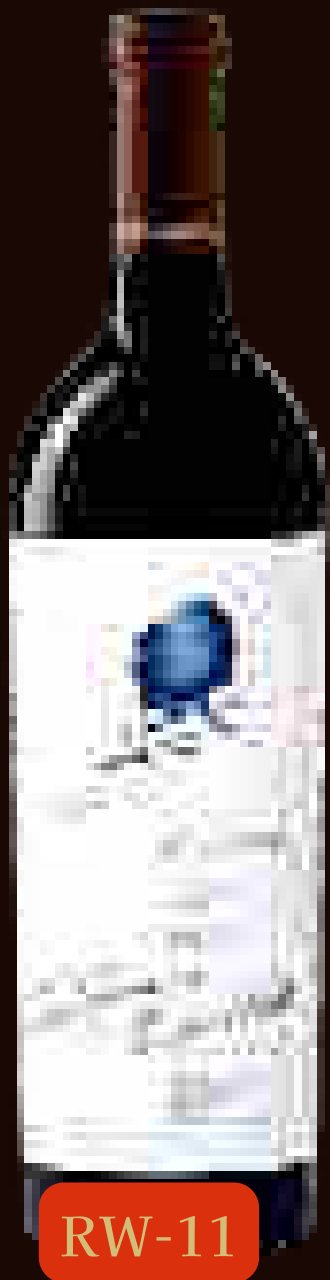
WW-17 Robert Mondavi Private Selection(White) \$ 39.8

Easy-to-drink white wine.

WW-18 Robert Mondavi Private Selection(White) \$ 39.8

White wine with notes of butter and honey.

Opus One



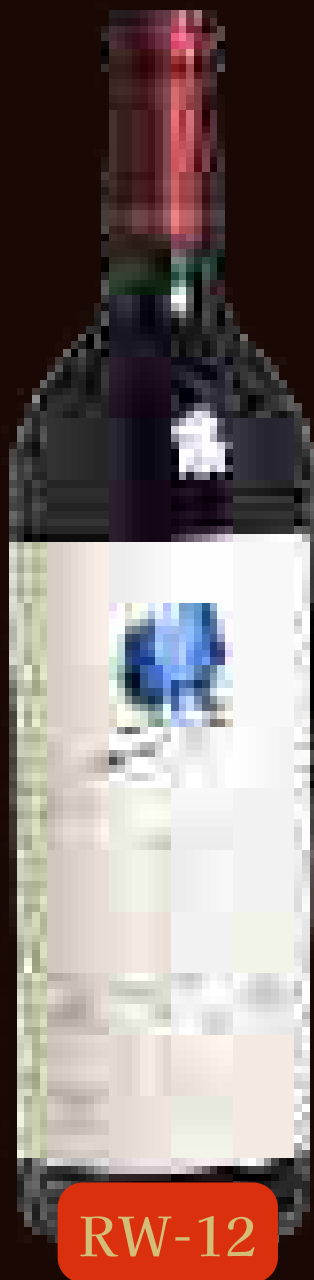
RW-11

RW-11

RW-12

RW-13

RW-14



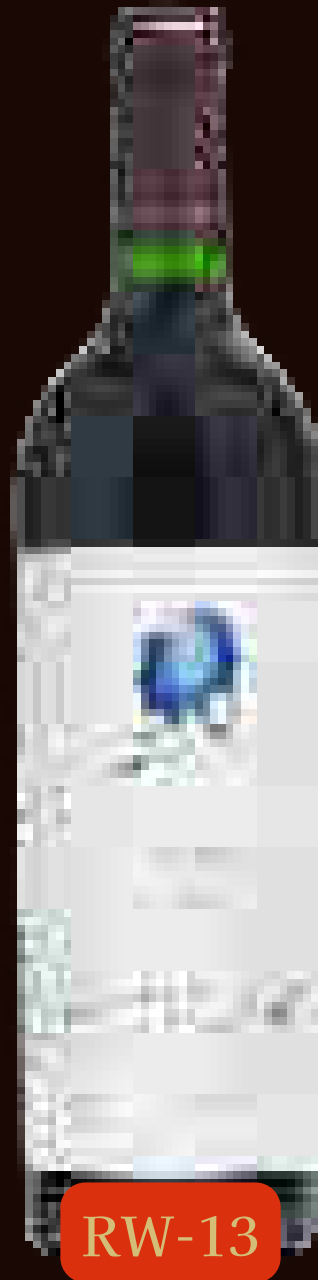
RW-12

Opus One 2012

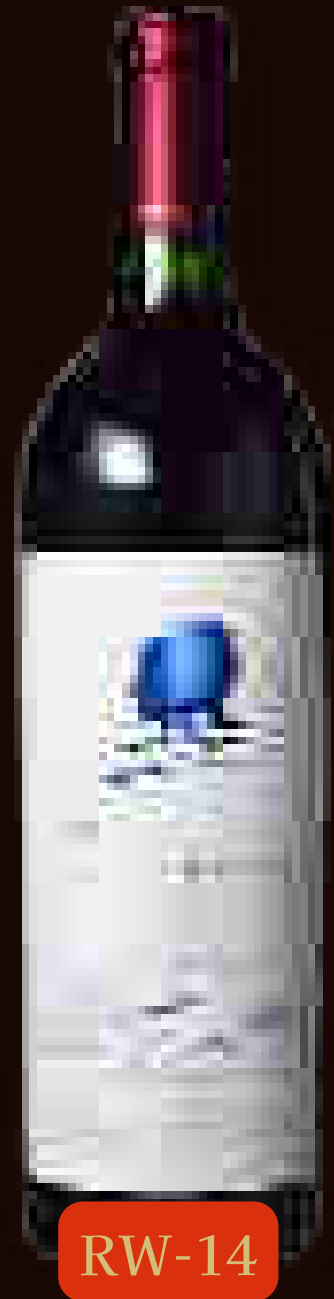
2013

2016

2018



RW-13



RW-14

\$ 1,148

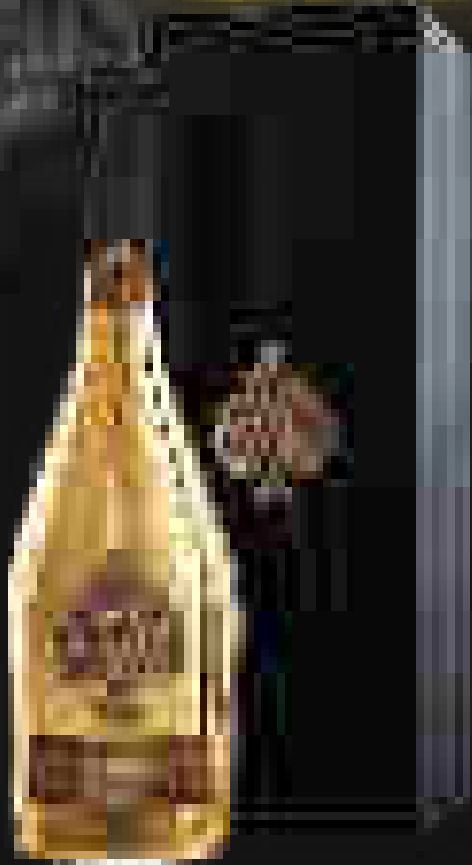
\$ 1,218

\$ 1,280

\$ 1,280



CHAMPAGNE



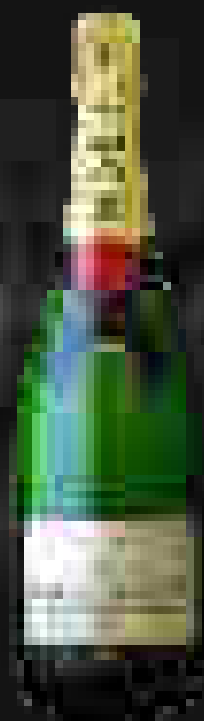
\$ 910
Armand Brignac
Brut



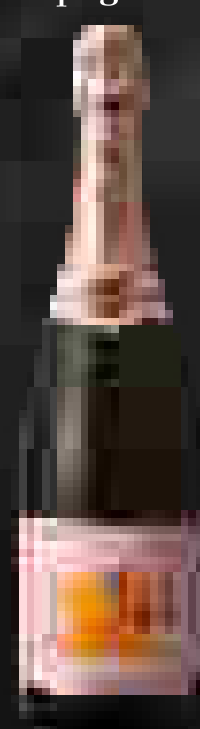
\$ 1,700
Armand de
Brignac
Champagne Rose



KD-248
\$280
モエ・エ・シャンドン
ネクターアンペリアル
ロゼ・N.I.R
MOET & CHANDON
NECTAR IMPERIAL
ROSE



KD-246
\$140
モエ・エ・シ
ヤンドンブリ
ュット



KD-247
\$ 220
ヴーヴ・クリ
コ・ロゼ
Bouve
Clicquot Rose



KD-247
\$ 170
ヴーヴ・クリコ・
ブリュット
ស្រាបៀរ ខ្លីច្បង ប្រូសេ
凯歌皇牌香槟 天然干
Veeve clicqout brut

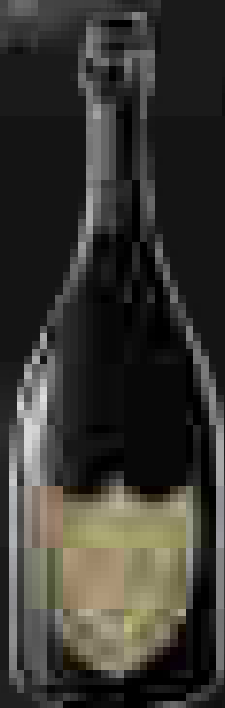


KD-246
\$68
フェリスタス
Felistas



KD-248
\$100
プロセッコ
PROSECCO
MILLESIMATO

CHAMPAGNE



KD-246

\$480

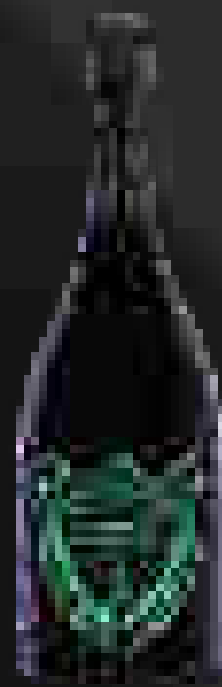
ドンペリニヨン
Dom Perignon



KD-246

\$800

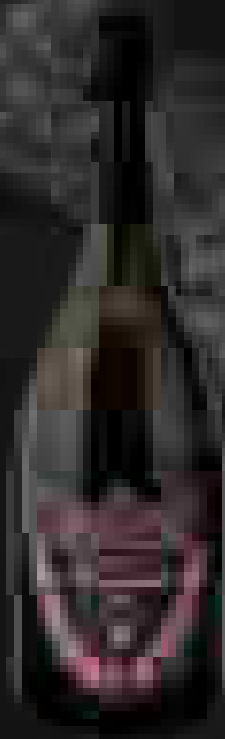
ドンペリニヨン
ロゼ
Dom Perignon
Rose



KD-246

\$800

ドンペリニヨン
ルミナス白
Dom Perignon
Luminous white



KD-246

\$1,300

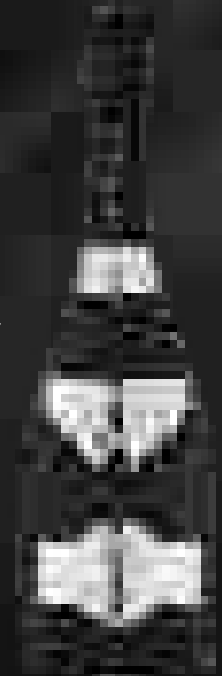
ドンペリニヨン
ルミナスロゼ
Dom Perignon
Luminous Rose



KD-246

\$480

クリュッグ グラン
ドキュヴェ
Krug Grand
Cuvée



KD-246

\$800

エンジェル シャ
ンパーニュ NV
ブリュット ブラ
ック
Angel
Champagne NV
Brut Black



KD-246

\$980

ルイ・ロデレー
ル・クリスタル
louis roederer
crystal



KD-246

\$480

ソウメイ ブリュット
Soumei BRUT



KD-246

\$530

ペリエ・ジュエ・
ベル・エポック
Perrier-Jouët
Belle Epoque



CHINESE WINE



SHAANXI XIFENG

CW-00

500ml \$249.90

100ml \$65.90

50ml \$32.9



SWING XIFENG

CW-00

500ml \$59

100ml \$15.90

50 ml \$7.90



XI FENG 30
YEARS BLUE

CW-00

500ml \$89.9

100ml \$23.90

50 ml \$11.90

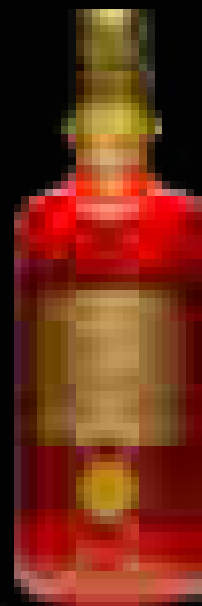


SHAANXI XIFENG-55

CW-00

500ml \$25.9

125ml \$5.90



XI FENG JIU

CW-00

500ml \$49,9

100ml \$13.90

50 ml \$6.90