













1 	American Ale ABV/7.0%	<h2><u>NIGHT SHIFT</u></h2>
<p>MOSAIC aims to be an American IPA with a focus on hops. One DH gives it a fruity taste! It's bitter and has a crispness that erases the sluggish impression, while still retaining the passion fruit that is unique to MOSAIC. It's a satisfying 7% beer with a slight sweetness of malt and sugar cane.</p>		Pint 1300 Half 900
2 	Belgian WIT ABV/4.5%	<h2><u>FLOWER</u></h2>
<p>It is made with malted barley, malted wheat, and malted oats, giving it a soft mouthfeel and a pale white cloudiness, and also uses coriander seeds and orange peel as secondary ingredients, giving it a refreshing spice flavor. It has a very mild bitterness that harmonizes with the fruity aroma produced by the yeast, giving it a smooth and clear taste.</p>		Pint 1700 Half 900
3 	DH Farmhouse Ale ABV/6.0%	<h2><u>NAKIDHIKING</u></h2>
<p>This is a farmhouse ale (seasonal) perfect for this season when both the body and the mind feel light. It is fermented at a high temperature using a different type of yeast, so it has a dry, light mouthfeel and a pleasant ester aroma (described as banana and fruity). The dry hop is mainly made with motueka from New Zealand, which gives it a soft aroma reminiscent of pear, muscat, and pineapple.</p>		Pint 1400 Half 800
4 	Double IPA ABV/8.5%	<h2><u>KAIJIN</u></h2>
<p>Bright aromas of mango and tropical fruits and refreshing citrus flavors spread with every sip. The strong bitterness, like that of a sea god, purifies the body and mind, cleansing the body.</p>		Pint 1800 Half 1000
5 	Session Hazy IPA ABV/5.0%	<h2><u>HOP STEW</u></h2>
<p>Mosaic Session Hazy IPA aims to achieve a cloudy finish with new technology! The color is a natural and pure milky white with a whitish tinge. The aroma starts with a fresh pear-like flavor, with a dank feel and a juicy flavor reminiscent of apricot and passion fruit. The milky mouthfeel from the oats and wheat, the bitterness is extremely low, and the sweetness of the malt is combined with a fruity flavor reminiscent of stone fruit, making it an extremely drinkable beer.</p>		Pint 1450 Half 800
6 	Single Hop IPA ABV/6.0%	<h2><u>Sapida</u></h2>
<p>A Single Hop IPA made by FREESTYLE HOPS using Motueka from New Zealand. Tropical finish.</p>		Pint 1900 Half 1100

Today's on tap

BEER LIST

7 	Session Weizen ABV/4.0%	Session Lemon Weizen
A session weizen with a refreshing lemon peel aroma. The subtle banana aroma unique to weizen, the refreshing aroma of Setoda lemon, the soft texture of wheat and the low alcohol content make for a very pleasant taste!		Pint 1500 Half 800
8 	West Coast IPA ABV/7.0%	Shōjō
Shojo West Coast IPA embodies the bold spirit of a classic West Coast. Its amber appearance and hop character provide an aroma that dances with pine and citrus notes. The 7.4% ABV pays homage to the red-haired Shojo, a playful Japanese yokai, evoking a creature with a love of alcohol and festivities. With a balanced malt backing, this brewed peel offers a pleasant bitterness and refreshing crispness, an invitation to savor both a hoppy ale and a Japanese legend.		Pint 1500 Half 800
9 	Double Sour Ale ABV/8.0%	Double Daily Dose
A little punch has been added to DD4D's standard sour ale "DAILY DOSE" using Ehime Prefecture's specialty "Iyosoto". The alcohol content has been increased by 3% and the amount of citrus dry hops has been doubled. Still, the pleasant lactic acidity and fresh aroma of Iyosoto are still intact, making this a beer you won't get tired of drinking daily. Please try them out and enjoy.		Pint 1500 Half 800
10 	Imperial Stout ABV/13.0%	漆黑
Aromas of chocolate, vanilla, and coconut. With a thick mouthfeel and a very strong sweetness, it tastes like a chocolate drink. Please enjoy this rich stout, brewed in 12 hours by a single operator.		Pint 1700 Half 900
11 	FRUITS ALE ABV/5.0%	JAMAICA
JAMAICA was originally a Spanish colony, and its name is pronounced Spanish (hamaika). It literally means "hibiscus"! It uses plenty of orange, and the sourness of the hibiscus and the sweetness of the orange give it a taste similar to juice. It's a must-try.		Pint 1100 Half 750
12 	Helles Lager ABV/5.0%	PERFECT GAME
This is a collaboration beer with Sasazuka Bowl in Sasazuka. Beers that flow smoothly into the body are the most comfortable and easy to drink, aren't they? At the first sip, a slight floral flavor spreads, with the balance of dry and crispy malt and the good bitterness that lingers in the aftertaste balances the overall flavor.		Pint 1400 Half 800

13 	Black Currant sour ABV/6.0%	<h2><u>LIPONESCO</u></h2>
<p>A sour ale made with blackcurrant juice, cloves and vanilla.</p>		Pint 1850 Half 1000
14 	Vegetable Ale ABV/4.0%	<h2><u>IMPERFECTLY PERFECT</u></h2>
<p>It uses a large amount of carrot jellies, which are made by upcycling B-grade carrots grown at Bonz Farm, a pesticide-free farm in Saitama Prefecture. The malt used is pilaner malt, which is often used in lagers, and 20% wheat is also used to reduce the dryness that is typical of lagers and express a roundness. This series was started to bring to light ingredients that would otherwise be considered B-grade if they were damaged or deformed. The VEGETABLE ALE is "imperfect but perfect", with a juicy finish that is just like a mixed juice.</p>		Pint 1400 Half 800
15 	Juicy IPA ABV/6.5%	<h2><u>Hop Frontier</u></h2>
<p>The new product "Far Yeast Hop Frontier -Juicy IPA-" is one of the first in Japan to put the latest hop theory and advanced brewing techniques into practice, and is a new venture into the new realm of the trendy Juicy IPA style. This Juicy IPA is full of fruity and tropical aromas, and maximizes the hops' "fragrance components" through a scientific approach.</p>		Pint 1700 Half 1000
16 	IPA ABV/5.5%	<h2><u>BURST IPA</u></h2>
<p>As the name suggests, this IPA bursts with fruity aromas. A sweet bubblegum aroma spreads from the slightly hazy golden color. Juicy flavors of fresh citrus, pineapple, and mango. The bitterness of grapefruit lingers in the aftertaste.</p>		Pint 1500 Half 800

DRINK MENU

Recommendends

HOMEMADE FRUITS & VINEGAR SOUR
- LEMON HONEY 600

- ELDER FLOWER LEMON

GIN OF MONTH / SODA OR TONIC 820

FIG MOJITO 850

HOMEMADE SPICED WHISKY SODA 680

Basic

WHISKY SODA 650

GIN & TONIC 650

MOSCOW MULE 650

RUM COKE 650

Natural Wine

GLASS WINE RED, WHITE

6700

BOTTLE WINE/SAKE - FEEL FREE TO ASK US ABOUT WINE BY BOTTLE AND SAKE

Non-Alcohol Cocktails

HOMEMADE LEMON VINEGAR

600

NON-ALCOHOL MOJITO WITH FIG

700

SARATOGA COOLER / LIME & GINGER

600

SHIRLEY TEMPLE / POMEGRANATE & LEMONADE

600

Soft drinks

GINGER ALE

450

ORANGE JUICE

450

COKE

450

APPLE JUICE

450

FILTERED COFFEE

550

OOLONG TEA

450

DRINK MENU

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WPÜ

Appetizers

BRUSCHETTA WITH FRESH TOMATOES

770



SPANISH STYLE OMELET WITH SPINACH AND POTATOES

550

SMOKED MACKEREL AND HERB POTATO SALAD

770



ANCHOVY CABBAGE

660



ETHNIC STYLE GIZZARDS AND CORIANDER

770



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STIR-FRIED OCTOPUS AND BROCCOLI WITH ANCHOVIES AND GARLIC

990



ASSORTED 3 KINDS OF CHEESE

1320

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HOMEMADE BACON GERMAN POTATOES

780

JAMON SERRANO & HOMEMADE BOILED HAM&SALAMI

1320



DINNER MENU

DINNER MENU

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YAGEN CARTILAGE AND BROCCOLI AJILLO

780



-BREAD
(2SLICES)

300

CREAM GRATIN WITH SCALLOPS AND SEASONAL
VEGETABLES

1320



NACHOS

880



FALAFEL - CHICKPEA CROQUETTE IN MIDDLE EAST
STYLE

680



HUMMUS WITH BREAD

880



YUZU & PEPPERED GARLIC TOAST (2 SLICES)

350

GARLIC TOAST (2 SLICES)

330

Salad

GREEN SALAD-FRENCH DRESSING OR
MORINGA CAESAR DRESSING

660

Topping for salad!

all 300

- BROCCOLI MARINATED WITH ANCHOVIES AND OLIVE
- AVOCADO SALSA
- JAMON SERRANO
- HOMEMADE BOILED HAM
- HOMEMADE BACON
- 3 KINDS OF CHEESE
- TACO MEAT

Fries

HOMEMADE FRENCH FRIES
CHOOSE YOUR FAVORITE FLAVOR

- SALT&PEPPER
- YUZU PEPPER BUTTER
- GARLIC BUTTER

580



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JALAPEÑO POPPERS

680



BLACK SESAME ONION RINGS

580



ZUCCHINI AND CAULIFLOWER SPICED
FRITTERS-BLACK GARLIC AIOLI SAUCE

680



THICK-SLICED HOMEMADE BOILED HAM
CUTLET

680



Mains

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FRIED SHRIMP KADAIF SWEET CILL&MAYONNAISE

1540



STEWED GARLIC CHICKEN IN GEORGIAN STYLE

- BREAD
- RISOTTO

+300

+500

1580



PORTUGUESE SAUSAGE WITH MASH POTATO

1640



DINNER MENU

Sand/Rice plate

SMOKY PULLED PORK BURGER 1100

YOU CAN ADD TOPPINGS! ALL +200

- FRIED EGG
- AVOCADO SALSA
- HOMEMADE BACON



BIG!
JERK CHICKEN WITH COCONUTS RICE PLATE 2650

Snacks

MIXED NUTS 480

PICKLES OF SEASONAL VEGETABLE 580

AVOCADO SALSA WITH CORN CHIPS 580

OLIVES PICKLED IN HERBS 680

Desserts

CHEESECAKE - GORGONZOLA 680



GATEAU CHOCOLATE
-WITH FRESH CREAM 680

-WITH ICE CREAM 780