



KINU
SEVILLA

Cocktails

12

YUZU HACHIMITSU

The deep character of whisky blends with the freshness of yuzu and the smooth sweetness of honey in a contemporary version of traditional Japanese homemade elixirs.

MERON SENCHAWARI

Refreshing and light, this cocktail combines sencha, sake, and melon juice with a sparkling touch inspired by the classic Japanese ochawari.

UMESHU HAZE

Beneath a soft foam of egg white lies the fruity sweetness of plum. Creamy texture and delicate flavor.

HANA MIKAN

Dry gin and vermouth meet the citrus sweetness of mandarin and the floral hint of elderflower. Refreshing, aromatic, and with a smooth, fragrant finish.