



JAPAN

I FIRST VISITED JAPAN IN 2004 AS A  
STOPOVER ON MY WAY TO AUSTRALIA.  
I WILL ALWAYS REMEMBER THE FEELING  
OF WAKING UP IN TOKYO AT 5AM DUE  
TO JET LAG AND EXPLORING THE CITY.  
IT'S A SENSATION I DOUBT I WILL EVER  
EXPERIENCE AGAIN AFTER TRAVELING  
TO SO MANY COUNTRIES.

JAPAN EMBODIES THE UNKNOWN,  
AS EVERYTHING IS SO DIFFERENT.  
IT'S LIKE BEING IN ANOTHER WORLD.

I MAKE IT A POINT TO VISIT JAPAN  
AT LEAST ONCE A YEAR, EXPLORING  
THE COUNTRYSIDE MORE AND MORE  
EACH TIME. THE FOOD, PEOPLE, TEMPLES,  
BAR CULTURE, AND EVEN 7-ELEVEN ARE  
INCREDIBLY UNIQUE. THE SOUNDS  
IN THE VILLAGES AND WHILE CROSSING  
THE STREET, THE SILENCE, AND  
THE NEON LIGHTS ALL CONTRIBUTE  
TO THE REMARKABLE EXPERIENCE.



## ZARU SOBA .16

Zaru Soba is cold buckwheat noodles with dipping sauce. It is a cool noodle dish often served in summer in Japan. Zaru means a colander or a strainer in Japanese, and cold Soba noodles are usually served on a slotted bamboo mat that lets water drip through. Zaru Soba is a great dish to beat brutal summer heat and humidity in Japan.

3S Barley Shochu, Wasabi Distillate, Sesame Distillate,  
Buckwheat Spice Mix, Cucumber, Tomato,  
Lemon, Togarashi, Soy Sauce, Soy Milk



METHOD Clarified  
TASTE Milky & Rameny



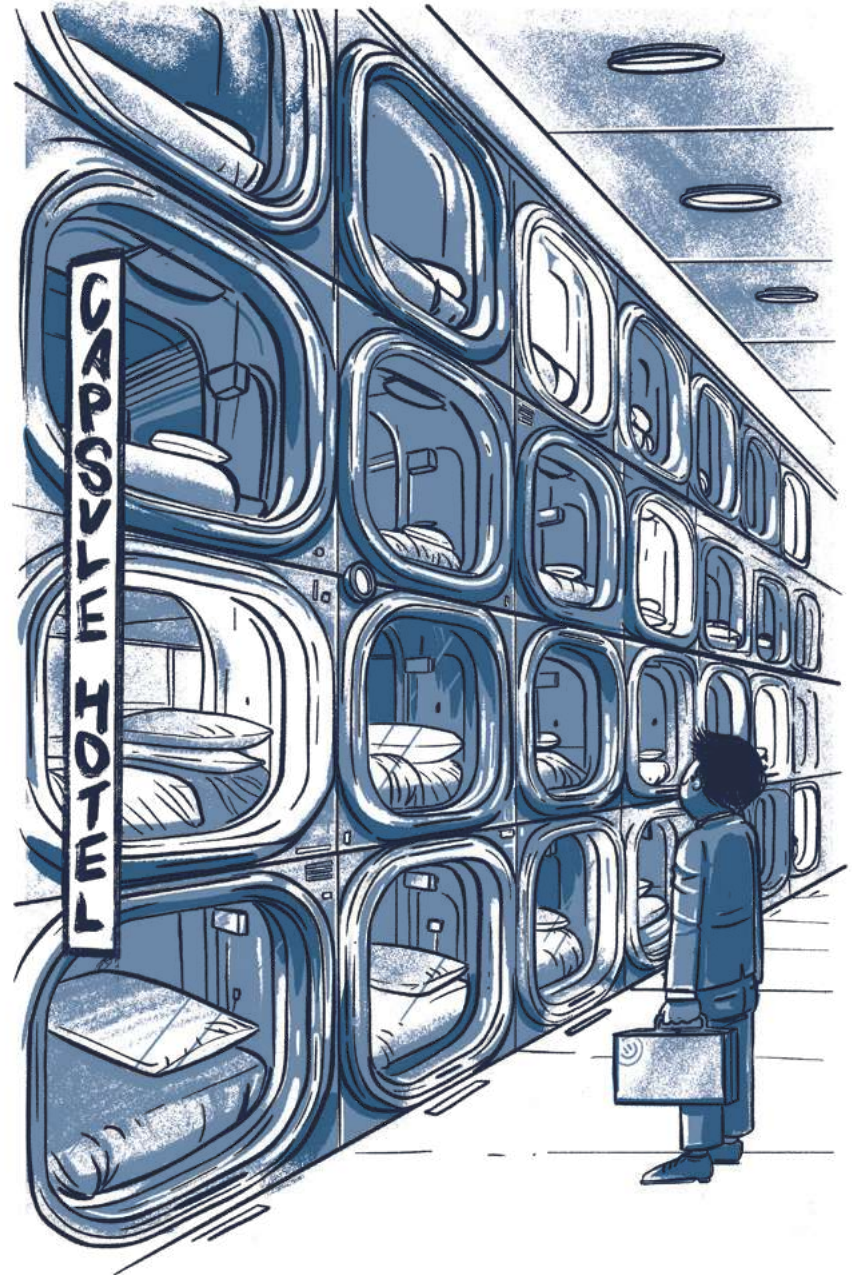
## CAPSULE HOTEL .17

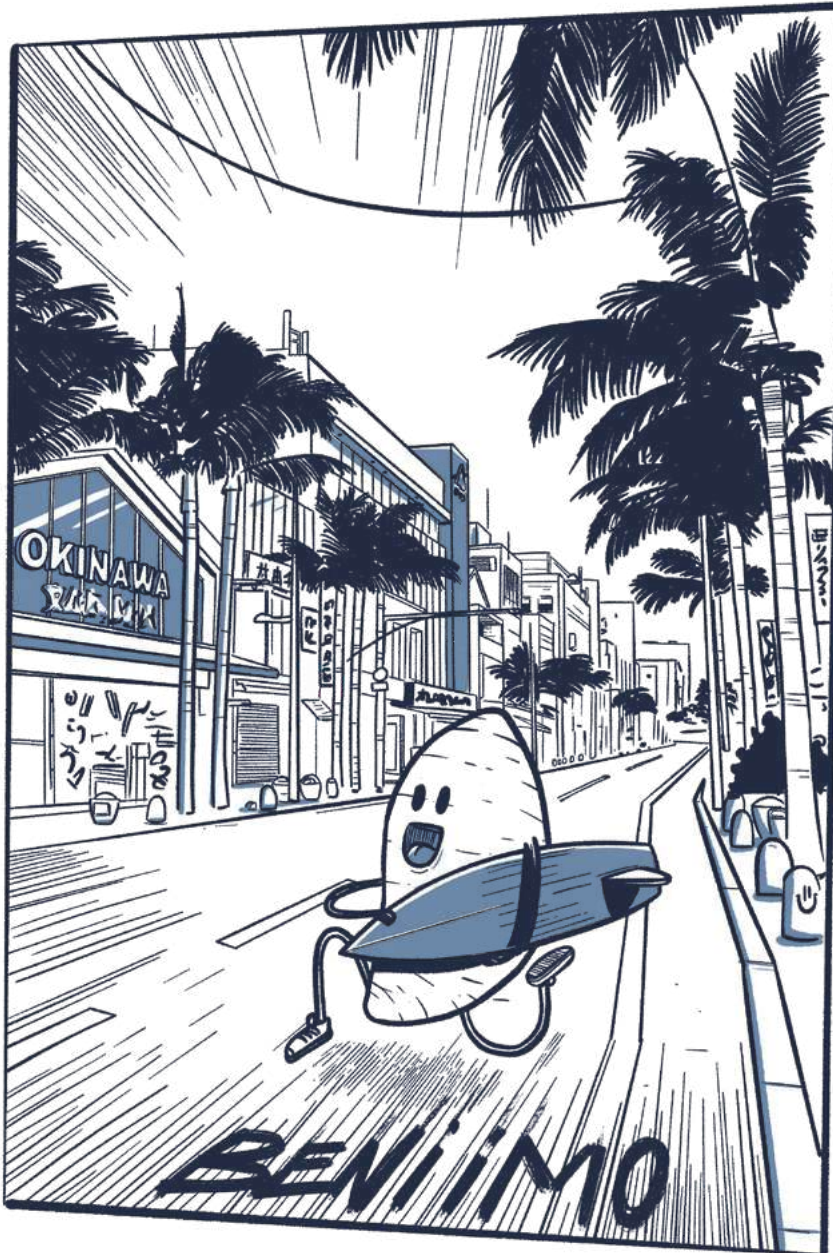
Capsule hotel is a type of hotel developed in Japan that features many small bed-sized rooms known as capsules. Capsule hotels provide cheap, basic overnight accommodation for guests who do not require or who cannot afford larger, more expensive rooms offered by more conventional hotels. Capsule hotels have been stereotypically used by Japanese salarymen who may be too drunk to return home safely, have missed the last train of the day to make a return trip home due to working late hours, or are too embarrassed to face their spouses.

Wakoucha Tea infused Citadelle Gin,  
Toasted Sushi Rice Syrup, Clarified Lemon, Tonic



METHOD Carbonated  
TASTE Fizzy & Sour





## BENI IMO .16

The beni-imo is the star of the main island Okinawa: there are sweets and ice cream using this violet sweet potato in almost every corner of the capital, Naha. Its popularity grows stronger as you reach the village of Yomitan on the western coast where it comes from. Okinawa, a tropical paradise in southern Japan, offers crystal-clear turquoise waters, pristine white sandy beaches, and vibrant coral reefs for snorkeling and diving enthusiasts. Visitors can explore the rich cultural heritage of the Ryukyu Kingdom by visiting historical sites such as Shuri Castle, while also indulging in delicious local cuisine like Okinawa soba and tropical fruits. With its warm climate and friendly locals, Okinawa provides an idyllic getaway for tourists seeking relaxation, natural beauty, and cultural experiences.

3S Awamori, St-Germain, Ube Juice,  
Coconut Water, Lime, Kokuto Lactic Syrup



METHOD Frozen  
TASTE Frozen & Tropical



## SAKURA .17

A cherry blossom, also known as a Japanese cherry or sakura, is considered the national flower of Japan, particularly famous due its large number of varieties and the nationwide celebrations during the blooming season. As the buds burst open in parks and streets across the country, people throw picnic and hanami (flower viewing) parties to appreciate the transient beauty of the flowers and welcome in the warmer weather. Cherry blossoms in Japanese are known as sakura and it would not be an exaggeration to say they are a national obsession.

Hendrick's Gin, Martini Rubino Vermouth,  
Campari, Umeshu, Sakura



METHOD Stirred  
TASTE Bitter & Flowery





## SAYONARA YOJIMBO .16

Yojimbo is a 1961 Japanese samurai film co-written, produced, edited, and directed by Akira Kurosawa. In the film, a rōnin arrives in a small town where competing crime lords fight for supremacy. The two bosses each try to hire the newcomer as a bodyguard. It was unofficially remade by Sergio Leone as the Spaghetti Western film *A Fistful of Dollars* (1964), leading to a lawsuit by Toho.

Pandan infused Plantation 3 Stars Rum,  
Calpis, Hojicha Tea



METHOD Carbonated  
TASTE Fizzy & Milky



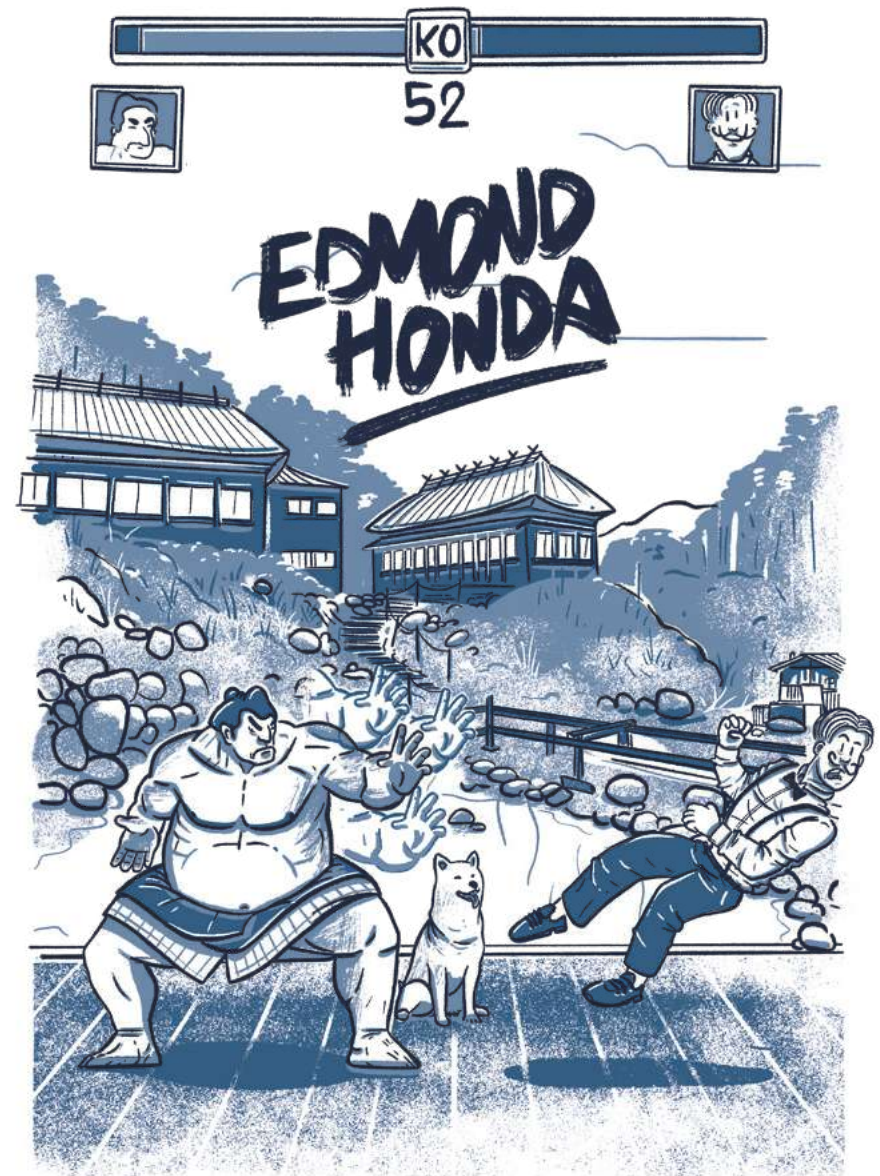
## EDMOND HONDA .17

Edmond Honda, more commonly known as E. Honda, also known as the Sumo Wrestler Chef, is a video game character from the Street Fighter series, first appearing in Street Fighter II. He is an honorable champion Sumo wrestler that values tradition. Honda is focused on becoming the greatest sumo wrestler of all time, and teaches sumo to several students. However, upon learning that the world outside of Japan did not consider sumo a true sport, he left his dojo and entered the martial arts tournament to prove that sumo wrestlers rank among the greatest fighters in the world.

Toki Suntory Whisky, Sweet Vermouth,  
Enoki, Green Shiso, Rice Vinegar,  
Black Lemon Scrappy's Bitters



METHOD Stirred  
TASTE Earthy & Boozy







## SADO MISO .16

Miso, a.k.a. fermented soybean paste, is made by combining just three simple ingredients—soybeans, salt, and koji (a type of fungus cultivated on rice and other grains)—and allowing the mixture to age for months or even years. Factors like the type of koji used and the length of fermentation can result in infinite varieties of miso, including some that contain no soybeans at all like barley miso. In fact, over 1,300 variations of the umami-rich paste are in use today. It's a vital ingredient in Japanese cooking, often used to bring a wallop of savory flavor to soups (like miso soup and hot pot), noodles, and yakitori dishes.

Pierre Ferrand 1840 Cognac,  
Woodford Reserve Rye Whiskey, Brown Butter Miso,  
Anko & Black Sesame Syrup, Rice & Tofu Milk, Egg



METHOD Built  
TASTE Creamy & Nutty

## CHANOYU .18

The Japanese tea ceremony (known as sadō or chanoyu) is a Japanese cultural activity involving the ceremonial preparation and presentation of matcha, powdered green tea, the procedure of which is called temae. While in Europe it is known as the “tea ceremony”, it is seldom ceremonial in its practice. Most often tea is served to family, friends, and associates; religious and ceremonial connotations are overstated in European places. The English term “Teism” was coined by Okakura Kakuzō to describe the unique worldview associated with Japanese tea ceremony, as opposed to focusing just on the ceremonial aspect, a perspective that many practitioners frown upon. Zen Buddhism was a primary influence in the development of the culture of Japanese tea.

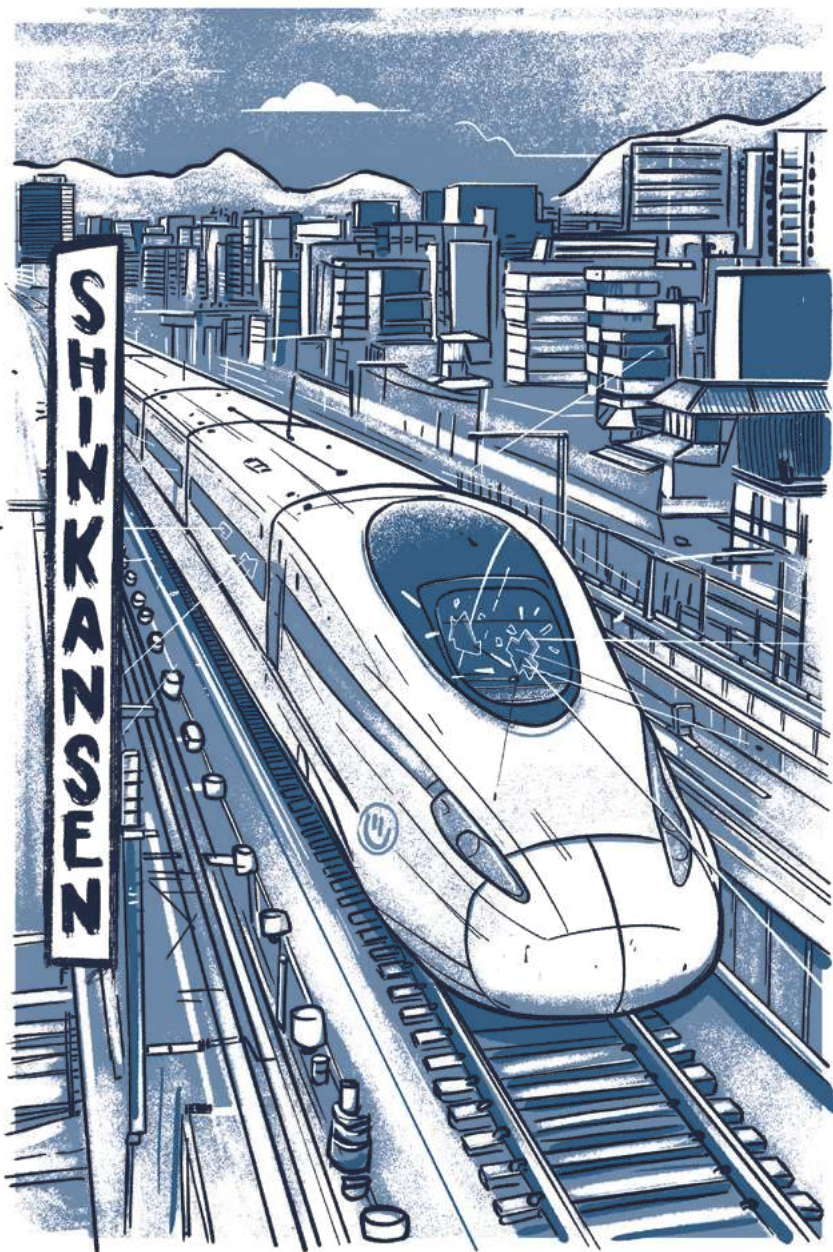
Bacardi Ocho Rum, Latte Matcha Distillate,  
Disaronno Amaretto, Praline Spice Mix,  
White Chocolate, Almond Milk, Lemon, Milk.  
Mochi Almond and Matcha



METHOD Clarified  
TASTE Nutty & Milky







## SHINKANSEN .17

The Shinkansen, colloquially known in English as the bullet train, is a network of high-speed railway lines in Japan. Initially, it was built to connect distant Japanese regions with Tokyo, the capital, to aid economic growth and development. It is home of the 2022 Bullet Train movie with Brad Pitt.

Wagyu Beef Fat Washed Mizu Green Tea Shochu,  
Grapefruit, Wakame & Kombu Water,  
Takesumi Bamboo Salt



METHOD Carbonated  
TASTE Iodised & Fizzy

## ARASHIYAMA .16

Arashiyama is the second-most important sightseeing district in Kyoto. It's filled with temples and shrines, but the star attraction is the famed Arashiyama Bamboo Grove. Standing amid these soaring stalks of bamboo is like being in another world.

Manzanilla Sherry, Cream Sherry,  
Martini Ambrato Vermouth, Purple Shiso, Umeboshi



METHOD Stirred  
TASTE Winy & Salty







## ONSEN FUMITO .16

Onsen refers to the traditional Japanese hot springs that are known for their therapeutic and relaxing properties. These natural geothermal baths are filled with mineral-rich hot water that is believed to have various health benefits. Onsen are not only popular for their healing properties but also for the serene and peaceful atmosphere they offer. Visitors can enjoy soaking in the hot springs while surrounded by beautiful natural landscapes, often in secluded and tranquil settings. Onsen experiences often include traditional Japanese hospitality and cultural elements, such as the use of traditional wooden bath-houses and the practice of communal bathing. It is a popular tourist attraction in Japan, allowing visitors to unwind, rejuvenate, and immerse themselves in the rich cultural heritage of the country.

Shiitake infused Sake, Rectified Green Apple Juice,  
Sancho Pepper Syrup, Inoki Albumine, Tamari Bitters



METHOD Shaken  
TASTE Fruity & Sour

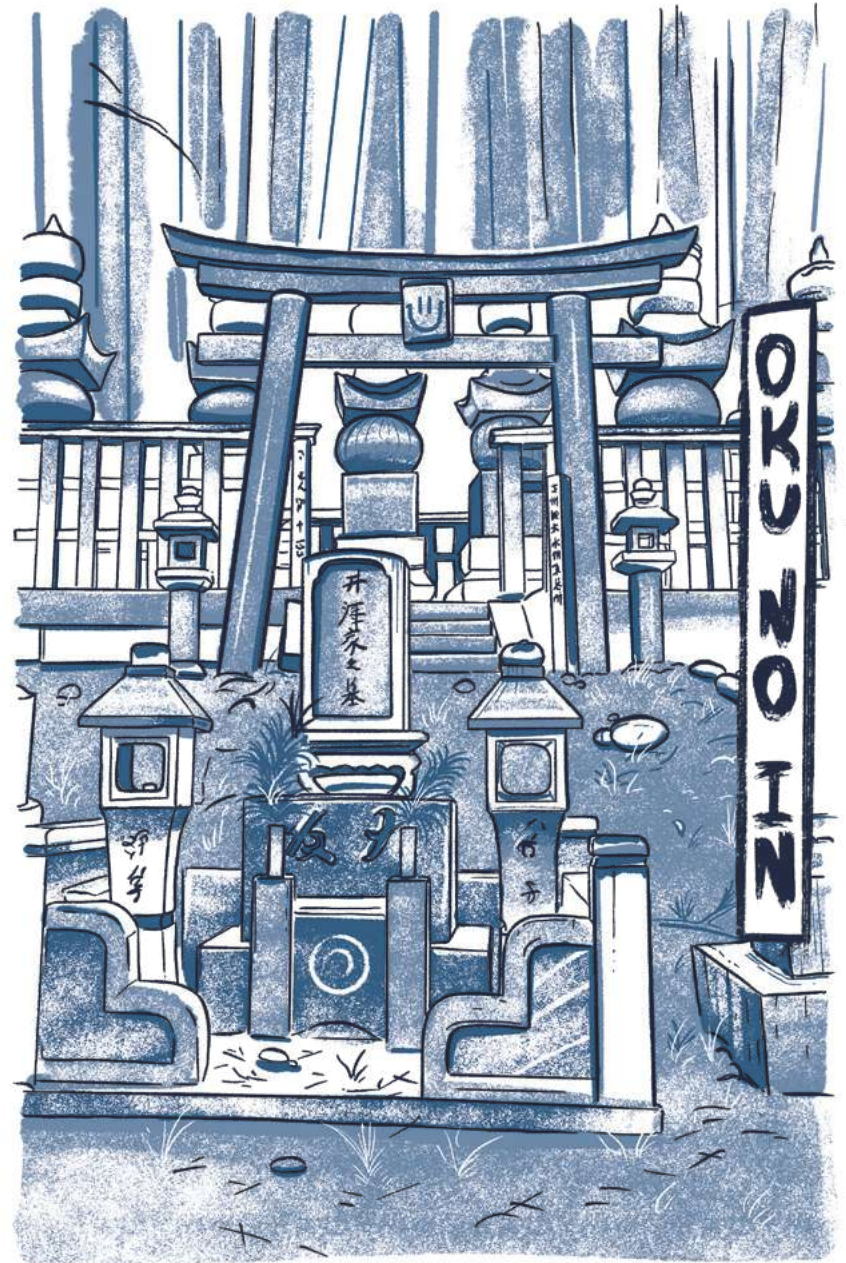
## OKU-NO-IN .17

Oku-no-in is the site of the mausoleum of Kobo Daishi, the founder of Shingon Buddhism and one of the most revered persons in the religious history of Japan. Instead of having died, Kobo Daishi is believed to rest in eternal meditation as he awaits Miroku Nyorai, the Buddha of the Future, and provides relief to those who ask for salvation in the meantime. Oku-no-in is one of the most sacred places in Japan and a popular pilgrimage spot, and it is definitely the most mystical place I've been to in Japan. It is home to the largest cemetery in Japan, surrounded by trees and moss.

Grey Goose Vodka, Aojiru Distillate,  
Lacto Fermented Peach, Verjus, Whey Syrup,  
Yuzu Vinegar, Champagne, Hakuto Jelly



METHOD Shaken  
TASTE Sweet & Sour





### **ZARU SOBA**

Shochu d'orge 3S, distillat de wasabi, distillat de sésame, mélanges d'épices et sarrasin, jus de concombre, jus de tomate, jus de citron, épices togarashi, sauce soja, lait de soja. Cocktail clarifié.

### **CAPSULE HOTEL**

Gin Citadelle infusé au thé wakoucha, sirop de riz toasté, jus de citron clarifié, tonic.

### **BENI IMO**

Awamori 3S, St-Germain, jus de ube, eau de coco, jus de citron vert, sirop lactique de sucre kokuto.

### **SAKURA**

Gin Hendrick's, Vermouth Martini Rubino, Campari, Umeshu. Cocktail infusé aux fleurs de cerisier.

### **SAYONARA YOJIMBO**

Rhum Plantation 3 Stars infusé aux feuilles de pandan, calpis, thé hojicha. Cocktail gazéifié.

### **EDMOND HONDA**

Whisky japonais Suntory Toki, Vermouth rouge, vinaigre de riz, bitters Scrappy's citron noir. Cocktail cuit sous vide aux feuilles de shiso vertes et aux champignons enoki.

### **SADO MISO**

Cognac Pierre Ferrand 1840, Whiskey Woodford Reserve Rye, beurre noisette au miso, sirop de anko et sésame noir, lait de riz et tofu soyeux, œuf entier.

### **CHANOYU**

Rhum Bacardi Ocho, distillat de matcha latte, amaretto Disaronno, mélanges d'épices et praliné, chocolat blanc, lait d'amande, jus de citron jaune, lait entier. Cocktail clarifié. Mochi amande et matcha.

### **SHINKANSEN**

Shochu Mizu Green Tea infusé à la graisse bœuf wagyu, cordial de pamplemousse, infusion de kombu et wakame, sel de bambou. Cocktail gazéifié.

### **ARASHIYAMA**

Manzanilla Sherry, Cream Sherry, Vermouth Martini Ambrato, jus d'umeboshi. Cocktail cuit sous vide aux feuilles de shiso pourpres.

### **ONSEN FUMITO**

Saké infusé aux champignons shiitake, jus de pomme verte acidifié, sirop de poivre sancho, albumine infusée à l'inoki concentré de sauce tamari.

### **OKU-NO-IN**

Vodka Grey Goose, distillat de aojiru, pêches lacto-fermentées, verjus, sirop de petit lait, vinaigre de yuzu, champagne, gelée hakuto.

**ARIGATÔ GOZAIMASU  
TO OUR SUPPORTING BRAND**

St-Germain  
Grey Goose  
Bacardi  
Martini  
Citadelle  
Ferrand  
Plantation  
Hendrick's  
Campari  
3S  
Mizu  
Disaronno  
Woodford Reserve  
House of Suntory

**ARIGATÔ GOZAIMASU  
TO THE CREATIVE TEAM**

Direction Artistique - Agathe de Roquefeuil  
Illustrations - Tristan Barbier/minastrie





**DANICO** – 7J/7 – 18H/2H  
6, RUE VIVIENNE 75002 PARIS – @DANICOPARIS

Prix en euros toutes taxes comprises.  
La liste des ingrédients allergènes est disponible auprès de votre serveur.