

MAKOTO

SAKE

JUNMAI *FULL BODIED, ROBUST, EARTHY*

AMABUKI TOKUBETSU YAMADANISHIKI EXTRA DRY, SAGA
YAUEMON DRY, FUKUSHIMA
HAKUTSURU TOKUBETSU YAMADANISHIKI, HYOGO
TENZAN TOKUBETSU GENSHU, SAGA
KIZAKURA GOLD, KYOTO
HAKUTSURU JUNMAI DRAFT, HYOGO

GINJO *MEDIUM BODIED, ELEGANT, CRISP*

JOZEN MIZUNO GOTOSHI, NIIGATA
NANBU BIJIN "SOUTHERN BEAUTY", IWATE
HAKUSHIKA, HYOGO
KIKUSUI "CHRYSANTEMUN WATER", NIIGATA

DAIGINJO *LIGHT BODIED, DELICATE, SMOOTH*

HAKKAISAN "HAKKAI MOUNTAIN", NIIGATA
DASSAI 23 "OTTER FESTIVAL", YAMAGUCHI
HAKUTSURU YAMADAHO, HYOGO
KIZAKURA S, KYOTO
AMABUKI RINGO KOBO, SAGA

SPECIALTY

KYOMAICO HONJOZO NAMACHOZO, KYOTO
HAKUTSURU JOSEN HONJOZO, HYOGO
YAUEMON JUNMAI DAIGINJO USUNIGORI "SHU AWA", FUKUSHIMA
HAKUTSURU "SAYURI" JUNMAI NIGORI, HYOGO
OZEKI HANA AWAKA "SPARKLING FLOWER", HYOGO
SHOCHU NIKKAIDO, OITA (BARLEY/CEVADA)

COCKTAILS

MAKOTO GIN TONIC - GIN, TÔNICA, RADISH, PEPINO, SHISO, LIMÃO, ZIMBRO

ALMOST TEA - VODKA, LIMÃO, YUZU, MAÇÃ, CAMOMILA

MAKOTO SANGRIA - SAKE, ROSAS, ELDEFLOWER, YUZU, ESPUMANTE, HIBISCO, GENGIBRE

BANANA LEAF - WHISKY, MARACUJÁ, LIMÃO, ORGEAT, ANGOSTURA BITTER

ROBUSTO NIPONICO - GIN COM SHISO, PÊSSEGO, YUZU, AMARETTO, AÇUCAR, LIMÃO, CANELA QUEIMADA

UN TAL TROPICAL - SHOCHU, ABACAXI, LIMÃO, CAMELO SALGADO, HORTELÃ

GUEISHA - SHOCHU, MARACUJÁ, LICHIA, LEITE DE COCO, GENGIBRE, CAPIM SANTO

LYCHEE MARTINI - SHOCHU, YUZU, LICHIA, HIBISCO

MATCHA SOUR - BOURBON INFUSÃO DE MATCHA, UME, CAMELO, BITTER, LIMÃO

MAKOTO Nº 1 - TEQUILA, APEROL, TORANJA, PÊSSEGO, LIMÃO, ESPUMA DE GENGIBRE

BEER

ASAHI 500ML

CERPA 350ML

SAPPORO 330ML

MATSURIKA 355ML

ORION 334ML

SOFT DRINKS

ÁGUA COM OU SEM GÁS

EVIAN 330ML

SAN PELLEGRINO 250ML

REFRIGERANTES

CAFÉ

@MAKOTOBASIL

#MAKOTOEXPERIENCE

FACEBOOK - MAKOTO BRASIL

