A fermented skimmed milk drink, Yakult is known for its gut-friendly bacteria that can help to improve digestive health. Yakult is enjoyed by children and adults of all ages, and here at Shin Kushiya, we have created a range of innovative beverages featuring this healthy drink.

Our unique Yakult drinks are added with chilled fruit juices and tangy yogurt balls. Try all four delicious flavours, and tell us which is your favourite!

CALPIS® is a cultured milk drink that has been fermented with microorganisms such as lactobacilli and other ingredients. Cultured milk drinks are known for health benefits such as aiding digestion, as well as their tangy and refreshing taste.

At Shin Kushiya, we have created our very own CALPIS® Sodas by combining the goodness of CALPIS® with fruity flavours, soda and chewy honey pearls. Enjoy these invigorating drinks every time you dine at Shin Kushiya.

Sharing a gift of goodness with our healthy range of CALPIS® and Yakult drinks specially made for you.
DESSERTS

Strawberry Nichigo
イチゴニイチゴー
Umeshu-infused strawberries with vanilla ice cream  7.8
*contains alcohol

Ice Cream Trio
アイスクリームのトリオ
Imported yuzu sherbet, black sesame, matcha ice cream, made with Hokkaido milk  12.6

Grape Ice Cream
グレープアイスクリーム
Imported grape ice cream made with Hokkaido milk  4.8

Macha Ice Cream
抹茶アイスクリーム
Imported green tea ice cream made with Hokkaido milk  4.8

Goma Ice Cream
黒胡麻アイスクリーム
Imported black sesame ice cream made with Hokkaido milk  4.8

Yuzu Sherbet
柚子シャーベット
Imported Japanese lime sherbet  4.8

From left to right:
Vanilla Ice Mochi
Soybean mochi served with vanilla ice cream and soy ‘dust’ 6.8

Traditional Red Bean with Mochi
Warabi mochi in a traditional homemade red bean soup, served warm with soy ‘dust’ 5.8

Kuro Goma Heaven
Black sesame ice cream, homemade black sesame cream and chocolate wafer 7.8

Warabi Mochi
Mochi squares of warabi with green tea ice cream topped with black honey syrup 7.8

Tofu Cheesecake
Low-calorie Japanese-style tofu cheesecake 4.8

Yuzu Sherbet with Homemade Tofu Cheesecake
Imported yuzu sherbet with homemade tofu cheesecake 9.2
DESSERTS

Earl Grey Jelly Crème Royale
アールグレーリュームロイヤル
Intense earl grey tea jelly, with sweet cream 4.8

Soybean Pudding
豆乳プリン
Soybean pudding topped with red beans and soy ‘dust’ 4.8

Fresh Fruits Konyakku
新鮮なフルーツこんにゃく
Selection of fruits set in Japanese-style jelly, with brown sugar syrup 5.8

Crème Brûlée
クリームブリュレ
Chilled caramelised egg custard with strawberry 5.8
Grape Ice Parfait
Red tea jelly, brown honey pearls, cream, strawberries and imported grape ice cream  9.6

Yuzu Mango Parfait
Mango jelly with yogurt pearls, strawberries and imported yuzu sherbet  9.6

Vanilla Strawberry Parfait
Red tea jelly, Azuki beans, brown honey pearls, strawberries & vanilla ice cream  9.6

Umeshu Tiramisu
Special concoction of plum-wine tiramisu  7.8
*contains alcohol

Parfaits specially designed for VivoCity outlet
Yuzu CALPIS® Soda
Sweetened Yuzu chunks and brown honey pearls with CALPIS® and soda 6.8

Peach CALPIS® Soda
Peach-infused soda, with CALPIS® and brown honey pearls 6.8

Lychee CALPIS® Soda
Lychee-infused soda, with CALPIS® and brown honey pearls 6.8

Strawberry CALPIS® Soda
Strawberry-infused soda, with CALPIS® and brown honey pearls 6.8
Sunny Orange ‘Yakult’
オレンジヨーグルト
Chilled Orange juice infused with ‘Yakult’, and tangy yogurt balls  6.2

Cloudy Apple ‘Yakult’
リンゴヨーグルト
Chilled Apple juice infused with ‘Yakult’, and tangy yogurt balls  6.2

Citrus Pineapple ‘Yakult’
パイナップルヨーグルト
Chilled Pineapple juice infused with ‘Yakult’, and tangy yogurt balls  6.2

Cranberry ‘Yakult’
クランベリーヨーグルト
Chilled Cranberry juice infused with ‘Yakult’, and tangy yogurt balls  6.2
**OTHERS**

*Flavoured Iced Teas*

Flavoured Iced Teas

- Iced Yuzu Tea 5.8
- Iced Peach Tea 4.8
- Iced Strawberry Tea 4.8
- Iced Honey Lemon Tea 4.8
- Iced Lychee Tea 4.8

*Fruit Juices*

Others

- Orange Juice 4.6
- Lime Juice 4.6
- Pineapple Juice 4.6
- Cranberry Juice 4.6
- Coke / Coke Light / Sprite 3.5
- Green Tea 1.8
- Regular Coffee 3.8
- San Pellegrino 6.8
- Shin Mineral Water 1.8

*Hot Drinks*

- Hot Yuzu Tea 5.8
- Hot Chocolate 4.6
- Hot Honey Lemon Tea 4.6
SHOCHU

Mugi
Iichiko
Made from selected barley and pure water drawn from a spring
9 Glass
82 Bottle

Unkai
Aromatic, mild and mature.
A connossieur’s choice
11 Glass
108 Bottle

Imo
Tekkan
This shochu from sweet potatoes has good flavour and is brewed in earthenware jars in accordance with traditional practices
10 Glass
98 Bottle

Kaidou
Kaidou is a sweet potato shochu made from selected sweet potatoes called “Kogane Sengan Potatoes” harvested in Kagoshima Prefecture, with the traditional black yeast and pure deep-sea water
10 Glass
90 Bottle

Kuro Kirishima
Initial mild taste which gradually becomes deeper, with a long finish
11 Glass
108 Bottle
## SAKES

### Highly Recommended

**Shin Sake - Takijiman (+5)**

Ginjo
A special sake from Japan’s top 5 brewer - sweet and light initially with a dry aftertaste. This sake is specially made in partnership with Shin Kushiya

<table>
<thead>
<tr>
<th>Volume</th>
<th>mL</th>
</tr>
</thead>
<tbody>
<tr>
<td>22</td>
<td>180</td>
</tr>
<tr>
<td>42</td>
<td>360</td>
</tr>
<tr>
<td>188</td>
<td>1.8l</td>
</tr>
</tbody>
</table>

**Kikumasamune (+3)**

Honjozo Josen, Atsukan
One of the oldest brewers of sake in Japan, suitable for drinking warm

<table>
<thead>
<tr>
<th>Volume</th>
<th>mL</th>
</tr>
</thead>
<tbody>
<tr>
<td>11</td>
<td>125</td>
</tr>
<tr>
<td>20</td>
<td>250</td>
</tr>
</tbody>
</table>

**Hot Sake**

**Gar yubai (+5)**

Genshu Muroka Junmai Ginjyo
The mild citrus flavour and rich scent reveals a delicious taste that engulfs the palate

<table>
<thead>
<tr>
<th>Volume</th>
<th>mL</th>
</tr>
</thead>
<tbody>
<tr>
<td>32</td>
<td>180</td>
</tr>
<tr>
<td>56</td>
<td>360</td>
</tr>
<tr>
<td>108</td>
<td>720</td>
</tr>
</tbody>
</table>

### Boutique Sake

**Otokoyama (+4)**

Tokubetsu Junmai
A full-bodied sake with an earthy yet sweet aromatic nose of ripe fruit

<table>
<thead>
<tr>
<th>Volume</th>
<th>mL</th>
</tr>
</thead>
<tbody>
<tr>
<td>26</td>
<td>180</td>
</tr>
<tr>
<td>48</td>
<td>360</td>
</tr>
<tr>
<td>92</td>
<td>720</td>
</tr>
</tbody>
</table>

**Sougen (+3)**

Junmai Ginjyo
Harmony of floral and fruity aroma with bamboo and grain - superbly balanced with a smooth finish

<table>
<thead>
<tr>
<th>Volume</th>
<th>mL</th>
</tr>
</thead>
<tbody>
<tr>
<td>48</td>
<td>300</td>
</tr>
<tr>
<td>102</td>
<td>720</td>
</tr>
</tbody>
</table>

**Kozaemon (+3)**

Tokubetsu Junmai
A delectable drink with light, fruity taste and refined fragrance that pairs well with most types of food

<table>
<thead>
<tr>
<th>Volume</th>
<th>mL</th>
</tr>
</thead>
<tbody>
<tr>
<td>54</td>
<td>300</td>
</tr>
<tr>
<td>108</td>
<td>720</td>
</tr>
</tbody>
</table>

**Wakatake (+5)**

Junmai Dai Ginjyo
A sweet flavour reminiscent of apples and banana. The initial impression is smooth and silky with strong essence of rice

<table>
<thead>
<tr>
<th>Volume</th>
<th>mL</th>
</tr>
</thead>
<tbody>
<tr>
<td>32</td>
<td>180</td>
</tr>
<tr>
<td>56</td>
<td>360</td>
</tr>
<tr>
<td>108</td>
<td>720</td>
</tr>
</tbody>
</table>

**Rihaku (+3)**

Junmai Ginjo Nigori
Cloudy sake that has a multi-layered fragrance with sweet rice flavors intermingling with the nutty and fruity characteristics

<table>
<thead>
<tr>
<th>Volume</th>
<th>mL</th>
</tr>
</thead>
<tbody>
<tr>
<td>58</td>
<td>300</td>
</tr>
<tr>
<td>120</td>
<td>720</td>
</tr>
</tbody>
</table>
Sake

Kikumasamune (+5)
Karakuhi
Soft and mild sake that pairs well with most types of food
15  180ml
29  360ml
128  1.8l

Shirataki (+5)
Junmai Ginjyo
A fruity and light sake with a smooth, easy to drink finish
22  180ml
42  360ml
188  1.8l

Dewazakura (+5)
Ouka Ginjyo
A refreshing medium dry sake with a smooth texture, redolent of the cherry tree blossoms
24  180ml
46  360ml
198  1.8l

Kubota (+6)
Senju Tokubetsu Honjozo
Using a special brewing method, this dry sake is clear and refreshing with an elegant and gentle aftertaste
24  180ml
46  360ml
198  1.8l

Dessert Sake

Yama Yuzu
Yama Yuzu Shibori
The rich Yuzu flavour is full of fruit. This appetising drink is perfect for ladies or as a dessert drink to end your meal
22  180ml
40  360ml

Umeshu
Sweet plum wine served on the rocks
10  glass

Sake Martinis

Lychee Sake Martini
Japanese sake infused with lychee in a Martini glass  15.8

Lemon Sake Martini
Japanese sake infused with lemon in a Martini glass  15.8

Peach Sake Martini
Japanese sake infused with peach in a Martini glass  15.8
# WINES, WHISKIES & BEERS

## Wines

<table>
<thead>
<tr>
<th>Premium</th>
<th>Glass</th>
<th>15 Glass</th>
<th>75 Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>House White</td>
<td></td>
<td>15</td>
<td>75</td>
</tr>
<tr>
<td>Premium</td>
<td>Glass</td>
<td>15</td>
<td>75</td>
</tr>
<tr>
<td>House Red</td>
<td></td>
<td>15</td>
<td>75</td>
</tr>
</tbody>
</table>

## Whiskey

<table>
<thead>
<tr>
<th>Premium</th>
<th>Serving</th>
<th>14 Serving</th>
<th>238 Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>House White</td>
<td></td>
<td>14</td>
<td>238</td>
</tr>
<tr>
<td>Premium</td>
<td></td>
<td>14</td>
<td>238</td>
</tr>
<tr>
<td>House Red</td>
<td></td>
<td>14</td>
<td>238</td>
</tr>
</tbody>
</table>

## Beers

<table>
<thead>
<tr>
<th>Premium</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>House White</td>
<td></td>
</tr>
<tr>
<td>Premium</td>
<td></td>
</tr>
<tr>
<td>House Red</td>
<td></td>
</tr>
<tr>
<td>Sapporo</td>
<td>11</td>
</tr>
<tr>
<td>Asahi</td>
<td>11</td>
</tr>
</tbody>
</table>