

VODKA

KISSUI*

NIKKA COFFEY*

HAKU*

ABSOLUT

blue | citron | pear

BELVERDEERE

GREY GROOSE

TITO

KETAL 1

STOLI

RUM

CAPTAIN MORGAN-*SPICED*

MYER

BACARDI

RUMHAVEN- *COCONUT*

MOUNT GAY

GIN

ROKU*

HENDRICK

BOMBAY SAPHIRE

TANQUERAY

NOLET- SILVER

TEQUILLA

JOSE CUERVO GOLD

PATRON *SILVER*

DON JULIO-1942

WHISKEY&BOURBON

BULLEIT RYE

CROWN ROYAL

CROWN ROYAL- *APPLE*

JACK DANIEL

JAMESON

JOHNY WALKER *BLACK LABEL*

JIM BEAM

KNOB CREEK

MARKER MARK

WOODFORD RESERVE

JAPANESE WHISKEY*

NIKKA

coffey grain | coffey malt | pure malt | single malt

ICHIROS

HAKUSHU *12yrs*

AKASHI

IWAI

KAIYO

OHISHI *"sherry cask"*

HIBIKI *12 YRS*

YAMAZAKI *12YRS*

BRANDY&COGNAC

HENNESSY-*vsop*

MADE IN JAPAN*

COCKTAILS

YUZU-RITA

Jose cuervo | Pama | Yuzu Juice | Simply syrup | Salt-Lime Rim

11

BUBBLE POPSICLE

Sparkling Moscato | Popsicle

10

MALIBU SUNRISE

Malibu | Shochu | Yogurt | Orange Juice

11

LEMONGRASS MOJITO

Bacardi Rum | Fresh Lemongrass | Mint | Nigori | Lime Juice

11

BANGKOK MIDNIGHT

Moon shine| Mango-Lemonade | Blue Curacao

11

DRAGON BERRIES

Jose Cuervo | Lychee Juice | Agave | Triple

12

LAZY MARTINI

PEACH COSMO

Absolut Vodka | Peach Schnapp | CJ | Gomme Syrup

12

ALOE EXPRESS

Absolut Pear | Aloe Juice | Jasmine Liquor

12

SAKETINI

Sake | Plum Wine | Cointreau | Sweet & Sour Mix

12

LAZY BEERS

FLYING DOG, IPA , 12oz. Frederick

6

ORION, Lager, 11.8oz. can Japan

6

SAPPORO, Lager, 22oz can.Japan

10

ASAHI, Super Dry Lager, 21oz bottle.Japan

10

Japanese Craft Beers

KYOTO, White Yuzu , 11 oz. Japan

11

ECHIGO, Rice Lager, 11.15oz. Can (Gluten Free)

11

HITACHINO, Red Rice, 11.15oz.

11

HITACHINO, White Ale, 11.15oz.

10

SOFT DRINKS

THAI ICED COFFEE

4.5

MANGO LEMONADE

4

SPARKLING WATER

3

HOT TEA Green tea | Black Tea

3

SODA Coke | Diet Coke | Sprite | Ginger Ale (REFILL)

3

LAZY WHITE

GL/BTL

Delle Venezie, PINOT GRIGIO 21' 8/30

Veneto, Italy

Luna Di Luna, PINOT GRIGIO 21' 8.5/32

Bardolino, Italy

Dante, CHARDONNAY 21' 8/30

Oakville, California

Hess, CHARDONNAY 21' 9/34

Napa Valley, California

1749, SAUVIGNON BLANC 21' 8/30

Geogra Phique, Protegee'

Kungfu Girl, RIESLING 21' 8/30

Columbia Valley, WA

Acrobat, ROSE 21' 8/30

Oregon

LAZY RED

GL/BTL

Le Charmel, PINOT NOIR 19' 8.5/32

South of France

H3, Red Blend 19' 8/30

Carinena, Spain

Don Nicanor, MALBEC 18' 9/34

Mendoza, Argentina

Drumheller, CABERNET 18' 8/30

Columbia Valley, WA

Prophecy, RED BLEND 19' 8.5/32

Healdsburg, California

Tortoise Creek, PINOT NOIR 19' 9/34

Oakville, California

The Expedition, MALBEC 16' 39

Walla Walla, Washington State

Gerard Bertrand, CABERNET 17' 45

Languedoc- Roussillon, France (Organic Grape- Reserve)

LAZY SAKE

WARM SAKE (SM) 9

WARM SAKE (LG) 15

YAMADANISHIKI, Tokubetsu Junmai, 300 ml 25

KIKUSUI, Honjozo Nama Genshu, 200 ml CAN 13

KARATAMBA, Honjozo, 300 ml 25

Hana Lychee, , Junmai , carafe 11 oz 15

BUNRAKU, Junmai Gingo, 300 ml (gold Flake) 39

NAGARA, Sparkling Nigori, 300 ml 30

NIGORI, Unfiltered Sake, 375 ml 24

HAKKAISAN, Sparkling Nigori, 360 ml 45

NARUTOTAI, J.G.Nama Genshu, 720 ml CAN 75

Tokushima Prefecture- a very rich Style of sake "Undiluted" A beautifully textured sake with a refreshing. Alcohol : 18%

BORN, Junmai Daiginjo Nama Genshu, 720 ml 110

Muroka-Fukui Prefecture. Aged at 0 Degrees C for 1 year .. that makes this sake rich without losing any of it's delicate nature.The most robust taste of sake

DASSAI 23, Junmai Daiginjo, 720 ml 170

Otter Fest- Yamaguchi Prefecture with an old-fashioned know how. 1 of the great achievements in the world of sake. Rice milled to an astounding 23% of it's original size sets the stage for this complex, deep and elegant wonder.

PLUM WINE 5oz. GL

KINSEN 8

CHOYA – Umeshu (Classic) 9

CHOYA – KOKUTO (Plum, Rum, Brown Sugar) 9

CHAMPAGNE

LA FURLAN MOSCATO SPARKLING 8/30

ZONIN PROSECCO, Italy 187 ml 7

MOET IMPERIAL BRUT, France 85

MOET NECTAR IMPERIAL ROSE, France 103

LAZY SHO-CHU

(50 Proof) 3oz. serving per glass

IKKOMON, IMO (Sweet Potato) 11

GINZA NO SUZUME SILHOUETTE (Barley) 9

GYOKURO, RICE SPIRIT (Green Tea) 12

“What is Sake”

Japanese alcoholic beverage made from fermented rice. Sake is light in colour, is noncarbonated, has a sweet flavor, and contains up to 18 percent alcohol. Sake is often mistakenly called a wine because of its appearance and alcoholic content; however, it is made in a two-step process similar to that for brewing beer. Special strains of rice are precisely milled to remove the outer layers, a process that reduces the grain to 50-70 percent of its original size. Production begins with KOJI, a preparation of steamed rice and *Aspergillus oryzae*, a mold that converts the rice starch to fermentable sugars. The koji, mixed with water and fresh steamed rice, is kneaded (traditionally by hand) into a smooth paste and placed in a vat with more rice and water. This mixture, allowed to ferment for about four weeks with sake yeast, becomes moto. with an alcoholic content of about 11 percent. More koji, steamed rice, and water are added to the vat. And a second fermentation begins, lasting about seven days. After resting for another week, the sake is filtered, pasteurized and bottled. Alcohol may be added to the desired level.



“What is Shochu”

Shochu is a Japanese Traditional clear distilled spirit that has been made at least from 16 century in Japan. The main difference between Sake and Shochu is simply the process of making. Sake is brewed and its main ingredient is rice whereas shochu is brewed then distilled and its main ingredients are various. Shochu can be made from a variety of ingredients such as Sweet Potatoes, Barley, Buckwheat, Rice, Sweet Corn or Brown Sugar. A few other products like sesame or chestnut may also be able to form the base of Shochu.

