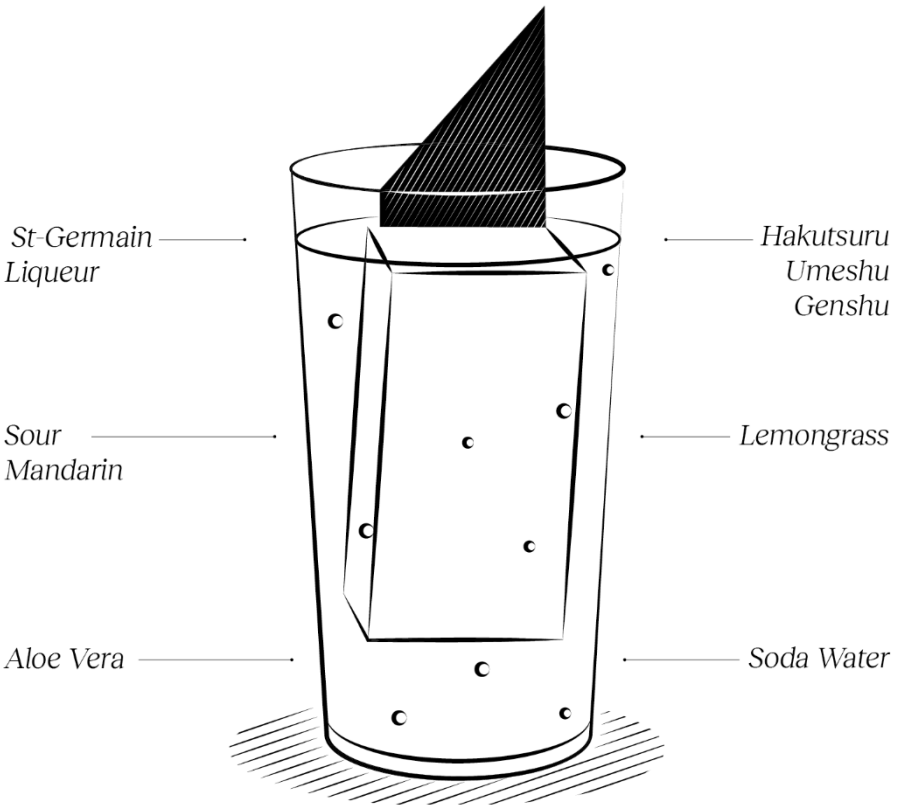


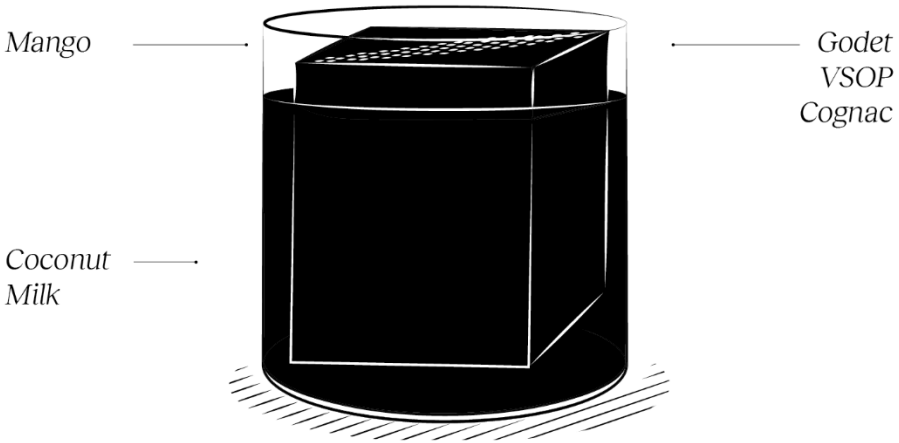
We have crafted HeJi **signature cocktails** with elements of Asian gastronomy and drink culture in mind.

These drinks showcase the best that HeJi has to offer as a whole — a careful selection of teas, subtle handcrafted glassware, and a lavish collection of spirits. We use advanced culinary techniques to elevate top-quality ingredients into stories that we are eager to share.

Team HeJi

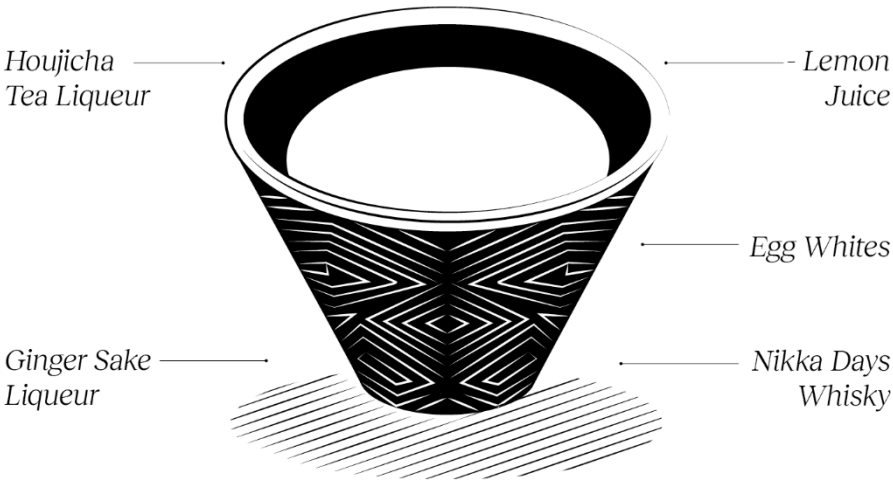

St-Germain Liqueur
Hakutsuru Umeshu Genshu
Sour Mandarin
Lemongrass
Aloe Vera
Soda Water

HANA

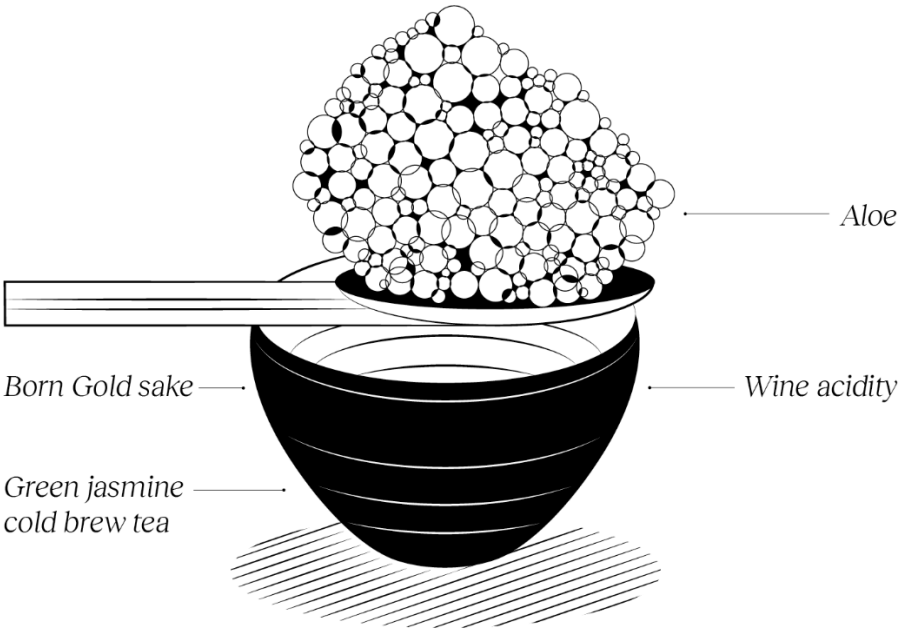


STICKY MANGO RICE

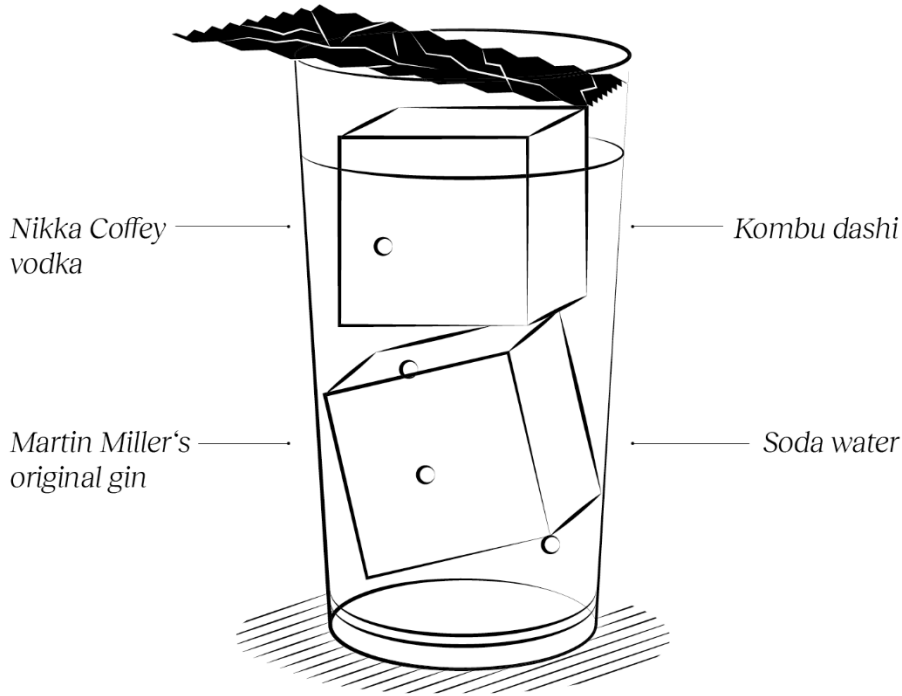
18


Houjicha
Tea Liqueur
Lemon
Juice
Egg Whites
Ginger Sake
Liqueur
Nikka Days
Whisky

YORU



GREEN JASMINE


Nikka Coffey vodka
Martin Miller's original gin
Kombu dashi
Soda water

DASHI FIZZ

HeJi SELECTION

Pumpkin Spiced Margarita 17
Don Fulano Blanco Tequila, Fresh lime juice, Fresh orange juice, Cinnamon, Brown sugar

Pornstar Martini 18
Vanilla vodka, Passoa liqueur, Passion fruit, Nino Franco Rustico Prosecco

Negroni 18
Nikka Coffey gin, Campari, Martini Rubino vermouth

Paloma 16
Don Fulano blanco tequila, fresh grapefruit, fresh lime juice, agave, salt

Rye Dry Martini 15
Chopin rye vodka, Cocchi dry vermouth, Lemon peel

Old fashioned 18
Elijah Craig Small Batch bourbon, Angostura aromatic bitters, Demerara Sugar, Orange peel

Espresso Martini 16
Chopin wheat vodka, coffee liqueur, espresso, sugar

NON-ALCOHOLIC COCTAILS

Chisai Hana 12
Sour Mandarin, Lemongrass, Aloe Vera, Soda Water

Green Jasmin 12
Green jasmine cold brew, Aloe

Matcha Lemon Soda 14
Ceremonial Matcha, lemon juice, sugar, soda water

BEER

Kirin Ichiban draught *Japan, 0,4l* 8

Kirin Free 0% *Japan, 0,33l* 8

Asahi Super Dry *Japan, 330 ml* 7

MINERAL WATER

Eira *Norwegian Mineral Water Still 0,7* 8

Eira *Norwegian Mineral Water Sparkling 0,7* 8