

光輝

KŌKI

Welcome to a curated beverage menu that bridges tradition and innovation - honouring the rich regional heritage of Japan while embracing exceptional wines from around the world. From refined sake and inventive cocktails inspired by Japan's diverse landscapes to world-class wines from renowned vineyards, each pour tells a story of craftsmanship and character.

Sake – Japan's Liquid Heritage

Our sake selection celebrates regional expression and centuries-old brewing mastery. From the crisp mountain air of Niigata to the lush valleys of Fukuoka, each bottle is a reflection of its place. Whether you prefer something light and floral or rich and full-bodied, we invite you to explore sake's remarkable diversity.

Signature Cocktails – A Taste of Japanese Regions

Our original cocktails are inspired by Japan's geography, seasons, and ingredients. Each drink is a creative interpretation of a region's essence. These cocktails balance authenticity with artistry, offering familiar flavors in unexpected ways.

World Wines – Global Excellence

Our wine list complements Japanese cuisine with selections from the world's most celebrated wine regions. Each wine is hand-selected to pair harmoniously with our cuisine, from delicate sashimi to hot dish of Teppanyaki

Japanese Tea Collection – Timeless and Tranquil

Finish or begin your experience with our selection of traditional Japanese teas, harvested from revered tea-growing regions. Each cup offers quiet reflection, natural energy, and a taste of Japan's timeless tea tradition.

Sake and Wine by the Glass

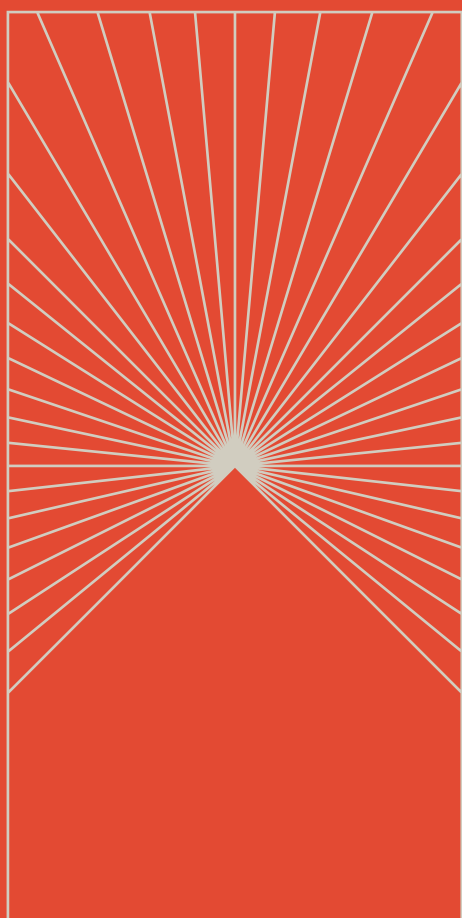
日本酒		
Sake Sake	90ml	180ml
Shichiken Yama no Kasumi Sparkling Nigori, Yamanashi	350	680
Banshu Ikkon Junmai Ginjo, Aiyama, Hyogo	350	680
Daishichi Junmai Kimoto, Gohyakumangoku, Fukushima 1.8L	380	750
Izumi by KOKI Junmai Ginjo, blends, Miyagi	600	1,150
ソムリエ厳選		
Sommelier's Selection Lựa Chọn của Sommelier	90ml	
<u>CHAMPANGE</u>		
Ruinart Brut Róse	850	
<u>WHITE WINE</u>		
2022 Domaine Billaud-Simon, Chablis 1er, Montee de Tonnerre	750	
2024 Pascal Jolivet, Blanc Fume, Pouilly Fume	550	
<u>RED WINE</u>		
2020 Michele Chiarlo Palas Barolo	600	
2018 Chateau de Marsannay, Marsannay Le Boivin	680	
グラスワイン セレクション		
House Pour Selection Lựa Chọn Rượu Bán Ly		150ml
<u>CHAMPANGE</u>		
Deutz Champagne Brut		800
<u>WHITE WINE</u>		
2022 Dr Loosen, Red Slate Dry Riesling		370
2023 Kono Marlborough Sauvignon Blanc		370
<u>RED WINE</u>		
2022 Vasse Felix Margaret River, Cabernet Sauvignon		390
2022 Guigal, Cote du Rhone		390

Prices listed are 1000 VND / are subjected to government tax & 5% service charge.

Shochu by the Glass

焼酎	
Shochu Shochu	40ml
Akarui Nōson 25%, Kagoshima (Kyūshū)	180
Kanehachi 25%, Ōita (Kyūshū)	180
Kumejima no Kumesen Brown 30%, Okinawa (Kyūshū)	180
Tokujō Taimei 25%, Ōita (Kyūshū)	180
Zanpa Black 30%, Okinawa (Kyūshū)	180
Zanpa White 25%, Okinawa (Kyūshū)	180
Hyakunen no Kodoku 40% [aged], Miyazaki (Kyūshū)	300
Daiyame 40%, Kagoshime (Kyushu)	300
缶/ボトル	
Beer Bia	
Can/ Bottle Chai	
Sapporo	160
Asahi Dry	160
Sapporo Draught	160
梅酒	
Umeshu (Plum Wine) Rượu Mận	
Sawanotsuru Koshu Jikomi Umeshu 11%, Hyogo (Kansai)	350
Exclusive Label Junbucha	
Quýt Mùi (Mandarin, Coriander)	220
Vải Mộc (Lychee, Osmanthus)	220

CONCOCTION OF STORIES



Cocktails

Land of the Rising Sun

Embark on a sensorial voyage across Japan — from the misty orchards of Yamagata to the sunlit coasts of Fukuoka, the smoky bars of Okinawa to the quiet tea gardens of Tokyo. Each cocktail in this collection captures the spirit of a place, weaving local flavours, traditions, and moments into one elegant, unforgettable pour.

山形セレナーデ
Yamagata Serenade

350

ROKU GIN | JUNMAI DAI GINJO SAKE | YUZU CORDIAL |
PLUM SYRUP | WASABI CORDIAL | SAKURA BLOSSOM BITTERS

Crisp gin and plum meet floral sake and a touch of wasabi – a bright, elegant toast to Yamagata’s orchards and mountain air.

Gin thanh mát và mận chín hòa cùng sake thơm và chút cay dịu của wasabi – gọi nên thanh âm trong trẻo từ những vườn cây và khí trời phương Bắc.

福岡ミストラル
Fukuoka Mistral

350

GIN INFUSED MATCHA | TANGERINE & MELON SYRUP |
VANILLA MILK | JUNMAI DAI GINJO SAKE | LEMON JUICE |
MATCHA & YUZU FOAM

A breezy blend of matcha gin, citrus and sake, kissed with vanilla and yuzu – like spring wind through Fukuoka’s sunlit streets.

Sự kết hợp nhẹ nhàng của gin trà xanh, cam quýt và sake, điểm chút vanilla và yuzu – như cơn gió xuân thoảng qua những con phố rực rỡ nắng vàng của Fukuoka.

鹿児島ブルーム
Kagoshima Bloom

350

KOME SHOCHU | ZANPA BLACK SHOCHU |
JUNMAI GINJO SAKE | ORANGE JAM | KUMQUAT JUICE |
GOBO HONEY | SPARKLING SAKE

A radiant mix of mellow shochu, smoky Zanpa, orange, kumquat and sparkling sake – bright, graceful, and worth lingering over.

Shochu nhẹ hòa quyện cùng Zanpa khói, cam, quất và sake sủi – tươi sáng, duyên dáng và đáng để nhâm nhi thật chậm.

東京オーチャード
Tokyo Orchard

ROKU GIN | STAR APPLE SYRUP | YUZU CORDIAL | GENMAICHA SYRUP (MORI TOWN) | MANCINO SAKURA | ORANGE BITTERS

A vibrant fusion of Roku gin, star apple, yuzu, and genmaicha – a layered tribute to Japan's changing seasons, where heritage and innovation bloom together.

Sự hòa quyện đầy sắc màu giữa Roku gin, vú sữa, yuzu và trà gạo rang – tôn vinh vẻ đẹp bốn mùa Nhật Bản, nơi truyền thống và đổi mới cùng thăng hoa.

350

琉球月見ココナッツ
Ryukyu Tsukimi Coconut

SUNTORY KAKUBIN WHISKY | ZANPA BLACK SHOCHU | VEDEDI CRÈME DE COCONUT | SOY MISO CARAMEL | SHISO CORDIAL | WHIPPING CREAM | SIMPLE SYRUP

A moonlit indulgence from Okinawa. Smoky shochu and mellow whisky meet coconut cream, miso caramel, and shiso – rich, silky, and quietly captivating.

Hương trắng từ Okinawa. Shochu đậm khói và whisky dịu êm quyện cùng kem dừa, caramel miso và lá tía tô – đầy đặn, mượt mà và quyến rũ một cách tinh tế.

350

沖縄エンバー
Okinawan Ember

FAT-WASHED WHISKY (YAEYAMA KYORI BEEF) | MANCINO ROSSO | MANCINO BIANCO | YUZU SYRUP | BLACK PEPPER BITTERS

A slow-burning cocktail of whisky infused with Kyori beef, brightened by yuzu and sparked with black pepper – deep, bold, and beautifully balanced.

Sự nồng nàn của whisky ủ cùng bò Kyori, điểm sáng bởi yuzu và cay nhẹ tinh tế từ tiêu đen – tròn vị, đậm đà và đầy cuốn hút.

350

The Balance Of Life

In Japan, the land of the rising sun, The Balance of Life lies in the concept of the *Inyo* - two halves that represent contradiction but mutually form wholeness. At KOKI, we represent The Balance of Life through our beverage program: wisely curating rice spirits whilst presenting masterful non-alcoholic creations that take inspiration from four distinct seasons in Japan.

春

180

Haru / Spring

PROBIOTIC | RASPBERRY WATER

A Spring Blossom is born, with a smooth and silky texture bringing a feeling of calm serenity.

Hương vị mùa xuân với kết cấu mịn và mượt mang lại cảm giác nhẹ nhàng thanh thoát.

夏

180

Natsu / Summer

JACKFRUIT | BASIL | LEMONGRASS

Summer time heat is by seasonal ingredients with hints of jackfruit, basil and lemongrass

Sự kết hợp đầy mới lạ của nguyên liệu theo mùa như mít, húng quế và xả

秋

180

Aki / Autumn

SHISO | EGGWHITE | LEMON | SODA

The summer starts to set and the autumn creeps in, bringing with it the cool breeze. A silky and refreshing drink, with hints of shiso and lemon

Aki mang đến những làn gió mát rượi của mùa thu với hương vị mượt mà và sáng khoái, thanh mát của lá tía tô và chanh.

冬

180

Fuyu / Winter

GENMAICHA | HONEY | GINGER

As the Autumn air blows its final breath, the ice begins to form, bringing a need for warmth and comfort. A warm sensation with notes of matcha and ginger.

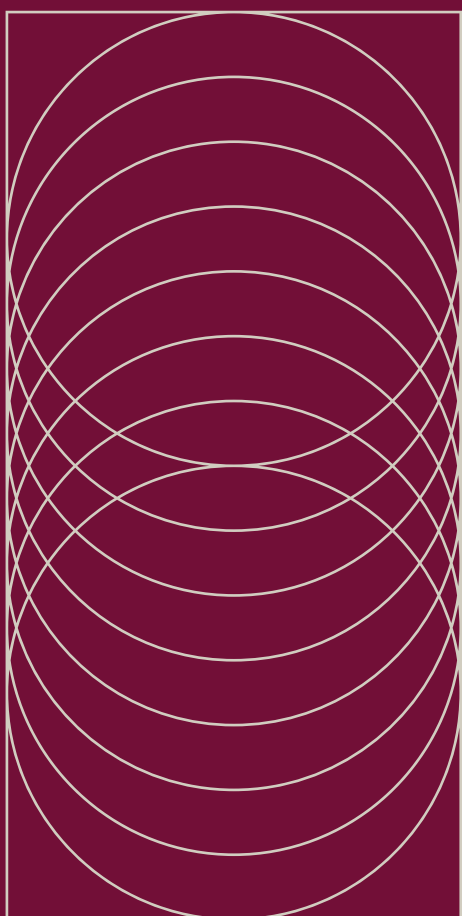
Khi không khí mùa thu thổi hơi thở cuối cùng và băng bắt đầu hình thành, Fuyu mang đến sự hứng thú về sự ấm cúng và thoải mái với hương vị matcha và gừng.

Classical

Enjoy classical cocktails with attention to technique and the art of balancing the perfect drink. Our parlour masters, practise daily to make sure they stay true to the traditions of the original intent.

Japanese Slipper MIDORI COINTREAU LIME	300
Nippon Cocktail SUNTORY KAKUBIN SWEET VERMOUTH GINGER LIQUEUR	300
Negroni HAKUTO PREMIUM CAMPARI SWEET VERMOUTH	300
Old Fashioned TOTTORI BOURBON CASK SUGAR BITTERS	300
Gimlet SAKURAO GIN SUGAR LIME	300
Shochu Espresso Martini SHOCHU ESPRESSO LIQUEUR ESPRESSO SUGAR	300
Akio Signature Martini GIN BLEND HOUSE SAKE SAKURA VERMOUTH	400
Signature French 75 KINOBI SPARKLING WINE KUMQUAT YUZU	420

FRUITS OF FERVOUR



Sake by Bottle

Treasure of Japanese Craftmanship

Juyondai Red Label, Yamagata, Tōhoku One of Juyondai’s most sought-after expressions, bursting with aromatics, silky sweetness, and a beautifully smooth finish.	9.500
Dashichi Horeki, Yamadanishiki, Fukushima A pure and elegant sake showcasing refined Yamadanishiki rice, offering exceptional balance and a soft, luxurious brewed by the Kimoto style.	11.500
IWA 5 Assemblage 5, Blends, Toyama A modern masterpiece crafted by the former Dom Pérignon master blender — layered, refined, and profoundly complex.	16.000
Juyondai Black Label, Mirai sake rice, Yamagata Rich, rounded, and umami-driven with Juyondai’s legendary depth, delivering a luscious and memorable tasting experience.	15.000
Juyondai Gold Label, Grade A Yamadanishiki, Yamagata A premium, limited-edition bottling with exceptional purity, velvety texture, and remarkable elegance — the pinnacle of Juyondai craftsmanship.	20.000
Dashichi Myoka Rangyoku, Grade A Yamadanishiki, Fukushima 3 years Aged in Oak*** A rare, impeccably crafted sake aged in oak for three years, delivering deep aromas, full-bodied richness, and a long, sophisticated finish.	23.000
N By Hidetoshi Nakata 2017 vintage, Special Grade A Yamadanishiki, Hyogo A distinctive vintage sake co-crafted by Hidetoshi Nakata, celebrated for its refined balance, modern character, and elegant structure.	65.800

- ◇ - Served cold

◆ - Served hot/ warm/ room temp

* - Capella Hanoi Exclusive
- △ - IWC Champion

□ - IWC Trophy

○ - IWC Gold

Prices listed are 1000 VND / are subjected to government tax & 5% service charge.

Sake by the Bottle

Izumi By Kōki – Created exclusively for Kōki*

4.000

A SONG OF SWEET RAIN

Soft, Mellowy and Refreshingly Alive ◇

Wakanami fy2, Yamadanishiki, Fukuoka	2,000
Zaku miyabi No tomo Junmai Ginjo, Yamadanishiki, Miyagi	2,750
Nabeshima Junmai Ginjo, Yamadanishiki, Saga	3,000
Dassai 39 Junmai Daiginjo, Yamadanishiki, Yamaguchi	3,500
Nabeshima Daiginjo, Yamadanishiki, Saga	5,000
Eks Sushi, Mie	7,700

WHERE THE SWEETNESS ENDS

A Journey to The Edge of Flavor: Sharp, Clean and Clarity ◇

Banshu Ikkon Junmai Ginjo, Aiyama, Hyogo	2,500
Nanbubijin Tokubetsu Junmai, Ginotome rice, Iwate	2,800
Katsuyama Ken, Yamadanishiki, Miyagi	3,800
Isojiman Junmai Daiginjo, Omachi, Shizuoka	7,500

CIRCLE OF AROMA

Aroma that Lingers, Flavors that Sing ◇

Tatenokawa Junmai Daiginjo Seiryu Stream, Dewasansan, Yamagata	2,500
Sawaya Matsumoto Ultra Junmai Daiginjo, Yamadanishiki, Kyoto	5,000
Dassai 23 Junmai Daiginjo, Yamadanishiki, Yamaguchi	7,000
Dashichi Shoka, Yamadanishiki, Fukushima	7,500

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- - IWC Trophy
- - IWC Gold

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BUILT DIFFERENCE

For those who don't follow the crowd.
Playful, Smooth & Unforgettable ◇

Mimurosugi Junmai Ginjo, Yamadanishiki, Nara (Nama-zume)	2,500
Niwano Uguisu Junmai Ginjo, Nara (Nama-zume)	2,700
Mimurosugi Dio abita, Yamadanishiki, Nara (Genshu, Muroka)	3,000
Tanaka 1789 x Chartier Pavillion 2018 (Nama-zake)	6,000
Shochu Juyondai Ranbiki-shu, Yamagata	51,900

THE RICH POUR

Where Depth Meet Elegance, A Celebration of
Richness in Every Pour ◇

Shichiken Yama no Kasumi Sparkling Nigori, Yamanashi	2,500
Wakaze The Classic 3rd 13%, Carmague rice, France	3,500
Izumibashi Kimoto [2 years aged], Yamadanishiki, Kanagawa	3,500
Dashichi Rakutenmei, Tokubetsu Junmai, Fukushima	4,000

SIZE NOT MATTERS

Exceptional Flavor in Any Measure ◇

Kubota Junmai Daiginjo 300ml, Gohyakumangoku, Niigata	950
Okunomatsu Daiginjo 300ml , Yamadanishiki, Fukushima	1,200
Daishichi Junmai Kimoto 1.8L, Gohyakumangoku, Fukushima	5,500

- ◇ - Served cold
◆ - Served hot/ warm/ room temp
* - Capella Hanoi Exclusive
- △ - IWC Champion
□ - IWC Trophy
○ - IWC Gold

Shōchū and Fruit Wine by the Bottle

米

Kome (Rice) | Gạo

Kumejima no Kumesen Brown 30%, Okinawa (Kyūshū)	1.800
Zanpa Black 30%, Okinawa (Kyūshū)	1.800
Zanpa White 25%, Okinawa (Kyūshū)	1.800

麦

Mugī (Barley) | Lúa Mạch

Tokujō Taimei 25%, Ōita (Kyūshū)	2.000
Kanehachi 25%, Ōita (Kyūshū)	2.000
Tokujō Taimei 25% (1800ml), Ōita (Kyūshū)	3.000
Hyakunen no Kodoku 40% [aged], Miyazaki (Kyūshū)	4.500

芋

Imo (Sweet Potato) | Khoai Lang

Akarui Nōson 25%, Kagoshima (Kyūshū)	1.800
Kichisuke Kuro Kirishima 25%, Miyazaki (Kyūshū)	1.800
Akarui Nōson 25% (1800ml), Kagoshima (Kyūshū)	3.000
Daiyame 40% (700ml), Kagoshima (Kyushu)	4.500

梅酒

Umeshu (Plum Wine) | Rượu Mận

Sawanotsuru Koshu Jikomi Umeshu 11%, Hyogo (Kansai)	2.500
Hamada Umeshu 5-Year Aged 13%, Wakayama (Kansai)	4.500

Japanese Whiskey

ブレンデッドウイスキー Blend of Perfection Suntory Kakubin	Glass 200	Bottle 2.500
愛知 Aichi The Chita	300	4.000
兵庫 Hyogo Akashi Red Oak Akashi White Oak	180 250	1.800 2.500
京都 Kyoto Nishijin Ori Red Label Nishijin Oriкуро Black Label Nishijin Ori Purple Lable	280 450 600	4.500 7.500 9.000
鳥取 Tottori Matsui The Kurayoshi The San-In Matsui The Tottori Matsui The Kurayoshi Sherry Cask Matsui The Kuratoshi Mizunara Cask Matsui The Kurayoshi Sakura Cask Matsui The Kurayoshi Peated Matsui The Kurayoshi 8 yrs Yamazaki Distillers Reserve Hakushu Distiller's Reserve Matsui The Kurayoshi 12 yrs Yamazaki 12 yrs	200 300 600 650 650 650 650 750 750 900 1.100	2.250 4.500 7.500 8.500 8.500 8.500 8.000 11.000 10.000 12.500 16.000

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Spirits

ジン

Gin | Gin

Kinobi

Kinotea

Matsui The Hakuto

Matsui The Hakuto Premium

Roku

Wa Gin

**All gin served with premium tonic water*

ウォッカ

Vodka | Vodka

Haku

Glass

Bottle

400

4.500

400

4.500

300

2.000

320

3.000

300

2.000

550

6.500

180

2.000

Non Alcohol

Coffee and Tea Cà Phê và Trà	
Espresso	120
Americano	120
Latte	150
Sayama Hojicha	200
Sayama Sencha	350
Fukuoka Yame Matcha	180
Fukuoka Yame Matcha Latte	180
Soft Drinks Nước Ngọt	
Coca Cola/Sprite	80
Fentimans Light Tonic	100
Fertimans Yuzu Tonic	120
Thomas Henry Gingle Ale	120
Thomas Henry Ginger Beer	120
Juice Nước Ép	
Fresh Orange Juice	140
Fresh Watermelon Juice	140
Fresh Pineapple Juice	140
Apple Juice	120
Apricot Juice	120
Pear Juice	120
Water Nước	
Perrier Sparkling	120
Acqua Panna Still	195
San Pellegrino Sparkling	195
Evian Mineral	195
Evian Sparkling	195