

YÜGEN[®]
LOUNGE RESTAURANT



cocktails

OKINAWA

Rum infused with mauby bark, grapefruit liqueur, ginger liqueur, milk chai tea, pure guava, lemon juice.

€ 10

HOKKAIDO

Mezcal infused with melon, orange bitters, rice vinegar, chamomile extract, purple carrot soda.

€ 10

KANTO

Espolon reposado, black Etruscan vermouth, fennel cordial, apricot brandy, artemisia bitter.

€ 10

CHUBU

Nikka days infused with lemongrass, passion fruit puree, abbots bitter bob's.

€ 10

YŪGEN

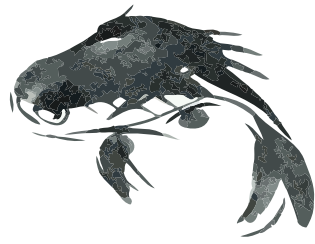
Campari, orange bitters, sake, soda, crushed sage and smoked rosemary.

€ 8

CAMELIA

Gin flavored with black tea, squeezed lemon, ginger beer.

€ 10



BLANVILLE

Gin Tanqueray, passion fruit, ginger Ale, crushed ginger.

€ 10

BUSHIDÔ

Lime juice, Jamaican rum mix, falernum, roasted pineapple syrup, grapefruit juice, absinthe and Bob's abbott's bitter.

€ 10

LITTLE HELL BOY

Rum infused with pineapple, lemongrass, orange and raspberries, lemon juice, simple syrup.

€ 10

AMBASSADOR

Vodka Belvedere, Apricot brandy, lime juice, Hawaiian salt, ginger Ale and thyme.

€ 10

VIA DELLA SETA

EVO, oleo saccharum, tropea red onion extract, lemon juice, peychard's bitters.

€ 10

CRUB MULE

Crab vodka, lemon juice, homemade ginger beer, parsley chlorophyll.

€ 10

MAIKUBI

Bourbon, Evo Dwine, Elephant sloe gin, Jamaican rum, lime, ginger Ale, bitter.

€ 10



ODEV BLACK

Vanilla, dried Muscat grapes, bergamot, cedar and rosemary, cardamom, karkadé, chamomile, smoked rosemary.

€ 12

ODEV WHITE

Candy, green apple, bergamot, jasmine, acacia flowers, cardamom, chamomile.

€ 12

GINARTE

Angelica, lavender, mountain pine, elderberry.

€ 14

NIKKA COFFEY GIN

Yuzu, kabosu, apple, green pepper.

€ 15

DEL PROFESSORE FIGHTING BEAR

Bitter orange, chamomile, angelica.

€12

GIN MARE

Bitter orange, orange, basil, cardamom, coriander.

€ 10

HENDRICK'S

Angelica, coriander, lemon, orange, chamomile.

€ 10



HENDRICK'S LUNAR

Angelica, coriander, lemon, orange, elderberry, pepper.

€ 13

TANQUERAY N° 10

Angelica, chamomile, coriander, orange, limes.

€ 12

ACQUEVERDI

Elderflower, alpine rose, mountain pine, blue mallow.

€ 13

GIL

Juniper, PGI lemons, Bergamot.

€12

PLYMOUTH GIN

Lemon, orange, cardamom, coriander, orris.

€ 12

ENGINE

Sage, lemon, licorice, damask rose.

€ 14

MARCONI 42

Juniper, rosemary, mint, basil, thyme.

€ 12

analcobolic

PINK CHERRY

Cherry extract, rose syrup, lemon juice and grapefruit tonic.

€ 6

MANGO NO HANA

Mango puree, lemon juice, pineapple juice, ginger beer.

€ 6

YELLOW SUBMARINE

Lychee extract, lime, ginger beer, mint.

€ 6



beers

YUGEN GOLDEN KOI

€ 8
0,50 L

KIRIN IKIBAN

€ 4
0,33 L

SAPPORO

€ 4
0,33 L

BITTERS € 5,0

WATER € 3,5

SOFT DRINKS € 3,5

COFFEE € 2,5
ESPRESSO

SPECIAL COFFES € 3,5
CAFFÈ CORRETTO, DECAFFEINATED,
BARLEY, GINSENG

Il pesce destinato ad essere consumato crudo o parzialmente crudo è stato preventivamente sottoposto a trattamento di abbattimento rapido (-20°) per motivi di maggiore sicurezza alimentare conforme alle prescrizioni del Regolamento CE 853/2004, allegato III, sezione VII, capitolo 3, lettera D, punto 3.

La lista degli allergeni è ravvisabile presso la cassa secondo quanto stabilito dal Reg. CE 1169/2011





#yugenloungerestaurant