

The Malt

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The Malt's Philosophy

Welcome to The Malt Lounge and Bar.

Explore our exclusive selection of Japanese and international whiskies, signature cocktails infused with in-house syrups and a stock variety of Japanese homegrown sake.

Inspired by GODAI, the five elements philosophy, every cocktail will take you on a journey through its combination of flavours, textures and unique presentation.

Signature Cocktails

Earth-chi

PAGODA SOUR 14

*shiso infused vodka, homemade red thai syrup,
apricot jam, yuzushu, egg white*

AKATOKI HIGHBALL 15

*pandan infused akashi blend whisky, fig liquor,
salted caramel homemade syrup, ginger ale*

KAIHŌ 16

*vodka infused eucalyptus, physalis syrup,
lime, prosecco*

Water-sui

A REASON FOR BEING 16

*tequila ocho blanco, homemade kumquat wasabi
jam, yuzu juice, umeshu*

SUNSET 14

*roku gin, physalis & ginger syrup, yuzu & hibiscus
hommade flavoured water*

MALTOKII 15

*suntory toky whisky, chestnut liquor,
d.o.m. benedictine, citrus*

Fire-ka

OLD KŌDŌ 16

*cocoa butter fat washed copper dog whisky, tonka
maple syrup, geinmatcha green tea infused blend
vermouths*

BREAKFAST IN KYOTO 14

*bacardi carta negra infused coffee, salted caramel
syrup, rice milk, chocolate liqueur and bitter,
matcha foam*

OMIYAGE 15

*white chocolate fat washed sipsmith gin,
umeshu, tea bitter*



Wind-fu

CEREMONIAL SPRITZ	15
<i>Sparkling sake, pale rose wine, homemade lichee liquor, elderflower liquor</i>	
BLOODY MĒĀĪ	14
<i>Sochu, yuzu juice, tomato juice, homemade spicy mix, raspberry air</i>	
HIMIKO	14
<i>Rinommato aperitivo, mancino chinato, mancino sakura, yuzu & hisbiscus homemade sparkling water</i>	

Void-ku

GRAFFITI	10
<i>Coconut water, kalamansi juice, thai basil syrup, egg white</i>	
JAPANESE FIZZ	10
<i>Seedlip garden 108, kaffir lime, micro coriander, chilli, ginger syrup, lemon juice</i>	
HADAKA IN MY DREAMS	10
<i>Seedlip, spice 94, yuzu juice, lime juice, aloe vera & honey, shiso leaf</i>	

