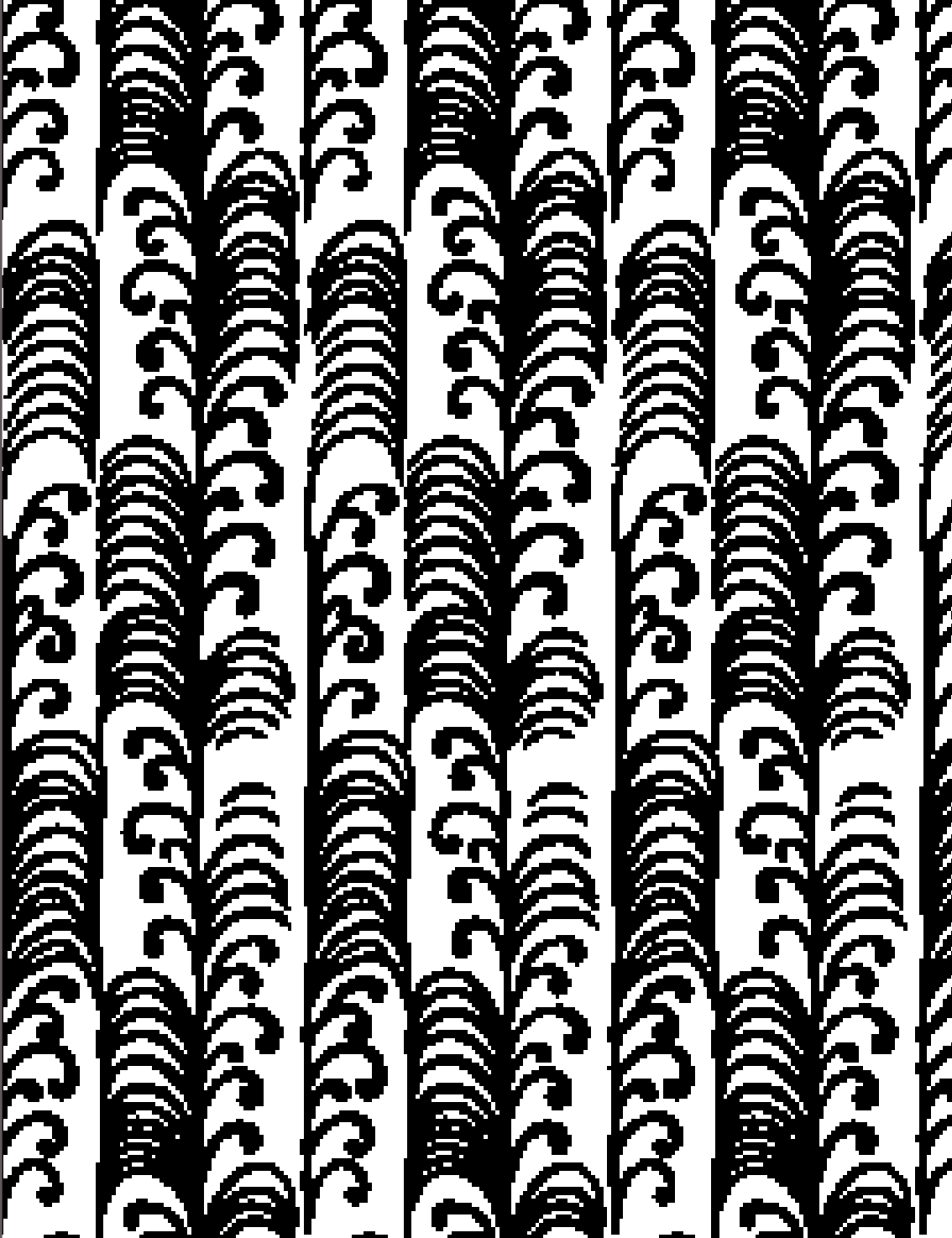


Ima



“Rather than
preaching
And playing the
wise man
It is far better
To drink some sake
And give away for
drunken tears”

– Otomo no Tabito

Our mission is to spread the gospel about Japanese beverages. For us to be able to give you the most out of the experience, the team at IMA will create flights.

These will contain smaller servings of cocktails, sake, beer and spirits, all depending on the theme for the flight.

FLIGHT

495 **Flight # IMA 002**

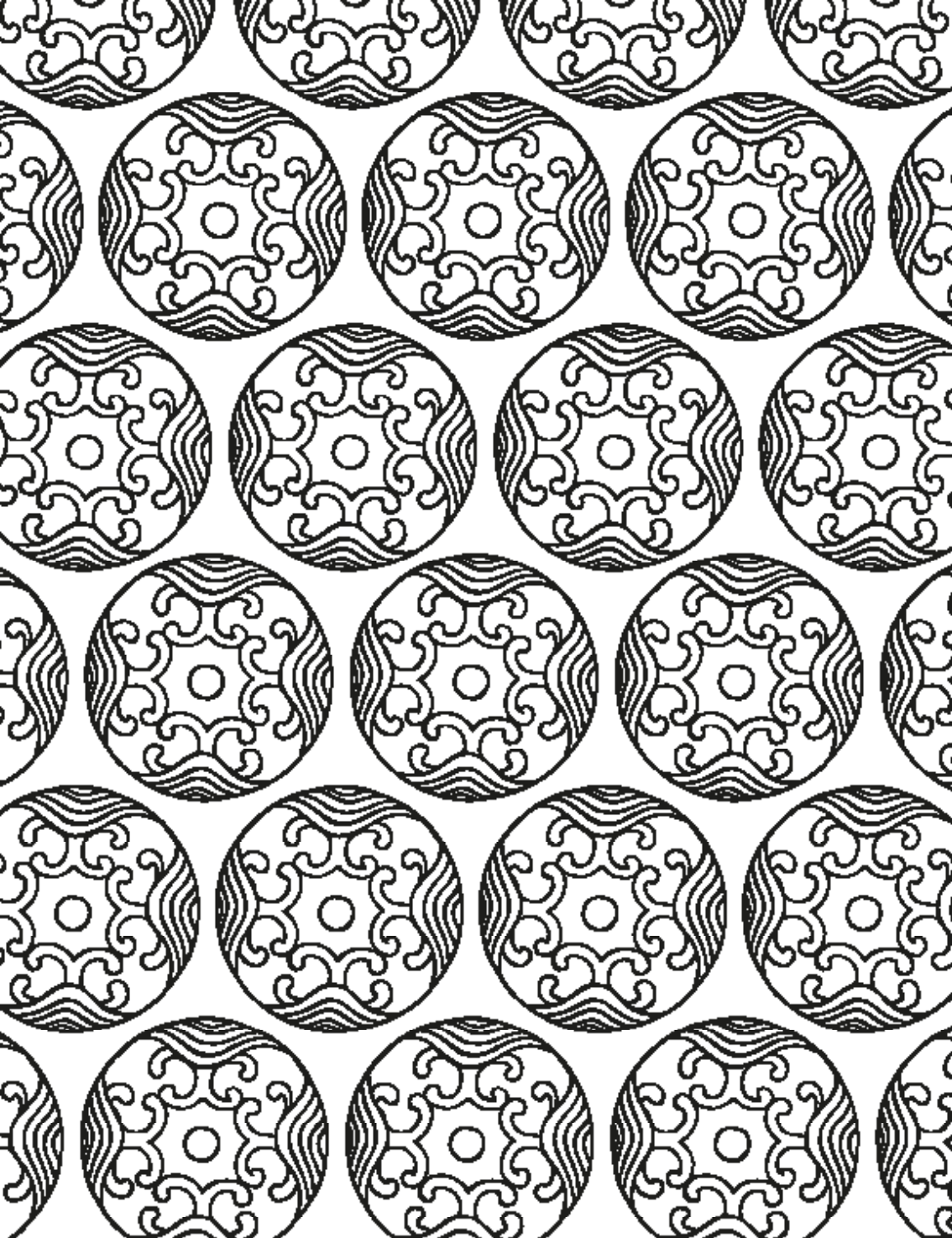
1. Sea Buckthorn, Haku Vodka, Nori, Keigetsu Sparkling Sake
2. Apple, Chanterelle, S|B Ginquette, Ryukyu 1429 Awamori (milk punch)
3. Fudoh Origarami Nama Genshu
純米大吟醸 Junmai Daiginjo
Nabedama Brewery, Chiba, JPN.
Rice polishing ratio 55%
4. Shiso, Barley, Toki Whisky, Michi He Sougu Shochu
5. Gooseberries, Spriteriet Swedish Vermouth, Etsu Gin, Sencha Tea



COCKTAILS

- 165 **Shibakusson**
Haku Vodka, Sea buckthorn, Nori,
Keigetsu Sparkling John
- 165 **“Dry Martini”**
Roku Gin, Sake, Cherry
- 165 **“Old Fashioned”**
Shinobu Blended Whisky, Hana Hato 8y
Aged Sake, Roasted Buckwheat
- 165 **“Ramos Gin Fizz” ***
Roku Gin, Mancino Sakura Vermouth, Umeshu,
Calpis, Citrus
- 165 **“Mizuwari Highball”**
The Tottori Blended Whisky, Soda
- 165 **“Gin And Tonic”**
Ask your bartender for the house selection

***contains eggwhite**



SAKE

135 / 435

Keigetsu Sparkling John 純米大吟釀

Junmai Daiginjo, Tosa Brewery, Kochi, JPN.
Rice polishing ratio 50%

A sparkling sake packed with lots of fruit like peach, with floral notes of cherry blossom. All with a fizzy and pleasant finish.

155

Tak Special Label Kimoto 純米吟釀

Junmai Ginjo, Kobe Shu-Shin-Kan Breweries, Hyogo, JPN. Rice polishing ratio 60%

Made for Tak at the Fukuju brewery next to Rokko mountain in Kobe. Made with the highest quality water with perfect mineral content, premium rice and ancient brewing methods. The result is perfect balance between fresh fruit, yoghurt and acidity.

155

Dewazakura Ichiro 純米大吟釀

Junmai Daiginjo, Dewazakura Sake Brewery, Yamagata, JPN. Rice polishing ratio 45%

A dry and elegant sake with beautiful notes of white blossom and melon.

Kozaemon Yamahai 純米 155

Junmai, Nakashima Brewery, Gifu, JPN.

Rice polishing ratio 70%

Full bodied and a great acidity with roasted chestnuts, minerals and a long finish.

Amanoto 35 純米大吟釀 155

Junmai Daiginjo

Asami Shuzo Brewery, Akita, JPN

Rice polishing ratio 35%

A highly elegant and aromatic sake, with strong floral notes and a light green apple flavour

There are other sakes that changes according to availability. Have a chat with the team – they can tell you more.

WHISKY
SHOCHU
UMESHU

cl Japanese whisky

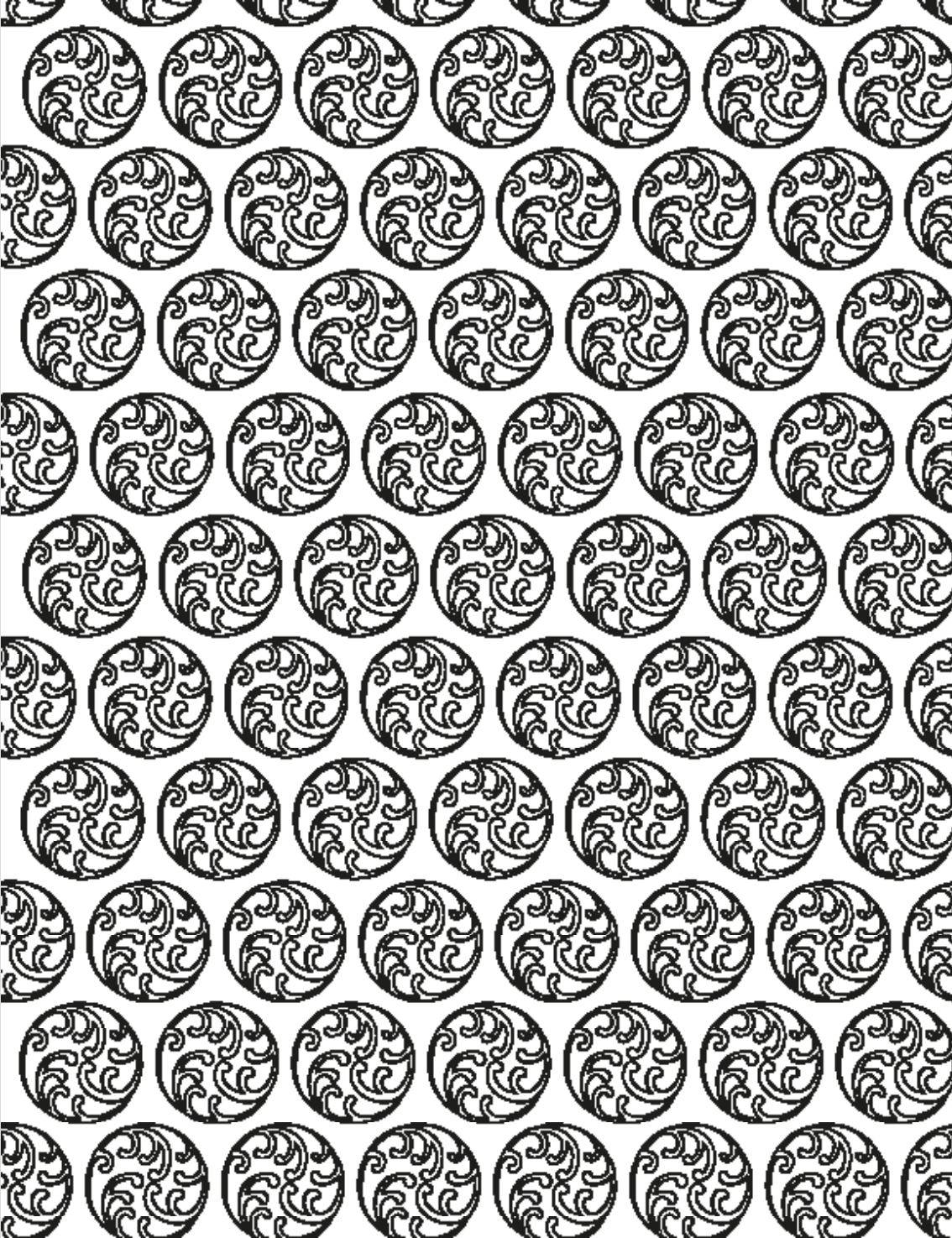
- 38 Nikka From The Barrel, Nikka Whisky
- 42 Coffey Single Grain, Nikka Whisky
- 44 Taketsuru Pure Malt, Nikka Whisky
- 48 Yoichi Single Malt, Nikka Whisky
- 42 Pure Malt Red, Nikka Whisky
- 35 Super Revival, Nikka Whisky
- 38 Chita, Suntory
- 34 Toki, Suntory
- 52 Hibiki Harmony, Suntory
- 54 Hakkushu 12, Suntory
- 54 Yamazaki 12, Suntory
- 49 Kurayoshi 8y
- 85 Kurayoshi 12y
- 59 Rum Barrel, Kuru
- 34 Mizunara Blended, Shinobu
- 40 Mizunara Pure Malt, Shinobu
- 62 Mizunara Pure Malt 10, Shinobu
- 78 Mizunara Pure Malt 15, Shinobu

cl Shochu

- 32 Kai Imo (sweet potato)
- 32 Taru Kichi Ganbo
- 32 Satsuma Shima Bijin (potato)
- 32 Hyakunen no Kodoku (barley)

gl Umeshu

- 105 Choya Extra Years
- 105 Kamoizumi Umeshu
- 105 Daishichi Kimoto Umeshu



**SPARKLING
WINE
BEER**

Champagne

165 / 925 Deutz, Brut Classic
Champagne, France

White wine

155 / 695 2018 Grauschiefer, Altenkirch
Riesling Trocken, Rheingau, Germany

155 / 695 2018 Pascal Jolivet
Sauvignon Blanc, Sancerre, Loire, France

Red wine

155 / 695 2017 Côtes du Rhône, Olivier Ravoire
Grenache/Syrah/Mourvèdre,

165 / 715 2018 Giuseppe Cortese
Barbera d'Alba, Piemonte, Italy

Beer

78 Asahi, Lager, JPN

98 Hitachino Rotating Beers, JPN (ask the staff)



NON
ALCOHOLIC

NON ALCOHOLIC

195 **Non Alcoholic Flight # IMA 001**

65 Kimino Japan, Sparkling Yuzu Juice, JPN

65 Kimino Japan, Sparkling Ume Juice, JPN

55 Hitachino Non Ale, Ale, JPN

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@imacocktailbar
barima.se

Menu # IMA 002

