

Mixology Salon

SINGAPORE

Food menu

Dates & Butter (4ps)	\$ 12
Assorted cheese plate (5Kinds of Cheese)	\$ 38
Amaebi Karaage w/Yuzu Mayo	\$ 15
Cheese Ball Yaki w/Xo Mayo (5ps)	\$ 18
French Fries w/seaweed salt	\$ 14
A5 Wagyu Roast Beef 50g	\$ 38
A5 Wagyu Roast Beef 100g	\$ 70
Yaki Onigiri (3ps)	\$ 16
Small Okonomiyaki(2Ps)	\$ 22
Iri-Bancha Ochazuke (w/Enoki Tempura/Grill Maitake)	\$ 22
Add on A5 Roast Beef 20g	\$ 15
Daigakuimo with salted Vanilla ice	\$ 18
Matcha Terrine	\$ 15

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Mixology Salonについて

当Barはお茶を使ったカクテルを専門に提供しております。「時間をかけて作られたお茶」と「時間をかけて作られたお酒」を「時間をかけて共に味わって頂くため」のサロンという名のバーです。

今より800年以上前、鎌倉時代の初め、抹茶が伝えられ、日本茶の文化が始まりました。その後、煎茶、玉露など新たな製法が確立され、歴史の中で文化として大きく大成しました。お茶は従来のブレンド（合組）技術によって安定した質品に仕上げられます。お茶は自然の恵みであり、長年培われてきた技術と文化の集大成です。同じくカクテルも数多ある素材を使うブレンドの世界です。

お茶とお酒の文化が交わることで、双方の新しい可能性が必ず生まれると私たちは考えました。

カクテルの素材として抹茶、玉露、ほうじ茶、中国茶、台湾茶などを使い、あらゆる酒類と合わせて、お茶の味を損なわないようブレンドして1杯をお作りします。30年後、50年後に続く、お茶を使ったカクテルの世界を作り出す新たな試みとして、人と人、国と国、文化と文化の懸け橋になるような形を目指しております。新しい組み合わせから、日本人の心に寄り添うような温かいお茶のカクテルをぜひお楽しみください。

About Mixology Salon

We showcase cocktails that are infused with various kinds of tea - known as 'Teatails'.

Here we classify ourselves as a 'Salon' as we are a bar in which you can enjoy tasting a combination of distinguished teas and sophisticated spirits. Japanese tea culture began around 800 years ago during the Kamakura period. Matcha was first introduced from China, followed by the establishment of manufacturing methods of Sencha and Gyokuro among others. Eventually, they became very prominent in Japanese history.

The teas have been produced of the highest quality with traditional blending techniques. Additionally, our cocktails utilize a plethora of quality ingredients. Teas are blessings of nature and symbolize the compilation of the culture's developing techniques.

We embrace new possibilities that are born from the marriage of tea and cocktail cultures. We craft cocktails that blend teas such as Matcha, Gyokuro, Hoji cha, and Oolong among many others very carefully so as not to lose their natural flavors as they are mixed with various kinds of spirits.

This completely new concept will bring the world of Tea-tails to continue on for decades as our journey to create tea-based cocktails aspire to build a bridge between cultures, bringing us individuals closer together.

Please enjoy Tea-tails and embrace the concepts of Japanese tradition and heritage combined with innovative and sophisticated techniques

日本茶の歴史について

古い記録では奈良時代に「行茶の儀」が行われていたと記され、それが日本の茶に関する最初の記録だといわれています。平安時代の初めには伝教大師最澄や弘法大師空海などが中国（唐）から茶を持ち帰り、その喫茶法を伝えた事実（805年頃）は広く知られています。

鎌倉時代の初め（1191年）、中国（宋）から帰国した栄西禪師は、当時中国で行われていた巖茶の製法とその喫茶法を日本に伝えました。栄西は梶ノ尾高山寺の明恵上人に茶の栽培と愛飲をすすめ、その後「喫茶養生記」を著して茶の効用を説きました。こうして抹茶の喫飲が日本の国内に広まってきました。一方、中国では権力の交代などによって、やがて硯茶は廃れていきましたが、わが国では低茶が緑茶文化の基礎となりました。梶尾茶の栽培を始めた明恵上人は、やがて茶の成育に適した風土を求めて、川霧の深い宇治を選びました。次第に、宇治茶の名声は世に広まり、足利義満が、「宇治六園」を諸將に開かせた

1390年頃には、天下一の茶どころとなり、広く知られるようになりました。やがて千利休が、茶の湯を大成します。そのころ宇治で工夫された覆下茶園は優れた抹茶を生み出し、茶の湯の大成にあいまって全国の茶人の所望するところとなりました。また、豊臣秀吉は宇治の茶師（製茶家）を助け、徳川将軍家は毎年欠かさず「御茶壺道中」を行うなど、時の権力者も常に宇治茶の振興に力をそそぎ、茶の湯と宇治茶が不可分のものとなっていきました。

すぐれた抹茶を生み出した宇治の製茶家は、洗練された製茶技術の上に様々な工夫・考案を加えて、江戸時代の中期（1738年）に煎茶の「宇治製法」を完成させました。この宇治製法は全国に広まり、現代の煎茶製法の源となりました。その後、江戸時代の末期（1835年）には宇治小倉の里で覆下茶園で育った娠茶用の芽を用い、宇治製法による「玉露」を世に出しました。今日では、抹茶とともに玉露は日本の緑茶の独特な高級茶として、多くの人々に愛飲されています。

History of Japanese Tea

The first reference to tea in Japan appears in records of the Nara period (646-794), where it is referred to as "Gyocha no Gi". It may be assumed tea was known and enjoyed already at that time. In the early Heian period (794-1185), the Buddhist monks Saicho (767-822) and Kukai (774-835) went to China to study, and they brought tea with them back to Japan where it soon became popular at the court (in about 805). In the early Kamakura period (1191), Eisai (1141-1215), the founder of Rinzaï Zen in Japan, returned from China and introduced the Sung style of processing and drinking powdered tea, Matcha (called Tencha before being grounded). The monk, Myoe, began the cultivation of tea in Toganoo, but looked around for a more suitable climate and chosen a foggy region, Uji. Soon the fame of Ujicha spread out, and from that time on it was well known as the best place for tea growing in the country. In the Muromachi period (1392-1568), Chanoyu, the tea ceremony, took a new direction under the influence of the tea masters Murata Shuko (1423-1502) and Takeno Joo (1502-1555). They introduced the "tea hut" and Japanese utensils, and they popularise tea drinking. In the following Momoyama period (1568-1615), the mature aesthetic sense of Sen Rikyu (1522-1591) eventually determined the style of tea that became Cha-no-yu or Chado "the Way of Tea". In the west it is known as "tea ceremony". Around this time the technique of covering young tea buds was begun in Uji, and the quality of the tea was steadily improved through careful processing.

In 1738, in the middle of the Edo period (1603-1868), the tea makers in Uji got the idea of rolling the tea leaves to crush cell walls and thereby facilitating a faster infusion. This treatment of the leaves, known as the 'Uji method of Sencha manufacturing' or Uji Seiho, has been continued and further developed to this very day.

Towards the end of the Edo period, the manufacturing of Gyokuro began in Uji at a place called Ogura. By treating the covered young leaves for Matcha with the Uji Seiho method of rolling leaves, a superior quality steeped tea was produced. Now Gyokuro is drunk as a deluxe Japanese green leaf tea, with some of the same properties as Matcha

Signature Tea Cocktails Course

様々なお茶や素材を使用して Mixology Salon の世界観を体感していただけるコースでございます。
3杯～5杯コースをご用意しておりますので、好きな杯数のコースをお選びください。

This course allows you to experience the world view of the mixology salon.

You can choose 3 to 5 Cocktails.

1st

Sencha Gin Tonic

2nd

Fruits and Tea Cocktail

3rd

Hoji tea-tail No.2

4th

The Exclusive Gyokuro Vodka/ Hoji Cha Dark Rum

Last

Matcha God Father

3 Cocktails \$ 72

4 Cocktails \$ 98

5 Cocktails \$ 122

If it's a cocktail you've had before, you can change it.

Gyokuro Cocktails Course

京都宇治のごこう玉露を3煎まで丁寧にお淹れし、
お湯の温度帯で変わる玉露の表情を体感して頂けるコースでございます。

Gyokuro is the finest grade of Green Tea. Its taste is strong umami. You can experience the gyokuro changes depending on the temperature range of the hot water.

1st
Drop of Gyokuro Tea

2nd
Tea Tail
(2nd Gyokuro Tea/ Ice Wine / Islay Malt)

3rd
Tea Cocktail
Please Choose One Cocktail From the Menu

Last
3rd Gyokuro Tea with Gyokuro Tea Leaves

\$ 65

Tea-Tail

ワイングラスに注がれた、水彩画のような味と香り主体のお茶のカクテル。時間と共に変わりゆく味や香りの変化をお楽しみください。

Poured into a wine glass, It's aromas and tastes like a watercolor painting. Please enjoy the changes in taste and aroma that change over time.

Oolong tea-tail No.3 \$ 24

(Li Shan Tea/ Seedlip/ Aged White Port/ Chartreuse / Stone Fruits/ Aged Grappa)

Hoji tea-tail No.1 \$ 24

(Hoji Cha/ Apricot Liqueur/ Aged White Port Wine/ Aged Cognac)

Hoji tea-tail No.2 \$ 24

(Hoji Cha/ Vintage Port Wine/ Aged Cognac/ Cassis Liqueur)

Jasmine tea-tail No.2 \$ 24

(Jasmine Tea/ Lavender Gin/ Milk Punch/ St Germain/ Vanilla/ Vintage Calvados)

Honey Fragrance tea-tail No.1 \$ 24

(Mi Xiang Black Tea/ Cocchi Americano/ St Germain/ Sauvignon Blanc/ Vintage Grappa)

Black tea-tail No.1 \$ 24

(Japanese Black Tea/ Burdock Vodka/ 30yrs Apostoles/ Strawberry Liqueur/ Vintage Calvados)

Classic Tea Cocktails

Sencha Gin Tonic \$ 22

Exclusive Sencha infused Roku Gin/ Tonic water/ Soda

Sencha Shiso Smash \$ 24

Exclusive Sencha infused Roku Gin/ Shiso/ Salted Plum/ Sencha Cordial

Gyokuro Martini \$ 28

Gyokuro Vodka/ Lillet Blanc

Japanese Tea Espresso Martini \$ 28

Gyokuro Redistilled Haku Vodka/ Exclusive Sencha infused Roku Gin/ Matcha/ Sencha

Genmai Negroni \$ 27

Genmai-cha Redistilled Roku Gin/ Campari/ Vermouth Rosso

Roasted Rum Manhattan \$ 29

Hoji cha Dark Rum/ Aged Cognac/ Carpano Antica Formula/ Cherry

Green Tea Fashioned \$ 26

Maker's Mark Red Top/ Rye Whisky/ Chocolate Bitters/ Vanilla Bitters/ Kuromitsu/ Matcha

Matcha God Father [Hot] \$ 28

Hakushu Distiller's Reserve/ Amaretto Di Saronno/ Kuromitsu / Matcha

Salon's Tea Cocktails

Flower Tea Vodka Tonic	\$ 24
Kaffir Lily infused Haku Vodka/ Tonic/ Soda	
Kyoto Bloody Mary	\$ 27
Iri-bancha Haku Vodka/ Amera Tomato/ Salted Umami Syrup/ Citrus	
Pina Genmai	\$ 26
Genmai-Cha Redistilled Roku Gin/ Pineapple/ Citrus / Tea Syrup/ Soda	
Roasted Bitter Martini	\$ 29
Hoji cha Rum/ Bitter Chocolate/ Hoji-Cha/ Hoji Cha Syrup	
High Mountain View	\$ 29
Li-Shan Bacardi Rum/ 1840 Cognac/ Cocchi Americano/ Benedictine D.O.M/ Bitters	
Tealoma	\$ 26
Goishi-Cha Tequila/Lemon Verbena Redistilled Roku Gin/ Grape Fruits Honey Cordial/ Soda/ Rock Salt	
Four Seams No,2	\$ 28
Genmai-Cha Redistilled Haku Vodka/ Egg White/ Yuzu/ Cassis/ Miso/ Citrus	
Rocking Chair No2	\$ 28
Iri-Bancha Coffy Grain Whisky/ Campari / Dry Vermouth	

Mocktails

Sencha High Ball	\$ 18
Sencha/ Seedlip Garden/ Mediterranean Tonic Water/ Soda	
Haku-Ou	\$ 18
Hakuto Oolong Tea/ Milk Punch/ Chardonnay/ Citrus	
Tea Candy	\$ 18
Japanese Black Tea/ Milk Punch/ Sauvignon Blanc	
Gigi	\$ 20
Matcha/ Passion Fruits/ Coconuts Water/ Vanilla	
Green Beer	\$ 18
Cold Matcha/ Non-Alcoholic Beer	

Beer

Craft Beer	\$ 18~
Please Ask To Staff	

Mixology Salon's Spirits

45ml/ 1 shots

Yame Gyokuro Redistilled Haku Vodka	\$ 28
The Exclusive Gyokuro Vodka	\$ 35
The Exclusive Double Gyokuro Vodka	\$ 50
Exclusive Sencha infused Roku Gin	\$ 22
Genmai Cha Haku Redistilled Vodka	\$ 25
Hoji Cha infused Rum XO	\$ 55
Soba Cha Redistilled Haku Vodka	\$ 25
Japanese Black Tea infused Haku Vodka	\$ 25
Li-Shan Tea infused Rum	\$ 22
Iri-Bancha infused Japanese Whisky	\$ 28
Sansho Redistilled Roku Gin	\$ 25
Yuzu Pepper Redistilled Roku Gin	\$ 25
Goishi Cha infused Tequila	\$ 28
Seasonal Spirits	Ask

All Prices are in Singapore dollars , subjects to prevailing service charge, goods and services tax

Mixology Group

Mixology Akasaka

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memento mori

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Mixology Boutique

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