



## HanGawi's cocktails

### soju cocktails

soju is a popular alcoholic beverage native to Korea. Its main ingredient is rice mixed with other ingredients such as wheat, barley and sweet potato. Hangawi's unique soju cocktails are created combining soju with fruit teas, juices, spices and leaves.

|   |          |
|---|----------|
| soju mojito<br>(mint leaves, lime juice, fresh limes and soju)                  | glass 13 |
| nirvana<br>(ginger tea, ginger extract and soju)                                | glass 13 |
| kamasutra<br>(pomegranate juice, grapefruit juice and soju)                     | glass 13 |
| reincarnation<br>(fresh asian pear juice, a hint of lime and soju)              | glass 13 |
| meditation (summer highlight)☀️<br>(fresh mango juice, a hint of lime and soju) | glass 13 |
| purity<br>(avocado, mint leaves, korean apricot extract and soju)               | glass 13 |
| zen blossom (summer highlight)☀️<br>(lychee, elderflower, lychee wine and soju) | glass 13 |

### makgeolli cocktails

makgeolli is a traditional alcoholic beverage native to Korea. It is a milky sweet rice wine which is made by fermenting a mixture of boiled rice and water. Hangawi's unique makgeolli cocktails are created by combining makgeolli with green tea, fresh juices, spices, and leaves.

|  |          |
|--|----------|
| awakening<br>(green tea, mint leaves and makgeolli)                        | glass 15 |
| mindfulness<br>(freshly squeezed orange juice, citron paste and makgeolli) | glass 15 |
| enlightenment<br>(shissandra, Korean black raspberry wine and makgeolli)   | glass 15 |

## handcrafted traditional rice soju

tökki soju / 토끼 소주 glass 15  
tökki is the first American handcrafted traditional rice soju. tökki is high quality, 100% natural soju made with the best ingredients, without any artificial flavors or chemicals. It is soju made from organic American sticky rice, filtered water and a traditional yeast (called nuruk) that is hand cultivated.

### tökki soju cocktails

|   |          |
|---|----------|
| lychee mojito (summer highlight)☀️<br>(lychee, mint leaves, lime juice, fresh limes and tökki soju) | glass 15 |
| blushing lotus<br>(schissandra, korean black raspberry wine, strawberry and tökki soju)             | glass 15 |
| sutra (summer highlight)☀️<br>(fresh korean peach juice, a hint of lime and tökki soju)             | glass 15 |
| rejuvenation (summer highlight)☀️<br>(fresh pineapple juice, coconut milk, and tökki soju)          | glass 15 |

### oriental wines

|  |                      |
|--|----------------------|
| makgeolli / 막걸리<br>(traditional korean milky rice wine - served cold)                                    | 25                   |
| korean herb wine / 백세주<br>(fragrance of korean herbs, woody and robust in its after taste - served cold) | bottle 21            |
| korean black raspberry wine / 복분자주<br>(fruity and refreshing with a hint of raspberry - served cold)     | bottle 21            |
| plum wine / 매실주<br>(sweet with a refreshing taste of plum - served cold)                                 | glass 12 / bottle 30 |
| lychee wine / 라이치 와인<br>(fruity with a hint of lychee - served cold)                                     | glass 12 / bottle 30 |

|   |    |
|---|----|
| <u>korean wine sampler</u> featuring :  | 25 |
| * makgeolli (traditional korean milky rice wine - served cold)                                    |    |
| * korean herb wine (fragrance of korean herbs, woody and robust in its after taste - served cold) |    |
| * korean black raspberry wine<br>(fruity and refreshing with a hint of raspberry - served cold)   |    |



## western wines

### wines by the glass / sangrias

#### white

|  |          |
|--|----------|
| chardonnay, woodbridge (california)          | glass 12 |
| organic pinot grigio, pizzolato (italy)      | glass 14 |
| organic sauvignon blanc, nuevo mundo (chile) | glass 14 |
| organic white sangria                        | glass 15 |

#### red

|   |          |
|---|----------|
| cabernet sauvignon, woodbridge (california)         | glass 12 |
| bordeaux rouge, chateau moulin de peyronin (france) | glass 14 |
| granza tempranillo, bodegas matarromera (spain)     | glass 14 |
| organic red sangria                                 | glass 15 |

### organic wines (no sulfites added)

#### organic white

|   |           |
|---|-----------|
| granza verdejo, bodegas matarromera (spain)   | bottle 42 |
| sauvignon blanc, nuevo mundo (chile)          | bottle 42 |
| bordeaux blanc, les hauts de lagarde (france) | bottle 45 |
| chardonnay, badger mountain (washington)      | bottle 45 |
| pinot blanc, domaine eugène meyer (france)    | bottle 59 |
| chardonnay, guy chaumont givry (france)       | bottle 69 |

#### organic red

|  |           |
|--|-----------|
| granza tempranillo, bodegas matarromera (spain)    | bottle 42 |
| vertvs tempranillo crianza, bodegas iranzo (spain) | battle 42 |
| cotes du rhone, domaine des cèdres (france)        | battle 45 |
| en mémoire du malbec, vignobles raymond (france)   | battle 45 |
| cabernet sauvignon, frey vineyards (california)    | battle 49 |
| syrah, coates vineyards (california)               | battle 59 |
| barbera, nuova cappelletta (italy)                 | battle 69 |
| lo vielh carignan, clos du gravillas (france)      | bottle 79 |

#### organic sparkling wine

|                                     |                |
|-------------------------------------|----------------|
| stellar organic sparkling extra dry | bottle 42      |
| corkage                             | each bottle 35 |



## sakes

|   |                 |
|---|-----------------|
| house sake /정종<br>(served warm)   | jar 12 / pot 25 |
| karatamba<br>(refreshing, light flavor with a hint of fruitiness, finishing<br>with balanced dryness - served cold)   | bottle 21       |
| organic sake<br>(served cold)   | bottle 21       |
| fragrant apple sake<br>(served with organic cold sake in carved out apple<br>- maximum of 4 apples)   | bottle 49       |
| ryo<br>(a sprightly and fresh sake - smooth and luxurious,<br>subtly bitter, a dry sake - served cold)  | bottle 25       |
| ozeki nigori<br>(this nigori has balanced sweet tropical flavors with<br>a course, rich finish, and unfiltered - served cold)   | bottle 30       |
| tomoju<br>(sweet like nectar with a refreshing fragrance of melons and<br>muscat grapes - fruity and tart flavor give this sake an elegant<br>and smooth after taste. medium dry - served cold) | bottle 45       |
| junmai daiginjo 50<br>(a smooth and light sake with clean and crisp after taste<br>- served cold)   | bottle 69       |
| bichuwajo<br>(clean fragrance of herbs with a lively, spirited flavor -<br>light body but solid, medium dry - served cold)  | bottle 79       |

sake sampler featuring : 25

\* ryo (a sprightly and fresh sake - smooth and luxurious, subtly  
bitter, a dry sake served cold)

\* ozeki nigori (this nigori has balanced sweet tropical flavors  
with a course, rich finish, and unfiltered - served cold)

\* bichuwajo (clean fragrance of herbs with a lively, spirited  
flavor - light body but solid, medium dry - served cold)

## beers

|  |                    |
|--|--------------------|
| korean kloud beer / 클라우드맥주                           | bottle(S)7 / (L)10 |
| korean hite beer / 하이트맥주<br>(made with spring water) | bottle(S) 7        |