



OKTOBERFEST PAIRING MENU

20 SEP – 5 OCT

\$28++ PER BEER

ENJOY 50% OFF ALL BEERS DURING
K HOURS FROM 5:30PM TO 7:30PM

1



THE PREMIUM MALT'S «PILSNER»

*Flowery aroma and provides
deep-reaching, rich flavor*

PAIRED WITH
BLACK COD TEMPURA +\$18
Black garlic aioli, lime

3



THE PREMIUM MALT'S «HALF & HALF»

Smooth, harmonious, rich-tasting blend

PAIRED WITH
GRILLED CHICKEN TSUKUNE +\$16
Truffle soy, scallion, cured egg

6



THE PREMIUM MALT'S «KAORU» ALE

Rich & fruity taste

PAIRED WITH
CRISPY HAND ROLL +\$14
Truffle Unagi, sansho, cucumber

THE PREMIUM MALT'S «BLACK»

Boast a well-rounded, rich taste

PAIRED WITH
WAGYU BEEF GYOZA +\$28
Chilli sauce



4



THE PREMIUM MALT'S «MLIKO»

*Creamy mouthfeel with aroma
condensed in each grain of foam*

PAIRED WITH
SALMON PILLOW +\$18
*King salmon, roasted jalapeño,
smoked avocado*

7



THE PREMIUM MALT'S «SUNSET»

Mellow & aromatic flavor

PAIRED WITH
CHICKEN KARAAGE +\$14
*Thai basil, smoked tartare sauce,
garam masala*

THE PREMIUM MALT'S «MASTER'S DREAM»

Multiple, intertwining layers of rich flavor

PAIRED WITH
CRISPY HAND ROLL +\$14
Soft shell crab, sansho chili, tamago