

## HOUSE POURING

	glass	carafe
red / white	38	95

## COCKTAIL

46

**jungle highball** (*spiced rum, campari, CO2*)  
**meloncholy** (*vodka, aperol, absinthe, dolin dry, watermelon*)

## BEERS

<b>Local Craft Beers</b>	35
<b>wheat beer</b> ( <i>malty, tart, little sour</i> )	
<b>mosaic ipa</b> ( <i>floral, cedar, stone fruits</i> )	
<b>hazy ne ipa</b> ( <i>mildly bitter, mango, melon, floral</i> )	

## SAKE

enjoy the subtle nuances of traditional Japanese rice wine

	125ml	250ml
<b>Nagai Shuzo Mizubasho Ginjyo</b>	30	58
<i>fruity and crisp</i>		
<b>Born Junmai Daiginjyo</b>	37	72
<i>complex and clean</i>		
<b>Kid Junmaishu</b>	35	68
<i>dry and crisp</i>		
<b>Tatenokawa Seiryu Junmai Daiginjyo 150ml</b>	60	
<i>rich and clean</i>		

## LOCAL RICE WINE

<b>Sarawak Tuak - Shot</b>	5
<i>artisan fermented rice wine</i>	

## NON-ALCOHOLIC

<b>Kombucha - 220 ml</b>	15
<b>Rudy Ginger beer</b>	10
<b>Coffee</b>	
espresso	8
black	10
white	12
mocha	14
<b>Chocolate</b>	12
<b>Hojo Tea</b>	18
<b>high mountain purple black tea</b>	
<i>dried sweet potato, caramel-like, chocolate notes</i>	
<b>oriental beauty</b>	
<i>clean fragrance of peaches or apricots</i>	
<b>phoenix oolong mi lan xiang</b>	
<i>lychee or mango notes</i>	

## WATER - 500ml

<b>Aqua Panna Still</b>	
<b>S.Pellegrino Sparkling</b>	15

communal  
Table  
by g ē n 根

We celebrate the craftsmanship of artisans, both local and abroad. We work closely with local farmers and breweries, and offer a selection of low-intervention, natural wines.

Regardless of your drink of choice – be a soda, glass of wine, or a cup of coffee, we hope you enjoy the efforts of these artisans like we do.