

ODØM

# ODEM'S TALE UNFOLDS IN THE HEART OF SINGAPORE,

a new chapter in the tradition inherited by generations of artisans. With the recent resurgence of makgeolli, hundreds of craftsmen have sprung up all across South Korea, breathing new life into the art of brewing and distilling traditional wine and spirits.

Our curated collection binds us to “son-mat”, the craftsman’s touch, flavour imbued by the hand of the creator; a defining approach to Korean cuisine and brewing, weaving a rich tapestry of heritage and wisdom. A stark contrast to mass production, we’ve selected makgeolli that’s crafted in batches smaller than your Instagram following and aged in ancient clay jars that bear witness to simpler times.

Each sip is an invitation to pause - Yes! ditch the handphones, ignore those emails for a bit and savour the untameable beauty of natural ingredients, nurtured through the unhurried and intentional art of Korean traditional brewing.

# LET'S MAKE IT CRYSTAL CLEAR (OR NOT)

You can't explore the world of makgeolli without stumbling on the distinction between Takju and Yakju (but let's not split hairs because both are delicious!). Takju is the unfiltered expression of this Korean rice wine, the original version, a little rough around the edges but bold and complex. It's perfect for those who like their drinks unpretentious and enjoy a bit of texture.

Then there's Yakju, the filtered version of makgeolli, traditionally served to Korean royalty and on special occasions. If you like your alcohol smooth and clear, or fancy yourself to be royalty (we all do sometimes!), then Yakju is for you. But the beauty of makgeolli lies in its variety. So, dive in and find your favorite - or two!

# FLIGHTS

## ODEM QUINTET

75

*Our signature selection of 5 Makgeolli*

## MOONSHOTS

88

*Odem's most coveted selection of 5*

*Selection varies based on availability*

*Prices subject to 10% service charge & prevailing government taxes*





*The real magic lies in using only homegrown ingredients straight from their fig and chamomile farm.*

## JIRAN JIGYO BREWERY

The master brewers of Jiran Jigyo don't take any chances with their brewing process. Closely following the time-honored recipe of Sunchang's Baekilju (100 days wine) Jiran Jigyo's sool is brewed from a deftly balanced Juk (glutinous rice porridge) that would make goldilocks weep with joy, and proprietary Nuruk made with fig leaves and native yeast cultured over generations in the family's brewery. But the real magic lies in using only homegrown ingredients straight from their fig and chamomile farm. From seed to sip, Jiran Jigyo is committed to giving us a taste of what artisanal brewing can truly be.

Jiran Jigyo's original Yakju (filtered makgeolli) and Takju (unfiltered) boasts strong, complex flavours. Their Yakju is a perfect combination of appetising acidity and clear grain aroma from their unique Nuruk. Their Takju on the other hand, is smooth with a creamy mouthfeel, and nuances of fig leaves and coconut.



Their signature infusions have to be the chamomile and fig Takju.

Prized for its therapeutic properties in stress reduction, their chamomile Takju is infused with chamomile flowers harvested from the brewer's plantation. You could argue that this makgeolli is practically a necessity for your well-being. Just don't quote us on this.

Their vibrant fig Takju is brewed with 3 to 4 whole figs per bottle (also locally harvested), and gets a major glow-up with an attractive pink hue. Jiran Jigyo has produced a truly stunning drink that delivers on both looks and flavour.



## JIRAN JIGYO ( CHAMOMILE )

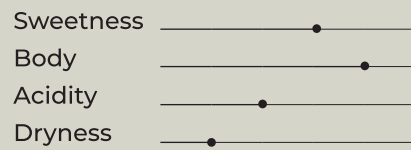
88 / 118

Jiran Jigyo Brewery . Takju

**ABV 12%**    **500ml / 750ml**

*Limited*

**Chamomile, Chocolatey, Hint of Spice**



## JIRAN JIGYO ( TAKJU )

82 / 114

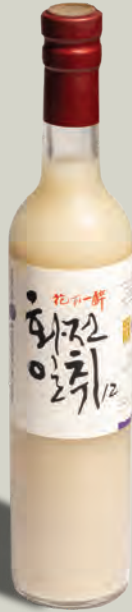
Jiran Jigyo Brewery . Takju

**ABV 13%**    **500ml / 750ml**

*Favourite*

**Fig Leaves and Coconut**





## HWACHEON ILCHUI (TAKJU)

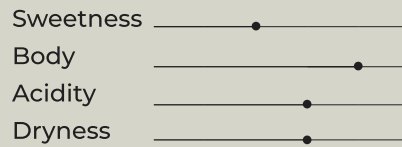
82

Hwacheon Ilchui Brewery . Takju

ABV 12% 500ml

*Favourite*

**Infused with 22 Varieties of Flowers.  
Balanced, Mild Acidity, Creamy.**



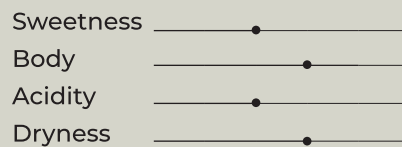
## HWACHEON ILCHUI (YAKJU)

92

Hwacheon Ilchui Brewery . Yakju

ABV 15% 500ml

**Infused with 22 Varieties of Flowers.  
Mild Sweetness, Pronounced Aromas**





## BEWATER BREWERY

If you're looking for mindfulness in a bottle, Bewater brewery is your answer. This award winning brewery is located in Sangju-si, Gyeongsangbuk-do and helmed by Baek Gyeong-rak. Bewater brewery isn't just serving up makgeolli, they're dispensing liquid enlightenment.

Inspired by Lao Tzu's philosophy of water, each ferment channels the fluidity and introspective spirit of water into their meticulously crafted brews which are free of artificial additives; because there's no room for fake on our journey to inner peace and self-discovery.

Cultivated with the aid of weed-eating snails and brewed from a blend of organic glutinous and non-glutinous rice, female farmers in the Bonggang Community practice a unique form of sustainable agriculture. You can rest assured no snails were harmed (or involved) in the brewing process. With such attention to quality and detail, Bewater's Inner Peace series is a rare find. Only 100 bottles emerge from their two-month low-temperature aging.

Their master-brewer, deeply immersed in meditation and philosophy, oversees every step – from rice washing (yes, that matters) to fermentation – ensuring each sip is a pilgrimage towards inner peace and a gateway to mindful exploration.

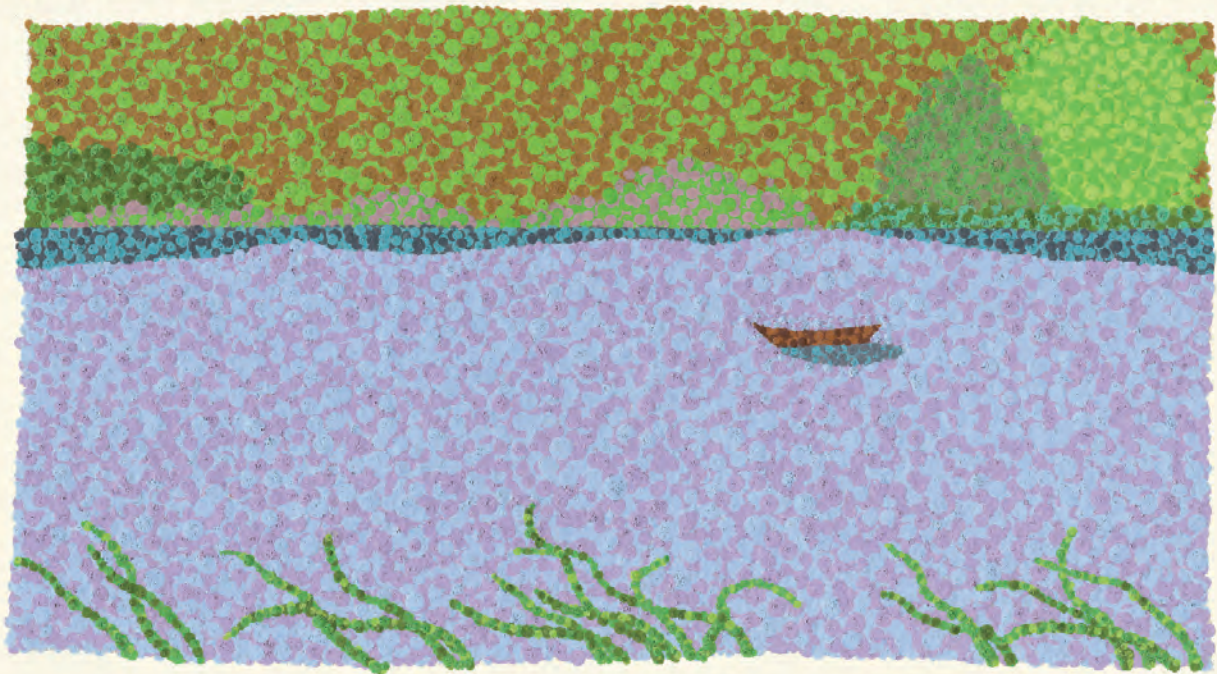
### ***Inner Peace Calm***

Infused with Dill which comes from the Norse word for calm - 'Dyll', it wasn't just a flavour for the legendary Norsemen, it was their secret weapon for unwinding after battle, and in later years used to calm fussy babies (think Gripe water). This makgeolli is your portal to tranquility. With an added hint of mint to this calming elixir, it's a smooth sip to conquer your day after any battle or crying baby, metaphorical or otherwise.

## INNER PEACE

**flow.**

**You are in a state of flow.**



### ***Inner Peace Flow***

Crafted with organic rice, a unique blend of 3 different malts and aged at a low temperature for 60 days, this brew was made for maximum inner immersion and flow. Notes of Lavender whisper peace, stability and healing (Ayurveda agrees). Mint shines like a laser for focus, and organic Campbell grapes favoured by monks make for a meditative wine. So go on and find your flow, even if that means flowing into a Savasana.



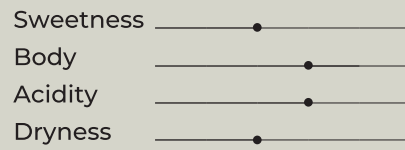
## INNER PEACE ( CALM )

98

BeWater Brewery . Takju

**ABV 12% 750ml**

**Peaches, Grapefruit Skin, Dill, Hint of Vanilla**



## INNER PEACE ( FLOW )

98

BeWater Brewery . Takju

**ABV 12% 750ml**

**Peppermint, Applemint, Lavender, Grape Skins**





## SOOLPANG MAGNOLIA

88

Soolpang Brewery . Takju

**ABV 10%    500ml**

*Favourite*

**Very Floral, Fresh Magnolia, Complex**

Sweetness

Body

Acidity

Dryness



## INNER PEACE (NECTAR)

98

BeWater Brewery . Takju

ABV 12% 750ml

*Favourite*

**Peach, Applemint. Nutty, Fruity, Savoury.**

Sweetness

Body

Acidity

Dryness





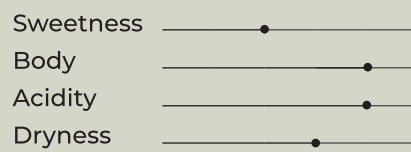
## MISTER REPLAY

68

Ggolgeok House . Takju

**ABV 6%    500ml**

**Lime Zest, Applemint.  
Mojito in a Bottle**



# SEOUL FERMENTARY

Seoul Fermentary isn't your typical brewery—it's where science, engineering, and wild fermentation collide, brought to life by a trio of visionaries: a doctor, an engineer, and the former head brewer at Whitecrow.



Frustrated with the lack of academic attention for Korean Sool and constant flavor inconsistencies, they harnessed their diverse skills and started a small research lab that's now a brewing powerhouse, rewriting the rules of makgeolli-making.

They've cracked the code with a groundbreaking process that allows them to control the wild fermentation of nuruk, which means every bottle comes out stable and consistently delicious (we can vouch for that). From traditional rice to Popcorn, Hibiscus and Butterscotch, nothing's off-limits for these innovators. The result? A bold reimagining of traditional Korean Sool and flavours that will challenge everything you thought you knew about it.



## PULBIT

72

Seoul Fermentary . Takju

**ABV 9% 500ml**

**Green Apple, Applemint, Hint of Rosemary**

Sweetness

Body

Acidity

Dryness



## MARS SOUR

88

Mars Brewery . Takju

**ABV 12% 765ml**

**Native Cheongsu white Grapes, Fruity, Refreshing**

Sweetness

Body

Acidity

Dryness



## MARS JAZZ

88

Mars Brewery . Takju

ABV 12% 765ml

*Favourite*

**Campbell Grapes, Light Acidity, Well-balanced**

Sweetness

Body

Acidity

Dryness



## MARS BREWERY ( ROSÉ )

88

Mars Brewery . Takju

ABV 12% 765ml

**Red Grapes, Fruity, Crisp**

Sweetness

Body

Acidity

Dryness



# ODEM HOUSE BREW

In collaboration with one of Seoul's most coveted new breweries, Odem's Lychee Rose Takju was crafted with Together Brewery. An unfiltered makgeolli that is balanced between sweet and acidic, it is the perfect marriage of juicy lychees and delicate bouquet of Korean roses. This makgeolli is smoother than any pick-up line you've ever heard and guaranteed to swipe right on your palate. Exclusively at Odem.

## ODEM HOUSE BREW ( LYCHEE ROSE )

72

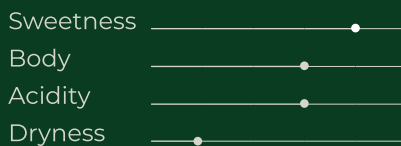
Odem and Together Brewery . Takju

ABV 10% 500ml

*Limited*



**Floral, Fruity, Lychee, Korean Roses**





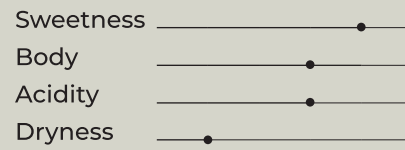
## YUJA

62

Together Brewery . Takju

**ABV 10% 500ml**

### Yuja ( Yuzu )



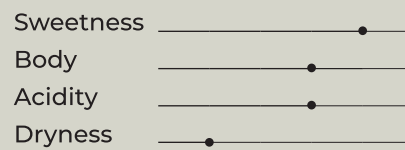
## WATERMELON

68

Together Brewery . Takju

**ABV 10% 500ml**

### Fresh Watermelon



*Favourite*



## BYEOLSAN PEACH

54

Yangjudoga . Takju

**ABV 6%**    **800ml**

### Peach, Refreshing



## BYEOLSAN ODI BERRY

54

Yangjudoga . Sparkling Takju

**ABV 6%**    **800ml**

### Wild Mulberries, Sparkling, Refreshing





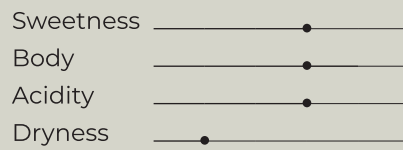
## BYEOLSAN YUJA

54

Yangjudoga . Sparkling Takju

**ABV 6%    800ml**

### Yuja, Sparkling, Refreshing



## MAJU HYANGHAE

82

40 Stairs . Gwahaju

**ABV 17%    375ml**

### Fortified Kkotbit, With a More Intense Aroma of Rice and Bokbunja





## SPARKLING BASIL

62

Nerd Brewey . Sparkling Takju

**ABV 5%**    **375ml**

*Favourite*

**Basil, Mint. Bubbly, Balanced, Refreshing**



## LOVE ON A JUJUBE TREE

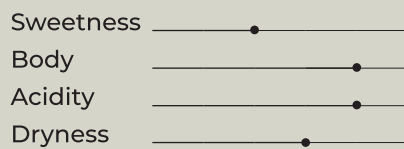
68

Ggulgeok House Brewey . Takju

**ABV 10%**    **375ml**

*Seasonal*

**Vibrant Jujube, Honey Aroma**





## JIRAN JIGYO ( FIG )

88 / 118

Jiran Jigyo Brewery . Takju

**ABV 12%    500ml / 750ml**

*Favourite*

### Juicy Figs, Chocolatey

Sweetness

Body

Acidity

Dryness



## KKOTBIT

92

40 Stairs . Yakju

**ABV 17%    500ml**

### Bokbunja (Wild Black Raspberries), Light Tanins. Very Aromatic and Fruity

Sweetness

Body

Acidity

Dryness

UMAMI &  
COMPLEX

A watercolor illustration of various umami ingredients. On the left, there is a slice of yellow cheese with holes, a sprig of green herbs with small purple flowers, and a small green leaf. In the center, the text 'UMAMI &' is written in a thin, black, serif font, with the ampersand being a simple symbol. Below this, the word 'COMPLEX' is written in the same font. To the right of the text, there are two mushrooms with brown caps and light-colored stems, and a small, round, orange pumpkin with a green stem.

# HWAYANG BREWERY

Nestled in a charming village sits Hwayang brewery, a highly sought after brewery & distillery helmed by a husband and wife team who meticulously craft each batch. These passionate artisans are one of the few remaining who handcraft their own nuruk, called Huang On Gok, which incorporates mung beans, barley and other grains, giving their ferments a peculiar depth and complexity.

This dedication to their craft has garnered them numerous accolades and Pungjeong Segye was even gifted to the President of the United States during his state visit to South Korea.





### Spring (Yakju)

Light and refreshing on your palate, this clear brew bursts with clean, sweet notes that perfectly herald the arrival of spring. Perfect for sharing with friends or enjoying solo (promise we won't judge).

### Autumn (Takju)

Autumn Takju is a full bodied concoction with a deeper, earthier, nuttier flavour profile and the perfect balance of mild sweetness and acidity.

We scoured hundreds of makgeolli throughout South Korea to curate our beverage programme and Pungjeong Sagye was written into our menu quicker than we could even finish savouring the whole bottle.

*So we've saved you the footwork and brought their artistry for you to experience makgeolli fit for US Presidents and discerning drinkers alike.*



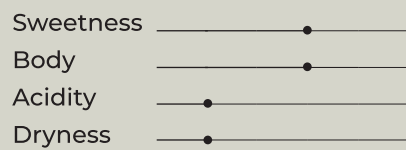
## PUNGJEONG SAGYE SPRING (YAKJU)

92

Hwayang Brewery . Yakju

**ABV 15% 500ml**

**Complex Aroma of Rice, Wheat, Mungbean and Other Grains**



## PUNGJEONG SAGYE AUTUMN (TAKJU)

88

Hwayang Brewery . Takju

**ABV 12% 500ml**

*Favourite*

**Complex Grain Aroma, Nutty, Rich and Savoury**





## CHEONGMYEONGJU

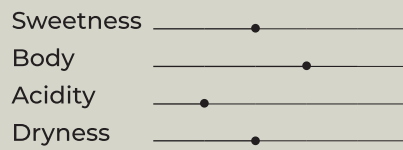
82

Hanyongseok Institute . Yakju

ABV 13.8% 375ml

*Favourite*

**Grainy, Malty, Earthy, Light Floral Notes**



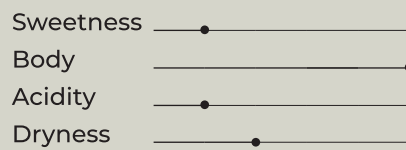
## I-HWA JU

35

Yangjugoleega . I-Hwa Ju

ABV 8.5% 120ml

**Rich, Creamy**



# ELLYEOP PYUNJOO

Ellyeop Pyunjoo needs no introduction in the makgeolli scene. Handed down 14 generations originating from the Joseon dynasty, the brewery was founded by scholar, philosopher Yi-ik. Sitting atop hilly terrains surrounded by forest and a river gorge, the makgeolli they hand-produce exists on a different level. Ellyeop Pyunjoo is also known for being incredibly difficult to procure due to its limited quantity and popularity.





## ELLYEOP PYUNJOO (YAKJU)

128

Ellyeop Pyunjoo . Yakju

ABV 15% 375ml

*Limited*

**Complex, Stonefruit, Woody, White Flowers**

Sweetness

Body

Acidity

Dryness



## ELLYEOP PYUNJOO (TAKJU)

128

Ellyeop Pyunjoo . Takju

ABV 12% 720ml

*Limited*

**Complex, Stonefruit, Woody, White Flowers,  
Refreshing Acidity**

Sweetness

Body

Acidity

Dryness



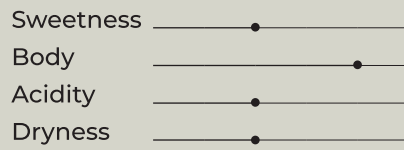
## BATANG

82

Seoul Fermentary . Takju

**ABV 15% 500ml**

**Butterscotch, Popcorn**



## BATANG OAK

88

Seoul Fermentary . Yakju

**ABV 16% 500ml**

**Oak, Butterscotch, Popcorn**



*Favourite*

# JIRAN JIGYO (YAKJU)

92 / 124

Jiran Jigyo Brewery . Yakju

ABV 15% 500ml / 750ml

*Favourite*



## Grainy, Umami

Sweetness

Body

Acidity

Dryness



## HWABI

68

Bitol Brewery . Takju

ABV 6.5% 750ml

*Favourite*

**Roasted Rice, Nutty Barley**

Sweetness

Body

Acidity

Dryness



## NINE 9

88

C Makgeolli . Takju

ABV 9% 375ml

*Limited*

**Korean Native Brown Rice, Hints of Wheat.  
Dry, Crisp, Elegant**

Sweetness

Body

Acidity

Dryness

# GREEN ISLE

*(Singapore Exclusive)*

Crafted by C Makgeolli with Bujigaengi (a wild herb native to Ulleung Island), it's savoury, velvety, with a hint of white cacao, and made exclusively for us.



## GRØEN ISLØ

92

C Makgeolli . Wonju

ABV 14% 500ml

**Bujigaengi (Aster from Ulleung Island), White Cacao.  
Savoury and Velvety.**

Sweetness

Body

Acidity

Dryness



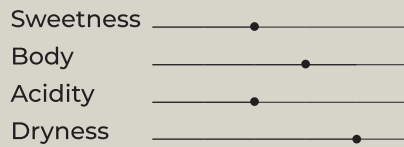
## EUNBIT

68

40 Stairs . Yakju

ABV 15% 375ml

**Aroma of Grains, Nectarines.  
Balanced Sweetness and Acidity, Complex.**



## SEOMAK 15

82

Onzi Suldoga . Takju

ABV 15% 500ml

*Favourite*

**Savoury, Rich Mouthfeel, Mild Acidity.**





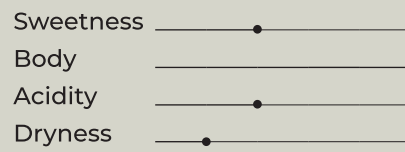
# BAEKJAJU

78

Sansoo Brewery . Takju

ABV 8% 500ml

**Toasted Pine Nut, Rich, Earthy.  
Hint of Pine Needles.**





PRO  
ROSE



YORI  
YORI



오리  
오리

ARA  
RIYO



아라  
리요

ARI  
ARI



아리  
아리

HO  
JIM





## J&J

South of the capital city in Gyeonggi-do lies J&J Brewery, owned by Julia and Joohwi, who helm their small-batch distillery with a passion for both artistry and precision. A striking hot-pink copper distiller is the head-turning centerpiece of their open-concept brewery, its bold color sparked by the alchemy of their soju distillation.

Their source of inspiration is clear - from the walls adorned with art by renowned contemporary painter Ham Bo Kyung (who also designed J&J's bottles) to Julia's classical music background that harmonizes with Joohwi's expertise in chemical engineering, their brewing process is a symphony of creativity. Each bottle label tells its own quirky story — beautiful at first glance with hidden layers of personality behind them.

Using only premium non-glutinous rice and pristine water, J&J crafts a sool that's brimming with personality. Crisp and elegant, yet full of floral and fruity aromas, that come to life through a meticulous aging process. Their soju is equally captivating — full-bodied, rounded flavors that wrap around your palate, and sweep you off your feet.

## CHEONGHON (GOLD)

78

J&J Brewery . Gwahaju

**ABV 19.5% 375ml**



**Grain, Light Sweetness, Floral and Stonefruit Aromas**

Sweetness

Body

Acidity

Dryness

## PROPOSE BLUE (SPECIAL EDITION)

72

J&J Brewery . Yakju

**ABV 15% 375ml**



**Elegant, Light Sweetness, Peach and Grain Aromas**

Sweetness

Body

Acidity

Dryness



## ARI ARI

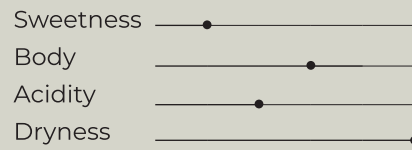
98

J&J Brewery . Yakju

ABV 12% 750ml

*Favourite*

**Clean, Crsip, Slightly Floral**



## ARI ARI SPECIAL EDITION (1 YEAR AGED)

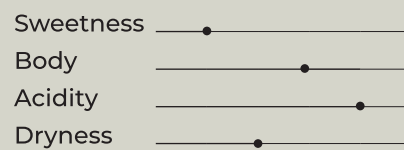
128

J&J Brewery . Yakju

ABV 12% 750ml

*Limited*

**Clean, Elegant and Crisp Rice Aromas. Very Refined Filtration.  
Higher Acidity and Complexity.**





# MARS BREWERY

Perched in the coastal calm of Hwaseong (literally Mars City), Mars Brewery is where tradition meets experimentation. Run by the ever-curious 'Mars-hyung', a man who half-jokingly dreams of launching Makgeolli into orbit, this quirky brewery is quietly changing what Korean alcohol can be.

Here, juicy grapes from local vineyards mingle with Takju (cloudy rice wine) and hand-blended Nuruk, creating drinks that are tart, aromatic, and unapologetically different. No sugar bombs here, Mars is all about elegance, flavourful acidity, and natural fermentation.

Signature brews include Mars Rosé, Zero, Sour, Jazz, and the newly launched Luna, created specially for Odem's 1st Anniversary. Dongjeongchun, a rare style of Makgeolli brewing, is the backbone of Mars Luna. This long-aging, highly labour-intensive method yields a rich and complex Sool.

With a brewing style that favours acidity and wild fermentation, Mars-hyung is setting a bold new course for Korean craft Makgeolli, one that's quietly shifting the paradigm and expanding the possibilities of Sool.



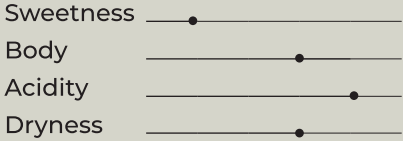
# MARS BREWERY (ZERO)

88

Mars Brewery . Takju

**ABV 12% 765ml**

## Medium Body, Pure Rice Aroma



# MARS LUNA

78

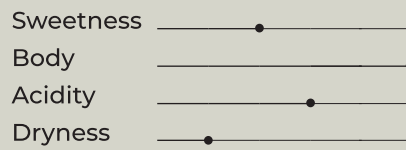
Mars Brewery . Dongjeongchun

ABV 12% 375ml



*Limited*

**Anniversary Brew for Odem by Mars Brewery.  
Intense Aromas, Full-bodied, Savoury, Red Grapes.**







## MØENT SOUR

38

Taepyung Brewery . Sour Ale

**ABV 6.2% 750ml**

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**Omija Berries, Pear, Mint, Lemon Umami,  
Light Minerality**



## WILD GARDEN

38

Taepyung Brewery . Farmhouse Ale

**ABV 6% 750ml**

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**Wild Yeast Farmhouse Ale.  
Cheongsu Grapes, Lychee, Passion Fruit.  
Funky, Tart.**



## TAEPYUNG WHITE

14

Taepyeong Brewery . Belgian White

**ABV 5.2% 355ml**

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**Coriander Seed, Korean Orange Peel**



## PALM TREE

14

Taepyeong Brewery . Hazy IPA

**ABV 6.8% 355ml**

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**Hoppy, Medium Body**

NON-ALCOHOLIC



EDEN

42

HAVN . Sparkling Tea

ABV 0% 750ml



**Applemint, Rose, Grapes**

Sweetness

Body

Acidity

Dryness

CRAFT  
SOJU  
&  
SPIRITS





SAMHAE SOJU  
( RØD GRAPØ )

158

Samhae Brewery . Soju

**ABV 50% 200ml**

*Limited*

**Deep Rice Aroma, Grape**

Shot	\$21
With Soda or Tonic	\$25



SAMHAE SOJU  
( CHRYSANTHEMUM )

158

Samhae Brewery . Soju

**ABV 50% 375ml**

*Limited*

**Deep Rice Aroma, Chrysanthemum**

Shot	\$21
With Soda or Tonic	\$25



## SAMHAE PU OR

168

Samhae Brewery . Soju

ABV 50% 375ml

*Limited*

**Ricey Aroma, infused with Amber Rocks.  
Resin, Orange Peel, Woody, Complex**

Shot \$20

With Soda or Tonic \$25



## SAMHAE AMBER

188

Samhae Brewery . Soju

ABV 50% 375ml

*Limited*

**Aged Soju with Amber Rocks.  
Woody, Resin-like, Smoky.**

Shot \$32

With Soda or Tonic \$35



## SAMHAE GHOST

328

Samhae Brewery . Soju

ABV 71.20% 375ml

*Limited*

**Ricey Aroma, Deep and Complex, Long Finish**

Shot \$40

With Soda or Tonic \$45



SOCOOL SPARKLING  
SOJU

48

Yangjudoga . Sparkling Soju

ABV 20.5% 375ml



## DANONG BIO

Danong Bio is a trailblazer in barrel-aged soju, the first to age their spirits in casks ranging from Madeira and Port to Tokaji and Sherry. A modern powerhouse in spirits innovation, their unhurried, meticulous approach shows up in every pour. Their bottles are the yardstick by which barrel-aged soju is measured, selling out fast with waitlists that won't quit.

## SOOROK

298

Danong Bio . Barrel Aged Soju

ABV 59% 700ml

*Limited*

**Milk Chocolate, Roasted Nuts, Honey, Cocoa, Vanilla.  
On the Finish, Herbs, Mint, and Peach.**

Shot \$35

With Soda or Tonic \$38



## THE MIRAON

258

Hwasim Brewery . Barrel Aged Soju

ABV 58% 500ml

*Limited*

**Brewed and Distilled with Scorched Rice,  
Aromas of Caramel, Nurungji and Nuts.  
Aged in Ex-bourbon Casks**

Shot \$32

With Soda or Tonic \$35



## GAMHONGRO

128

Gamhongro . Soju

ABV 40% 400ml

*Limited*

**North Korean Soju.  
Cinnamon, Clove, Native Root Herbs**

Shot \$20

With Soda or Tonic \$25



## ELLYEOP PYUNJOO

398

Ellyeop Pyunjoo . Soju

ABV 38% 375ml

*Limited*

Rice, Nutty, Stonefruit, Extremely Rare

Shot \$40

With Soda or Tonic \$45



## SONBI GIN

118

Tokki Brewery . Gin

ABV 48% 750ml

Floral, Pronounced Cardamom, Juniper and Peppercon Notes

Shot \$18

With Soda or Tonic \$21



## HWASHIM ROASTED RICE SOJU 25%

68

Hwashim Brewery . Soju

**ABV 25% 300ml**

### **Roasted Rice, Malt**

Shot \$15

With Soda or Tonic \$18



## HWASHIM SWEET POTATO SOJU 25%

68

Hwashim Brewery . Soju

**ABV 25% 300ml**

### **Steamed Sweet Potato, Earthy**

Shot \$15

With Soda or Tonic \$18



## HWASHIM ROASTED RICE 40%

88

Hwasim Brewery . Soju

**ABV 40% 500ml**

### Roasted Rice, Malt

Shot \$21

With Soda or Tonic \$24



## HWASHIM SWEET POTATO 40%

98

Hwasim Brewery . Soju

**ABV 40% 500ml**

### Steamed Sweet Potato, Earthy

Shot \$21

With Soda or Tonic \$24