

Still 静

BRIGHT 明



Warm 温

Dark 奥



Bar59 began as a home bar, a small, personal space where drinks were made slowly, conversations lasted longer, and there was room to listen.

I learned to bartend here, not from formal training, but from years of making drinks for friends, guests, and strangers who became familiar.

Over time, I noticed something simple: people rarely asked for a specific cocktail, they asked for how they felt. Something calm. Something bright. Something comforting. Something deeper.

Inner Landscapes is shaped by those moments. Each drink in this menu reflects an emotional state I've shared with my guests, and with myself, over the years. This is not a menu of trends or techniques, but a collection of feelings, quietly held in a glass.

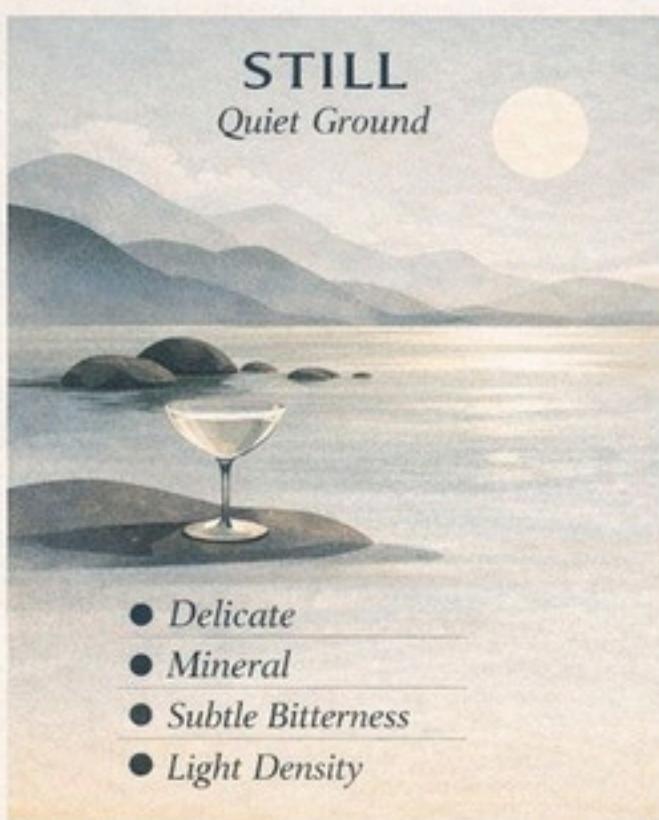
Each drink reflects a moment we've passed through together

INNER 風景 (ふうけい | Fukei)

INNER LANDSCAPES

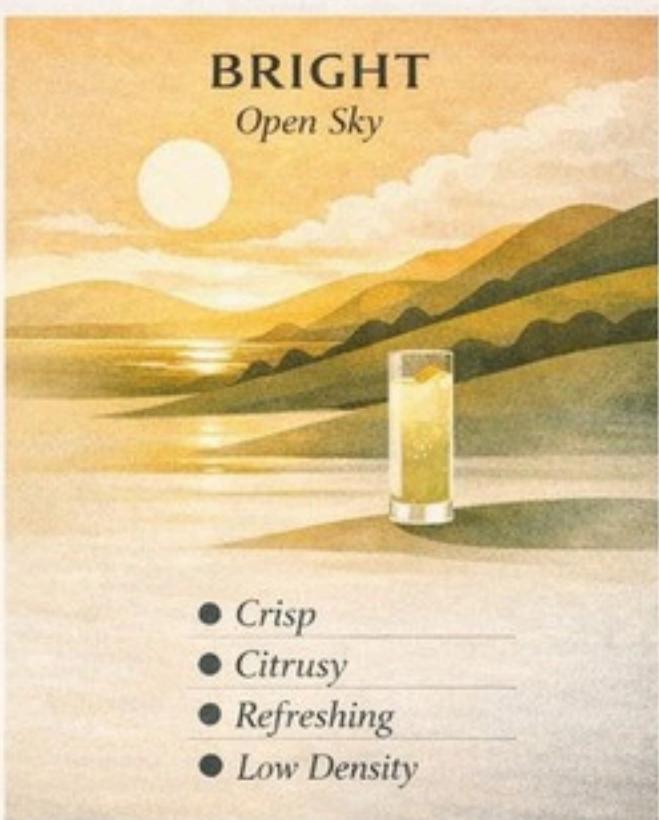
Explore the sensory spectrum of drink

STILL *Quiet Ground*



- Delicate
- Mineral
- Subtle Bitterness
- Light Density

BRIGHT *Open Sky*



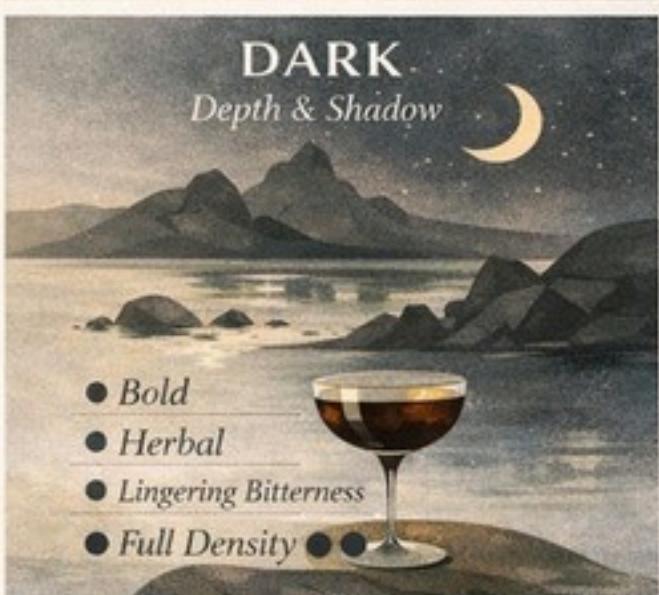
- Crisp
- Citrusy
- Refreshing
- Low Density

WARM *Familiar Shelter*



- Smooth
- Fruity
- Mellow Bitterness
- Medium Density

DARK *Depth & Shadow*



- Bold
- Herbal
- Lingering Bitterness
- Full Density

STILL — Quiet Ground

Still is about calm without emptiness. These drinks are soft, mineral, and slow, designed to settle the palate rather than stimulate it. Low in sweetness and acidity, they lean into tea, umami, and gentle structure.

Still is where you begin when you want to arrive fully
— present, grounded, and unhurried.

Quiet Amber

Vodka · Dry Sherry · Cold-brew Hojicha · Hinoki Bitters · Saline

-Roasted tea and soft grain settle into a calm, mineral stillness.



Shizuka Martini

Dry Gin · Bianco Vermouth · Umami Bitters · Wasabi Saline

-Clean, savoury, and precise, with quiet tension and clarity.



Nagomi

Dry Gin · Cold-brew Genmaicha · Dry Sherry · Hinoki Bitters

-Tea-led warmth and gentle structure create balance without weight.



Quiet Coast(Shizuhama)

Dry Gin · Vodka · Kombu-infused Dry Vermouth · Umami Bitters

-Mineral, coastal, and restrained, drifting slowly on the palate.



BRIGHT — Open Sky

Bright drinks are lifted and awake, built to open the palate with clarity rather than force. Freshness comes from aromatics, gentle acidity, and light structure, never sharpness or sugar. Bright is the first breath of the evening — clear, energetic, and quietly optimistic.

Haru

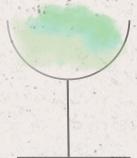
Dry Gin · Sakura Liqueur · Shiso-infused Umeshu · Lemon · Shiso Bitters · Soda



-Floral, lifted, and fleeting, like the first air of spring.

Green Sun

Bianco Tequila · Gin · Melon Liqueur · Lime



-Green, sharp, and radiant, with crisp clarity and lift.

Kaori

Rojak Gin · Lychee Liqueur · Dry Vermouth · Passion Fruit Soda · Grapefruit Peel



-Aromatic tropical notes held light, dry, and composed.

WARM — Familiar Shelter

Warm is comfort without nostalgia, and richness without excess. These drinks are rounded and textured, offering familiarity through spice, grain, and gentle sweetness. Warm is where you linger — easy, reassuring, and softly held.

Hearth

Whisky · Rum · Sweet Vermouth · Banana

-Soft fruit warmth and aged spirits come together with quiet ease.



Shiro Koi

Rum · Gin · Peanut Rum · White Cacao · Dry Vermouth · Chocolate Bitters

-Nutty and gentle, offering comfort without sweetness



Silk Rose

Gin · Bundung · Rose & Honey · Lemon · Rose Water

-Soft rose florals and gentle creaminess glide across the palate, lifted by citrus and a clean, silky finish.



Oil & Spice

Whisky · Cognac · Sherry · Five-Spice Syrup · Lemon · Olive Oil · Egg White · Nutmeg

-Textural, spiced, and plush, with warmth that settles slowly.



DARK — Depth & Shadow

Dark drinks move inward. They are slow, bitter, and layered, designed to unfold over time rather than announce themselves. Smoke, fermentation, roasted notes, and lingering finishes define this space. Dark is the choice when conversation deepens and the night settles in.

Oku

Gin · Green Chartreuse · Dry Vermouth · Suze

-Layered herbs and focused bitterness draw the palate inward.



Hojicha Utsuroi

Whisky · Sweet Vermouth · Hojicha · Campari · Bitters

-Roasted warmth fades gradually into bitter shadow.



Inferno

White Rum · Mezcal · Lime · Ratafia · Grenadine · Pineapple · Fire Tincture

-Bright tropical notes give way to smoke and lingering heat.



Ember

Rice-aroma Baijiu · Vodka · Cacao Liqueur · Sherry · Aged Oolong-infused Vodka

-Fermented depth, dry cacao, and tea tannin leave a savoury shadow behind.



Green Ember

Pandan-infused Campari · Gin · Dry Vermouth · Orange Peel

-Bitter herbs and warm pandan leaf glow softly beneath a dry finish.

