Ohis



Welcome to Whisk.

Whisk is a mixology bar with the concept of painter's atelier.

Many art-inspired cocktails with motifs from the past paintings will captivate your five senses.

Enjoy the mixology works

that can only be savored at Whisk.

ウィスクへようこそ。

ウィスクはアトリエをコンセプトにしたミクソロジーパーです。 往年の絵画作品をモチーフにしたアートカクテルが皆様の五感を魅了します。 ウィスクでしか味わうことができない作品の数々をぜひお楽しみください。







Argenteuil

Gin / Lemon Juice / Chamomile Syrup / Dry Sherry / Egg White Raspberry Puree / Passion Puree & Mango Fruit

*This cocktail contains Eggs.

JPY2,600





Baby: Keith

Baby Keith

Vodka / Lactic Drink / Jasmine Syrup / Hibiscus Cordial Apple Juice / Lemon Juice / Egg White

*This cocktail contains Milk, Eggs and Apples.

JPY2,600







Hokusai

Gin / Yogurt Whey Syrup / Kabosu / Lime & Salt Foam

*This cocktail contains Milk and Soybeans.

JPY2,600



Ohisk



Man

Calvados / Dry Sherry / Lime Juice / Apple Juice / Green Tea Syrup Celery Tincture / Parsley Tincture / Basil

*This cocktail contains Apples.

JPY2,600







Philosophy

Aging Cocktail / Cinnamon / Dry Orange / Griotte Cherry [Rye Whiskey, Campari, Sweet Vermouth, Griotte, Peppercorn, Clove]

*This cocktail contains Oranges.

JPY2,600







Revolution

Pisco / White Wine / Pineau des Charentes Champagne / Passion Fruit Puree

JPY2,600







Suiren

Champagne / Apple Jelly / Edible Flower, Micro Herb / Citrus Bubble

*This cocktail contains Apples.

JPY2,600







Sunflower

Tequila / Pineapple Juice / Lime Juice Sunflower Honey / Absinthe Bitters

JPY2,600



Ohiok



Venus

Elderflower Liqueur / Muscat Liqueur / Orange Liqueur Champagne Syrup / Citric Acid / Soy Lecithin

*This cocktail contains Soybeans.

JPY2,600



The director would like to thank the following people for their help in making this menu possible:

General Manager

Hisashi Oinuma

Mixologist

Takashi Nagashio Toshiyuki Yokoyama Toshihiko Mikami Motoki Kamiki Takuya Hirose

Creative Director

Kentaro Koizumi

