

Highland Restaurant

水 空

S U I K U U

DRINK MENU

Highland Restaurant

水 空
S U I K U U

A Future Dining Experience Inspired by Highland Water and Air

SUIKUU is a visionary dining space created in
collaboration with SUNTORY and DAIKIN, where pure air,
the soothing sound of flowing water,
and a gentle natural breeze engage all your senses.

Immerse yourself in an atmosphere reminiscent of a highland,
enriched with fresh air and moisture,
as you savor the blessings of nature and rejuvenate
both mind and body.

Enjoy a moment of harmony with nature through exquisite
seasonal dishes and drinks that capture the refreshing essence of the highlands.



水空エール

SUIKUU ALE

DRAFT BEER

Suntory's Three Select Draft Beers

Exclusive Beer for EXPO 2025 Osaka, Kansai, Japan

SUNTORY SUIKUU Ale

This exclusive beer is crafted using barley and hops grown through regenerative agriculture and carefully brewed with natural water. Enjoy its crisp, refreshing aroma and clean, invigorating aftertaste.

It is served in a special tumbler glass that partially incorporates CO₂ captured from the atmosphere into the glass production process.

(Glass manufacturer: Toyo Sasaki Glass Co.)

Glass 380ml 900 yen

Suntory The Premium Malt's

Brewed with carefully selected ingredients, including diamond malt and aromatic hops from Europe, this beer is crafted using a meticulous brewing process that brings out a rich, elegant aroma, deep flavor, and a pleasantly lingering finish.

Glass 380ml 800 yen

Suntory The Premium Malt's Master's Dream

A masterfully balanced blend of bitterness, depth, sweetness, and roasted notes, with a smooth and lingering aftertaste.

Rich and full-bodied, yet effortlessly drinkable.

Experience its signature "multi-layered, profound richness" that unfolds with every sip.

Glass 380ml 900 yen

(*All prices include tax.)



SPIRITS

Suntory Japanese Craft Gin ROKU 〈六〉

Crafted with six distinctive Japanese botanicals—cherry blossoms, cherry leaves, sencha (Green Tea), gyokuro, sansho (Japanese Pepper), and yuzu—nurtured by Japan’s four seasons. Each ingredient is harvested at its peak freshness and carefully macerated and distilled to enhance its unique character while preserving its natural essence.

This Japanese craft gin features a vibrant yet delicate aroma and a complex, well-balanced flavor.



◆ ROKU 〈六〉 Gin Soda **1,200 yen**

◆ Seasonal ROKU 〈六〉 Gin Soda Selections

April – May: Cherry blossoms / June – August: Sudachi (Japanese citrus) /
September: Ginger / October: Yuzu

1,200 yen

Officially Licensed Product of EXPO 2025 Osaka, Kansai



◆ Suntory Japanese Craft Gin ROKU 〈六〉
OSAKA BRILLIANCE EDITION Gin Soda

This limited edition was specially crafted in Osaka, the host city of EXPO 2025 Osaka, Kansai, with the hope that the brilliance of nature will continue to shine into the future.

Enjoy the rich, multi-layered flavors and aromas that capture the essence of Japan’s four seasons.

1,800 yen

*Served by the glass.

(*All prices include tax.)



ROKU〈六〉-

Crafted at Suntory’s Osaka Plant.

Suntory’s Osaka Plant, originally established as the Chikko Plant in 1919 in Tempozan, Osaka, has been at the forefront of innovation in spirits and liqueur for over a century.

While inheriting the wisdom and craftsmanship refined over 100 years, we continue to push the boundaries of liquor culture.

Our commitment lies in meticulously capturing the delicate and fleeting aromas and flavors of each season, ensuring an exquisite drinking experience.

Signature Cocktail

100 years of Suntory's history. Starting with "Akadama Port Wine", we have continued with "Japanese Whiskey" and "Japanese Spirits". Each of these has been woven into a single glass.

Please enjoy a drink that will last for the next 100 years.



壽 -KOTOBUKI-

A Japanese-inspired cocktail that harmonizes the vivid red and natural sweetness of Akadama wine with the refined botanical notes of ROKU GIN.

Ingredients:

ROKU GIN / Suntory Umeshu (Yamazaki Distillery Aged Blend Superior) / Natchan Orange / Non-Alcoholic Plum Wine / Akadama Sweet Wine / Soda / Gold Powder

1,800 yen



櫻 -TASUKI-

A refreshing cocktail that blends the delicate cherry blossom notes of Kanade<Sakura> with the six botanicals of ROKU GIN, creating a uniquely Japanese flavor.

Ingredients:

ROKU GIN / Suntory Umeshu (Yamazaki Distillery Aged Blend Superior) / Kanade <Sakura> / Akadama Sweet Wine / Lemon / Salted Cherry Blossoms

1,500 yen

(*All prices include tax.)

WHISKY

HIBIKI SUNTORY WHISKY

The Pinnacle of Suntory Blended Whisky,
Celebrating Japanese Nature
and Craftsmanship



Hibiki (meaning “resonance” or “echo”) Suntory Whisky 100th Anniversary Blend

Crafted from meticulously selected whiskies aged 17 years or more, this special blend enhances Hibiki’s signature elegant aroma with a deep maturity and complex character.

Its sweet, vibrant citrus notes and pleasant acidity harmonize beautifully, culminating in a long, lingering finish.

30ml **6,000 yen**



Suntory Whisky Hibiki BLENDER’S CHOICE

Crafted from a meticulously curated selection of whiskies aged in a variety of barrels, this blend is masterfully refined through the artistry of expert blenders.

It features a deep, sweet richness and a luminous, delicate aroma.

The addition of wine-cask-aged whisky enhances its exquisite harmony, creating a truly exceptional expression.

30ml **2,500 yen**



Suntory Whisky Hibiki JAPANESE HARMONY

A whisky that embodies the essence of Japan’s four seasons, the delicate sensibilities of the Japanese spirit, and the mastery of Japanese craftsmanship. It features a radiant aroma and a profound yet smooth taste.

30ml **1,500 yen**

“Hyo-chu” Style Highball

Enjoy a meticulously crafted highball, made with specially shaved ice from icicles formed at -15°C, enhancing the whisky’s refined character.

- Suntory Whisky Hibiki JAPANESE HARMONY 1,500 yen
- Suntory Single Malt Whisky Yamazaki 1,200 yen
A single malt whisky crafted at the renowned Yamazaki Distillery. Distinguished by its elegant aroma and silky-smooth taste.
- Suntory Single Malt Whisky Yamazaki 12 Years 2,500 yen
A quintessential Japanese single malt whisky, renowned for its delicate and refined character. Its rich, multi-layered aroma and complex depth of flavor create a truly distinguished tasting experience.
- Suntory Single Malt Whisky Hakushu 1,200 yen
Crafted at the renowned "Forest Distillery", nestled in the heart of pristine nature, this single malt whisky embodies the essence of its surroundings. It features a refreshing aroma reminiscent of young forest leaves and a light, crisp taste.
- Suntory Single Malt Whisky Hakushu 12 Years 2,500 yen
A meticulously crafted single malt whisky made from carefully selected malt aged for at least 12 years. It features a gentle, sweet smokiness, complemented by fresh green notes and a bright, fruity aroma.

Highball

- Suntory Kakubin Highball 800 yen
A well-balanced blend of malt and grain whiskies from the Yamazaki, Hakushu, and Chita distilleries, featuring a gentle sweetness, rich depth, and a crisp, dry finish.
- Suntory World Whisky Ao – Sea-Scented Highball 1,000 yen
The world’s first premium blended whisky crafted from the finest whiskies of the world’s five major whisky regions, all distilled at Suntory’s own distilleries and expertly blended by master blenders.
- Suntory Whisky Chita – Breeze-Scented Highball 1,000 yen
A smooth and delicate single grain whisky, distinguished by its light, refined taste and subtly sweet aroma
- Maker’s Mark Craft Highball 900 yen
A premium craft whisky, distinguished by its smooth, mellow sweetness and rich aroma, derived from carefully selected winter wheat.

Choose Your Preferred Way to Enjoy
(Straight / On the Rocks / With Water / Highball)

A whisky list is available. Please ask our staff for details.

(*All prices include tax.)

人と水と、
土と、

SUNTORY
FROM FARM
Originated in 1909

MIZU TO TSUCHI SORE WA,
HITO GA MUKIAU KIKO-FUDO NO KOTO
HITO, SORE WA,
FUDO TO TOMO NI IKIRU
HITO NO WAZA TO AIJO NO KOTO.



Suntory's history began with wine, and for over 100 years, we have carried forward the commitment to enhancing the quality of Japanese wine.

From vineyard to bottle, we carefully cultivate grapes in harmony with Japan's unique climate and terroir, striving to create high-quality, meticulously crafted wines that inspire the world.

As we continue our dedication to Japanese wine amid an ever-changing environment, we remain committed to sustainability.

With the next 100 years in mind, we have chosen environmentally friendly, CO₂-reducing bottles, reflecting our promise to future generations.

WINE

Suntory's Japanese Wine – Made from 100% Japanese Grapes

Dry



SUNTORY FROM FARM
Shinshu Symphony 2023 (Bottled using CO₂-reducing glass)

Crafted at Suntory's Shiojiri Winery in Shinshu (Nagano Prefecture), Shinshu Symphony is a multi-layered wine that showcases the unique character of the diverse grape varieties grown in this renowned region.

Grape Varietals: Chardonnay 56.6%, Sauvignon Blanc 24.4%, Koshu 11.3%, Pinot Blanc 3.9%, Trebbiano 1.9%, Gewürztraminer 1.2%, Riesling 0.5%

Glass 1,800 yen Bottle 9,800 yen

Medium-bodied



SUNTORY FROM FARM
Tomi no Oka – Toki-no-Kasane (Bottled using CO₂-reducing glass)

Toki-no-Kasane is a carefully crafted assemblage of wines aged for different periods, seamlessly transitioning from fresh fruitiness to a mellow, well-rounded depth over time.

Grape Varietals: Petit Verdot 30.4%, Merlot 22.5%, Cabernet Sauvignon 16.4%, Bijou Noir 12.4%, Cabernet Franc 6.3%, Black Queen 6.1%, Muscat Bailey A 4.0%, Tannat 1.9%

Glass 1,800 yen Bottle 9,800 yen

As part of our SUNTORY FROM FARM brand commitment to sustainability, the two products above now use bottles produced with oxygen combustion technology, which reduces CO₂ emissions by approximately 13% compared to conventional air combustion.*1

*1 Reduction measured within the same glass bottle manufacturing facility.

A Wine List is Available Please ask our staff for details.

(*All prices include tax.)

Non-Alcohol Beer

Non-Alcoholic Beer-Style Beverage

Suntory All-Free 700 yen

A refreshing beer-style beverage with zero calories, zero sugar, and zero purines, allowing you to enjoy it anytime, worry-free.

Non-Alcohol Cocktail



Taikou – Moss Fragrance

An oriental-inspired blend of matcha, orange, and spices, evoking the essence of rain and greenery—elements essential to the cycle of water.

Ingredients:

Suntory Iemon / Matcha / Ginger Syrup / Cinnamon / Orange Peel

1,200 yen



Forest Holiday

A herbal, aromatic blend of non-alcoholic white wine, elderflower, and rosemary, evoking the tranquility of a relaxing holiday in the highlands.

Ingredients:

Non-Alcoholic White Wine / Honey / Rosemary / Elderflower Syrup / Spices

1,200 yen

Coffee / Green Tea

Suntory Freshly Ground
BOSS Rainbow Mountain (Hot/Ice) 700 yen

Iemon Green Tea (Ice) 700 yen

Soft Drink

Suntory Oolong Tea 700 yen

Pepsi Cola 700 yen

Ginger Ale 700 yen

100% Apple Juice 700 yen

100% Orange Juice 700 yen

(*All prices include tax.)