



紅葉狩り "MOMIJIGARI":  
*autumn leaves hunting*

*Momijigari is a centuries-old tradition whereby Japanese admire the autumn landscape when leaves turn red. It is an appreciation of the ephemeral beauty of nature.*

*Experience the elegance of autumn with the House of Suntory this season.*

THE HOUSE OF SUNTORY  
The Nature and Spirit of Japan

REPUBLIC

## ROKU GIN

*Roku Gin is made with and by the Seasons of Japan. It takes a year just to gather all the ingredients at their peak times. In Spring we handpick the Sakura leaf and flower; in Summer the Sencha and Gyokuro teas; in Autumn the Sansho Pepper, and in Winter the Yuzu fruit. The result is a complex yet harmonious gin with a smooth and silky texture.*

## HAKU VODKA

*Haku Vodka is crafted 100% Pure Hakumai Japanese Rice. On the palate, Haku has a rich taste that gradually envelops the mouth with the natural sweetness and complex flavour of the rice. Filtered through bamboo charcoal, resulting in an unparalleled soft, round and subtly sweet taste.*

## CHITA

*From the House of Suntory Whisky, comes a mild, smooth single grain whisky with unparalleled sophistication and a clean, clear finish. Taste the calm elegance of the Chita Peninsula.*



## ESPRESSO KURITINI \$26

Haku Vodka  
Homemade Chestnut Liqueur  
Espresso  
Sugar

## HOJICHA HIGBALL \$26

Chita Whisky  
Sparkling Hojicha Tea  
Orange Bitters  
Lemon Shrub

## THE LAST SATSUMAIMO \$26

Roku Gin  
Green Chartreuse  
Maraschino Liqueur  
Sweet Potato Syrup  
Citrus



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