

WHAT IF ?

GOLDBAR
AT EDITION

WHAT IF ?

「もしも」

A question that begins where reason ends.

This menu is an invitation to imagine to wonder what might happen if the world tilted just slightly off its axis. To see the familiar shimmer, distort, and transform under a different kind of light. At Gold Bar, imagination is our true currency.

Each page begins with a question. You'll see only that, but look deeper in the light. "What If?" is a journey between reality and reverie, between the seen and the unseen.

A place where curiosity mixes with craft, and Gold Bar itself becomes a portal, to the strange, the beautiful, and the surreal.

それは、日常の外側に開く問い。

このメニューは、あるべき世界がほんのわずかにずれた瞬間に現れる「もしも」の世界に誘う招待状です。見慣れた景色が、別の光の下では異なる表情を見せる。Gold Bar の持つ本当の魅力は“想像力”という目に見えない力。

各ページは、それぞれの「もしも」から始まります。そこにあるのはシンプルな問いかけ。けれど、視点を変えれば、その奥にまったく別の景色が潜んでいる。「What If?」——それは、現実と想像の境界をそっと行き来する合言葉。

好奇心とクラフトが混ざり合い、“独創的で、美しく、そしてどこか不思議な世界”への入り口へと導きます。



WHAT IF SOSEKI NATSUME MADE A COCKTAIL ?

もしも、夏目漱石がカクテルを作ったら？

AM I A CAT OR NOT ?

Tanqueray TEN / Apple & Riesling Cordial / Mirin / Nayuta Bitters / Catnip Oil

吾輩は猫である？

2,900



SAMURAI ☆ STAR

Passion Berry Haku / Pisco / Cocchi Americano Rosa / Mango & Passionfruit Cordial / Carbonated

スター☆サムライ

2,900

WHAT IF QUENTIN MADE ANIME ?

もしも、あのクエンティンがアニメを作ったら？



WHAT IF GOLD BAR WAS IN THE DESERT ?

もしも、GOLD BARが砂漠にあったら？

DESERT RESURRECTION

SirDavis Whiskey / Cherry Wine / Fermented Black Orange Cordial / Shochu / Umami Bitters

砂漠からの復活

2,900



NEO(N) TOKYO SLING

Roku / Whitley Neill Quince / Mancino Bianco / Claque Pepin VS / Pear Syrup /
Fake Lemon / Tonic / Yuzu Foam
ネオ(ン)東京スリング
2,900

WHAT IF TOKYO WAS A CYBER PUNK CITY?

もしも、東京がサイバーパンクシティだったら？



WHAT IF SWEET WAS SOUR ?

もしも、甘そうなのに酸っぱかったら？

NAMA CHOCOLATE ?

Hennessy VS / Dark Cacao Liqueur / Tawny Port Wine / Sour Chocolate Syrup /
White Cacao Liqueur / Disaronno / Lemon / Egg White

巽チョコ

2,900



CAPRESE CALABRESE

Basil & Tomato Switched Olmeca Altos / Okinawa One Rum / Blue Bergamot /
Mozzarella Solution / Chilli / Mozzarella Cheese
カラブリア風カプレーゼ
2,900

WHAT IF IT LOOKS BLUE BUT IT
TASTES RED ?

もしも、見た目は青いのに味は赤かったら？



WHAT IF COCKTAILS WERE SOLD IN A VENDING MACHINE ?

もしも、カクテルが自動販売機で買えたら？

CTRL+COKE

Spiced Ron Zacapa / Pachi Cola Syrup / Chipotle Mezcal / Fake Lemon

CTRL+コーラ

2,900



STAR KISSED

Bacardi / Mancino Sakura / Rose + Rosé Jam Cordial / Raspberry EDV /

Ruinart Blanc de Blancs / Raspberry Sorbet

星が降り注ぐほどのキス

3,200

WHAT IF LOVE WAS SPARKLING ?

もしも、愛に形があったなら？



WHAT IF SHRINES WERE A PORTAL TO A DIFFERENT WORLD ?

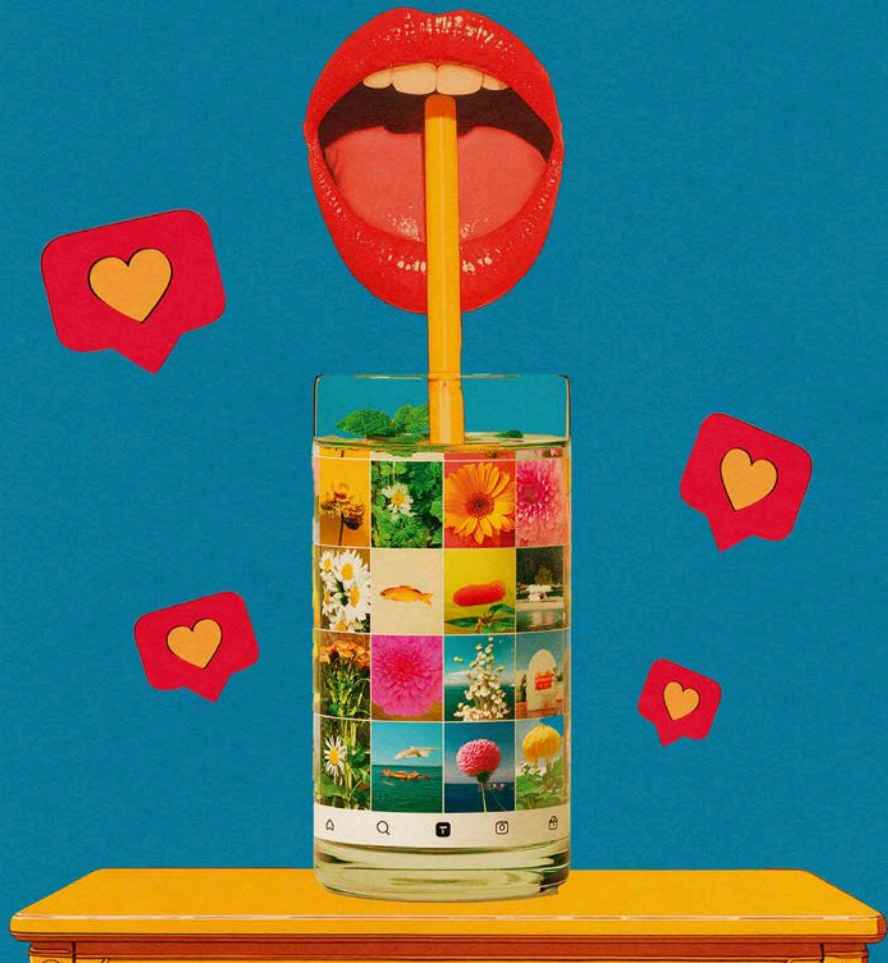
もしも、神社が異世界への入り口だったら？

BETWEEN THE WORLDS

Dewars 15yrs / Clarified Amazake & Lychee / Mizunara Distilled Water /
Mirin / Frankincense / Absinthe

異世界転生

2,900



SCAN & SIP

Ketel One / Highland Park 12yrs / Calpis / Passion Fruit Salted Caramel / Espresso / Egg White

スキャン&シップ

2,900

WHAT IF YOU COULD DRINK SOCIAL MEDIA?

もしも、ソーシャルメディアが飲めたら？



WHAT IF POP ART WAS A BARTENDER ?

もしも、ポップアートがバーテンダーだったら？

DOG "NO" SBAGLIATO

Roku Gin / Campari / AKAONI Rosso / Sauternes / Honey / Tartaric Solution / Beer /
Cream Cheese / Yoghurt / Abbot's Bitters

犬も食わない間違い

2,900



AMERICAN PALOMA 75

Codigo Rosa / Miso Del Maguey Vida / Campari / Italicus / Mancino Rosso /

Ruinart Blanc de Blancs / Grapefruit Soda / Bergamot Tincture

ほろ苦パロマ 75

3,200

WHAT IF RAIN WAS CHAMPAGNE ?

もしも、雨がシャンパンだったら？

BEST HITS

YUZU AGAVE COLADA 柚子アガベコラーダ Don Julio Blanco Tequila / Yuzu / Pineapple / Japanese Rose Water / Mastiha / Coconut Flake	2,900
TOKYO BLUEBERRY FIZZ 東京ブルーベリーフィズ The Botanist / Tokyo Blueberry / Amazake / Hibiscus / Soda	2,900
INCONSISTENT MILK PUNCH 気まぐれミルクパンチ Ingredients change inconsistently. Please ask our staff.	2,900
AROMATISED MARTINI 芳醇なマティーニ Gold Bar Olive Gin / Riesling / Apple Eau De Vie / Vermouth	3,200
TEQUILA MARTINI テキーラマティーニ Don Julio 1942 / Don Julio Anejo / Vermouth / Sake Abyss	3,500
GRAND MANHATTAN グランドマンハッタン Woodford Reserve Rye / Woodford Reserve Bourbon / Sazerac Rye / Sweet Vermouth / Grand Marnier / Sake	3,200

NON ALCOHOLICS

YUZU AGAVE COLADA 柚子アガベコラーダ (No Alcohol) NEMA Gin / Non Alcoholic Wine / Yuzu / Pineapple / Japanese Rose Water / Coconut Flake	2,900
TOKYO BLUEBERRY FIZZ 東京ブルーベリーフィズ (No Alcohol) NEMA Gin / Non Alcoholic Wine / Tokyo Blueberry / Amazake / Hibiscus / Soda	2,900
NEO(N) TOKYO SLING ネオ(ン)東京スリング (Low Alcohol) NEMA Gin / Mancino Bianco / Pear Syrup / Fake Lemon / Tonic / Yuzu Foam	2,900
DESERT RESURRECTION 砂漠からの復活 (Low Alcohol) Cherry / Fermented Black Orange Cordial / Umami Bitters	2,900

CREDITS FOR ARTISTS

Creative Direction / Project Management: Pocko (@pocko)

A creative platform connecting clients with the right artists through deep industry knowledge and a global network. With over a thousand collaborations to date, POCKO works across illustration, animation, immersive experiences, and emerging artistic technologies. Its international team collaborates closely with artists and partners across Europe, Asia, and the Americas.

Original Illustrations: Mariano Peccinetti

Argentinian musician and visual artist known for surreal collages inspired by music, nature, dreams, and vintage imagery. His work creates dreamlike compositions that invite viewers into the subconscious. Peccinetti has created artwork for internationally acclaimed musicians and collaborated with leading global luxury and media brands.

Graphic Design: Takayuki Isomi

Graphic designer based in Berlin. His work focuses on clarity, balance, and refined visual communication through print and typography.

- * All cocktails are hand-crafted using freshly squeezed juices
- * Please check with our staff for any allergies and intolerances
- * Prices include tax and service charge