



*Our beloved Amsterdam.  
A city of many faces, yet united with tolerance and acceptance.  
A city without prejudice and a city that never ceases to amaze.  
Amsterdam, forever in our hearts.*



With dedication, passion and skill, the bartenders of the Twenty Third Bar have created a wide range of homemade syrups and purées which are used throughout the cocktail menu.

Each of the drinks on our menu carry a unique story with them and represent a certain sentiment, feeling or memory specific to an area, place or event.

Please join our adventure and be surprised by our showcase of flavours.

*In case of allergies, specific dietary requirements or your desire for other cocktails, please notify our bar staff. All prices are quoted in euro (€) and including VAT.*

# SIGNATURE COCKTAILS

Our signature cocktails are the expressions of the creativity from our bar team. A twist on a classic, an exploration of unique flavours or an ode to the Japanese heritage of Okura Hotel Amsterdam. They are a mix of different, expertly crafted cocktails, tailored to create a unique experience within our bar.

The magical view over the Amsterdam skyline, our Japanese roots, and our Dutch identity will always be an inexhaustible source of inspiration for our bar team.

We would like to invite you to try any of these beverages! Should you not be able to find anything of your liking, our team will be very glad to assist.



# SIGNATURE COCKTAILS



## Almost a Japanese Highball

17

Non-alcoholic available

14

*Uncle Nearest 1856 Tennessee whiskey ~ honeysuckle ~ bittermelon ~ bubbles*

A sweet and sour, refreshing, bubbly cocktail. Light in flavour and alcohol, but rich in flavour. It reminds us of a classic Japanese highball, but just not quite a Japanese highball.



## Shiso Mizuwari

23

Non-alcoholic available

14

*Nikka Taketsuru whiskey ~ green shiso Cordial ~ jasmin silver tips tea ~ green cardamom ~ bubbles*

Herbacious, refreshing, light and fizzy. It is inspired by the 'mizuwari' style drink, but with a green shiso touch.



## Purple Shiso Rain

17

*Yamanoka shiso shochu ~ purple shiso cordial ~ purple shiso vinegar ~ bubbles*

All things 'purple shiso' combined in a single drink. Refreshing and delicate, with a sweet umami undertone.



## The Side Piece

25

*Pink dragonfruit infused The Lost Explorer Espadin ~ The Lost Explorer Tobalá ~ Cocchi Rosa Aperitivo Americano ~ lime juice*

A round, full bodied, citrussy and sour style drink, with a blend of two very smooth mezcals. A modern take on the popular Margarita.



## Bohemian Cuvée

20

*Macho saké ~ strawberry ~ rhubarb ~ vanilla ~ jasmin ~ kabosu juice ~ veggwhite ~ Cuvée Okura*

With a full bodied, sweet and with a rich citrussy and fruity touch, this cocktail is great for any celebration.



## The Matcha

22

*Yuzucello by Ciel Bleu ~ matcha syrup ~ white chocolate ~ almond milk ~ clarified*

This clarified cocktail is silky, because of the almond milk, sweet from the white chocolate, and citrussy from the yuzu juice and Yuzu-limoncello made in collaboration with 2-Michelin starred restaurant Ciel Bleu.





## Lost Gimlet

19

*Tanqueray gin ~ The Lost Explorer Espadin ~ Granny Smith apples ~ celery ~ coriander seed ~ lemon juice*

A refreshing but earthy and herbal drink. Balanced sweet and sour, with rich botanical notes.



## Pisco Clear Negroni

23

*Pisco 1615 Mosto Verde ~ Campari ~ home made vermouth based on sauvignon blanc ~ Acqua di Cedro and Italicus ~ Greek yoghurt ~ clarified*

This interesting take on a negroni is fruity and rich, with a small touch of freshness from the Greek yoghurt.



## Miso Old Fashioned

17

*Porcini infused Bulleit Rye whiskey ~ Tio Pepe Sherry ~ Tomato Miso Cordial*

An umami, sweet en briney take on an old fashioned style cocktail, with that tangy aroma of the sherry and tomato to keep it fresh. Spirit forward and high in alcohol, but still smooth!



## Golden Gibson

20

*Saffron infused Ketel One vodka ~ Tanqueray Ten gin ~ Dolin dry vermouth ~ saffron onion brine*

A golden and unique concoction for the Gibson Martini lovers. The same golden color and luxurious feeling as a sunset witnessed in the fall on the twenty third floor at Hotel Okura Amsterdam.



## Lychee Shochu Martini

23

*Daiyame Shochu ~ Nikka Coffey gin ~ Tio Pepe Sherry ~ Kwai Feh lychee liqueur ~ Dolin dry vermouth*

Made by the bar manager, for the bar manager, who is a true dry martini aficionado. This dry martini is floral, boozy, intense, fruity with a delicate almond touch.

## Triple San Andreas

22

*Horin Sake ~ Lacto fermented peach ~ rooibos and cardamom tea ~ spearmint ~ lime and ginger foam*

During the 750 year anniversary of Amsterdam we inspire ourselves by the three San Andreas crosses in the sigil of our city. They supposedly stand for three calamities that hit Amsterdam in its history; the plague, flood and fire. We counter the plague with the medicinality of herbs and spices, the flood is resembled in the cooling freshness of the spearmint and the blue of the foam, and the fire by the delicate spice of ginger in the foam.

**Let us toast to 750 more years for Amsterdam!**



# FORGOTTEN CLASSICS



## Sazerac X.O.

30

*Martell X.O. ~ Bulleit Rye ~ Absinthe ~ Peychaud bitters*

The Sazerac originated in 19th-century New Orleans and is considered one of the first true American cocktails. Originally made with cognac and later rye whiskey, it blends sugar, Peychaud's bitters, and a rinse of absinthe, reflecting the city's French-Creole roots. Fun fact: Antoine Peychaud, a Creole apothecary, created his namesake bitters in the 1830s, originally serving them in egg cups (coquetiers)—a term some believe influenced the word "cocktail."



## Millionaire no.1

20

*Overproof rum ~ sloe gin ~ apricot liqueur ~ lime juice*

The Millionaire No. 1 is a Prohibition-era cocktail known for its rich, layered flavor. The recipe first appeared in Harry Craddock's Savoy Cocktail Book in 1930. The name "Millionaire" was popular during the 1920s for cocktails meant to evoke decadence and luxury, despite being created during the height of bootleg culture.



## Absinthe Frappé

22

*Absinthe ~ sugar syrup ~ Fever Tree soda*

The Absinthe Frappé was created in New Orleans in the late 1800s, likely at the Old Absinthe House on Bourbon Street. The drink became a symbol of bohemian indulgence and French-Creole café culture, especially before absinthe was banned in the early 20th century.



## London Calling

17

*Tanqueray gin ~ Tio Pepe Fino Sherry ~ lemon juice ~ orange bitters*

The London Calling is a modern classic, created by bartender Chris Jepson in 2002 at London's Milk & Honey bar. The cocktail helped spark renewed interest in using sherry in modern mixology, and its name nods to both the city and The Clash's iconic album.



## Serafin

21

*Don Julio Blanco ~ pear liqueur ~ lime juice ~ Fever Tree ginger beer*

The Serafin is a modern tequila-based cocktail from London's acclaimed 69 Colebrooke Row, known for its inventive approach to mixology. Named after the ancient term "seraphim," meaning "burning ones," it evokes passion, intensity, and radiant spirit—a fitting match for the drink's vibrant, elevated character.



# MOCKTAILS

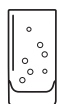


## Blue 'n' Peppa

14

*Tanqueray 0% ~ white peppercorn syrup ~ guava puree ~ Fever Tree soda ~ blueberry foam*

A sweet and sour beverage, with a rich texture. Fruity, with a sassy bite from the delicate white pepper.



## Chicha No-rada

14

*Black corn extract ~ guanabana juice ~ cacao fruit syrup ~ bubbles*

**Booze it up with Diplomático Exclusiva Reserva rum**

19

An homage to, but definitely no copy of, the South American beverage chicha morada. Refreshing, slightly sweet, with deep flavours the tropics.



## Urban Kick

17

*Paragon Palo Santo cordial ~ Amarico Non- Alcohol vermouth ~ Raspberries ~ Madame Jeanette ~ espresso*

If you like coffee and spicy this is the drink for you. A wonderful kick from the Madame Jeannette gives this drink just that bit of extra kick!



## Yuzuchuan

19

*Yuzu infused Herb All ~ lemon zest ~ Yuzu juice ~ Red Szechuan Pepper*

Citrusy and smooth. A luxurious gimlet style drink. Sweet and sour, with herbal and mild and delicate electric notes from the Szechuan pepper.



## 0% Bananasplit

16

*Cacao butter infused Lyre's Amaretti ~ 0% waste banana syrup ~ clarified with almond milk ~ lime juice*

A clear, rich, tropical tiki style beverage. Banana, cacao, amaretto aroma, what is not to love?



## 0% Negroni

16

*Herb All ~ Amarico non alcoholic vermouth rosso ~ Lyre's Aperitivo*

Bitter, sweet, herbal. A non alcoholic version of the classic Italian aperitif.



## The Mandarin

15

*Herb All ~ mandarin syrup ~ kabosu juice ~ sansho leaf ~ bubbles*

This mildly fizzy drink is a celebration of all that is mandarin. The full fruit is used in the syrup, allowing for more zesty and intense aromas of this wonderful citrus fruit.



## 0% Aperitif style Piña Colada

14

*Coconut milk clarified pineapple juice ~ coconut water ~ bubbles*

**Booze it up with William George rum**

19

A light and refreshing take on the all-time beach classic: Piña Colada. This version you will want to drink all night long!



# SPARKLING WINE

		Glass	Bottle
N.V.	<b>Cuvée Okura</b> Brut, Netherlands	20	120

# CHAMPAGNES

		Glass	Bottle
N.V.	<b>Veuve Clicquot Ponsardin</b> Brut, Reims	27	150
N.V.	<b>Delamotte</b> Brut, Mesnil-sur-Oger	35	175
N.V.	<b>Barons de Rothschild</b> Brut, Reims		205
N.V.	<b>Ruinart</b> Blanc de Blancs, Reims		280
N.V.	<b>Gosset Grande Cuvée</b> Brut, Aÿ		140
N.V.	<b>Krug Grande Cuvée</b> Brut, Reims		470
2013	<b>Dom Perignon</b> Brut, Épernay		490
N.V.	<b>Veuve Clicquot</b> Rosé, Reims		225
N.V.	<b>Ruinart</b> Rosé, Reims		280
N.V.	<b>Billecart-Salmon</b> Rosé, Épernay		245
N.V.	<b>Laurent-Perrier</b> Rosé, Épernay		270

## Small bottle | 375 ml

N.V.	<b>Ruinart, Blanc de Blancs</b> Brut, Reims	135
N.V.	<b>Ruinart</b> Rosé, Reims	135



# WINES

White wines		Glass	Bottle
2023	<b>Menetou-Salon, P. Clement</b> <i>Sauvignon Blanc</i> Loire, France	13	65
2022	<b>Domaine Chavy-Chouet, 'Les Femelottes'</b> <i>Chardonnay</i> Bourgogne, France	18	90
2023	<b>Elena Walch</b> <i>Pinot Grigio</i> Alto Adige, Italy	14	70
2021	<b>Bernardus</b> <i>Chardonnay</i> California, USA	19	95

Rosé wines		Glass	Bottle
2023	<b>MIP</b> <i>Cinsault, Grenache, Syrah</i> Provence, France	13	65

Red wines		Glass	Bottle
2020	<b>Barón de Ley, Reserva</b> <i>Tempranillo</i> Rioja, Spain	13	65
2023	<b>Luigi Einaudi</b> <i>Barbera</i> Piedmonte, Italy	15	75
2018	<b>Château Tour de Mirambeau</b> <i>Merlot, Cabernet Sauvignon</i> Bordeaux, France	16	80

## Small bottle | 375 ml

2018	<b>Tommasi Amarone della Valpolicella</b> <i>Corvina Veronese, Molinara, Rondinella</i> Verona Italy	80
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# INTERNATIONAL SPIRITS

## Vodka

All prices are based on a 35ml pour

Ketel One	10
Tito's	11
Haku	11
Grey Goose	12
Konik's Tail	14

## Gin

All prices are based on a 35ml pour

Tanqueray	10
Plymouth	10.5
Tanqueray Ten	12
Hendricks	12.5
Gin Mare	13
Bobby's Dutch Gin	13
Monkey 47	14
Roku Gin	14
Copperhead	15
Copperhead Scarfes Edition	15
Sipsmith VJOP	15

## Genever

All prices are based on a 35ml pour

Bols Genever	9
Bols Barrel Aged	11
Bols Corenwyn	9
Baker's Best Genever	11
Old Duff Malt Wine	14
Van Wees Zeer Oude Genever 15y	18



# WHISKIES

## Scotch

<b>Blended</b>	10ml	20ml	35ml
Naked Malt			11
Johnnie Walker Black Label			10
Johnnie Walker Gold Label			13
Johnnie Walker Blue Label		30	50
Johnnie Walker King George V	35	70	100

<b>Main Land</b>	10ml	20ml	35ml
Glenmorangie Lasanta 12y			18
Glengoyne 15y			19
Oban 14y			18
Dalmore 15y			30
Dalmore Cigar Malt			34
Tamdhu 18y		34	55
Dalmore King Alexander III	21	42	70
Macallan Rare Cask	32	64	95

<b>Islands</b>	10ml	20ml	35ml
Laphroaig 10y			11
Talisker 10y			12
Talisker Port Ruighe			15
Lagavulin 16y			22
Ledaig 18y		25	40
Talisker 25y	25	45	78

<b>Japanese</b>	10ml	20ml	35ml
Nikka Taketsuru Pure Malt			16
Hibiki Harmony			34
Hibiki 100y Anniversary Edition	22.5	45	70
The Chita			18.5
Hakushu Distiller's Reserve			36
Hakushu 18y Anniversary Edition	95	190	320
Yamazaki 12y		35	60
Yamazaki 18y Anniversary Edition	75	150	260



## American

All prices are based on a 35ml pour

### Bourbon

Bulleit Bourbon	11
Maker's Mark	11
Woodford Reserve	12
Michter's Bourbon	15

### Other American

Bulleit Rye	11
Woodford Rye	15
Michter's Rye	17.5
Westward Single Malt Pinot Noir Cask	22
Uncle Nearest 1884 Tennessee Whiskey	15
Uncle Nearest 1856 Premium Tennessee Whiskey	18

## World Whiskies

All prices are based on a 35ml pour

### Irish

Teeling Small Batch	10
Red Breast 12y	15
Kinahan Merlot Cask 11y	20

### Dutch

Millstone Rye	16
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## AGAVE SPIRITS

Tequila	10ml	20ml	35ml
Don Julio Blanco			13
Fortaleza Blanco			19
Don Julio Reposado			15
Don Julio 1942		35	60
Clase Azul Plata		24	40
Clase Azul Reposado	16	32	55

Mezcal	10ml	20ml	35ml
Lost Explorer Espadin			16
Lost Explorer Tobala			30
Lost Explorer Salmiana		25	40
Clase Azul San Luis Potosí	30	60	100



# RUM

	10ml	20ml	35ml
Pampero Blanco			9
Havana 3			9
Ypioca Cachaca Ouro			9
Flor de Caña 12y			11
Rum Bar Overproof			11
Gosling's Black Seal			11
Diplomatico Mantuano			11
Diplomatico Reserva Exclusiva			12
Plantation OFTD Overproof			12
William George			13
Rhum JM VSOP			14
Black Tot			15
Zacapa 23			15
Zacapa XO		20	30
Zacapa Royal	25	50	72

# BRANDY

<b>Cognac</b>	10ml	20ml	35ml
Courvoisier VSOP			14
Courvoisier XO			35
Hennessy XO			50
Courvoisier Mizunara Cask	100	200	330
Remy Martin Louis XIII	110	220	390
Courvoisier L'Essence	110	220	390

## Calvados

Chateau du Breuil VSOP			12
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## World Brandies

Pisco 1615 Acholado			11
Pisco 1615 Mosto Verde			11
Grappa			12
Laird's Applejack			11



# DIGESTIVES

<b>Amaro</b>	35ml
Amaro Montenegro	8
Amaro Lucano	8
Amaro Averna	7
Amaro Nonino	10
Cynar	8

<b>Liqueurs</b>	35ml
Amaretto Adriatico	10
Caffe Borgetti	9
Yuzucello by Ciel Bleu	
Lucignolo Limoncello	9.5
Chartreuse Jaune	17

<b>Port, Sherry, Vermouth</b>	80ml
Barolo Chinato	26
Cocchi vermouth di Torino	13
Dolin dry vermouth	9
Taylor's Ruby Select	9
Taylor's 10y Reserve	12

# JAPANESE DRINKS

	50ml	100ml
Horin Sake	8.5	17
Plum Wine	9.5	18
Yuzu Sake	10	19

# BEERS

Heineken draught	7
Sapporo	7
Okura Wit	9
Okura New England IPA	9
Brouwerij 't IJ IPA	9
Texels Tuunwal Tripel	9.5
0.0 Heineken	7
VanDeStreek Non Alcoholic IPA	9



# TASTINGS BY SERRE

## **Ibérico charcuterie selection**

**35**

*Fuet Ibérico de bellota, Paleta Ibérico de bellota*

## **Gouda cheese**

**12**



*Selection of 4 / 6 / 38 months*

## **Ortiz sardines**

**13**

*Crostini, bell pepper*

## **Gamba Tempura**

**20**

*Okonomiyaki flavoured*

## **Dutch bitterballen**

**11**

*Whole grain mustard / 6 pieces*

## **Thai bitterballen**

**11**



*Passion fruit mayonnaise / 6 pieces*

## **Oysters classic**

**36/69**

*Creuse no.3 / 6 or 12 pieces*

*Kitchen is open from 16.00 to 21.00 hours*

# SERRE.



# TASTINGS BY CIEL BLEU

**Dutch charcuterie selection** 14

*Friese nagel, grill & ox sausage*

**Gouda cheese** 12

*Selection of 4 / 6 / 36 months*

**Chicken Karaage** 16

*Yankiniku sauce & ginger*

**Tempura gamba** 20

*Okonomiyaki sauce & bonito flakes*

**Veal bitterballen** 11

*Cloves & mustard / 6 pieces*

 **Thai bitterballen** 11

*Mango chutney & coriander / 6 pieces*

**Lobster rol** 18

*Furikake / wasabi*

**Irish Mór oysters** 18

*Old school / 3 pieces*

## Caviar

*We serve your choices of caviar as of 10 grams per selection*


*Baeri caviar* per gram 8

*Oscietra caviar* per gram 10

*Imperial caviar* per gram 12

*Beluga caviar* per gram 15

*Kitchen is open from 18.00 to 22.30 hours*

  
**CIEL BLEU**

