



## FIVE! BERLIN RESTAURANTS WITH A GREAT DRINKS MENU

BARS | 18.1.2016 | ANDREW WILKIN

**Berlin's food scene is growing just as fast as its bar scene. What about the drinks offerings in restaurants? MIXOLOGY author Andrew Wilkin took a look at the restaurants in Berlin that pay as much attention to the drinks as to your plate...**

Bars are for drinks, restaurants are for food. At least, that's the old way of looking at it. Nowadays, many restaurants are boosting their drinks menus to the levels on par with that of many of bars – and we're not just talking about good wines. There's great beer, sake, cocktails, gin, schnapps, and mezcal all on offer. Take a peek at FIVE! restaurants in Berlin that match culinary excellence with tantalizing beverages...

### 1) ZENKICHI – STRAIGHT OUTTA NYC

Sometimes it feels like half of Brooklyn moved to Berlin, whilst the other half talks about it. Brooklyn transplant Zenkichi (<http://www.zenkichi.de/>) comes minus a beard, instead equipped as a faithful Japanese Izakaya with a dab hand in sushi and sake. Located on Mitte's unremarkable Johannisstraße, a stones throw from the high kitsch Friedrichstadt-Palast, it's a subterranean maze of nooks and crannies. Diners are led from an entrance area adorned with bamboo trees to eat in their own private — and crucially quiet — alcoves.

Alongside two set menus full of dishes such as the homemade fresh tofu, the apple pork kakuni and the maguro carpaccio (tuna sashimi with green yuzu pepper sauce), there's around 30 sakes on the menu. Guests can choose to try a basic, premium or connoisseurs sake tasting — all of which consist of 3 selected sakes each. The Connoisseurs list is one to savour, offering up Sanka, Wakatake and Isojiman. There's cocktails too. Expect the drinks list to grow and grow, with plans afoot for a new bar opening in the venue next year — one stocked with even more sakes and J-whiskies. A huge sake fridge display is also in the offing.

Zenkichi, Johannisstraße 20, 10117 Berlin