

JAPANESE AZABU JUBAN **BAR+KITCHEN**

ON THE OUTSKIRTS OF THE GREATER TOKYO CITY SITS A LITTLE KNOWN SUBURB WHERE JAPAN MEETS THE WEST WITH OPEN ARMS AND CURIOSITY.

COBBLE STONE STREETS SWALLOW UP DIMLY LIT SUB UNDERGROUND BARS & RESTAURANTS. TRADITIONAL WITH MODERN IS STANDARD PRACTICE... AND EXPECTED.

THIS RARE LITTLE HOOD, EVEN THOUGH PART OF THE CITY, IS MORE RESIDENTIAL THAN BUSINESS & ITS LOCAL SHOPS ARE FOR REAL LOCAL PEOPLE.

SOUNDS LIKE A FEW SUBURBS WE KNOW CLOSE BY... BUT THIS IS AZABU-JUBAN.

LET'S DRINK TOGETHER...

BEER TAP

THE ONLY CONSTANT IN THE UNIVERSE, IS CHANGE.
BEER ON TAP FOLLOWS THAT UNIVERSAL RULE.
SO CHECK WHAT'S ON.

BEER / BOTTLE

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KOSHIHIKARI ECHIGO RICE LAGER 500ML	14
HITACHINO NEST WHITE ALE	11
HITACHINO NEST RED RICE ALE	11
HITACHINO NEST CLASSIC IPA	12
COEDO RURI PILSNER	10
COEDO BENIAKA (SWEET POTATO BEER)	11
COEDO SHIKKOKU BLACK LAGER	10
GINGA KOGEN SILVER LABEL WHEAT STYLE	9
KINSHACHI AKA MISO BEER	14
YEBISU PREMIUM MALTS	10

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BEER / CAN

SAPPORO SILVER CAN 650ML	15
KIRIN NODOGOSHI NAMA / GLUTEN FREE*	9

CIDER

KIRIN APPLE CIDER	9
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SHOCHU / JAPANESE SPIRITS / 60ML

IICHIKO FROM THE 1.8L / BARLEY SHOCHU ON ROCKS	8
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SHOCHU / MIXES / CHUHAI

CHUHAI LIME SODA	10
CHUHAI YUZU SODA	10
CHUHAI GRAPEFRUIT	10

UMESHU / PLUM WINE / 70ML

CHOYA ON THE ROCKS	9
GREEN TEA UMESHU	10
BROWN SUGAR UMESHU	11
CLOUDY UMESHU	13

JAPANESE WHISKY / 30ML

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YAMAZAKURA	30ML
FINE BLENDED WHISKY MILD & SMOOTH IN CHARACTER	11
NIKKA ALL MALT	12
A FASCINATING WHISKY MADE WITH YOICHI, MIYAGIKYO AND SOME 'GRAIN' WHISKY THAT ISN'T REALLY GRAIN - IT'S MALT WHISKY MADE IN A COFFEY STILL AT MIYAGIKYO! THIS IS REALLY A VATTED MALT, OR 'BLENDED MALT WHISKY', AS WE'RE SUPPOSED TO CALL IT THESE DAYS	
TOKINOKA	13
BLENDED WHISKY OF APRICOTS AND DRIED FRUITS AND A SHY NOTE OF HONEY - NOT OVERLY COMPLEX AND AT 40% IT'S A GOOD ENTRY POINT	
NIKKA TAKETSURU NA	14
DISTINCTIVE RICH FULL BODIED FINISH AGED IN BOURBON SHERRY AMERICAN WHITE OAK & MIZUNARA CASKS	
SUNTORY WHISKY WHITE	14
NOT BIG ON THE NOSE BUT EXPLODES ON THE PALATE FOR A FRESH, MOUTHWATERING, CLASSIC BLEND BITE - UNDERATED	
SUNTORY CHITA SINGLE GRAIN	15
JAPANESE ARE NOT AFRAID TO BLEND LET ME TELL YOU... A SIMPLE SINGLE GRAIN DIVERSE BLEND W A LIGHT TASTE & SWEET FRAGRANCE	
TOGOUCHI PREMIUM BLEND	16
A BLEND FROM CHUGOKU JOZO, WHO MATURE THEIR WHISKIES IN A TUNNEL RATHER THAN A WAREHOUSE. APPARENTLY, THIS IS A BLEND OF 8YO MALT AND CORN WHISKIE(Y). IT'S VERY GRAINY. THE FINISH IS SWEET AND SPICY AND IF YOU'RE A BOURBON FAN, YOU'LL DIG THIS	
YOICHI SINGLE MALT	17
PLEASANT PEATY NOTES AND SMOKINESS ORIGINATING FROM THE TRADITIONAL DIRECT COAL-FIRED DISTILLATION AS WELL AS A BRINY HINT DELIVERED BY THE SEA BREEZE DURING THE AGING PROCESS	
MIYAGIKYOU SHERRY CASK	17
USING LESS PEATY MALT AND DISTILLED IN A POT STILL HEATED BY INDIRECT STEAM, MIYAGIKYO SINGLE MALT HAS AN ELEGANT FRUITINESS AND A DISTINCTIVE AROMA W A STRONG SHERRY CASK INFLUENCE	
THE HAKUSHU DISTILLERS RESERVE	18
PALE STRAW COLOUR COMBINES LIGHTLY PEATED OLDER HEAVIER MALTS W A VANILLA BASE & SOFT ROUND WEIGHT ON THE PALATE	
THE YAMAZAKI [NV]	18
BLENDED STRAWBERRY CHERRY WHITE PEACH W A TOUCH OF COCONUT & A HINT OF CINNAMON ON A CLEAR FINISH	
NIKKA FROM THE BARREL	20
FULL OF FLAVOUR AND COMPLEX CHARACTERISTICS, IT IS ESSENTIAL TO LET THE LIQUID "MARRIAGE" IN USED CASKS FOR 3-6 MONTHS FOR IT TO STABILIZE AND HARMONIZE	
NIKKA WHISKY GOLD & GOLD	20
POT STILL COFFEY STIL THEN AGED IN OAK BRINGS A BRIGHT AMBER COLOUR, DRY & MALTY W TOFFEE, VANILLA & SOFT SWEET SPICES	
IWAI TRADITION WINE CASK FINISH	22
A POPULAR WAY TO FINISH A NO VINTAGE BLENDED WHISKY THESE DAYS FINISHED IN RED WINE BARRELS PUSHES THIS DRAM INTO TOP QUALITY	
NIKKA COFFEE MALT	25
DISTILLED IN A COFFEY STILL NORMALLY USED FOR GRAIN WHISKY PRODUCTION, THE MALT IS DELIGHTFULLY FRUITY AND SPICY. A GORGEOUS, ONE OF A KIND, MELT IN YOUR MOUTH MALT THAT'S A MUST TRY	

CONTINUED OVER THE PAGE....

THE HAKUSHU 12 YEAR OLD 25
FROM THE HAKUSHU DISTILLERY SET IN A FOREST, THIS WHISKY IS YOUTHFUL AND VIBRANT, A TOUCH SMOKEY BUT NOT PEATY. AN EXTREMELY WELL STRUCTURED, TRADITIONAL MALT WHISKY.

THE YAMAZKI [12 YEARS] 28
SINGLE MALT W PURE GOLD COLOUR W PEACH PINEAPPLE GRAPEFRUIT CLOVE CANDIED ORANGE & VANILLA + MIZUNARA (JAPANESE OAK)

ICHIRO'S MALT CHICHIBU 38
AGED IN QUARTER CASKS OF BOURBON BARRELS
ACCELERATES THE MATURATION LEAVING A MOUTHWATERING CITRUS CHARACTER AND SOFT-CENTERED SWEETNESS TO A POPPING CANDY FINISH

HIBIKI HARMONY 17 YEARS 40
SWEET AND RICH, ELEGANT AND POISED WITH CRISP NOTES OF MIXED PEELS, RAISIN AND CUSTARD WITH A LITTLE ZEST AND PLENTY OF OAK. A COMPLEX EQUILIBRIUM

HIBIKI CHRYSANTHEMUM & CRANE [17 YEARS] 40
30 DIFFERENT MALTS AGED 17 YEARS BLENDED FROM 3 SUNTORY DISTILLERIES MAKE THIS SPECIAL EDITION COMMEMORATIVE WHISKY IN A BEAUTIFUL BOTTLE

THE HAKUSHU 18 YEAR OLD 65
DUE TO THE DISTILLERY'S HEIGHT ABOVE SEA LEVEL, LOW PRESSURE DISTILLATION OCCURS NATURALLY. SHERRIED NOTES, SOUR ORANGE ZEST, TROPICAL FRUIT AND SOME SMOKE. FOR 20 SECONDS OR SO WE HAVE ABSOLUTELY EVERYTHING IN COMPLETE HARMONY

THE YAMAZAKI 18 YEAR OLD 70
SOPHISTICATED DEEP AND MATURE IN NATURE, THIS 18 YEAR OLD PROVES JAPAN MAKES OUTSTANDING WHISKY. SUGGESTIONS OF TOBACCO SMOKE, WOOD SHAVINGS, AND UNSWEETENED CHOCOLATE WITH REFERENCES TO FINE OLD BOURBON AND ULTRA-MATURED POT-STILL RUM PROVIDE INTRIGUE. THERE ARE SO FEW AROUND MAKING IT A MUST TRY

THE HIBIKI 21 YEAR OLD 75
OUR OLDEST WHISKY IN THE BAR. THIS IS AS GOOD AS HIBIKI GETS AND STANDS AS ONE OF THE TOWERING ACHIEVEMENTS OF THE JAPANESE BLENDER'S ART. OAK, DARK CHERRY AND SWEET CARAMEL NOTES, BUTTERY WITH A WISP OF SMOKE AND SOME WOOD SPICE. UNBELIEVABLY BALANCED, AND DANGEROUSLY DRINKABLE

WAYS WE SERVE WHISKY, BUT NOT TO ALL WHISKY:
NEAT / ROCKS / MIZUWARI (WATER) / HIGHBALL W SODA

EG. WE WON'T ADD GINGER ALE OR SODA TO OUR MIDDLE SHELF & TOP SHELF WHISKY'S... OUT OF RESPECT TO THEIR AGE & MAKING PROCESS. WE WON'T MAKE A COCKTAIL FROM THESE WHISKY'S EITHER.

SAKE / BY GLASS / 100ML

TANBO (RICE FIELD) / JUNMAI DISTINCTIVELY UNIQUE, SATISFYING RICE FLAVOR. SLIGHTLY SWEET BUT PLEASING BITTER TOUCH TO THE PALATE	11
HAKKAISAN [MT HAKKAI] / TOKU JUNMAI C FRESH AND LIGHT BUT FRUITY	12
DENSHIN SNOW [TELEPATHY] / JUNMAI GINJOU ROUND AND SOFT, RICH AROMA	13
HOURAI [HOORAI!] / JUNMAI GINJOU SOFT W GENTLE SWEET & RICE BASED FRAGRANCE. LOW ACID PRESENCE. BIT OF A FAVORITE THIS ONE	14
YUZU SAKE TART SWEET SOUR YUZU CITRUS JUICE IN SAKE... YUM	13
GOZENSU MIMASAKA [QUEENS SAKE] / JUNMAI C EASY TO DRINK & TOWARDS THE DRY SIDE OF LIFE	14
GASSAN RED [GOD OF RELATIONSHIP] / JUNMAI DAI GINJOU FULL FLAVOURED DAIGINJOU. CLEAN BALANCED & DELICIOUS	16
KOSHU / AGED SAKE 70ML A BIG AGED SAKE. THE OUTCOME IS CLOSE TO AGED SHERRIES OR PORTS W A DENSER FINISH W HONEY NUTS & LIGHT FLORAL ON THE NOSE	16

SAKE / ONE CUP / 180ML

JOZEN [LIKE WATER] / JUNMAI GINJOU C VERY LIGHT AND EASY TO DRINK IN THE AFTERNOON TYPE SAKE	12
OTOKOYAMA [MAN'S MOUNTAIN] / JUNMAI C LIGHT & DRY & SIMPLE - LIKE MEN HEHE!	13
SARUBOBO [1 CUP] A SARUBOBO IS A JAPANESE AMULET THAT GRANDMOTHERS MAKE FOR THEIR GRAND DAUGHTERS FOR LUCK IN MARRIAGE. SO IT'S SAFE TO SAY IT'S ENDORSED BY NANNAS	13
PANDA [1 CUP] / JUNMAI SMOOTH & RICH FOR ANY OCCASION - LIKE DRINKING BY YOURSELF	14

SAKE / BOTTLE / 300ML

ASABIRAKI NAMBURYU DENSHO ZUKURI DAIGINJO START YOUR MEAL WITH THIS PARTICULAR SAKE, A BEAUTIFUL NASHI PEAR FRAGRANCE WITH A BIG IMPACT AT THE FIRST SIP.	28
SHO UN [CLOUD UP HIGH] / JUNMAI DAI GINJOU WELL VERY WELL BALANCED DAI GINJOU & A TOP SELLER	30
ASABIRAKI SUIJIN JUNMAI OKARAKUCHI 720ML POPULAR SAKE WITH ITS SMOOTH BUT STRONG & DRY PROFILE	32

SAKE / BOTTLE / 500ML

GOZENSU9 / JUNMAI COLD, CLEAN AND CRISP WITH RICE FLAVOUR. BUT WARM IT WILL EXHIBIT DRY UMAMI SHIITAKE LIKE OVERTONES	49
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SAKE / BOTTLE / 720ML

GASSAN RED/ JUNMAI DAI GINJOU KOSHU/ AGED SAKE	84 150
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JAPANESE COCKTAILS

YUZU TOJI	20
LIGHT RUM VANILLA VODKA ORANGE & YUZU	
SALTY DOG	18
VODKA GRAPEFRUIT JUICE SALT	
THE LAST WORD	21
WHITE RUM GIN FRESH LIME MARASCHINO CHERRY	
LOLITA FASHION	19
WHISKY HONEY UMESHU ORANGE BITTERS	
LYCHEE MARTINI	20
LYCHEE VODKA MORE LYCHEE & LEMON	
SUGAR PLUM FAIRY	18
SWEET PLUM WINE & SAKE	

CLASSIC COCKTAILS

C O C K T A I L S

WHISKEY SOUR	20
RYE WHISKEY FRESH LEMON JUICE EGG WHITE BITTERS	
OLD FASHIONED	18
BROWN SUGAR RYE WHISKEY BITTERS LEMON	
MANHATTAN	17
RYE WHISKEY SWEET VERMOUTH GRAND MARNIER BITTERS	
SAZERAC	18
RYE WHISKEY BITTERS ABSINTHE LEMON PEEL	
NEGRONI	18
GIN CAMPARI SWEET VERMOUTH	
CLASSIC DRY MARTINI	18
GIN DRY VERMOUTH ORANGE BITTERS OLIVES	
SOUTHSIDE	17
GIN LEMON SODA	
ESPRESSO MARTINI	21
VODKA LIQUEUR COFFEE SHOT	
CHOCOLATE MARTINI	20
BAILEYS CHOCOLATE VODKA	
COSMOPOLITAN	20
VODKA COINTREAU CRANBERRY LIME	
CLASSIC DAIQUIRI	17
RUM LIME	
MOJITO	17
MINT RUM LIME SODA BITTERS	
CLASSIC MARGARITA	20
TEQUILA COINTREAU LIME	
CHAMBORD SOUR	18
CHAMBORD LIQUEUR LEMON EGG WHITE	

MOCKTAIL	8
LIME MINT CRANBERRY SODA & NO ALCOHOL	

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WHITE WINE / GLASS

THERE ARE SO MANY GREAT WINES OUT THERE, SO WE'VE PICKED A FEW THAT WORK WITH JAPANESE FOOD... AND WE THINK THEY'RE PRETTY GOOD...

2013	THE PASS SAVIGNON BLANC MAR, NZ VIBRANCY & TASTE YOU'D EXPECT FROM A TOP QUALITY NZ SAV BLANC... BIG SMELL, LOVE IT	9/43
2015	VILLA MT EDEN, CHARDONNAY CAL, USA LEMON MERINGUE AROMAS INTERTWINED WITH MUSKY PEACH, BRIOCHE, CRUSHED STONE AND HINTS OF TOAST... HE'S SURPRISINGLY GOOD	10/48
2013	DOMANE WACHAU GRUNER VELTLINER AT KNOWN FOR ITS PEACH & APRICOT AROMAS, THIS WINE IS SOFT & SMOOTH LIKE YOU'D EXPECT FROM A TOP REISLING... AUSTRIAN WINES ARE NICE	12/58
2013	SCORPO PINOT GRIS MORN, VIC CRUNCHY PEAR, GREEN APPLE AND LYCHEE BACKGROUND NOTES, GINGERY SPICINESS, DELICATE & WELL ROUNDED	13/63

SPARKLING / GLASS

NV	SPARKLING WHITE WINE PICCOLO (200ML) WE UPDATE THIS OFTEN, ASK US WHAT'S ON	16
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RED WINE / GLASS

2013	WILLIAMS CROSSING PINOT NOIR MAC, VIC A VIBRANT NOSE OF BLACK CHERRIES ALONG WITH AN ARRAY OF DELICATE RED FRUITS, FRESH ROSE PETALS AND BLACK PEPPER SPICE...	13/65
2013	SAINT ESPIRIT COTES-DU-RHONE` FR DARK, PLUM-LIKE HUE. THE NOSE IS CLASSICAL SYRAH, WITH BERRY FRUIT, VIOLET AND LICORICE. A FULL, ROUNDED PALATE WITH DELICATE TANNINS	11/53
2014	TORBRECK 'WOOD-CUTTERS SHIRAZ' BAROSSA VALLEY DENSE RICH OPULENT WINE FULL OF COMPLEXITY, STRUCTURE AND ELEGANCE.	11/53

ROSE` / GLASS

2016	ONANNON ROSE` YARRA VALLEY, VIC MADE FROM 100% MERLOT, PRESSED LIGHTLY, SETTLED & KEPT COLD FOR MALOLACTIC FERMENTATION MAKING A LIGHT CRISP EASY TO DRINK ROSE	10/48
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WHITE WINE / BOTTLE

W I N E / B O T T L E

CHARDONNAY

- 2013 CURLY FLAT LACUNA CHARDONNAY | MAC, VIC 70
A FOCUSED, LINEAR AND BALANCED CHARDONNAY WITH
GENEROUS BUT STRUCTURED PRIMARY FRUIT, GENEROUS
SECONDARY CHARACTERS AND LIVELY ACIDITY, REMINISCENT
OF THE OLD WORLD. OH & IT'S THEIR UNWOODED VERSION...
- 2014 WILLIAMS CROSSING CHARDONNAY | MAC, VIC 65
WHITE PEACH & OATMEAL, CUSTARD APPLES W A SPICY
OAK FEEL. SILKY SATIN W AN EXCELLENT BODY.

REISLING

- 2015 CLOS CLARE WATERVALE REISLING 55
CLARE VALLEY, SA
RESILING IS THE CLARE VALLEY SIGNATURE VARIETY & THIS
CERTAINLY DOES NOT DISSPOINT W APPLE, LEMON THYME &
MANDARIN W FINE FINESSE & STRUCTURE
- 2013 DOMANE WACHAU GRUNER VELTLINER | AUSTRIA 58
KNOWN FOR ITS PEACH & APRICOT AROMAS,
THIS WINE IS SOFT & SMOOTH LIKE YOU'D EXPECT
FROM A TOP REISLING... AUSTRIAN WINES = NICE

PINOT GRIS

- 2015 CATALINA SOUNDS PINOT GRIS | MAR, NZ 48
ELEGANT COOL AND COLLECTED, TEXTURED AND LAYERED
WITH A CREAMY MOUTHFEEL. PURE PEAR FRUIT EXPRESSION
AND NATURALLY BALANCED ACIDS. PERFECT FOOD WINE WITH
PORK OR FISH FOR BEST RESULTS
- 2016 RIVERLORE PINOT GRIS | MAR, NZ 52
RIPE PEARS, CUMQUAT RIND, GREEN TEA & WHITE PEPPER
UNDER- PINNED BY FLORAL AROMAS W A FINISH OF PEACHES
& CREAM

OTHER WHITE VARIETALS

- 2013 CURLY FLAT WHITE PINOT | MACEDON RANGES, VIC 65
WHOLE BUNCH GRAPES GENTLY PRESSED, FERMENTED AND
RESTED ON LEES FOR 3 MONTHS PROVIDES FOR A UNIQUE
EXPRESSION OF PINOT NOIR. LIGHT IN COLOUR, THIS WINE
HAS GREAT FLAVOUR, PALATE WEIGHT AND LENGTH
- 2015 TE WHARE RA | MAR, NZ 50
THIS WILD BLEND OF GEWÜRZTRAMINER, RIESLING AND PINOT
GRIS IS A HAT TIP TO ALL THOSE BEAUTIFUL ALSATION WINES
DISPLAYING AROMATIC SPICE & WEIGHT & GREAT TEXTURE
WHILE FULL OF FRUIT
- 2014 LAROCHE PETIT CHABLIS | FR 55
CLEAR LEMON COLOR. FRUITY, FRAGRANT NOSE. LIVELY AND
MINERAL ACCENT ON LAYERS OF WHITE FRUIT W A FRESH FINISH

OTHER RED VARIETALS

- 2015 SCORPO PINOT NOIR | MORNINGTON, VIC 65
LOVELY AROMAS, DARK CHERRY, SAPPY & MULCHY,
LONG & TEXTURED W A SOUR CHERRY RHUBARB FINISH
- 2010 CHATEAU LES GRANDS MARECHAUX | FR 55
RIPE BLACKCURRANT MERGE WITH LIQUORICE,
EARTH, DUSTY CEDAR AND SPICE SHOWING VERY
GOOD INTENSITY YOU'D WANT FROM OLD WORLD

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OTHER DRINKS

JAPANESE TEA

SENCHA 4/6

GENMAICHA 4/6

HOJICHA 4/6

SOFT DRINKS

RAMUNE - POP THE BALL 4

CALPICO - MILKY SODA POP 4

NON SWEETENED TEA OI OCHA 4

SPARKLING / STILL WATER

S. PELLEGRINO SPARKLING WATER 750ML 8

MORE SOFT DRINKS

COLA 4

GINGER ALE 4

LEMONADE 4

LLB 4

HELPFUL NOTES

WE LOVE OUR HOSPITALITY INDUSTRY & OUR CUSTOMERS. WE'RE NOT TRYING TO WIN ANY AWARDS OR STARS OR BE SPECTACULAR. WE SIMPLY CREATE ACCESS TO JAPAN & ITS FOOD+DRINKS & AIM TO BE CONSISTENTLY GOOD.

SPLITTING A BILL IS TOTALLY FINE UNTIL IT GETS A BIT SILLY. YOU'LL KNOW WHEN THAT IS...

IF YOU FEEL SERVICE IS UNUSUALLY SLOW JUST LET US KNOW. EVERYTHING IS FIXABLE. SERIOUSLY, EVERYTHING.

BOOKINGS: WE PREFER NO MORE THAN 6PPL – BUT 8 IS OK. OH... AND WE HOLD A BOOKED TABLE FOR UP TO 15 MINUTES.

PLAN YOUR TAKEAWAY ORDER – TRY AND DO IT BEFORE 7PM. AFTER 7PM THERE MAY BE A LONGER WAIT THAN USUAL. LIKE WHEN YOU CALL THE PHONE COMPANY... IT'S A QUEUE.

FYI: WE DON'T HAVE MANY VEGAN OPTIONS & WE WON'T MAKE UP DISHES & SAUCES ON THE HOP.

LET US KNOW ABOUT ALLERGIES UP FRONT, MAYBE WE CAN PLAN BETTER OR LET YOU KNOW THAT WE CAN'T.

OUR LITTLE BAR IS LIKE A PARENTS REFUGE & RETREAT. KIDS ARE A VERY WELCOME PART OF OUR SHOP & COMMUNITY, WE JUST THINK THERE'S A TIME & PLACE... 8PM ON A FRIDAY NIGHT, MAYBE NOT THE RIGHT PLACE.

THERE IS NO NEED TO BE RUDE TO US... EVER. IF YOU SWEAR AT US WE WILL STOP YOUR TABLES SERVICE, HAND YOU THE BILL & KINDLY ASK YOU TO LEAVE.
[YES, UNFORTUNATELY THIS HAPPENS SOMETIMES]

NOT ALL THE STAFF ARE NATIVE ENGLISH SPEAKERS, SO BE PATIENT & SPEAK SLOWLY & CLEARLY.

AND FINALLY... WE'RE HUMAN, JUST LIKE YOU. NOT EVERYTHING GOES TO PLAN EVERY SINGLE DAY. BE COOL ABOUT THINGS THAT MIGHT GO WRONG.