

BEER

DRAFT

Asahi 11
Sapporo 9

BOTTLE

Sapporo Light (12oz)10
Sapporo (20oz)16
Asahi Black (11oz)12
Kawaba Amber Ale (11oz)12

Japanese Non-Alcoholic Beer 10

SHOCHU 焼酎 BY GLASS / BOTTLE

Ichiko Barley いいちこ (麦) 12 / 96
Lento Amamikokuto れんと (黒糖) 12 / 96
Kan no Ko Barley 神の河 (麦) 14 / 112
Satsuma Godai Potato さつま五代 (芋)
12 / 96
Beniikko potato 紅一刻 (芋) 14 / 112
KappanoSasoimizu potato 河童の誘い水 (芋)
16 / 128
Torikai rice 鳥飼 (米) 18 / 144
Beniotome sesame 紅乙女 (胡麻) 11 / 8 4
Towari soba 十割 (蕎麦) 15 / 120
Tantakatanshiso 鍛高譚 (紫蘇) 12 / 96

***SHOCHU ADD-ONS**
Soda/Oolong Tea 0.5
Rock or Up (+1.5oz more) 1.5

Japanese special sake

Yuzuomoi Sake 柚子想い 16 / 60
Junmai sake with all-natural Yuzucitrus
Well balanced by a firm acidity all on a smooth
and expansive flow

House made seasonal cocktails

Shochu and Yuzusake 20

Suijin sake and Yuzusake 20

Sake Martini 18

Suntory Highball 18
Japanese whisky and club soda

NON ALCOHOLIC

Fiji Water 5
Perrier 5
Calpico 4
Oolong Tea 4
Iced Green Tea 6
Soda and Juice 4

Coffee 6
Espresso 4
Double Espresso 6

SAKE

IUNMAI AND GINJO SAKE BY GLASS (5OZ) OR CARAFE (12OZ)

SuijinJunmai, Iwate

水神 岩手 16 / 38
Powerful and smooth, crisp,rich,savory, clean finish

OhyamaJunmai,Yamagata

大山 山形 16 / 38
Classic dry sake with round and smooth crispness, lingering
cooked pears, pairs well with sashimi and sushi

IchinokuraJunmai,Miyagi

一の蔵 宮城 16 / 38
Fruity aroma of apple and kiwi with hints of spice and plants

OtokoyamaJunmai,Hokkaido

男山 北海道 16 / 38
Dry, full-bodied taste with hints of dried fruits, perfect pairing
with sashimi and sushi

Tsukasa BotanJunmai, Kochi

司牡丹高知 16 / 38
Light and smooth, very dry with hint of citrus fruits
Pairs well with seafood, and sashimi

ShichidaJunmai, Saga

七田佐賀 16 / 38
Clean, fruity smooth, pairs well with meat, seafood

KuroushiOmachiJunmaiGinjo,Wakayama

黒牛 和歌山 16 / 38
Clean,bold,smooth ,elegant, try with grilled meat, sukiyaki

FukujuGinjo, Hyogo

福寿 兵庫 20 / 40
Fruity, medium-dry, crisp and clean finish
Great to pair with anything

GINJO BY BOTTLE

Kubota SenjuGinjo,Niigata (300ml)

久保田 千寿 新潟 32
The modest nose and classic melon flavor are perfect touch to
wide range of cuisine

WataribuneGinjo, Ibaraki (300ml)

渡船 茨城 50
Over-ripe muskmelon on palate, bright white peach with
berries

Kuro-ushiGinjo,Wakayama (720ml)

黒牛 和歌山 95
Clean, bold, smooth, elegant, pairs well with sukiyaki

DAIGINJO BY BOTTLE

Sho-un JunmaiDaiginjo, Hyogo (300ml)

翔雲 兵庫 40
Smooth, has a nose filled with peach, apple, pear, and grapes

Tengumai 50 JunmaiDaiginjo,Ishikawa (300ml)

天狗舞 50 石川 32
Velvety, hints of mint, steamed rice and apple
Pairs well with sushi and sashimi

Dassai 45 JunmaiDaiginjo, Yamaguchi (300ml)

獺祭 45 山口 35
Clean,soft,subtle taste and well-balanced aroma of mild
sweetness

Kubota HekijuDaiginjo,Niigata (720ml)

久保田 碧寿 新潟 120
Smooth, clean with subtle flavors of ripe pears and grapes

KikusuiJunmaiDaiginjo,Niigata (720ml)

菊水 新潟 110
Smooth, dry,elegant,rich

“Nippon Sake Sampler”
3 sake (1.6oz each) of the day for \$25

SPARKLING

HouHouShu Hana,Okayama (300ml)

泡々酒 花 岡山 45
Soft and creamy with delicate carbonation and hint of peach

NIGORI, UNFILTERED

Ohyama “Nigori” Sake(500ml)

大山 にごり 石川 60
Light, smooth and very dry, with hints of pear and apple

WINE

CHAMPAGNE & SPARKLING BY GLASS OR BOTTLE

Pol Roger Brut, Champagne (750ml) 150
Elegant, with complex fruit aromas and touch of vanilla,
Particularly good for drinking with Kaiseki and Fugu

Santa Maria Brut Rosé Trentino-Alto Adige Italy 60
Fresh, with strawberries and citrus notes
Pairs well with shellfish, flavor full chicken, even a rich
dessert

La Marca Prosecco, Italy (375ml) 30 (750ml) 55
Citrus, green apple with a hint of minerality
Versatile, pairs particularly well with sushi and sashimi

WHITE BY GLASS OR BOTTLE

Pinot Grigio Ca' Donini 2020, Italy 12/ 35
Light but full of flavor, with note of citrus and pear
Pairs well with lean fish and shellfish

Dr. Konstantin Frank Riesling Reserve 2021, 16/ 50
Dry Riesling, ripe and tropical touch of fresh citrus
Pairs well with sushi, pork tonkatsu, and spicy food

Sauvignon Blanc William Hill 2021, North Coast 16 / 50
Flavorful, with floral nose and hints of melon and grapefruit
Pair well with soba and tempura in addition to seafood

Chardonnay Louis Jadot Steel 2020, Bourgogne 16 / 50
Crisp and minerally with notes of grapefruit and green apple

Chardonnay Robert Mondavi 2020, Napa Valley 17 / 60

Louis Jadot Pouilly-Fuissé 2021, Pouilly-Fuissé ---/100
Oak notes balanced with fresh acidity, with hints of apple and
pear, Pairs well with poultry as well as seafood

Pairs well with fish and shellfish

ROSÉ BY GLASS OR BOTTLE

Chateau Minuty M Rosé 2020, France 16/60
Refreshing aroma with orange peel and red current
Pairs well with vegetables, grilled meat, and prawns

RED BY GLASS OR BOTTLE

Pinot Noir Firesteed 2020, Willamette Valley 16 / 50
Smooth and light, with accents of red fruit and vanilla
Pairs well with duck, but also with grilled rich fish

Cabernet Sauvignon St. Francis 2019, Sonoma 18/ 70
Medium-body, oaky with flavors of dark red fruits and cocoa
Pairs well with grilled beef dishes

Merlot Napa Cellars 2018, Napa 18/ 70
Flavors of dark berries and chocolate, with notes of vanilla
and tobacco
Nice with earthy dishes and casseroles

Rioja Reserva Marques de Murrieta 2016, Spain ---/100
Oaky and smoky, with plenty of ripe red and dark fruits
Pairs well with rich meats and dishes with rich sauces

Masi Costasera Amarone Classico 2015, Italy ---/170
Full-bodied, with jammy fruit, spices and notes of vanilla
Try with unagi in sauce or wagyu beef, even with yakitori