

BEER

DRAFT

NEW

SUNTORY THE PREMIUM MALT'S 15

A premium pilsner beer,
Brewed with selected ingredients and pride
天然水醸造

NEW

ROCKAWAY IPA 11
ROCAWAY BREWING COMPANY
Long Island City, NY

Asahi 11
Sapporo 10

BOTTLE

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

Japanese Non-Alcoholic Beer 10

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

SPECIAL COCKTAILS

Shochu and Yuzu sake 20

Sake and Yuzu sake 20

Sake Martini 18

Suntory Highball 18
Japanese whisky and club soda

SHOCHU 焼酎 BY GLASS / BOTTLE

Iichiko 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 / 84

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

WINE

CHAMPAGNE & SPARKLING

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

Santa Margherita Brut Rosé, Italy (750m)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 GrigioCa' Donini 2020, Italy 12/ 35
Light but full of flavor, with note of citrus and pear
Pairs well with lean fish and shellfish

Riesling Dr. Konstantin Frank Finger lakes NY 2021 16/ 50
Dry with citrus note and a crisp finish
Pairs well with sushi, pork tonkatsu

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 Steel Louis Jadot Steel 2020, Burgundy 16 / 50
Crisp and minerally with notes of grapefruit and green apple
Pairs well with fish and shellfish

Chardonnay Robert Mondavi 2020, Napa Valley 17 / 60
Medium-bodied, chardonnay with oak notes
Pairs well with poultry, and rich fish such as salmon
and tuna

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

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

Malbec Trivento Golden reserve 2019 Mendoza Argentina 17 / 60
Full-bodied with round, ripe tannins and a creamy texture
Pairs well with eel unaju, beef sukiyaki

Delas Saint-Esprit, Cotes-Du-Rhone 2021 17 / 60
Full. Rounded palate with delicate tannins
Pairs well with eggplant, mixed grills

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