

## SAKE

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

### IUNMAI AND GINJO SAKE BY GLASS (50Z) OR CARAFE (120Z)

SuijinJunmai, Iwate

水神 岩手 16 / 36

Powerful and smooth, crisp,rich,savory, clean finish

OhyamaJunmai,Yamagata

大山 山形 16 / 36

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 / 36

Fruity aroma of apple and kiwi with hints of spice and plants

OtokoyamaJunmai,Hokkaido

男山 北海道 16 / 36

Dry, full-bodied taste with hints of dried fruits, perfect pairing with sashimi and sushi

Tsukasa BotanJunmai,Kochi

司牡丹高知 16 / 36

Light and smooth, very dry with hint of citrus fruits

Pairs well with seafood, and sashimi

ShichidaJunmai,Saga

七田佐賀 16 / 36

Clean, fruity smooth, pairs well with meat, seafood

KuroushiOmachiJunmaiGinjo,Wakayama

黒牛 和歌山 16 / 36

Clean,bold,smooth ,elegant, try with grilled meat, sukiyaki

FukujuGinjo, Hyogo

福寿 兵庫 16 / 36

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 30

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

Kuro-ushiGinjo,Wakayama (720ml)

黒牛 和歌山 73

Clean, bold, smooth, elegant, pairs well with sukiyaki

### DAIGINJO BY BOTTLE

Sho-un JunmaiDaiginjo, Hyogo (300ml)

翔雲 兵庫 30

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)

瀬祭 45 山口 34

Clean,soft,subtle taste and well-balanced aroma of mild sweetness

Kubota SuijuDaiginjoNama,Niigata (720ml)

久保田 翠寿 新潟 90

Delicate, silky with floral notes and elegant semi-dry finish

Kubota HekijuDaiginjo,Niigata (720ml)

久保田 碧寿 新潟 90

Smooth,clean with subtle flavors of ripe pears and grapes

KikusuiJunmaiDaiginjo,Niigata (720ml)

菊水 新潟 78

Smooth, dry,elegant,rich

### SPARKLING

HouHouShu Hana,Okayama (300ml)

泡々酒 花 岡山 30

Soft and creamy with delicate carbonation and hint of peach

### NIGORI, UNFILTERED

Ohyama “Nigori” Sake(500ml)

大山 にごり 石川 40

Light, smooth and very dry, with hints of pear and apple

### JAPANESE WINTER DELICACY

ToraFuguHiré Sake (Hot) 35

Seared puffer fish fin steeped in hot sake

## WINE

### CHAMPAGNE & SPARKLING BY GLASS OR BOTTLE

Pol Roger Brut, Champagne(375ml) 48(750ml) 98  
Elegant, with complex fruit aromas and touch of vanilla,  
Particularly good for drinking with Kaiseki and Fugunabe

LaMarcaProsecco,Italy (375ml) 24 (750ml) 45  
Citrus, green apple with a hint of minerality  
Versatile, pairs particularly well with sushi and sashimi

LaMarcaProseccoRosé 2020 Italy (750ml)45  
Citrus, peach with hint of red fruit  
Versatile, good with nabe dishes

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

### WHITE BY GLASS OR BOTTLE

Pinot GrigioCa' Donini 2020,Italy13 / 37  
Light but full of flavor, with note of citrus and pear  
Pairs well with lean fish and shellfish

Willm Riesling Reserve 2019 Alsace ---/ 55  
Dry with citrus note and a crisp finish  
Pairs well with sushi, pork tonkatsu, and spicy food

VermentinoSassoregale 2020 Italy 13 / 37  
Semi-dry, tropical and well-balanced,  
Pairs well with white fish and vegetables

Sauvignon Blanc William Hill 2020,NorthCoast 14 / 49  
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 13 / 41  
Crisp and minerally with notes of grapefruit and green apple  
Pairs well with fish and shellfish

ChardonnayRobert Mondavi2019,Napa Valley ---/58  
Buttery oak flavor with tropical fruit notes,  
Pairs well with rich fish, pork, and poultry

Louis JadotPouilly-Fuissé 2018,Pouilly-Fuissé ---/ 75  
Oak notes balanced with fresh acidity,with hints of apple and  
pear  
Pairs 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 2019,Willamette Valley 15 / 54  
Smooth and light, with accents of red fruit and vanilla  
Pairs well with duck, but also with grilled rich fish

Pinot Noir Cline 2020,Sonoma --- / 49  
Soft and rich, with strawberry, cherry and vanilla accents  
Pairs well with grilled salmon and chicken

Cabernet Sauvignon Apothic Cab 2019,California 13/41  
Smooth and bold, with vanilla and oak accompanied by  
jammy dark fruit  
Pairs well with grilled or sautéed red meats

Cabernet Sauvignon St. Francis 2018,Sonoma ---/58  
Medium-body, oaky with flavors of dark red fruits and cocoa  
Pairs well with grilled beef dishes

Merlot Chateau St Jean 2017, California 13/41  
Smooth, with black and red berries flavors as well as vanilla  
A nice match for pork dishes

Merlot Napa Cellars 2018,Napa ---/ 54  
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 ---/75  
Oaky and smoky, with plenty of ripe red and dark fruits  
Pairs well with rich meats and dishes with rich sauces

MasiCostaseraAmaroneClassico 2015,Italy ---/130  
Full-bodied, with jammyfruit, spices and notes of vanilla  
Try with unagi in sauce or wagyubeef, even with sauced  
yakitori

**BEER**

**DRAFT**

Asahi 11  
Sapporo 9

**BOTTLE**

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

**SHOCHU 焼酎 BY GLASS / BOTTLE**

Iichiko barley いいちこ 12 / 96  
Kan no Ko barley 神の河 14 / 112  
Satsuma Godai Potato さつま五代 11 / 89  
Beniikko potato 紅一刻 14 / 112  
KappanoSasoimizu potato 河童の誘い水 16 / 128  
Torikai rice 鳥飼 18 / 144  
Beniotome sesame 紅乙女 11 / 84  
Towari soba 十割 15 / 120

**\*SHOCHU ADD-ONS**

Soda/Oolong Tea 0.5  
Rock or Up (+1.5oz more) 1.5

**NON ALCOHOLIC**

Fiji Water 5  
Perrier 5  
Oolong Tea 4  
Iced Green Tea 6  
Soda and Juice 4  
Japanese Non-Alcoholic Beer 10

Coffee 6  
Espresso 4  
Double Espresso 6