



DRINK MENU



SAKE MENU


LITTLE SUMO CHIKA CHIKA 12
 Junmai • Hakutsuru, Japan
 200 ml
Smooth • Refreshing • Great first time sake!

HANA AWAKA SPARKLING 15
 Peach or Yuzu Citrus
 300 ml
Sweet • Bubbly

OZEKI NIGORI CLOUDY 12
 Nigori Unfiltered
 375 ml
Umami • Refreshing


OZEKI NIGORI STRAWBERRY 15
 Nigori Unfiltered
 300 ml
Sweet • Creamy

DASSAI FORTY FIVE 25
 Junmai Dai Ginjo • Chugoku, Japan
 300 ml
Sweet • Creamy

KANSANSUI 39
 Junmai Dai Ginjo • Nigata, Japan
 300 ml
Medium Richness • Light

KUBOTA 25
 Junmai Dai Ginjo • Nigata, Japan
 300 ml
Dry • Light


BUNRAKU 32
 Junmai • Kanto, Japan
 300 ml
Rich • Super Dry • Staff Favorite


HOT SAKE FUTSUSHU \$10

BEER

ビール



	Per Bottle		Draft (16oz)
CORONA	7	SAPPORO LAGER	7
HEINEKEN	7	ALLAGASH	8
KAGUA (Japanese Saison)	10	LAGUNITAS IPA	8
KOSHIIKARI LIGHT (300ml)	10	BUD LIGHT	6
		STELLA	8

COCKTAILS

 **NEW ITEM 新入**
 **MUST TRY! ベスト**

KYOTO MULE \$13
 Suntory Toki Whiskey, Plum Wine, Fresh Lime Juice, Cardamom Bitters, Ginger Beer


COCONUT MARGARITA \$12
 1800 Tequila, Triple Sec, Coconut Milk, Fresh Lime Sour


ARIGATO SHINJIRO \$15
 Glenlivet Caribbean Scotch, Tenjaku Blended Whisky, Barrow's Intense Ginger, Amaro Lucano, Blueberry Shrub, Yuzu Extract


TURQUOISE RYE TAI \$15
 Hercules Mulligan, Blue Curacao, Lemon Juice, Pineapple Juice, Orange Juice, Elder Syrup, Myer's Dark Rum


MEET AND GREET (SPICY) \$14
 Jalapeno Tequila, Violette, Lemon Foam, Beet Juice, Bitters Art
(Allergen alert: contains egg white)


LYCHEETINI \$12
 Vodka, Lychee Puree, Lychee Syrup, Lychee Skewer


VERY BERRY MOJITO \$13
 Passion Fruit and White Rums, Lime, Rosemary Syrup, Fresh Mints and Berries, Lemon Lime Soda


PLUM MANHATTAN \$14
 Ume Plum Whiskey, Starling Vermouth, Elderflower, Cherrywood Smoke


OZOKU RAMU \$14
 Clement Agricole Rhum, Creme de Violette, Lime Juice, Simple Syrup, Blueberry Allspice Bitters
(Allergen alert: contains egg white)


THAI ME UP \$14
 Malibu Watermelon Vodka, Triple Sec, Lemon Juice, Basil Syrup, Watermelon Puree, Lemon Lime Soda


SPARKLING ELDERFLOWER \$14
 B.P.F. Infused ROKU Gin, Elderflower Liqueur, Yuzu Extract, Cucumber Syrup, Tonic Water


JUICY COLADA \$13
 Coconut Rum, Vanilla Vodka, Coconut Milk, Pineapple Syrup and Pineapple Juice



JAPANESE SPIRIT FLIGHT \$15
 Mars Iwai Blue Whisky, Daiyama Shochu, Oka Citrus Spirit


SHOCHU FLIGHT \$15
 Naka Naka, Mizu Green Tea, Mizu Lemongrass

GEISHA FLIGHT \$19
 Tenjaku Blended, Suntory Toki, Ichika Shochu



PREMIUM WHISKY FLIGHT \$28
 Hibiki, Akashi, Mars Tradition



WHISKY



AKASHI (Barley)	12 / 18
AKASHI UME (Plum)	12 / 18
HIBIKI (Blended)	18 / 24
MARS IWAI BLUE (Corn)	12 / 18
MARS TRADITION (Barley)	15 / 21
OHISHI 10 YEAR (Rice)	15 / 20
SUNTORY TOKI (Rye)	12 / 18
TENJAKU BLENDED (Blended)	14 / 20
TENJAKU PURE MALT (Barley)	19 / 25
YAMAZAKI 12 YEAR (Barley)	25 / 31

SHOCHU + MORE

	1.5oz / DBL		1.5oz / DBL
HAKU (Rice)	11 / 17		
DAIYAMA (Sweet Potato) ★	10 / 16		
ICHIKO (Barley)	12 / 18		
MIZU (Green Tea)	12 / 18		
MIZU (Lemongrass)	11 / 17		
NAKA NAKA (Barley)	10 / 16		
OKA (Japanese Limocello)	12 / 17		
ROKU (Gin)	12 / 18		
TENJAKU (Gin) ★	12 / 18		

ALL FLIGHTS = 3 ONE-OUNCE POURS

BOTTLE SOJU \$15
 Original, Apple, Peach, Strawberry, Mango


WINE

RED

PINOT NOIR	Knotty Vines	10	34
MERLOT	Red Rock	10	34
MALBEC	Portillo	10	34
CABERNET	Robert Mondavi	10	34

WHITE

PLUM WINE	Kinsen	9	32
PINOT GRIGIO	Mezzacorona	10	34
PINOT GRIGIO	Santa Margherita	10	34
CHARDONNAY	Robert Mondavi	10	34
SAUVIGNON BLANC	Prophecy	10	34