

DRINK MENU

Specialty Cocktails

LYCHEE MARTINI \$13 Titos vodka, lychee sake, orange liquor, lime, simple syrup	LAVENDER LEMONADE \$12 Tito's vodka, lemon, simple syrup, lavender	ORANGE BLOSSOM \$14 Waterloo gin, St. Germain, lemon juice, orange juice, simple syrup
AUTUMN LEAVES \$14 Waterloo Gin, Shochu, cucumber, mint, lime, and simple syrup	TEQUILA DAISY \$12 Espolon Silver Tequila, fresh lime juice, simple syrup, Chambord	GINGER 75 \$11 Moody Gin, Ginger syrup, fresh lemon juice, La Marca Prosecco
COJITO \$11 RumHaven Coconut Rum, fresh lime juice, muddled mint, soda	BOURBON SPECIAL \$12 Buffalo Trace Bourbon, fresh lime juice, Fever Tree Ginger Beer, Angostura Bitters	NIGHT CAP \$12 Tito's vodka, kahlua, half & half, simple, touch of lavender

SAKE - glass | 300ml | 720ml

SO SHU soft refreshing delicate	KUN SHU fruity fragrant crisp	JUN SHU bold earthy rich
TAISETSU 12.50 - 80 "Garden of the Divine" ~ <i>Subtle notes of pine, fresh pears and licorice, with a delightfully clean and dry texture</i>	DASSAI 45 13.50 - 85 Semi-dry, lively sweet aroma of honey with floral notes	SHICHIDA 75 18 - 95 Elegant and sweet aroma of brown sugar, bright and lively finish
AMA NO TO 14 38 85 "Heaven's Door" ~ Lays of dried flowers and baking spice. Slightly dry and medium bodied	KURO KABUTO 18 - 100 "Black Helmet" ~Bold and refreshing aromas of berries, with a complex flavor and acidity	SHICHIDA YAMAHA 23.50 - 100 Ripe peach or lychee fruit with a hint of cedar, mild crisp- apple finish
HAKKAISAN 17.50 52 105 "Hakkai Mountain" ~Clean, light, dry and flavorful with hints of apple, and roasted nuts	WAKATAKE ONIKOROSHI 25 - 150 "Demon Slayer" ~Elegant fruity aroma with superb acidity and silky texture	KANBARA 13.50 - 85 "Bride of the Fox" ~Rich and smooth, layered with hints of fruits, herbs, spices, and nuts
SUIGEI 12 37 - "Drunken Whale" ~Dry and extremely clean, collection of rose, wood, and grape scents	TAKATENJIN - 45 - "Sword of the Sun" ~ Aromas of cucumber, Asian pear, botanicals of floral styles of gin. Bright, dry, and refreshing	ICHINOKURA MUKANSA 9 - 48 Flavorful with sweet aromas of fruit and hints of smokiness
KIKUSUI 14.50 32 - "Chrysanthemum Mist" ~Elegant, mild, and clean		OTOKOYAMA 13 45 - "Man's Mountain" ~Extremely dry with aromas of citrus fruit & bamboo with an edgy finish

NIGORI - glass | 300/500ml | 720ml

cloudy | sweet | mild

MUSASHINO	8.50 - 40	RIHAKU	12.50 38 80	GOZENSU BODAIMOTO	15 - 95
House nigori, sweet and slightly rich		"Dreaming Clouds" ~Nutty and slightly fruity		"Misty Mountain" ~zesty, lively, fresh and bold	
KAMOIZUMI NIGORI	12.50 - 65	YUKI LYCHEE	10 25 -		
"Summer Snow" ~rich, creamy, full melon and cotton candy, unpasteurized		Bright tropical aroma from the sweet essence of lychee			

Hot Sake - small | large

KIKI-MASAMUNE	
Well balanced and slightly dry	7 12
MUSASHINO	
Cloudy, sweet and slightly rich	18 30

Beer

SAPPORO DRAFT	8 PT
ASAHI SUPER DRY DRAFT	8 PT
KIRIN ICHIBAN	12oz 5.50 - 22oz 8.50
KIRIN LIGHT	12oz 5.50 - 22oz 8.50
HITACHINO WHITE ALE	14 12oz
KYOTO WHITE YUZU ALE	14.50 12oz

White Wine

SPARKLING	
La Marca Prosecco, Veneto	12 45
La Marca Rose	12 45
PINOT GRIGIO	
Attems Friuli Doc	10 38
SAUVIGNON BLANC	
Whitehaven Sauvignon Blanc, Marlborough	15 58
Saget Dom Perriere, Sancerre	22 85
CHARDONNAY	
Murphy Goode, Santa Rosa, CA	6 22
Stags Leap, Napa Valley, CA	12 45
Mer Soleil Silver, Monterey, CA	8 30
Wente Riva Ranch, CA	13 50
ROSE	
Seaglass Rose, Monterey County, CA	6 22
Bieler Père & Fils, Provance	10 38

Red Wine

PINOT NOIR	
Eluon, OR	12 45
MacMurray Russian River Pinot Noir, CA	15 58
Artesa Carneros Pinot Noir, CA	17 65
CABERNET SAUVIGNON	
Josh Cellars, CA	10 38
The Stag, Paso Robles	15 58
Dry Creek, Sonoma	15 58
RED BLENDS	
Bertani Valpolicella Ripasso, Vente	15 58
MALBEC	
Luigi Bosca Malbec, Mendoza	13 50