

Specialty drinks   Sho Chu High ball  
Oolong chu High. \$7 **new Ru’s choice**  
**Ru and Susan's Favorite** Bourbon cask matured shochu  
and Oolong Tea. **Japanese Izakaya Classic.**

**Lemon Chu High**   \$8 **new Ru’s choice**  
Shou chuu with sparkling water with Frozen Lemon tower!  
**DragonFly**   \$8  
Shou chuu with 7up, and slice of Cucumber.

**Angel Kiss**   \$8  
48 proof shou chuu with Calpis and lime.  
**Plum refresh.**   \$6   **Susan’s choice**  
Sparkling water, organic plum wine, lemon and ice.  
A simple refresher.

**Plum Wine Ume shu**   \$8.5  
Cho ya   Kishu, Japan . Organic Plum wine.  
**Plum Martini**   \$10  
Organic plum wine with a shot of sake over ice and  
a twist of Lemon.

**Sake**   Honjyozo, Junmai, Junmai Ginjo shu.  
**All Sake are Available for Tasting at 1/3 price of glass.**  
**Hot Sake House**   Large \$9/Small \$6  
Sho chiku bai   Koshu masamune   Barkley, California.  
**Hot Sake Premium**   Large \$15/Small \$10  
Kikusui DRY Karakuchi   Niigata Japan.

**“Crazy milk”**   Carafe \$15  
Sho chiku bai   Barkley, California.   -20   Glass \$6  
Wooden Box Masu with 23K Gold Leaf   Masu \$12  
**House Cold sake Koshu Junmai**   Glass \$6  
Koshu masamune   Barkley, California.   Carafe 300ml \$18

**Onigoroshi “Goblin Killer”**   Glass \$7  
Dry, Full flavored, soft aromatic.   Carafe 300ml \$20  
Kyoto. +5   Honjozo.  
**Kikumamune Kojo Junmai**   Glass \$7  
Fruity and smooth flavor. Nada -2   Carafe 300ml \$20  
**Kikumamune Taru sake Junmai**   Glass \$7  
Aged in Japanese cedar bellow.   Carafe 300ml \$20  
Spicy and aromatic. +5   tokkuri bottle Bottle 720ml \$50  
**Yoshino sugi no Taru sake**   Glass \$8  
Aged in Japanese cedar bellow.   Carafe 300ml \$25  
Slightly sweet and aromatic. + - o   Bottle 720ml \$58  
**Kikusui Junmai Ginjo**   Glass \$9  
Fruity and smooth flavor. Niigata. +1   Carafe 300ml \$23  
Bottle 720ml \$58

**Suijin Dragon water Junmai**   Glass \$9  
Dry and aromatic but with a delicate   Carafe 300ml \$25  
and light mouth feel. Iwate,+10  
**Suehiro Yamahai Junmai**   Glass \$10  
super smooth and super round with   Carafe 300ml \$30  
a gentle sweetness. Old school brew. -0.5 Aizu, Fukushima.  
**Susan and Ru’s choice.** Ru’s Home town sake.

**DenShin “Fuyu” namashibori**   Glass \$15  
Bold, ripe,   winter limited unpasteurized Carafe 300ml \$30  
Sake has sweetness and spice. Only 200 bottles in U.S.  
**Kikusui Organic Junmai Ginjo** Carafe 300ml \$40  
**This is the world's first USDA &**   Bottle 720ml \$80  
**O CIA Organic certified sake** +2   Glass \$15  
brewed and imported from Japan.   **Ru’ Choice**

**Kamotsuru special gold daiginjo**   Bottle 180ml \$25  
Rich in flavor with a crisp finish and mellow aroma.  
In this genie-bottle, flower blossoms of pure gold glides in an  
ambrosia brew +1.5   Hirishima.

**Sparkling Sakes**  
**Poochi- Poochi Suehiro**   Bottle 300ml \$16  
Sparkling Sake with hint of sweetness.  
Great for celebration. Fukushima.  
Corkage fee   \$20/720ml  
**ONE bottle par table. Thank you.**

**Premium Sake**   Junmai Dai Ginjo shu.  
Daiginjo sake are more than 50% of rice kernel  
Polished . Delicate and   For who understand quality.  
**All Sake are Available for Tasting at 1/3 price of glass.**

**Muroka BORN GOLD Junmai Daiginjo**  
Gentle, Clean, subtle complexity easy drinking sake  
Fukui   +1   Glass \$15  
Carafe 300ml \$30  
Bottle 720ml \$70

**Kanchiku Junmai Daiginjo**   Glass \$15  
Dry, crisp and hint of anis.   Carafe 300ml \$30  
16 Generation of 100% hand made Sake.   Bottle 720ml \$70  
Nagano. +3

**Hakkaisan Yukimuro.**   Glass \$18  
Fragrance Soft and smooth.   Carafe 300ml \$50  
Aged 3years in snow Niigata. -1   Bottle 720ml \$110

**Dassai 23 Junmai Dai ginjo**   Glass \$23  
It is made with rice that has been milled   Carafe 300ml \$75  
That only 23% of the original size of   Bottle 720ml \$170  
the grains remains, this is the highest degree of milling of any  
sake in the world. smooth & layered acidity 1.3, +4  
Yamaguchi   **Ru’s choice . Most Popular sake in Japan.**

**Stella Drip Junmai Dai ginjo.**   Glass \$30  
Fragrant Soft Gentle and smooth.   Carafe 300ml \$85  
Best Female sake brewed   Ibaraki. +1   Bottle 720ml \$200  
**Susan’s Choice. Award winning female brew master.**

**BORN Yume wa masayume Junmai Dai ginjo.**  
"dreams come true"deep aroma, smooth flavor,  
& sharp finish, aged at freezing point for   Glass \$40  
5 years. aciity1.5, +4,milled to 35%fukui   Carafe 300ml \$120  
Bottle 1000ml \$400

**Beer**  
**Kirin Ichiban on Tap**   16.oz \$6  
First press brewing process beer.  
**Sapporo black label on Tap**   16.oz \$6  
Since 1869, Most well known Japanese Beer.  
**Orion**   Large \$12  
Light and smooth with good flavor.  
From Paradise island Okinawa,

**Sapporo Light**   Small \$5  
96 Calories, low carb yet, high in taste.  
**Echgo stout**   Small \$8  
New dark beer from Japan. Rich but clean finish.  
**Echgo koshihikari rice beer**   Small \$8  
clean and simple yet packed with a delicious rice flavor. It  
makes an excellent companion for Japanese cuisine.  
**Echgo Red Ale Premium**   Small \$8  
A rare Red Ale from Japan. Rich but clean finish.  
**Echgo FLYING IPA**   350 ml can \$8  
One of first Japanese IPA. A citrusy and light IPA that clocks  
in at 55 IBU. Crisp, sessionable,

**Non Alcoholics**  
**Kalliver**   les than 0.5% alcohol   11.20Z   \$4  
**ALL- FREE** 0.00% alcohol, Zero Calories. 11.20Z   \$5

**No Fluoride Glass Bottled Waters**  
**S,pellegrino**   Small 250ml \$3,   Large 750ml \$6  
**Evian**   Small 300ml \$3,   Large 750ml \$6

**Marble soda “ramune”**  
Japanese soda light refreshing flavor .   \$3.50  
**Calpis**   \$2.50  
Light yogurt flavor soft drink.  
**Soda**   \$2.00  
7up, Coca Cola, or diet Pepsi.

Corkage fee   \$20/720ml  
**ONE bottle par table. Thank you.**



Sushi in the raw  
Nevada City

Drink Menu

We do not serve Alcohol beverage to  
whom Driving.  
and WE ID.

DRINK RESPONSIBLY and Have Fun!

Corkage fee \$20 /720ml  
ONE bottle par table.

06/01/ 2021  
Co-owners Susan Suzuki  
and  
Executive Chef Kaoru “Ryu” Suzuki

White Wine

*Lunaria Civitas* Bottle \$36  
*Organic Pecorino Italy 2020* Glass \$9  
Straw yellow color, nose with hint of broom, fruits and  
ethereal. The palate is fresh, fruity and full bodied.  
More than Organic. It's a Biodynamic! Demeter Ctfd.  
*No head aches wine!*

*Emile Beyer Pinot Blanc 2019* Bottle \$40  
Alsace, France. Organic, Biodynamic Glass \$12  
practice. Exudes soft and delicate, refined floral  
notes. It combines freshness and suppleness balanced by  
a pleasing acidity. Excellent with lighter foods  
*No head aches wine!*

*Chateau Beaubois Cuvee Expression*  
2020 Rhone Valley, France. Bottle \$40  
Organic, Biodynamic Glass \$12  
Yellow with silver iridescence. Nose of white flower  
and lemon. A refreshing and acidulous mouthfeel with  
notes of citrus and white pepper with a salty, iodine  
finish. Only indigenous yeasts used. Varietals: 40%  
Roussanne, 40% Grenache, 10% Viognier, 10% Rolle  
(Vermentino) *No head aches wine! Ryus Favorite.*

*Rodney strong Chardonnay* Bottle \$40  
Chalk Hill Sonoma County 2018. Glass \$12

Red Wine

*Albet I Noya Lignum Negre* Bottle \$38  
ORGANIC 2018 *Ru's choice* Glass \$11  
Penedes, Spain. *No Head ache wine!*

Blend Deep cherry red. Aromas of vanilla, balsamic  
hints typical of Garnatxa, fine cacao and ripe fruit. In  
the mouth it is well structured, meaty and full-bodied  
with mature tannins. Cabernet Sauvignon, Garnatxa  
and Merlot. Try with Porron like Catalan.

*Jacky Janodet Domaine Les Fines*  
*Graves Beaujolais, Burgundy, France.*

2018 Garmay. Bottle \$40  
Juicy Plums and their skins, cherries , Glass \$12  
earth and grapes, silky and delicious in texture.  
*No Head ache wine!*

*Meiomí vintage 2018*  
*Pinot noir* Bottle \$40  
Monterey County 48%, Sonoma County 27%, Glass \$12  
Santa Barbara County 25%.

Bubbles

*Chandon Napa Brut* 187 ml \$12

*Passerina Vno Spumante Brut* 750 ml \$45  
Bright yellow with silver hues and a fine and persistent  
perlage. The bouquet on the nose shows white peaches, citron  
with florals notes of acacia flower. On the palate it is fresh and  
sapid with citrusy sensations pleasantly balanced by its  
softness. Medium finish with fine perlage. Best as an aperitif,  
with fish. *Ru and Susan's Choice*

Teas

Premium Green tea \$3.00/person

*Hime-Zakura. Princess Cherry*

Sae midori raw tea leaves rubbed with  
Cherry leaves to infused cherry fragrance.

Pot of Tea \$2.00/person

*Gyokuro. Konacha*

Green tea w/roasted rice.

*Tekkannon.* Oolong tea.

*Houji cha* Roasted green tea. Less caffeine.

*Jasmine.* Jasmine flower with green tea.

*Decaffeinated tea* Assorted

*Japanese Iced tea.* 16 oz \$3.50  
Iced green tea With honey.