

Japanese Beer on Tap

ORION DRAFT Keg shipped directly from Okinawa Japan **\$10**

SUNTORY PREMIUM MALTS Rich flavor and creamy foam **\$10**

Craft Beer

GINJO 7 BLUE **\$15 473ml**

Triple ale brewed with 3 kinds of grains, 3 spices & sake yeast #7 from Nova Brewing Company California

YUZU WITBIER White wheat ale brewed w yuzu & spices **\$15 473ml**

OO LONG ISLAND Fruited ale brewed w oolong & peach **\$15 473ml**

MATCHA IPA Brewed with *Matcha* green tea from Kyoto **\$12 330ml**

KYOTO IPA Japanese Indian pale ale from Kyoto **\$12 330ml**

ECHIGO Rice and wheat beer from Niigata **\$10 330ml**

HYAKUMANGOKU Pale ale from Kanazawa **\$10 330ml**

SANSHO ALE Japanese herb flavored ale from Iwate **\$10 330ml**

BIG NOISE Lager, best paired with quality food **\$10 355ml**

KIRIN LIGHT **\$10 330ml**

SUNTORY ALL – FREE (Non-alcohol) **\$9 can**

Sake By the Glass

IWA 5 Junmai Daiginjo – Rich & Dry **\$55**

KEN Daiginjo, Chef Mark's Favorite & House Sake - Smooth & Dry **\$27**

KUHEIJI "EAU DU DESIR" Junmai Daiginjo – For wine lovers **\$19**

KURO TOMBO KIMOTO Junmai – Rich, Full-bodied & Dry **\$18**

NANBU BIJIN SHINPAKU Junmai Daiginjo –Aromatic & Smooth **\$17**

IZUMIBASHI MEGUMI BLUE LABEL Junmai Ginjo– Light & Dry **\$17**

OZE NO YUKIDOKE Junmai – Ex-Dry & Light **\$16**

GANGI SPARKLING Junmai – Sweet & Refreshing **\$16**

Sake Limited Selection

MYOKA RANGYOKU "GRANDE CUVÉE " **\$1200 750ml**

Blend of the best sakes of different vintages from 10 to 25 years old. Being selected for the toast at the G8 Summit dinner – Fukushima

FUJINISHIKI HIRYU JOU-UN **\$750 900ml**

Over 300 years of history and has received numerous first place awards in Bottle shaped like the snowy peak of Mt. Fujis crafted by hand, gold flakes with multi color LED light - Shizuoka

MYOKA RANGYOKU "HEAVENLY FLOWER" **\$600 720ml**

4 years of aging using *Kimoto* hard working method and *Sizuku* hanging bag *method*, makes this sake a masterpiece – Fukushima

HYAKUMOKU FUTURE **\$320 720ml**

Refreshing and expansive fruity aroma. Elegant sweetness and lively acidity give way to a pleasantly biting, trailing note connected to a clean finish. – Hyogo

TANAKA 1789 X CHARTIER BLEND 002 **\$195 500ml**

Will shake your taste buds with its bold and exotic fruity aromas, an explosive and juicy fruit attack, coupled with a sensual texture that's balanced by a unique naturally fresh acidity. - Miyagi

KUHEIJI KYODEN OMACHI **\$185 720ml**

The finesse of Omachi rice. The rice used is classified each year in the Tokuto category, and comes from their rice fields in Okayama.

TANAKA 1789 X CHARTIER BLEND 001 **\$180 500ml**

A sake for wine lovers! A blend of six sake with different flavors are fine-tuned while maintaining a layered and complex taste. Enjoy different temperatures and even greater for food pairing. - Miyagi

IZUMIBASHI TOKUSEN KIMOTO **\$170 720ml**

Yamadanishiki rice grown by Izumibash with a high rice polishing rate. Superior sweetness and umami with a full mouthfeel. – Kanagawa

KUBOTA SOUJO SEPOU **\$85 500ml**

Carefully selected rice goes through low temperature fermentation and ice temperature storage to maintain its refreshing and fragrant flavor. You can enjoy the fresh scent and the Umami

of rice that spreads mildly in your mouth. - Niigata

DAIGINJO (extra super premium)

KEN - House Sake **\$27 glass/ \$135 720ml/ \$300 1800ml**

Dry and fragrant, Chef Mark's favorite, can't go wrong sake - Fukushima

GENSAI **\$220 720ml**

Fragrant well-balance of dryness and sweetness brewed in limited quantity – Fukushima

JUNMAI DAIGINJO (pure extra super premium)

NOGUCHI NAOHICO INSTITUTE JUNMAI DAIGINJO **\$320 720ml**

Muroka Nama Genshu

Elegant, mellow, fresh, and refreshing fruit aroma with a refreshing acidity.

IWA 5 **\$55 glass/ \$300 720ml**

Made by the fifth chef de cave for Dom Pérignon, Richard Geoffroy, assemblage w/ Yamadanishiki, Omachi, Gohyakumangoku rice and 5 kinds of yeasts - Toyama

DASSAI 23 HAYATA **\$280 720ml**

Silky smooth flavor with a lovely hit of fresh peach or even muscat grapes. Beautiful harmony of taste and flavor - Yamaguchi

KUBOTA MANJU IN-HOUSE YEAST **\$220 720ml**

Using own in-house cultivated yeast that induces layers of elegant scents and deep and mellow taste, with a rounded prominent clear crisp after taste - Niigata

KATSUYAMA DEN **\$150 720ml**

Brewed with traditional bag hanging method, fruity rich flavor with crisp and clean umami - Miyagi

TATENOKAWA KYURU "3PEAKS" **\$86 720ml**

Rich aroma of a mellow and fully ripened fruit. Medium-light-bodied w superbly balanced acidity, a silky impact and clean finish - Yamagata

GANGI YUUNAGI **\$84 720ml**

Rich and dry "Yuunagi" uses a rare yeast, Yamaguchi 9H, to produce a sake that evokes the feeling of relaxing by the Seto Inland Sea on a calm evening - Yamaguchi

KUHEIJI "EAU DU DESIR" **\$19 glass/ \$80 720ml**

Their style is giving people a taste of their region, umami, acidity, a hint of astringency, velvety and pleasant mouth-feel – Nagoya, Aichi

NANBU BIJIN SHINPAKU **\$17 glass/ \$72 720ml**

Extremely drinkable fruit forward brew that has layers of smooth and juicy flavors with a dry finish - Iwate

SENKIN MODERN OMACHI **\$68 720ml**

A combination of Japan's historic first sake rice Omachi and Senkin Brewery's cutting-edge technique and technology. Only 1250 cases are brewed each year. - Tochigi

KUBOTA JUNMAI DAIGINJO **\$68 720ml**

Elegant aroma, fruity and well-balanced flavor with smooth and delicately clean-crisp finish – Niigata

JUNMAI GINJO (pure super premium)

TENBI **\$92 720ml**

Brewed by female master brewer Miki Fujioka, refreshing & fresh texture with white grape aroma and unique fizzy texture - Yamaguchi

AKABU **\$90 720ml**

The young and talented master brewer Ryonosuke and team harness every bit of their soul to evolve sake production. Acidity and refreshing sweetness are well balanced - Iwate

HITAKAMI YASUKE **\$74 720ml**

Let me just tell you this is the ultimate sake that made for pairing with sushi, **exclusively imported for The Brothers Sushi**– Miyagi

IZUMIBASHI MEGUMI BLUE LABEL **\$17 glass/ \$68 720ml**

Carefully polished locally grown Yamada Nishiki, gentle and floral on the nose and refreshing, crisp and umami pairs with dishes - Kanagawa