

Japanese Beer on Tap

ORION DRAFT Keg shipped directly from Okinawa Japan	11
SUNTORY PREMIUM MALTS Rich flavor and creamy foam	11

Craft Beer

GINJO 7 BLUE Nova Brewing Company California	15 473ml
Triple ale brewed with 3 kinds of grains, 3 spices & sake yeast #7	
YUZU WITBIER White wheat ale brewed w yuzu & spices	15 473ml
OOLONG ISLAND Fruited ale brewed w oolong tea & peach	15 473ml
MATCHA IPA Brewed with <i>Matcha</i> green tea from Kyoto	12 330ml
KYOTO IPA Japanese Indian pale ale from Kyoto	12 330ml
ECHIGO Rice and wheat beer from Niigata	11 330ml
HYAKUMANGOKU Pale ale from Kanazawa	11 330ml
SANSHO ALE Japanese herb flavored ale from Iwate	11 330ml
BIG NOISE Lager, best paired with quality food	11 355ml
KIRIN LIGHT	10 330ml
ALL FREE (Non-alcohol)	10 can

Cocktail

SHI-SO GOOD JAPANESE MOJITO	20
Nankai, fresh Japanese cucumber, shiso, lychee syrup	
SPIKED YUZU FLOAT Iichiko, Kochi yuzu sorbet	20
MOMOLLINI Sparkling wine, Japanese peach liqueur	18
WASABI MULE Nankai, wasabi, ginger beer, lime juice, mint	18
JAPANESE OLD FASHIONED	18
Nankai White Oak, Kokuto raw brown sugar, bitters	
HOJI CHA MARTINI Roasted green tea infused Nankai	18
DAIYAME HIGHBALL	17
Lychee aroma sweet potato shochu, grapefruit slice	
YUZUMOSA Tsuruume Yuzu-sake, sparkling water	16

Sake by the Glass

SAKE FLIGHT 3 kinds of Seasonal Sake	28
IWA 5 Junmai Daiginjo – Rich, Complex & Dry	55
KEN Daiginjo, Chef Mark's Favorite & House Sake - Smooth & Dry	28
UKA DRY ORGANIC Junmai Daiginjo -Light & Dry	20
KUHEIJI "EAU DU DESIR" Junmai Daiginjo – For wine lovers	19
KURO TOMBO KIMOTO Junmai – Rich, Full-bodied & Dry	18
TATSURIKI SHINRYUNISHIKI Junmai Ginjo –gentle aroma & rich	17
HITAKAMI YASUKE Junmai Ginjo – House Sake, Crisp & Dry	17
SENKIN MODERN OMACHI Junmai Ginjo – Fruity & Acidity	17
GAKKI MASAMUNE JUNJO Junmai – Juicy & Clear Sweetness	17
IZUMIBASHI MEGUMI BLUE Junmai Ginjo – Balanced & Dry	17
GANGI SPARKLING Junmai – Sweet & Refreshing	16
DOBUROKU PINK Real unfiltered, balanced sweetness & acidity	16

Plum Wine by the Glass

IZUMIBASHI YAMADA JURO	20
Made with premium Junmai Daiginjo sake	
GOLDEN CHO-YA #1 selling plum wine in Japan	14

Wine by the Glass

KURAMBON MUSCUT BERRY A Red , Yamanashi Koshu, Japan	20
BRAVIUM Pinot Noir , Anderson Valley, CA	20
FRANK FAMILY VINEYARD Chardonnay , Napa Vally, CA	18
DOMAINE DE L'ERMITAGE Sauvignon Blanc , Menetou Salon	18
CRÉMANT D'ALSACE BRUT Sparkling , France	17
CHATEAU MERICAN White , Yamanashi Koshu, Japan	16
CLOUDY BAY Sauvignon Blanc , Marlborough, New Zealand	16
LA GRENOUILLE Muscadet Sevre et Maine Sur Lie	16
Domaine de la Grenaudière, France – perfect pairing with oysters!	
BY. OTT DOMAINES Rose , Cotes de Provence, France	16

DAIGINJO (extra super premium)

KEN - House Sake	140 720ml/ 325 1800ml
Dry & fragrant, Chef Mark's favorite, can't go wrong sake -Fukushima	
GENSAI	240 720ml
Fragrant well-balance of dryness and sweetness –Fukushima	
JUNMAI DAIGINJO (pure extra super premium)	
TENKO 20 "HEAVENLY GRACE"	400 720ml
Milled Yamadanishiki rice to 20%. Exquisite aroma with hint of flowers & tropical fruits, with a smooth & silky texture. - Akita	
AKABU GOKUJO NO KIRE	320 720ml
Made with Yuinoka rice milled to 35% is fleshy with fruit tones and a quick dry finish that the brewery says is a "super dry finish – Iwate	
IWA 5	300 720ml
By the fifth chef de cave for Dom Pérignon, Richard Geoffroy -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	
SENSHIN Extremely elegant and pure clean.	195 720ml
Milled rice to an astounding 28% -Niigata	
HAKKAISAN YUKIMURO -Snow Aged 8 Years-	185 720ml
Incredibly supple treat with a rich mellowness and a hint of cantaloupe on the nose. -Niigata	
MIMUROSUGI KIOKE BODAIMOTO	180 720ml
Using Nara region's historical Bodai-moto method. Complex taste and aroma created by microorganisms that live inside wooden tanks. -Nara	
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. –Miyagi	
KATSUYAMA DEN	170 720ml
Brewed with traditional bag hanging method, fruity rich flavor with crisp and clean umami -Miyagi	
HEAVEN SAKE URAKASUMI	150 720ml
Aroma like a bouquet of white flowers and notes of fresh apricot	
HAKKAISAN YUKIMURO -Snow Aged 3 Years-	126 720ml
Traditional, environmentally friendly technique adds a smoother, rounder feeling to the already creamy flavor –Niigata	
HINA BIJOFU	96 720ml
It features a refreshing aroma reminiscent of citrus fruits and a crisp aftertaste. Brewed in rural town rich in nature with beautiful mountains, rivers, and the Pacific Ocean -Kouch	
UKA DRY ORGANIC	90 720ml
Pleasantly intense aromas of green apple, pear and hint of anise. Rice is grown organically on the Koda farm in California. -Fukushima	
KUBOTA SOUJO SEPPOU	85 500ml
Carefully selected rice goes through low temperature fermentation and ice temperature storage to maintain refreshing & fragrant flavor -Niigata	
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"	80 720ml
Their style is giving people a taste of their region, umami, acidity, a hint of astringency, velvety and pleasant mouth-feel –Aichi	
NIFUDA ZAKE TANK 132	70 720ml
A lively and buoyant sake, treated as delicately as possible after pressing to let the sake remain energetic and fresh. -Niigata	
KUBOTA JUNMAI DAIGINJO	68 720ml
Elegant aroma, fruity and well-balanced flavor with smooth and delicately clean-crisp finish –Niigata	

More Sake on the next page