

Cold Sake

SPARKLING JUNMAI

IZUMIBASHI TOMBO \$25 bottle 250ml  
Wrapped in aromas of fruits and yogurt. The naturally made bubbles are fine and gentle, leaving you with a clean, soft finish that melts onto the palate. Smooth acidity balances the slight sweetness from the rice

DAIGINJO (extra super premium)

KEN dry and fragrant \$26 glass/\$130 bottle 720ml/ \$300 bottle 1800ml  
Chef Mark’s favorite, Can’t go wrong sake - Fukushima

GENSAI fragrant well-balance of dryness and \$220 bottle 720ml  
sweetness brewed in limited quantity - Fukushima

JUNMAI DAIGINJO (pure extra super premium)

NANBU BIJIN SHINPAKU \$17 glass / \$68 bottle 720ml  
extremely drinkable fruit forward brew  
that has layers of smooth and juicy flavors with a dry finish - Iwate

KUBOTA JUNMAI DAIGINJO a seasonal release that \$68 bottle 720ml  
features an elegant aroma and fruity and well-balanced flavor  
with smooth and delicately clean-crisp finish - Niigata

WAKATAKE ONIKOROSHI fragrant and smooth \$82bottle 720ml  
aka “Demon Slayer” is semi-fruity brew with  
a unique dryness - Shizuoka

KATSUYAMA DEN brewed with traditional \$130 bottle720ml  
“bag hanging” method, fruity rich flavor with  
crisp and clean umami - Miyagi

SENSHIN extremely elegant and pure clean \$160 bottle 720ml  
milled rice to an astounding 28% - Niigata

DASSAI 23 HAYATA \$280 bottle 720ml

Silky smooth flavor with a lovely hits of fresh peach or even muscat  
grapes. Beautiful harmony of taste and flavor. Decent amount of  
umami leaves the palate to yearn for more sips - Yamaguchi

MYOKA RANGYOKU “HEAVENLY FLOWER” \$600 bottle 720ml  
4 years of aging using Kimoto hard working method and Sizuku hanging  
bag method, makes this sake a masterpiece – Fukushima

MYOKA RANGYOKU “GRANDE CUVÉE” \$1200 bottle 750ml  
absolute peak in sake brewing. a blend of the best super premium  
sakes of different vintages, from 10 to 25 years old.this sake is being  
selected for the toast at the dinner of the spouses at the G8 Summit

JUNMAI GINJO (pure super premium)

KATSUYAMA KEN \$100 bottle 720ml  
gentle, clean nose and smooth, with a flavor that expands into a soft  
and supple fullness. superb balance of slightly dry and mild acid tastes  
and well-rounded aftertaste make it an excellent choice with seafood

MABOROSHI \$80 bottle720ml

Crisp and fruity like green apple, representative of the Hiroshima  
region which known for soft water and crisp flavors - Hiroshima

JUN SHIMEHARITSURU \$17 glass / \$68 bottle 720ml

enhances the natural umami of the rice and produces a subtle aroma,  
and a round clean flavor. The most popular Junmai Ginjo sake amongst  
professionals in Japan for the past 2 decades – Niigata

HITAKAMI YASUKE \$68 bottle 720ml  
let me just tell you this is the ultimate sake that made for pairing with  
sushi - Miyagi

HONJOZO (premium)

NOGUCHI MUROKA NAMA GENSHU \$85 bottle 720ml  
dry and refreshing with a sharp finish. you can feel bubbly texture  
particularly find in muroka nama genshu.- Ishikawa

JUNMAI (pure brew)

KURO TOMBO KIMOTO \$16 glass / \$67 bottle 720ml  
medium dry, aged and rich aroma with special traditional hard working  
process “Yamaoroshi” - Kanagawa

HITAKAMI SUPER DRY \$64 bottle 720ml  
pairs very well w/ fish and seafood. soft, transparent, and crisp - Miyagi

SHICHIHONYARI HIYAOROSHI \$68 bottle 720ml

Seasonal sake, Lingering yeast and clover honey nose

Japanese Beer on Tap

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

PREMIUM MALTS Rich flavor and creamy foam \$10 glass

Japanese Premium Craft Beer

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

ECHIGO rice and wheat beer from Niigata Japan \$10 330ml

HYAKUMANGOKU pale ale from Kanazawa Japan \$10 330ml

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

Shochu

IICHIKO Barley \$10 glass / \$48 bottle

TOMINO HOZAN Sweet Potato \$17 glass / \$85 bottle

Hot Sake

NIHON SAKARI gently dry, Umami goodness of rice \$14 150ml

Sparkling

COLLET BRUT ART DECO Champagne France \$85 bottle 750ml

COLLET ROSE Champagne France \$90 bottle 750ml

COLLET ESPRIT COUTURE BRUT Champagne France \$220 bottle 750ml

COLLET CUVÉE N’21 Limited Edition Champagne France \$350 bottle 750ml

KRUG GRANDE CUVÉE \$250 bottle 750ml

DOM PERIGNON Vintage 2006 France \$450 bottle 750ml

LOUIS ROEDERER BRUT COLLECTION 242 \$100 bottle 750ml

LOUIS ROEDERER “CRISTAL” Champagne France 2009 \$500 bottle 750ml

HÉLOÏSE LLORES Champagne Vintage 1996 France \$1850 bottle 750ml

Bottle made of real 18K gold

Plum Wine

CHO-YA GOLDEN UMESHU #1 selling plum wine in Japan \$14 glass

Rosé Wine

BY.OTT DOMAINES Cotes de Provence \$14 glass / \$52 bottle 750ml

DOMAINES OTT ETOILE 2021 vin de France \$300 bottle 750ml

White Wine

FRANK FAMILY VINEYARD Chardonnay \$17 glass / \$75 bottle 750ml

2016 Napa Valley, California

CLOUDY BAY Sauvignon Blanc \$15 glass / \$68 bottle 750ml

2020 Marlborough, New Zealand

FLOWER Chardonnay 2017 Sonoma coast \$78 bottle 750ml

JARVIS Chardonnay 2018 Napa Valley, California \$174 bottle 750ml

Red Wine

OROGENY Pinot Noir \$58 bottle 750ml

2016 Russian River Valley, California

GROTH Cabernet Sauvignon \$95 bottle 750ml

2016 Oakville Napa Valley

OPUS ONE “OVERTURE” Bordeaux Red Blends \$315 bottle 750ml

2015 Napa Valley, California

DOMINUS 2006 Napa Valley, California \$600 bottle 750ml

JOSEPH PHELPS“INSIGNIA” 2018 Napa Valley,California \$660 bottle 750ml

OPUS ONE 2018 Napa Valley, California \$700 bottle 750ml

HUNDRED ACRE Cabernet Sauvignon \$1200 bottle 750ml

HUNDRED ACRE DARK ARK Cabernet Sauvignon \$1800 bottle 750ml

Bottle Water

EVIAN Still Water \$6 bottle 750ml

SAN BENEDETTO Sparkling Water \$7 bottle 750ml

Soda

RAMUNE Japanese Soda \$3.5 bottle

COKE, SPRITE product of Mexico \$4 bottle each

DIET COKE \$3 bottle

KIMINO SPARKLING JUICE choise of Yuzu, Ume or Apple \$6 bottle each

Tea

Japanese Iced Green Tea \$3 (No Refill)

PURE LEAF Iced Black Tea \$4 bottle