

## Beer on Tap

<b>ORION</b> Light, crisp, Japanese lager from Okinawa	<b>12</b>
<b>SUNTORY PREMIUM MALTS</b> Rich, smooth, Japanese lager	<b>12</b>

## Craft Beer

<b>GINJO 7 BLUE</b> Triple ale w/ grains, spices & sake yeast #7	<b>15</b> 473ml
<b>YUZU WITBIER</b> White wheat ale brewed w yuzu & spices	<b>15</b> 473ml
<b>OOLONG ISLAND</b> Fruited ale brewed w oolong tea & peach	<b>15</b> 473ml
<b>MATCHA IPA</b> Brewed with <i>Matcha</i> green tea - Kyoto	<b>12</b> 330ml
<b>KYOTO IPA</b> Japanese Indian pale ale - Kyoto	<b>12</b> 330ml
<b>RIGING SUN PALE ALE</b> Fruity w/ malty sweetness - Shizuoka	<b>12</b> 330ml
<b>ECHIGO</b> Rice and wheat beer - Niigata	<b>11</b> 330ml
<b>SANSHO ALE</b> Infused w/ sansho pepper, citrusy aroma -Iwate	<b>11</b> 330ml
<b>BIG NOISE</b> Lager, best paired with quality food - California	<b>11</b> 355ml
<b>KIRIN LIGHT</b> Lower calories, ABV and carbs	<b>10</b> 330ml
<b>0.0% ASAHI (Non-alcohol)</b> Real lager flavor & dry finish	<b>10</b> 330ml

## Cocktail | Mocktail

<b>SHI-SO GOOD MOJITO</b> Nankai, fresh cucumber, lychee syrup	<b>20</b>   <b>17</b>
<b>SPIKED YUZU FLOAT</b> Iichiko, Kochi yuzu sorbet	<b>20</b>   <b>17</b>
<b>MOMOLLINI</b> Sparkling wine, Japanese peach liqueur	<b>18</b>
<b>WASABI MULE</b> Nankai, wasabi, ginger beer, lime juice, mint	<b>18</b>   <b>15</b>
<b>JAPANESE OLD FASHIONED</b> Nankai White Oak, Kokuto, bitters	<b>18</b>
<b>STRAWBERRY PALOMA</b> Agave wine, strawberry, grapefruits soda	<b>18</b>   <b>15</b>
<b>SHOCHU HIGBALL</b> Lychee aroma imo shochu, fresh grapefruits	<b>17</b>
<b>YUZUMOSA</b> Tsuruume Yuzu-sake, sparkling water	<b>16</b>
<b>POM POM POMELO</b> Suigei kaju pomelo, rosemary	<b>15</b>

## Sake by the Glass

<b>SAKE FLIGHT</b> 3 kinds of signature sake	<b>28</b>
<b>IWA 5</b> by Richard Geoffroy, Junmai Daiginjo – Rich & Complex	<b>55</b>
<b>KEN</b> Daiginjo, Chef Mark's Favorite & House Sake - Smooth & Dry	<b>28</b>
<b>UKA DRY ORGANIC</b> Junmai Daiginjo - Light & Dry	<b>20</b>
<b>KOKURYU</b> Daiginjo – Elegant & Balanced	<b>20</b>
<b>KUHEIJI "EAU DU DESIR"</b> Junmai Daiginjo – For wine lovers	<b>19</b>
<b>KURO TOMBO KIMOTO</b> Junmai – Rich & Full-bodied	<b>18</b>
<b>HITAKAMI YASUKE</b> Junmai Ginjo – House Sake, Crisp & Dry	<b>17</b>
<b>DAINA X BROTHERS</b> – House Sake, light & Semi-Dry	<b>17</b>
<b>IZUMIBASHI MEGUMI BLUE</b> Junmai Ginjo – Balanced & Dry	<b>17</b>
<b>MIMUROSUGI TSUYUHAKAZE DRY</b> Junmai Ginjo	<b>17</b>
<b>SENKIN RETRO</b> Fresh, sweet & sour	<b>16</b>
<b>GANGI SPARKLING</b> Junmai – Sweet & Refreshing	<b>16</b>
<b>HACHIDORI</b> Junmai – Light & Blight	<b>15</b>

## Wine by the Glass

<b>SINEGAL ESTATE Cabernet Sauvignon</b> , Napa Vally, CA	<b>30</b>
<b>SINEGAL ESTATE Sauvignon Blanc</b> , Sonoma, CA	<b>22</b>
<b>BRAVIUM Pinot Noir</b> , Anderson Valley, CA	<b>20</b>
<b>CYPERIEN PERCHAUD Sauvignon Blanc</b> , Sancerre, France	<b>20</b>
<b>GRACE KOSHU White</b> , Yamanashi Koshu, Japan	<b>20</b>
<b>CAKE BREAD Chardonnay</b> , Napa Vally, CA	<b>18</b>
<b>JEAN-PIERRE KAPPLER BRUT Sparkling</b> , Crémant d'alsace	<b>17</b>
<b>HUBERT MEYER Sparkling Rose</b> , Crémant d'alsace	<b>16</b>
<b>CLOUDY BAY Sauvignon Blanc</b> , Marlborough, New Zealand	<b>16</b>
<b>BY. OTT DOMAINES Rose</b> , Cotes de Provence, France	<b>16</b>
<b>UNION SACRÉ Skin Contact</b> 40 Days, Monterey	<b>15</b>
<b>LA GRENOUILLE Muscadet</b> , Sevre et Maine, Loire, France	<b>14</b>

## Champagne

<b>HÉLOÏSE LLORIS</b> Vintage 1996	<b>1850</b> 750ml
<b>ARMAND DE BRIGNAC ROSE</b>	<b>1150</b> 750ml
<b>ARMAND DE BRIGNAC BRUT</b>	<b>700</b> 750ml
<b>LOUIS ROEDERER "CRISTAL" 2014</b>	<b>550</b> 750ml
<b>DOM PERIGNON</b> Vintage 2012	<b>500</b> 750ml
<b>KRUG GRANDE CUVÉE</b>	<b>400</b> 750ml   <b>200</b> 375ml
<b>LOUIS ROEDERER BRUT COLLECTION 243</b>	<b>100</b> 750ml
<b>FRANCIACORTA BRUT CONTADI CASTALDI</b>	<b>45</b> 375ml

## Plum Wine by the Glass

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

## White Wine (750ml)

<b>ASATSUYU KENZO ESTATE</b> Sauvignon Blanc, Napa Valley, CA	<b>240</b>
<b>LA SIRENA</b> Chardonnay 2020 by Heidi Barrett Napa Valley, CA	<b>150</b>
<b>DOM.CLAVELIER POUILLY FUISE</b> Chardonnay 2023 Burgundy	<b>105</b>
<b>CYPERIEN PERCHAUD</b> Sauvignon Blanc, Sancerre, France	<b>90</b>
<b>VOCORET</b> Chablis 2022 Burgundy, France	<b>84</b>
<b>LA BELLE CITADELLE</b> Sauvignon Blanc, Sancerre 2023 "Caillottes"	<b>82</b>
<b>CAKE BREAD</b> Chardonnay, Napa Valley, CA	<b>80</b>
<b>CLOUDY BAY</b> Sauvignon Blanc, Marlborough, New Zealand	<b>68</b>

## Rosé Wine (750ml)

<b>DOMAINES OTT "ETOILE"</b> 2021 vin de France	<b>300</b>
<b>YUI KENZO ESTATE</b> 2022 Malbec Blend, Napa Valley, CA	<b>195</b>
<b>BY. OTT DOMAINES</b> Cotes de Provence, France	<b>68</b>

## Red Wine (750ml)

<b>HUNDRED ACRE DARK ARK</b> Cabernet Sauvignon	<b>1800</b>
<b>HUNDRED ACRE</b> Cabernet Sauvignon	<b>1200</b>
<b>OPUS ONE</b> 2010 Napa Valley, California	<b>950</b>
<b>OPUS ONE</b> 2018 Napa Valley, California	<b>750</b>
<b>OPUS ONE</b> 2021 Napa Valley, California	<b>650</b>
<b>JOSEPH PHELPS "INSIGNIA"</b> 2018 Napa Valley, CA	<b>660</b>
<b>DOMINUS</b> 2006 Napa Valley, CA	<b>600</b>
<b>AI KENZO ESTATE</b> Cabernet Sauvignon 2018, Napa Valley, CA	<b>580</b>
<b>MURASAKI KENZO ESTATE</b> Merlot 2019, Napa Valley, CA	<b>580</b>
<b>OPUS ONE "OVERTURE"</b> Bordeaux Red Blends, Napa Valley, CA	<b>315</b>
<b>ALOXE-CORTON CLAVELIER</b> Pinot Noir 2021, Burgundy, France	<b>180</b>
<b>SINEGAL ESTATE</b> Cabernet Sauvignon, Napa Valley, CA	<b>120</b>
<b>GROTH</b> Cabernet Sauvignon, Oakville, Napa Valley, CA	<b>95</b>
<b>BRAVIUM</b> Pinot Noir 2021, Anderson Valley, CA	<b>80</b>

## Bottled Water

<b>HAKUREI</b> Sake Aroma Sparkling Water (Non-Alcohol)	<b>7</b> 240ml
<b>SAN BENEDETTO</b> Sparkling Water	<b>8</b> 750ml
<b>SAN BENEDETTO</b> Still Water	<b>8</b> 750ml

## Soft Drink

<b>KIMINO SPARKLING JUICE</b> Yuzu, Orange	<b>6</b> bottle
<b>RAMUNE</b> Japanese Soda	<b>4</b> bottle
<b>TEJAVA</b> Iced Black Tea	<b>4</b> bottle
<b>COKE, SPRITE</b> product of Mexico	<b>4</b> bottle
<b>DIET COKE</b> product of Mexico	<b>3</b> bottle
<b>ICED GREEN TEA (NO REFILL)</b>	<b>3</b> glass
<b>HOT GREEN or HOT HOJI ROASTED GREEN TEA</b> Shizuoka	<b>4</b>