

mishik

SIGNATURE COCKTAILS

GARDEN OF KYOTO • 21

Haku Vodka • Matcha • Strawberry • Lemon • Rose Water

LYCHEE MARTINI • 21

Haku Vodka • Lychee • Lemon

KURO GOMA MARTINI • 22

Haku Vodka • Espresso • Black Sesame

THE LAST SWORD • 22

Roku Gin • Green Chartreuse • Luxardo • Absinthe • Lime

SHIBU • 20

Hendricks Gin • Peaflower • Cucumber • Lemon

KINSŌ • 20

Mezcal or Tequila • Passion Fruit • Hot Pepper Ice Cube

KOKUTO OLD FASHIONED • 21

Toki Whiskey • Maple Syrup • Chocolate Bitters

THE NIGHT CAB • 22

Bourbon • Campari • Sweet Vermouth • Tobacco Bitters

AKI NASHI • 21

Pear Infused Dark Rum • St Germain • Egg White • Demerara • Lemon

SPRITZ \$19

LYCHEE

Vodka • Lychee • Citrus • Soda

BLOSSOM

Gin • Blossom • Citrus • Prosecco

HOJICHA

Whiskey • Hojicha • Citrus • Peach Bitters • Soda

NON-ALCOHOLIC

MOCKTAILS \$14

add a shot of liquor to any mocktail for \$5

HANA

Sakura blossom • Lime • Club soda

SHIZUKU

Hojicha • Lemonade

AUREA

Cucumber • Jasmine • Mint • Yuzu

JAPANESE SODA \$7

Matcha Soda

Ramune Original

Ramune Lychee

Ramune Blue Hawaiian

BEER

Asahi	9
Orion Lager	10
Echigo Flying IPA	10
Sapporo	10
Sapporo (non-alcoholic)	6

*for a full wine and sake list please ask your server

WINE

White Wines

Dr. Hans Von Müller • <i>Riesling</i>	13
Mar de Frades • <i>Albariño</i>	16
Matanzas Creek • <i>Sauvignon Blanc</i>	15
Hayes Ranch • <i>Pinot Grigio</i>	13
Domaine du Colombier • <i>Chablis</i>	21
Jeanne Marie • <i>Chardonnay</i>	13

Rosé

Mirabeau • <i>Forever Summer Rosé</i>	15
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Red Wines

La Bête Noire • <i>Malbec</i>	16
Little Sheep • <i>Pinot Noir</i>	14
André Colonge et Fils • <i>Gamay</i>	15

Sparkling Wines

Telmont • <i>Champagne Brut Réserve Heritage</i>	31
Mionetto • <i>Prosecco Treviso Brut</i>	10

SAKE

	<u>BTG/Carafe</u>
Dewazakura Izumi Judan "Tenth Degree" • <i>Ginjo</i>	19/50
Aizu Jirushi "Hearth Stone" • <i>Junmai</i>	14/32
Kokuryu "Black Dragon" • <i>Junmai Ginjo</i>	19/50
Dewazakura Namagenshu • <i>Junmai Ginjo</i>	19/50
Tedorigawa Yamahai • <i>Junmai</i>	16/40
Dewazakura Oka • <i>Ginjo</i>	18/48
Masumi "Sleeping Beauty" • <i>Junmai Ginjo</i>	19/50
Heavensake Camus x Urakasumi • <i>Junmai Daiginjo</i>	23/62
Heavensake "Azur" • <i>Junmai Ginjo</i>	29/78
Kamoizumi "Summer Snow" • <i>Ginjo</i>	21/55

Happy Hour

(4pm-7pm M-F)

Beverages	Bites
All Signature Cocktails 25% off	Chicken Karaage 10
Beer \$7	Salted Edamame 6
• Asahi	Rock Shrimp Tempura 12
Wine \$10	Soft Shell Crab Bao 16
• House Red	Fried Oysters 12
• House White	<u>Makimono</u>
• House Rose	• Shrimp Tempura Avocado 12
• House Sake	• Yellowtail Scallion 8
	• Spicy Scallop 12

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.