

SIGNATURE COCKTAILS

LYCHEE MARTINI	21
Haku vodka Lychee Lemon	
GOLDEN KASAI	21
Dark Rum Banana liqueur Maple Syrup Cinnamon spice blend Vanilla Lemon	
KOKUTŌ OLD FASHIONED	19
Toki Maple Syrup Chocolate Bitters	
MANGO NO KAZE	20
Roku Gin St. Germain Mango Maple syrup Lime	
SEIKO	21
Roku gin Amaretto Shiso honey Sesame oil Egg white	
YŪBI	20
Tequila Wasabi Honey Yuzu Cucumber Spicy and orange bitters	
CRIMSON SMOKE	20
Mezcal Verde Amarás Green tea Orange bitter Red wine float	
KUMO MARTINI	23
Vodka Dark Rum Espresso Coffee Liqueur Marscapone	

CLASSIC COCKTAILS

Toki Highball	18	Old Fashioned	18
Midori Sour	18	Manhattan	18
Saketini	20	Negroni	18
Gimlet	19		

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

LAND OF THE RISING SUN

Grapefruit juice | Lime | Simple Syrup

RAMUNE JAPANESE SODA \$6

Flavors:

Original

Lychee

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 – Riesling	13
Marielle Michot – Pouilly-Fumé Sauvignon Blanc	17
Hayes Ranch – Pinot Grigio	13
Mar de Frades – Albariño	16
Jeanne Marie – Chardonnay	13

Rosé

Mirabeau – Forever Summer Rosé	15
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Red Wines

La Bête Noire – Malbec	16
Little Sheep – Pinot Noir	14
André Colonge et Fils – Gamay	15
The Prisoner – Cabernet Sauvignon	25

Sparkling Wines

Telmont – Champagne Brut Réserve Heritage	31
Mionetto – Prosecco Treviso Brut	10

SAKE

BTG/Carafe

Tedorigawa Yamahai Junmai	16/40
Aizu Jirushi Hearth Stone Junmai	14/32
Dewazakura Izumi Judan "Tenth Degree" Ginjo	21/52
Dewazakura Oka Ginjo	18/48
Koshi no Kanbai Sai "Blue River" Junmai Ginjo	19/50
Kokuryu "Black Dragon" Junmai Ginjo	19/50
Dewazakura Namagenshu Junmai Ginjo	12/28
Hakkaisan Yukimuro 3 yrs Snow Aged Junmai Daiginjo	29/77
Hiyaoroshi Scarlet Mountain Junmai Daiginjo	19/50
Akitabare "Winter Blossom" Daiginjo	19/50
Kamoizumi Nigori "Summer Snow" Ginjo	21/55

Happy Hour

(4pm-7pm M-F)

Beverages	Bites
All Signature Cocktails 30% off	Chicken Karaage 10
Beer \$6	Salted Edamame 6
• Sapporo	Rock Shrimp Tempura 12
• Asahi	Ika Geso Karaage 10
	Soft Shell Crab Bao 16
	Fried Oysters 12
	<u>Makimono</u>
	• Shrimp Tempura Avocado 12
	• Yellowtail Scallion 8
	• Spicy Scallop 10

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

SAKE		WINE	
	GLASS/CARAFE/BTL		GLASS/BOTTLE
JUNMAI		WHITE WINE	
Tedorigawa Yamahai – Ishikawa	16/40/100	Dr. Hans Von Müller – Riesling · 2024 · Germany	13/52
Umami-rich with earthy and nutty undertones; tangy, dry finish		Lime, green apple, bright acidity.	
Aizu Jirushi Hearth Stone – Fukushima	14/32/90	Marielle Michot – Pouilly-Fumé · 2022 · Loire Valley, France	17/68
Robust, earthy, with roasted rice flavors and a firm dry finish. Full-bodied and warming.		Citrus, green apple, flinty minerality.	
GINJO		Hayes Ranch – Pinot Grigio · California	13/52
Dewazakura Izumi Judan “Tenth Degree” – Yamagata		Pear, light citrus, clean finish.	
Crisp and dry with tropical fruit flavors, balanced acidity, and a silky texture.		Mar de Frades – Albariño · 2024 · Rías Baixas, Spain	16/62
Dewazakura Oka – Yamagata	18/48/118	Fresh stone fruit and citrus, saline minerality, juicy texture.	
Fresh and floral with hints of green apple and melon; bright and crisp finish.		Jeanne Marie – Chardonnay · 2024 · California	13/52
JUNMAI GINJO		ROSE	
Koshi no Kanbai Sai "Blue River"-Niigata	19/50/120	Mirabeau – Forever Summer Rosé · 2024 · Provence, France	15/60
Clean and crisp with a subtle depth of umami.		Strawberry, citrus, crisp and refreshing.	
Kokuryu “Black Dragon”-Fukui		RED WINE	
Layered notes of roasted coffee, mint, saltwater taffy, and tropical flowers.		La Bête Noire – Cahors Malbec · 2024 · Southwest France	16/64
Dewazakura Namagenshu - Yamagata		Dark plum, blackberry, earthy tannins.	
Lively and full-bodied with green apple, honey, and a touch of sweetness.		Little Sheep – Pinot Noir · 2022 · France	14/56
JUNMAI DAIGINJO		André Colonge et Fils – Beaujolais Gamay · 2023 · France	
Hakkaisan Yukimuro 3 yrs Snow Aged-Niigata	29/77/174	Juicy red fruit, soft and approachable.	
Elegant and complex with notes of dried fruit and caramel.		The Prisoner – Cabernet Sauvignon · 2022 · Napa Valley, California	25/100
Hiyaoroshi Scarlet Mountain - Ishikawa	19/50/120	Black cherry, blackberry, mocha and vanilla spice.	
Seasonal autumn release with nutty, roasted rice notes, soft umami, and gentle richness.		SPARKLING	
DAIGINJO		Telmont – Champagne Brut Réserve Heritage · NV · Champagne, France	31/150
Akitabare "Winter Blossom"-Akita	19/50/120	Apple, pear, brioche, creamy balance.	
Silky and velvety with rice candy sweetness and gentle umami.		Mionetto – Prosecco Treviso Brut · Italy	10/40
NIGORI		RESERVE	
Kamoizumi Nigori Ginjo “Summer Snow” - Hiroshima Yamadanishiki	21/55/130	Domaine Louis Michel	125
Creamy, lightly sweet, melon notes		Chablis 1er Cru Séchets · 2023 · Burgundy, France	
RESERVE		Medium bodied, Green apple, lemon zest, white peach, chalky minerality, saline finish.	
Koshi No Kanbai Chotokusen “Pinnacle of Perfection” -Niigata Prefecture	350	Pascal Jolivet	151
Pure, silky, mineral finish		Sancerre “Le Grand Chemarin” · 2023 · Loire Valley, France	
Dewazakura “Ichiro” Abbey Road	190	Bright citrus and white peach, crisp acidity, clean mineral finish.	
Billowing meadowy flavors, then a dry, gently fading finish		Domaine Ramonet	237
Sohomare "Tuxedo" Junmai Daiginjo - Kimoto	210	Chardonnay · 2021· Burgundy, France	
Aromatic with tropical fruit and vanilla. Rich and elegant.		Full bodied, orchard fruit and citrus, chalky minerality, rich yet balanced..	
Masumi “Nanago” - Junmai Daiginjo - Nagano, Japan	350	Monthélie 1er Cru “Le Meix Bataille” – Douhairet-Porcheret	154
Subdued sweetness balanced with clear, expanding umami		Pinot Noir · 2021· Burgundy, France	
Dewazakura Yukimanman “Snow Country” Junmai Daiginjo Yamagata	285	Elegant, Red cherry and raspberry, silky texture, subtle earth.	
Rich and full-bodied with notes of ripe fruit and honey. Smooth and sophisticated.		Château Pichon Longueville – Comtesse de Lalande	150
Legend / Flavor Guide:		Melon de Bourgogne · 2015 · Pauillac, Bordeaux, France	
• Junmai - earthy & umami-rich		Cabernet Sauvignon–dominant blend. Blackcurrant, plum, cedar, graphite, silky tannins.	
• Ginjo - light & aromatic		Silver Oak	160
• Junmai Ginjo - balanced & refined		Cabernet Sauvignon · 2020 · Alexander Valley, California	
• Junmai Daiginjo - elegant & slightly sweet		Black cherry and cassis, oak-driven, full-bodied and polished.	
• Daiginjo - delicate & premium			
• Nigori - creamy & sweet			