

**SIGNATURE COCKTAILS**

<b>OKA SOUR</b>	20
Dewazakura Oka Sake · Sakura · St. Germain · Citrus · Egg White	
<b>MATCHATINI</b>	21
Ika Barley <u>Shochu</u> · Matcha · Mascarpone	
<b>LYCHEE MARTINI</b>	21
Haku Vodka · Lychee · Citrus	
<b>KUROBI MARTINI</b>	21
Haku Vodka · Banana · Coffee · Chocolate	
<b>KINSŌ</b>	20
Mezcal or Tequila · Passion Fruit · Hot Pepper Ice Cube	
<b>KOKUTŌ OLD FASHIONED</b>	19
Toki Whisky · Maple · Chocolate Bitters	
<b>SHIBU</b>	20
Hendricks Gin · Peaflower · Lemon · Cucumber	
<b>SEIKO</b>	21
Roku Gin · Shiso · Sesame · Citrus · Egg White	

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**SPRITZ \$19**

**HOJICHA**

Whiskey · Hojicha · Citrus · Peach Bitters · Soda

**LYCHEE**

Vodka · Lychee · Citrus · Soda

**BLOSSOM**

Gin · Blossom · Citrus · Prosecco

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**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

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**JAPANESE SODA**

Lantern Matcha Soda \$12

Ramune Original \$7

Ramune Lychee \$7

Ramune Blue Hawaiian \$7

**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
Matzanas 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**

BTG/Carafe

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

**Happy Hour**

(4pm-7pm M-F)

Beverages	Bites
All Signature Cocktails 30% off	Chicken Karaage 10
Beer \$6	Salted Edamame 6
• Asahi	Rock Shrimp Tempura 12
Wine \$9	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.