

**SIGNATURE COCKTAILS**

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

All Signature Cocktails  
30% off

**Beer \$6**

- Sapporo
- Asahi

**Wine \$9**

- House Red
- House White
- House Rose
- House Sake

**Bites**

Chicken Karaage	10
Salted Edamame	6
Rock Shrimp Tempura	12
Ika Geso Karaage	10
Soft Shell Crab Bao	16
Fried Oysters	12

Makimono

• 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.

# mishik

SAKE

WINE

	<u>GLASS/CARAFE/BTL</u>	<u>WHITE WINE</u>	<u>GLASS/BOTTLE</u>
<b>JUNMAI</b>			
Tedorigawa Yamahai – Ishikawa Umami-rich with earthy and nutty undertones; tangy, dry finish	16/40/100	<b>Dr. Hans Von Müller – Riesling · 2024 · Germany</b> Lime, green apple, bright acidity.	13/52
Aizu Jirushi Hearth Stone – Fukushima Robust, earthy, with roasted rice flavors and a firm dry finish. Full-bodied and warming.	14/32/90	<b>Marielle Michot – Pouilly-Fumé · 2022 · Loire Valley, France</b> Citrus, green apple, flinty minerality.	17/68
<b>GINJO</b>			
Dewazakura Izumi Judan “Tenth Degree” – Yamagata Crisp and dry with tropical fruit flavors, balanced acidity, and a silky texture.	21/52/124	<b>Hayes Ranch – Pinot Grigio · California</b> Pear, light citrus, clean finish.	13/52
Dewazakura Oka – Yamagata Fresh and floral with hints of green apple and melon; bright and crisp finish.	18/48/118	<b>Mar de Frades – Albariño · 2024 · Rías Baixas, Spain</b> Fresh stone fruit and citrus, saline minerality, juicy texture.	16/62
<b>JUNMAI GINJO</b>			
Koshi no Kanbai Sai “Blue River”-Niigata Clean and crisp with a subtle depth of umami.	19/50/120	<b>Jeanne Marie – Chardonnay · 2024 · California</b> Ripe apple, stone fruit, lightly creamy.	13/52
Kokuryu “Black Dragon”-Fukui Layered notes of roasted coffee, mint, saltwater taffy, and tropical flowers.	19/50/120	<b>ROSÉ</b>	
Dewazakura Namagenshu - Yamagata Lively and full-bodied with green apple, honey, and a touch of sweetness.	12/28/85	<b>Mirabeau – Forever Summer Rosé · 2024 · Provence, France</b> Strawberry, citrus, crisp and refreshing.	15/60
<b>JUNMAI DAIGINJO</b>			
Hakkaisan Yukimuro 3 yrs Snow Aged-Niigata Elegant and complex with notes of dried fruit and caramel.	29/77/174	<b>RED WINE</b>	
Hiyaoroshi Scarlet Mountain - Ishikawa Seasonal autumn release with nutty, roasted rice notes, soft umami, and gentle richness.	19/50/120	<b>La Bête Noire – Cahors Malbec · 2024 · Southwest France</b> Dark plum, blackberry, earthy tannins.	16/64
<b>DAIGINJO</b>			
Akitabare “Winter Blossom”-Akita Silky and velvety with rice candy sweetness and gentle umami.	19/50/120	<b>Little Sheep – Pinot Noir · 2022 · France</b> Red cherry, raspberry, smooth and light.	14/56
<b>NIGORI</b>			
Kamoizumi Nigori Ginjo “Summer Snow” - Hiroshima Yamadanishiki Creamy, lightly sweet, melon notes	21/55/130	<b>André Colonge et Fils – Beaujolais Gamay · 2023 · France</b> Juicy red fruit, soft and approachable.	15/60
<b>RESERVE</b>			
Koshi No Kanbai Chotokusen “Pinnacle of Perfection” -Niigata Prefecture Pure, silky, mineral finish	350	<b>The Prisoner – Cabernet Sauvignon · 2022 · Napa Valley, California</b> Black cherry, blackberry, mocha and vanilla spice.	25/100
Dewazakura “Ichiro” Abbey Road Billowing meadowy flavors, then a dry, gently fading finish	190	<b>SPARKLING</b>	
Sohomare “Tuxedo” Junmai Daiginjo - Kimoto Aromatic with tropical fruit and vanilla. Rich and elegant.	210	<b>Telmont – Champagne Brut Réserve Heritage · NV · Champagne, France</b> Apple, pear, brioche, creamy balance.	31/150
Masumi “Nanago” - Junmai Daiginjo - Nagano, Japan Subdued sweetness balanced with clear, expanding umami	350	<b>Mionetto – Prosecco Treviso Brut · Italy</b> Green apple, pear, crisp bubbles.	10/40
Dewazakura Yukimanman “Snow Country” Junmai Daiginjo Yamagata Rich and full-bodied with notes of ripe fruit and honey. Smooth and sophisticated.	285	<b>RESERVE</b>	
<b>BY THE BOTTLE</b>			
Koshi No Kanbai Chotokusen “Pinnacle of Perfection” -Niigata Prefecture	350	<b>Domaine Louis Michel</b>	125
Dewazakura “Ichiro” Abbey Road	190	<i>Chablis 1er Cru Séchets · 2023 · Burgundy, France</i>	
Sohomare “Tuxedo” Junmai Daiginjo - Kimoto	210	Medium bodied, Green apple, lemon zest, white peach, chalky minerality, saline finish.	
Masumi “Nanago” - Junmai Daiginjo - Nagano, Japan	350	<b>Pascal Jolivet</b>	151
Dewazakura Yukimanman “Snow Country” Junmai Daiginjo Yamagata	285	<i>Sancerre “Le Grand Chemarin” · 2023 · Loire Valley, France</i>	
		Bright citrus and white peach, crisp acidity, clean mineral finish.	
		<b>Domaine Ramonet</b>	237
		<i>Chardonnay · 2021 · Burgundy, France</i>	
		Full bodied, orchard fruit and citrus, chalky minerality, rich yet balanced..	
		<b>Monthélie 1er Cru “Le Meix Bataille” – Douhairet-Porcheret</b>	154
		<i>Pinot Noir · 2021 · Burgundy, France</i>	
		Elegant, Red cherry and raspberry, silky texture, subtle earth.	
		<b>Château Pichon Longueville – Comtesse de Lalande</b>	150
		<i>Melon de Bourgogne · 2015 · Pauillac, Bordeaux, France</i>	
		Cabernet Sauvignon–dominant blend. Blackcurrant, plum, cedar, graphite, silky tannins.	
		<b>Silver Oak</b>	160
		<i>Cabernet Sauvignon · 2020 · Alexander Valley, California</i>	
		Black cherry and cassis, oak-driven, full-bodied and polished.	

Legend / Flavor Guide:

- Junmai - earthy & umami-rich
- Ginjo - light & aromatic
- Junmai Ginjo - balanced & refined
- Junmai Daiginjo - elegant & slightly sweet
- Daiginjo - delicate & premium
- Nigori - creamy & sweet