

SIGNATURE COCKTAILS

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

SPRITZ \$19

HOJICHA

Whiskey · Hojicha · Citrus · Peach Bitters · Soda

LYCHEE

Vodka · Lychee · Citrus · Soda

BLOSSOM

Gin · Blossom · Citrus · Prosecco

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

Domaine du Colombier – <i>Chablis</i>	21
Dr. Hans Von Müller – <i>Riesling</i>	15
Root Run Deep – <i>Sauvignon Blanc</i>	13
Mar de Frades – <i>Albariño</i>	16
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
The Prisoner – <i>Cabernet Sauvignon</i>	25

Sparkling Wines

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

SAKE

	<u>BTG/Carafe</u>
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
Dewazakura Namagenshu <i>Junmai Ginjo</i>	12/28
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

All Signature Cocktails
30% off

Beer \$6

- Asahi

Wine \$9

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

Bites

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

Makimono

- Shrimp Tempura Avocado 12
- Yellowtail Scallion 8
- Spicy Scallop 12

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