

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

Bubbly

Telmont Champagne Brut Reserve Heritage	31
Mionetto Prosecco Treviso Brut	10

White

Matanzas Creek <i>Sauvignon Blanc</i>	15
Chateau St. Jean Carneros <i>Chardonnay</i>	20
Mar de Frades <i>Albarino</i>	16
Domaine Vocoret et Fils <i>Chablis</i>	30

Rose

Fleurs de Prairie	15
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Red

Clos de Los Siete "C7" <i>Malbec Blend</i>	15
Weather <i>Pinot Noir</i>	15
The Prisoner <i>Cabernet</i>	30

SAKE

BTG/Carafe

Koshi no Kanbai Sai Blue River - <i>Junmai Gingo</i>	19 / 50
Dewazakura Namagenshu - <i>Junmai Ginjo</i>	19 / 50
Dewazakura Izumi Judan "Tenth Degree"- <i>Gingo</i>	21 / 55
Kokuryu Black Dragon-Fukui - <i>Junmai Daiginjo</i>	19 / 50
Hakkaisan Yukimuro 3 yrs Snow Aged - <i>Junmai Daiginjo</i>	29 / 77
Akitabare "Winter Blossom" - <i>Daiginjo</i>	19 / 50
Tedorigawa Yamahai - <i>Junmai</i>	16 / 40
Kamoizumi "Summer Snow" - <i>Nigori 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
• Sapporo	Rock Shrimp Tempura 12
• Asahi	Ika Geso Karaage 10
	Soft Shell Crab Bao 16
Wine \$9	Fried Oysters 12
• House Red	<u>Makimono</u>
• House White	• Shrimp Tempura Avocado 12
• House Rose	• Yellowtail Scallion 8
• House Sake	• Spicy Scallop 10

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