

SIGNATURE COCKTAILS

Hisoka Momo	18
<i>Haku vodka, wakamomo, cucumber, mint</i>	
Lychee Martini	18
<i>Haku vodka, lychee, strawberry, sakura</i>	
Ikibana	19
<i>Prosecco, gin infused w/butterfly pea and jasmine, St. Germain, sakura syrup</i>	
Seiko	21
<i>Roku gin, Armaretto, shiso honey, sesame oil, egg white</i>	
Adachi	19
<i>Roku gin, umeshu, green chartreuse, shiso, cucumber</i>	
Karai	17
<i>Tequila, Dry Curacao, spicy and pickled ginger, orange bitters, cucumber</i>	
Blossom	19
<i>Amarás mezcal, sakura, lemon, vanilla</i>	
Midori Ringo	18
<i>Namagenshu sake, rum, Midori, green apple, cucumber, pickled ginger</i>	
Sesame Old Fashioned	19
<i>Redemption bourbon, cherry syrup, chocolate bitters, all spice bitters</i>	

CLASSIC COCKTAILS

Toki Highball	16	Umeshu Sonic	18
Midori Sour	16	Old Fashioned	18
Saketini	18	Manhattan	18
Gimlet	18	Negroni	18

NON-ALCOHOLIC

Mocktails \$14

Odayaka
<i>hibiscus, mint, lime, club soda, tonic</i>
Hana
<i>sakura blossom syrup, lime and club soda</i>
Hanzo
<i>pickled ginger, club soda and Yuzu</i>

Ramune Japanese Soda \$6

Flavors:

Original

Lychee

Blue Hawaiian

BEER

Sapporo	10
Asahi	9
Orion Lager	10
Echigo Flying IPA	10

* for a full wine and sake list please ask your server

WINE

Bubbly

Telmont Champagne Brut Reserve Heritage	28
Mionetto Prosecco Treviso Brut	10

White

Matanzas Creek Sauvignon Blanc	15
Chateau St. Jean Carneros Chardonnay	20
Mar de Frades Albarino	16

Rose

Fleurs de Prairie	15
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Red

Clos de Los Siete "C7" Malbec Blend	15
Weather Pinot Noir	15

SAKE

BTG/Carafe

Dewazakura Namagenshu - Junmai Ginjo	19/50
Dewazakura Izumi Judan "Tenth Degree"- Gingo	16/40
Kokuryu Black Dragon-Fukui -Junmai Daiginjo	19/50
Hakkaisan Yukimuro 3 yrs Snow Aged - Junmai Daiginjo	29/77
Akitabare "Winter Blossom" -Daiginjo	19/50
Tedorigawa Yamahai - Junmai	16/36
Kinushiro Junmai -Nigori	12

Happy Hour

(4pm-7pm M-F)

Beverages	Bites
All Signature Cocktails 30% off	Jidori Karaage 10
Beer \$6	Salted Edamame 6
• Sapporo	Ebi Tempura 10
• Asahi	Fried Calamari 10
Wine \$9	Soft Shell Crab Bao 12
• House Red	Fried Oysters 12
• House White	<u>Makimono</u>
• House Rose	• Shrimp Tempura Avocado 12
• House Sake	• 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

JUNMAI

Tedorigawa Yamahai – Ishikawa **16/36/120**
Umami-rich with earthy and nutty undertones. Tangy finish

JUNMAI DAIGINJO

Hakkaisan Yukimuro 3 yrs Snow Aged-Niigata **29/77/224**
Complex with dried fruit and caramel.

GINJO

Dewazakura Izumi Judan “Tenth Degree” – Yamagata **16/40/120**
Tropical fruit flavors with balanced acidity and a silky texture.

JUNMAI GINJO

Dewazakura Namagenshu - Yamagata **19/50/144**
sweet and tart with hints of green apple, honey, and a subtle umami

Kokuryu Black Dragon-Fukui **19/50/144**
Roasted coffee, mint, salt water taffy, tropical flowers

Masumi Arabashiri - Nagano, Japan **18/45/140**
 Nama Genshu
Aromas of pear, melon, and white flowers

DAIGINJO

Akitabare "Winter Blossom"-Akita **19/50/144**
Velvet, umami, rice candy

NIGORI

Kinushiro Junmai Nigori - Hyogo Prefecture **12/60**
Creamy and slightly sweet with a rich, fruity flavor and a cloudy appearance. Notes of melon and vanilla.

SPECIALTY

Masumi Yuzu – Nagano **19/144**
Bright yuzu citrus flavors with a crisp and refreshing finish.

Choya Umesu Plum Wine **10/36**
Sweet and tangy with rich plum flavors and a hint of honey. Smooth and syrupy.

RESERVE

Koshi no Kanbai Sai “Chotokusen” Daiginjo – Niigata **210**
Elegant with complex aromas of melon and floral notes. Smooth and refined.

Hakkaisan Awa Clear Sparkling – Niigata **120**
Crisp and refreshing with green apple and melon notes. Lightly sweet and nutty.

Dewazakura Yukimanman “Snow Country” Junmai Daiginjo Yamagata **275**
Rich and full-bodied with notes of ripe fruit and honey. Smooth and sophisticated.

Sohomare "Tuxedo" Junmai Daiginjo - Kimoto **280**
Aromatic with tropical fruit and vanilla. Rich and elegant.

Kubota Manjyu - Niigata **310**
Smooth, well-balanced, and slightly dry, with umami undertones and a crisp, refreshing finish.

Hakkaisan Yukimuro 8 Year Junmai Daiginjo - Niigata **360**
Complex, smooth, with often noted hints of vanilla, melon, and caramel.

Masumi “Nanago” - Junmai Daiginjo - Nagano, Japan **430**

GLASS/CARAFE/BTL

GLASS/BOTTLE

CHAMPANGE & SPARKLING

Telmont Champagne Brut Reserve Heritage **28/108**
 Champagne, France NV
 (Pinot Noir/Pinot Meunier/Chardonnay)
Elegant with apple, pear, and brioche flavors. Creamy and balanced.

WHITE

Chateau St. Jean Chardonnay **20/76**
 Carneros, California 2021
White nectarine, Meyer lemon, oak

Matanzas Creek Sauvignon Blanc **15/56**
 Sonoma County, California
citrus, green melon, and a hint of fresh herbs

Mar de Frades Albarino **14/52**
 Rías Baixas, Spain 2023
Wild flowers, eucalyptus, mint and tropical .

ROSE

Fleurs de Prairie Rosé **15/56**
 Provence, France 2023
Strawberry and raspberry, light and clean.

RED

Weather Pinot Noir **15/56**
 Oregon, USA 2022
Red cherry and raspberry, silky.

Clos de Los Siete "C7" Malbec Blend **15/56**
 Mendoza, Argentina 2021
Dark plum, blackberry, and velvety.

RESERVE

Clos Saron Carte Blanche Albariño, Verdelho, Sauvignon Blanc **200**
 Sierra Foothills, California, 2021
Citrus and green apple with mineral notes.

BY THE BOTTLE