

**Signature Cocktails**

<b>Mishiki</b>	<b>20</b>
<i>Planteray Dark Rum, Salers, Campari, Strawberry Liqueur, Kiwi Syrup, Lime, Mint Leaves</i>	
<b>Wisteria</b>	<b>20</b>
<i>Roku Gin, Creme De Violette, Yuzu Liqueur, Lemon</i>	
<b>Nude Yuzu</b>	<b>19</b>
<i>Amaras Mezcal, Genepy, Aperol, Simple Syrup, Yuzu</i>	
<b>Momo Momo</b>	<b>19</b>
<i>Haku Vodka, Peach Liqueur, Simple Syrup, Hojicha Tea</i>	
<b>Seiko</b>	<b>22</b>
<i>Roku Gin, Villa Masa Armaretto, Shiso Honey, Sesame Oil, Egg White</i>	
<b>Blossom</b>	<b>19</b>
<i>Roku Gin, Sakura Blossom Water, Lemon, Vanilla</i>	
<b>Shinku</b>	<b>19</b>
<i>Tequileño Tequila Reposado, Sake, Dry Curacao, Hibiscus, Sancho Pepper Syrup, Lime</i>	
<b>Jurepo</b>	<b>20</b>
<i>Suntory Toki, Demarara Syrup, Homemade Vermouth, Anise Leaf, Black Currant</i>	

**Classic Cocktails**

<b>Old Fashioned</b>	<b>18</b>
<i>Rye Whiskey, Demeara Syrup, Angostura Bitters, Orange Bitters</i>	
<b>Negroni</b>	<b>18</b>
<i>Choice of Gin or Mezcal, Sweet Vermouth, Campari</i>	
<b>Manhattan</b>	<b>18</b>
<i>Rye Whiskey, Sweet Vermouth, Angostura Bitters</i>	
<b>Aperol Spritz</b>	<b>16</b>
<i>Aperol, Club Soda, Sparkling Wine</i>	
<b>Espresso Martini</b>	<b>19</b>
<i>Haku Vodka, Mr. Black Coffee Liqueur, Espresso, Demerara Syrup</i>	

**Mocktails**

<b>Zakuro</b>	<b>14</b>
<i>Pomegranate Hong cho, Yuzu, Club Soda, Sage</i>	
<b>Hana</b>	<b>14</b>
<i>Sakura Blossom Syrup, Lime and Spite</i>	
<b>Hanzo</b>	<b>14</b>
<i>Ginger shrub, club soda and Yuzu</i>	

**Beer**

Orion Lager	<b>9</b>
Lucky Cat White Ale	<b>9</b>
Echigo Flying IPA	<b>9</b>

**Happy Hour**

(2pm-6pm Daily)

**Beer \$6**

Orion Lager	
Lucky Cat White Ale	
Echigo Flying IPA	

**Wine \$9**

House Red	
House White	
House Rose	
House Sake	

**Cocktails \$12**

Aperol Spritz	
Blossom	
Shinku	
Momo Momo	

**Food**

Jidori Karaage	<b>10</b>
O.G Chili Edemame	<b>4</b>

**Kushiyaki** (priced per piece)

Rib Eye	<b>7</b>
Dehydrated Pork Belly	<b>6</b>
Momo	<b>6</b>
Shiitake Negi	<b>5</b>
Dry Aged King Ora Salmon	<b>10</b>

**Oysters**

(available on Saturday only)

\$1.50 per piece
\$18 dozen

**Wine**

**Bubbly**

Telmont Champagne Brut Reserve Heritage	<b>25</b>
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**White**

Mar de Frades <i>Albarino</i>	<b>19</b>
Rodney Strong <i>Sauvignon Blanc</i>	<b>17</b>
Cave de Lugny <i>Chardonnay</i>	<b>16</b>
Blindfold Blanc de Noir	<b>22</b>

**Orange - Skin Contact**

Karnage Vin 'Kolombour' <i>Colombard &amp; Bourbelanc</i>	<b>20</b>
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**Rose**

Fleurs de Prairie	<b>16</b>
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**Red**

Grape Republic "Anfora"	<b>22</b>
Clos de Los Siete "C7"	<b>17</b>
Ramon Bilbao Crianza/Tempranillo	<b>16</b>
Weather Pinot Noir	<b>18</b>
Force & Grace Paso Robles Cabernet Sauvignon	<b>21</b>

**Sake**

Dewazakura Izumi Judan "Tenth Degree"	<b>23</b>
Kubota Hyakujyu,	<b>16</b>
Kubota Senju, Junmai	<b>17</b>
Kubota "Manju," Junmai	<b>34</b>
Hakkaisan Yukimuro 3 yrs Snow Aged, Junmai	<b>32</b>
Masumi "Shiro," Junmai	<b>18</b>