

SAKE

日本酒

HONJOZO 本醸造

Michinoku Onigoroshi みちのく 鬼ころし

300ml ...20

As the name "Onikoroshi" or the "Demon Slayer" suggests, "Michinoku Onikoroshi" is known for its dry and brisk flavor. Its well-rounded flavor complements a wide variety of dishes. Enjoy chilled or slightly warmed.

TOKUBETU JUNMAI 特別純米

Suigei 酔鯨 特別純米酒

300ml ...23 720ml ...55

Kochi faces the Pacific Ocean in a region where powerful Black Currents flow. Suigei, or "The Drunken Whale", plays homage to the magnificent king of the ocean. Suigei is for the serious Sake drinkers. Flavor Profile for Menu Listing Fennel, hops and unripe strawberry flavor with a hint of rose on the nose.

Nanbu Bijin 南部美人

300ml ...28

Nanbu-Bijin Using 100% locally grown Gin-Otome Sake rice, Nanbu Bijin accentuates the flavor of rice to its fullest. By eliminating the carbon filtration process and storing below 41 degrees F, Nanbu Bijin retains its lively fresh aroma and clean flavor.

JUNMAI GINJO 純米吟醸

Kikusui 菊水 純米吟醸酒

300ml ...20 720ml ...50 1.8L ...100

This special brew uses exquisite Gohyakumangoku rice, specifically developed for Sake. Kikusui Junmai Ginjo is fermented for an extended period at a low temperature, removing its heavy taste and producing an elegant aroma with a very light palate.

JUNMAI DAIGINJO 純米大吟醸

Hakkaisan 八海山 純米大吟醸酒

300ml ...30 1.8L ...115

Hakkaisan Junmai Daiginjo is made from quality Sakamai harvested in the rice capital of Niigata, combined with the pure water welled from the Raiden Temple Springs surrounding the sacred Hakkai Mountain. Rated #2 of its type in Japan.

Hakkaisan Yukimuro 八海山雪室貯蔵三年 純米大吟醸酒

720ml ...130

Hakkaisan Yukimuro was matured alongside and chilled by a massive amount of snow stored in the same insulated room, known as our "Yukimuro". The snow in the Uonuma area of Niigata prefecture in the heavy snow area is utilized as a natural refrigerator "snow room", it is a liquor that grew mildly by aging over three years at same low temperature of around 3 Celsius.

18 Tatenokawa 十八 楯野川 純米大吟醸酒 18

300ml ...24

Using Sake rice polished down to astonishing 18% and bottling only the first pressed Sake called Nakadori, this Sake has magnificent aromatics and a complex, exceptional flavor. Flavor Profile for Menu Listing It has magnificent aromatics, a complex and brilliant flavor.

Kubota 久保田 純米大吟醸

300ml ...25

This sake has a hint of pear and honeydew melon, an elegant fragrance, and is well balanced and fruity with an acidic taste. Distinctive KUBOTA JUNMAI DAIGINJO with a smooth and clean mouth-feel, followed by a delicately crisp finish.

Kubota Manju 久保田萬壽

300ml ...60 720ml ...145 1.8L ...250

A truly sophisticated aroma with an elegant flavor, the brewers of Manjyu say "treat it kindly, softly," as they devote all their hearts and souls in creating this master piece. Aged for an extended period until the peak of maturity before bottling.

Born Gold 梵 ゴールド 純米大吟醸酒

720ml ...58

Born Gold is a non-carbon filtered draft sake aged at 14 degrees Fahrenheit for 1 year. It has a robust body with a complex flavor and a pure, uplifting sweet aroma.

Dassai 45 獺祭 45

300ml ...24 1.8L ...120

A rich, structured and full-flavored sake, with elegant notes of rice and exotic fruits.

Dassai 39 獺祭 39

720ml ...80

The archetype of a great modern sake, luscious, fruit-driven and juicy, with a brilliant finish.

Dassai Beyond 獺祭ビヨンド

720ml ...777

Dassai Beyond has the highest rice polishing ratio among all the products from Asahi Shuzo brewery. It gives the beautiful aroma, complex and multi-layered flavor and long finish which is unique to Dassai.

UNFILTERED & MISCELLANEOUS SAKE にごり酒・特別酒

Nigori (Shochikubai) 松竹梅にごり酒 375ml ...15
Rich coconut, custard and sweet honeydew melon flavors with green banana and pine apple fragrance and a hint of tropical fruits. Once known as the Samurai's Sake, it is also known as Crazy Milk

Kubota Junmai Ginjo Nigori 久保田純米吟醸にごり 720ml ...45
Kubota Junmai Ginjo Nigori, coarse-filtered cloudy sake with velvety, elegant texture. Along with the smoothness, it brings perfect fruitiness and subtle sweetness as well as superb Ginjo aroma. Enjoy it chilled, or arrange it with your favorite fruits

Ikezo Sparkling Jelly Sake (Peach, Berry or Yuzu) スパークリングゼリー酒 ...7
Light, refreshing jellied sake cocktail in either peach, berry or yuzu flavor. Slightly fizzy and pleasantly sweet. Gluten-free, sulfite free

Mio Sparkling (Kyoto) 発泡酒ミオ 300ml ...23
This gently carbonated Junmai grade sake showcases the natural sweetness and fruitiness of rice. Ideal as an aperitif or served with a light sweet course

Hakutsuru Plum Wine 白鶴梅酒 6oz Glass ...7 750ml Bottle ...28

House Sake (hot or cold) ...7

BEER (DRAFT)

Sapporo サッポロ 16oz Glass ...6.5 60oz Pitcher ...23

Suntory Premium Malts プレミアムモルツ ...9

BEER (BOTTLES)

Asahi Large アサヒ大瓶 ...7

Sapporo Large サッポロ大瓶 ...7

Kirin Large キリン大瓶 ...7

Orion Beer オリオン ...8

Asahi 0% アサヒノンアルコール ...4

CRAFT BEER

Coedo コエド ...7

Marihana	毬花	(Session IPA セッションIPA)
Kyara	伽羅	(IPA Lager IPAラガー)
Shikkoku	漆黒	(Black Lager ブラックラガー)
Ruri	瑠璃	(Pilsner ピルス)
Shiro	白	(Hefeweizen ヘッフェ・ヴァイツェン)
Beniaka	紅赤	(Imperial Sweet Potato Lager インペリアルスイートポテトラガー)

生ビール

瓶ビール

クラフトビール

MUGI SHOCHU (BARLEY)

麦焼酎

Iichiko いいちこ

Glass ...10 Bottle ...40

For export market only, comes iichiko Seirin. Clean aroma, and subtly sweet. Choice barley is used to produce malt, and then carefully filtered through bamboo charcoal to yield a most distinguished flavor

Ginza Suzume Black 銀座のすずめブラック

Glass ...8 Bottle ...32

A fragrant aroma of barley envelopes the senses to a clean finish. Full flavor of barley.

Kakushigura 隠し蔵

Glass ...11 Bottle ...45

This amber colored shochu is aged in an oak barrel and brewed using a special method of blending different aged shochus made from carefully selected barley, malt, and spring water. This well-aged shochu, has a luscious flavor and full body, which is best served on-the-rocks or with cold water.

IMO SHOCHU (SWEET POTATO)

芋焼酎

Kurokirishima 黒霧島

Glass ...8 Bottle ...32

Shiranami 白波

Glass ...9 Bottle ...36

This full-fledged Satsuma shochu is produced by Satsuma Shuzo located in the well-known Satsuma sweet potato growing region, Minami Satsuma. The soil of Shirasu plateau is composed of volcanic ash which is ideal for growing Satsuma sweet potatoes.

Aka Maoh 赤魔王

Glass ...18 Bottle ...72

Aromas packed with freshly steamed sweet potatoes and spreads on the palate with elegance. Rich Umami and sweetness linger until the very end. Elegantly balanced that is best served with hot water.

Chuhai (Japanese Cocktail 16oz) チューハイ

Grapefruit グレープフルーツ ...5.5

Lemon レモン ...5.5

White Peach 白桃 ...6

Fuji Apple 富士リンゴ ...6

SOFT DRINK (NO REFILLS) ソフトドリンク

Hot Tea (free refills) ほうじ茶 ...2

Iced Green Tea 緑茶 ...2.5

Iced Oolong Tea ウーロン茶 ...2.5

Coke コーラ ...2.5

Diet Coke ダイエットコーラ ...2.5

Coke Zero コークゼロ ...2.5

Sprite スプライト ...2.5

Ramune ラムネ ...4

Calpico カルピス ...3

Cranberry Juice クランベリージュース ...3

Pineapple Juice パイナップルジュース ...3

Orange Juice オレンジジュース ...3

Bottled Water ボトルウォーター

Fiji フィーjeeウォーター

500ml ...3.50 1L ...6

Pelegriano ペレグリーノ (炭酸水)

750ml ...6