



Cold Sake

 *Kikusui Karakuchi(200ML)...\$16.00

Honjozo

Fortified, Medium Body, Smooth, Crisp, with a Nice Dry Finish- Ideal with Food

Dry & Light-bodied

 *Kiku-Masamune(180ML)...\$16.00

Dry Sake

Dry with Notes of Nougat & Sweet Rice with a Velvety Body Dry and Light-Bodied

Dry & Light-Bodied

 *Kikusui Funaguchi(200ML)...\$16.00

Nama Genshu

Unpastuerized, Undiluted Melon Nose with Luscious & Ripe Fruits on the Palate. This Sake is Thick & Strong, but with a Clean Finish.

Semi-Sweet & Asahiyama full-body

 *Asahiyama(720ML)...\$45.00

Junmai Pure Rice

Pure Rice, Clean, & Direct with a Sturdy Mouth feel & a Crisp. A Great Sake to Pair with Complex Food

Mid-Dry & Medium-Bodied

 *Drunken Whale(300ML)...\$32.00

Toku-Junmai Special Grade

A Serious Sake with a Nose of Hops & Cucumber. Followed by a Heavy Mouth Feel of Minerality & a Touch of Sea Water.

Dry and medium-bodied

 *Kikusui(300ML)...\$32.00

Junmai Ginjo High Grade

Ginger and Mandarin Oranges on the Nose with a Luscious Mouthfeel and Very Clean Finish. A Beautiful Sake.

Semi-Dry & Medium-Bodied

 *Dassai 45(300ML)...\$35.00

Junmai Daiginjo Highest Grade

A Serious Sake with a Nose of Hops & Cucumber. Followed by a Heavy Mouth Feel of Minerality & a Touch of Sea Water.

Semi-Dry & Medium-Bodied

 *Perfect Snow(300ML)...\$32.00

Nigori Genshu

Unfiltered, Undiluted Starts with a Heavy Mouthfeel of Chewy Rice and Notes of Sweet Honeydew Melon, but a Dry Finish.

Sweet & Very Full-Bodied, ABV 21%

 *Kikumasaamune Kinushiro(500ML)
\$45.00

Nigori Unfiltered

Notes of Flowers & Almonds on the Nose with a Silky, Creamy Palate & a Refined Finish.

Very Sweet & Full-Bodied

WINE

White Wine

*Pinot Blanc

Deutschherrenhof

Mosel, Germany

Dry, Medium-Bodied, & Delicate. This Complex White Offers Green Apples, Spring Flowers, & a Bright Acidity Along with all the Minerality Expected from German.



*Chardonnay

Repeal: Bright, easy-drinking Mendocino Chardonnay with soft orchard-fruit notes, a touch of citrus, and a smooth, rounded finish. Clean, balanced, and versatile—perfect with light plates or as a crisp solo pour.



Red Wine

*Pinot Noir

Isabela: Smooth, delicate, and yet complex, this Pinot Noir from Argentina offers notes of spices and fruit such as Strawberry and Cherry. Pairs well with and type of fish entree.



*Cabernet Sauvignon

Bela; Colchaugua, Chile

Full-bodied & Rich, this Cabernet was Oaked for 20 Months in 100% French Oak, Giving it a Great Toasty Backbone with Fluid Blue & Black Berries on the Palate.



BOTTLE...\$35.00

GLASS...\$10.00

New Cold Sake

Nigori Cloudy Sake Strawberry (300ML)...\$26.00

Nigori Cloudy Sake Pineapple (300ML)...\$26.00



Hot Sake

Small Hot Sake...\$7.00

Large Hot Sake...\$11.00



BEER



Orion Can(12OZ)...\$7.00
Draft Lager, Okinawa
This Beer, Brewed Only on the Island of Okinawa, is Crisp, Light, & Refreshing with a Mild Taste.



Echigo Red Ale(12OZ)...\$7.00
From the Oldest Microbrewery in Japan, this Red Ale has Caramel Aromas & a Malty Taste, but smooth, and easy on the hops.



Echigo Koshihikari Ale...\$7.00
This Beer is Made with Special Koshikari Rice & Barley. With a Crisp & Refreshing Flavor, the Sweet Aroma of Rice, & Elegant Fragrance of Hops.

Bottled Beer

Small Sapporo (12OZ).....\$7.00

Large Sapporo (22OZ).....\$10.00

Small Kirin Ichiban(12OZ)...\$7.00

Large Kirin Ichiban (22OZ)...\$10.00

Small Asahi (12OZ)...\$7.00

Large Asahi (22OZ)...\$10.00

Corona (12OZ)...\$5.00

Modelo (12OZ)...\$5.00

Large Orion(22OZ)...\$10.00

SAKE ON THE WOOD

ONIKOROSHI.....16

KIMOTO 16



SOFT DRINKS

No Free Refills

Pepsi...\$2.50

Ginger Ale...\$2.50

Dr.Pepper...\$2.50

MTN Dew...\$2.50

Pepsi Zero...\$2.50

Lemonade...\$2.50

Source Perrier...\$4.00

S.Pelliegrino...\$4.00

Root Beer...\$2.50

Ramune Strawberry....\$5.50

TEA

Japanese Hot Green Tea...\$3.00

Unsweet Iced Tea...\$2.00

DRAFT BEER

SAPORO ...\$8

Eddy Line....\$5

Mexican Logger.....\$5

Kirin Ichiban.....\$8

Pintripe (red Ala)....\$5

Coors Light.....\$5

Modelo Especial.....\$5

Dos Equis\$5

Blue Moon.....\$5

Any tip that you leave will be used in part to compensate the team of employees who served you today.

MUST HAVE A VALID ID TO PROOF FOR 21+ FOR ALCHOHOL