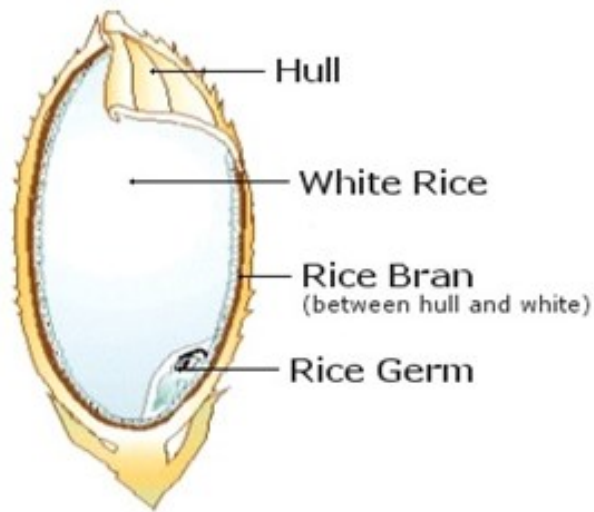
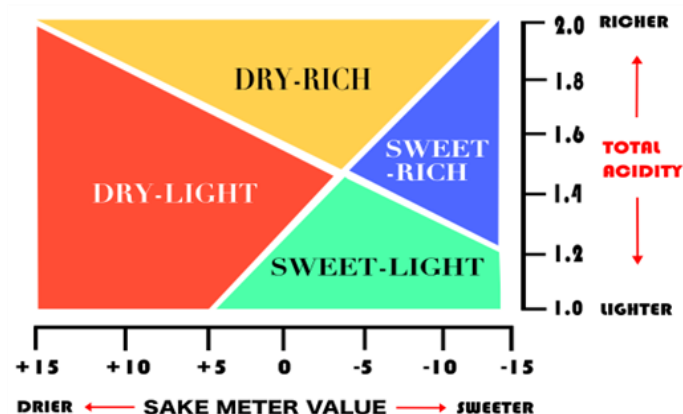


# “What is Sake?”



Sake is a brewed alcoholic beverage made from fermented rice but few people know how it is actually made. Fermentation is a process where yeast converts sugar into alcohol. Since rice does not contain any sugar, it cannot be fermented as is. It has to first be converted into sugar with the help of enzymes found in a particular mold called koji-kin. The resulting koji is then added to yeast known as kobo and left to ferment. It's from this extremely elaborate and complex process that we get sake.

*-Japan Sake & Shochu Makers Association*



## Japanese Whisky

Suntory Toki	11
Nikka Coffey Grain 90	15
Hibiki Harmony	15
Oishi Tokubetsu	40
Mars Iwai	14
Yamazaki 12 Year	26
Hakushu 12 Year	26
Ichiro's Malt & Grain	25

## Whiskey

Basil Hayden	11
Knob Creek Single Barrel	9
Redemption Rye	8

## Gin

Suntory Roku	10
Sipsmith VJOP	11
Sipsmith Sloe	10
Hendricks	12
Monkey 47	14

## Vodka

Suntory Haku	10
Grey Goose	10
Titos	9

## Tequila

El Jimador Blanco	8
Gran Centenario Reposado	8.5

## Shochu

Kannoko Barley	8
Satsuma Shiranami	9
Satsuma Godai	9
Ichiko	6
Ichiko Special	12

## Shibui 10 Year Bourbon Cask

*“Exclusively distilled, matured in American Oak & bottled at the Shinzato Distillery in Okinawa, Japan. Exceptional natural color & notes of Creme Brulee, cracked black pepper & spiced oak.”*

ABV: 43%     \$30 / 1.5 oz



## Shibui 15 Year Sherry Cask

*“Sourced rice whiskey made by the Masahiro distillery on Okinawa. It is made from 100% indica long grain rice fermented with indigenous black koji and distilled in a double stainless steel pot still before spending at least 15 years in ex-fino and manzanilla sherry casks.”*

ABV: 43%     \$47 / 1.5 oz



## Shibui 18 year Sherry Cask

*“Made from 100% Premium Indica Long Grain Rice and Okinawan black koji. Crafted in Okinawa, Japan by Kumesen distillery. This whiskey is double distilled in stainless steel pot-stills before it is aged for 18 years in both manzanilla and ex-fino sherry casks.”*

ABV: 40%     \$55 / 1.5 oz



## Shibui Single Rare Cask

### Reserve Grain

*“This Limited Edition Shibui 23 Year Old Single Grain Whisky was exclusively distilled, matured & bottled in Okinawa, Japan. Resting for 23 years in American Oak ex-bourbon casks within the sacred warehouse walls of our Kumesen distillery, these rare casks were selected by our whiskey maker and hand-bottled.”*

ABV: 43%     \$175 / 1.5 oz



## Glossary

**Seimai-buai**—The amount of rice left after polishing the outer layers

**Junmai**—Pure rice sake brewed without a neutral spirit, with a minimum seimai-buai of 70%

**Ginjo**—Minimum seimai-buai of 60%

**Daiginjo**—Minimum Seimai-buai of 50%

**Nigori**—Brewed Sake with Rice Pulp kept in the sake mixture after pressing and filtering.

**Koji**—Rice mold used to convert starch into sugar

**Genshu**—Sake undiluted with finishing water

**Nigori**—The moromi of sake run through a rough cloth filter for a cloudy style

**Honjozo**—Sake that has neutral spirit or

“brewers alcohol” added into moromi mash.

**Namazake**—Completely unpasteurized sake.

**Nama-chozo**—Pasteurized after maturing in tank.

**Nama-zume**—Pasteurized before maturing in tank.

**Yamahai**—Sake fermented in a specialized room without the use of lactic acid.

**Kimoto**—Hand mashed without the aid of lactic acid

**Kijoshu**—Sake brewed using sake instead of water

**Koshu**—Aged sake

**Happo**—The fermentation stage is ended early

**Taruzake**—Sake matured in cedar barrels

**Shizuku**—Pressing process that involves putting the sake mixture into mesh bags and hanged until sake drips through.

**Muroka**—Not charcoal filtered.

## House Cocktails

### **Kiwami Old Fashioned**

Mars Iwai, Oka Kura Sweet Bermutto, lemon,  
caramel simple, umami bitters, sour cherry. **14**

### **Lychee-Tini**

Soju, lemon, lychee syrup. **11**

### **Yuzu Martini**

Soba-Shochu, Dry Sake, Yuzu Liqueur, Yuzu Simple. **11**

### **Okinawa Sunset**

Tequila, mango syrup, lemon juice, Aperol. **13**

### **East Meets West**

Butterfly Pea infused vodka, mango  
syrup, pineapple syrup, lemon simple. **14**

### **Bellini**

Bottle of Angelini Prosecco and choice of:

**Lychee Puree** or **White Peach Puree**. **13**

### **Ginger Cosmo**

Vodka, ginger liqueur, lemon, white peach syrup. **13**

## Red Wine

### **In Sheep's Clothing Cabernet Sauvignon**

*Columbia Valley, WA* 13 gls | 48 btl

### **Torii Mor Pinot Noir**

*Willamette Valley, OR* 13 gls | 48 btl

## White Wine

### **Nobilo Sauvignon Blanc**

*Marlborough, NZ* 9 gls | 32 btl

### **Chateau Ste Michelle Mimi Chardonnay**

*Horse Heaven Hills, WA* 10 gls | 35 btl

### **Butter Chardonnay**

*Santa Rosa, CA* 9 gls | 32 btl

## Sparkling

### **Angelini Prosecco**

*Veneto, Italy* 12 btl | 200ml

## Rose

### **Chateau Routas Rose**

*Coteaux Varois en Provence, France*

11 gls | 40 btl

### **Rotating Selection.**

*Please ask your Server for more information.*

10 gls

## Plum Wine

### **Choya Plum Wine**

*Japan*

9 gls | 32 btl

## House Hot Saké

5 oz Tokkuri	4.00
10 oz Tokkuri	7.50

## Draft Beer

Sapporo Draft

Pint | 8



Rotating Chainline Draft



Pint | MP

Rotating selection.

## Beer

Asahi Super Dry 16oz. | 8

Asahi Brewery | Japan

Asahi 0% Super Dry 12oz. | 6

Mugi Shokunin Barley 12oz. | 9

Orion | Okinawa, Japan

Koshihikari Rice Lager 12oz. | 9

Echigo | Niigata, Japan

Yuzu Hazy IPA 16oz. | 12

Zoiglhaus Brewery | Portland, OR

## Tea

By the Teapot



Jasmine (Chinese Tea) 5

Sencha (Green Tea) 5

Genmaicha (Roasted Rice Tea) 5

Lemon Ginger Herbal 5

Iced Tea by the glass 4

## Soda & Juice

Coke can 3.5

Sprite can 3.5

Diet Coke can 3.5

Shirley Temple 5

Topo Chico Sparkling Water 4

Strawberry Lemonade 5

Lemonade 4

Ramune Marble soda 5

Strawberry Lychee Original



## Small Format Saké Bottles



### **Kikusui Funaguchi Honjozo Draft**

200 ml \$13

SMV: -3 ABV: 19% Acidity: 1.6

Brewed in Niigata Japan



### **Sho Chiku Bai Tokubetsu Junmai**

300ml \$11

SMV: +3 ABV: 15% Acidity: 1.4

Brewed in Berkley California



### **Asabiraki Suijin Junmai "Extra Dry"**

300ml \$16

SMV: +10 ABV: 15% Acidity: 1.5

Brewed in Iwate Japan



### **Kizakura Hana Junmai Ginjo**

300ml \$13

SMV: -2 ABV: 15% Acidity: 1.2

Brewed in Kyoto Japan



### **Kizakura Piano Sparkling**

300 ml \$15

SMV: -4.5 ABV: 7% Acidity: 5.3

Brewed in Kyoto Japan



### **Suigei Harmony Junmai Daiginjo**

300 ml \$22

SMV: +4.5 ABV: 15% Acidity: 1.5

Brewed in Kochi Japan



### **Mu Junmai Daiginjo**

300 ml \$26.5

SMV: +2 ABV: 17% Acidity: 1.5

Brewed in Hyogo Japan

## Large Format Bottles

### **Meibo Yowanotsuki Junmai Ginjo**

500 ml \$42

SMV: +4 ABV: 15% Acidity: 1.4

Brewed in Aichi Japan

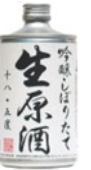


### **Narutotai Ginjo Nama Genshu**

720 ml \$56

SMV: +5 ABV: 18.5% Acidity: 1.7

Brewed in Tokushima Japan



### **Narutotai Tomoe Extra Dry Junmai**

720 ml \$55

SMV: +5 ABV: 18.5% Acidity: 1.7

Brewed in Tokushima Japan



### **Masumi Arabashiri "First Run" Junmai Ginjo Nama Genshu**

720 ml \$55

SMV: -6 ABV: 17% Acidity: 2.3

Brewed in Nagano Japan



### **Born Gold Daiginjo**

720 ml \$70

SMV: +4 ABV: 16% Acidity: 1.4

Brewed in Fukui Japan



### **Tsukasabotan Yuzu Sake**

720 ml \$45

ABV: 12%

Brewed in Shimane Japan



### **Kamikokoro Momo Peach Sake**

500 ml \$42

ABV: 8%

Brewed in Okayama Japan



## Large Format Bottles



**Izumibashi Rakufumai Kimoto  
Junmai Daiginjo**  
720 ml \$170  
SMV: -5 ABV: 15% Acidity: 2.1  
Brewed in Kanagawa Japan



**Dassai 23 Junmai Daiginjo**  
720 ml \$108  
SMV: +4 ABV: 16% Acidity: 1.3  
Brewed in Yamaguchi Japan



**Hakkaisan Daiginjo**  
720 ml \$65  
SMV: +5 ABV: 16% Acidity: 1.3  
Brewed in Niigata Japan

## Extra Large Format Bottles



**Otokoyama Tokubetsu Junmai**  
5oz. \$9      10oz. \$17      1.8L \$100  
SMV: +10 ABV: 16% Acidity: 1.6  
Brewed in Hokkaido Japan



**Hakkaisan Honjozo**  
5oz. \$9      10oz. \$17      1.8L \$100  
SMV: +4 ABV: 16% Acidity: 1  
Brewed in Niigata Japan



**Kariho Namahage Yamahai Junmai**  
5oz. \$9      10oz. \$17      1.8L \$100  
SMV: +13 ABV: 16% Acidity: 1.6  
Brewed in Akita Japan



**Dassai 45 Junmai Daiginjo**  
5oz. \$11      10oz. \$21      1.8L \$110  
SMV: +2 ABV: 15% Acidity: 1.2  
Brewed in Niigata Japan

## Saké Flights

### The Basics Flight 13

*Three premium styles of sake. 1.5 oz. each.*

- ♦ Otokoyama Tokubetsu Junmai
- ♦ Hakkaisan Honjozo
- ♦ Dassai 45 Junmai Daiginjo

### High and Dry 13

*Three premium dry style sakes. 1.5 oz. each.*

- ♦ Narutotai Tomoe Extra Dry Junmai
- ♦ Kariho Namahage Yamahai Junmai
- ♦ Otokoyama Tokubetsu Junmai

---

## Nigori

### **Kamoizumi “Summer Snow”**

#### **Ginjo Nama Nigori Genshu**

500ml \$48

SMV: +1 ABV: 18% Acidity: 1.6

Brewed in Hiroshima Japan



### **Hakutsuru Sayuri Nigori**

300ml \$13

SMV: -11 ABV: 12.5% Acidity: 1.6

Brewed in Hyogo Japan



### **Murai Nigori Genshu**

300ml \$20

SMV: -22 ABV: 19.9 Acidity: 2.0

Brewed in Aomori Japan

