

Kiwami

Sushi Bar & Sake House



Drink Menu

Sake Bottle Specials

Hakkaisan Tokubetsu Junami

720ml \$40

Hakkaisan Yukimuro Junmai Daiginjo

720ml \$130

Akagisan Junmai Ginjo

720ml \$67

Gokyo Daiginjo Saitonoshizuku

720ml \$160

Kubota Junmai Daiginjo

720ml \$65

Kubota x Snow Peak * Seppou Yamahai

Black Junmai Daiginjo

500ml \$110

Ichinokura Taru Tokubetsu Junmai

720ml \$56

Kamoshibito Kuheji Junmai Daiginjo

Kyou Den

720ml \$130

Akishika Shuzo "Yama" Junmai Ginjo

720ml \$65

Kagatobi Muroka Nama

720ml \$65

Tsukasabotan Senchu Hassaku

Tokubetsu Junmai

720ml \$65

Harushika Junmai Ginjo Nama

"Spring Deer" Shiboritate

720ml \$53

Tea

By the Teapot



Jasmine (Chinese Tea) 6

Sencha (Green Tea) 6

Genmaicha (Roasted Rice Tea) 6

Lemon Ginger Herbal 6

Iced Black Tea Glass 5

Soda & Juice

Coke can 3.5

Sprite can 3.5

Coke Zero can 3.5

Shirley Temple 5

Topo Chico Sparkling Water 4

Strawberry Lemonade 5

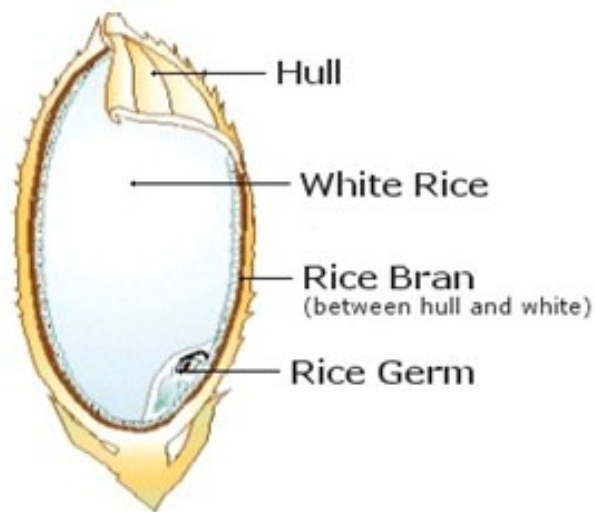
Lemonade 4

Ramune Marble soda 6

Strawberry Lychee Original

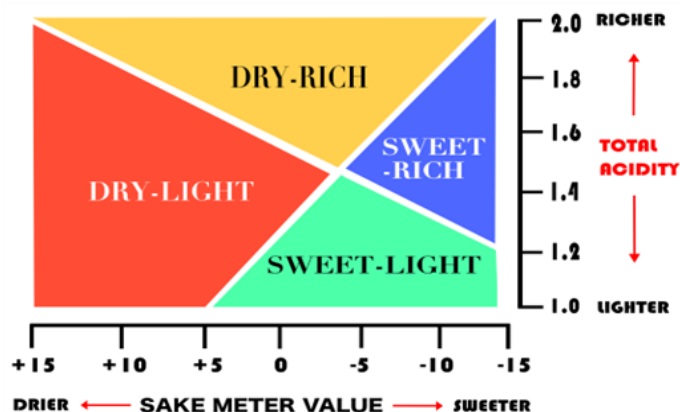


“What is Sake?”



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



Red Wine

In Sheep's Clothing Cabernet Sauvignon

Columbia Valley, WA

12 gls | 42 btl

Torii Mor Pinot Noir

Willamette Valley, OR

14 gls | 50 btl

White Wine

Nobilo Sauvignon Blanc

Marlborough, NZ

10 gls | 35 btl

Chateau Ste Michelle Mimi Chardonnay

Horse Heaven Hills, WA

10 gls | 35 btl

Kendall Jackson Chardonnay

Santa Rosa, CA

12 gls | 42 btl

Sparkling

JP Chenet Brut Blanc De Blancs NV

Languedoc, France

13 btl | 187ml

Rose

Chateau Routas Rose

Coteaux Varois en Provence, France

12 gls | 42 btl

Kim Crawford Rose

France

12 gls | 42 btl

Plum Wine

Choya Plum Wine

Japan

9 gls | 32 btl

Suntory –196 Vodka Seltzer

Grapefruit	8
Lemon	8
Strawberry	8



Draft Beer



Sapporo Draft

Pint | 9

Chainline Draft

Pint | 9

Can & Bottle Beer

Asahi 0% Super Dry 12oz. | 7

Asahi Brewery | Japan

Asahi Super Dry 16oz. | 9

Asahi Brewery | Japan

Mugi Shokunin Barley 12oz. | 9

Orion | Okinawa, Japan

Koshihikari Rice Lager 12oz. | 10

Echigo | Niigata, Japan

Flying IPA 12oz. | 10

Echigo | Niigata, Japan

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.

Saké Flights

The Basics 16

Three premium styles of sake. 1.5 oz. each.

Otokoyama Tokubetsu Junmai

Hakkaisan Honjozo

Dassai 45 Junmai Daiginjo

High and Dry 16

Three premium dry style sakes. 1.5 oz. each.

Narutotai Tomoe Extra Dry Junmai

Kariho Namahage Yamahai Junmai

Otokoyama Tokubetsu Junmai

Whisky & Shochu Flights

Shibui Whisky 40

Three Aged Whiskys from Shibui Distillery in Japan. 1 oz each.

Shibui Sherry Cask 10 Year

Shibui Bourbon Cask 10 Year

Shibui Sherry Cask 15 Year

Suntory Whisky 24

Three Whiskys from Suntory Distillery. 1 oz each.

Suntory Toki

Suntory Toki Black

Suntory World AO

Shochu Flight 18

Three Shochu samples from around Japan. Served in warm water.

Kannoko Barley 3 Year

Satsuma Godai Sweet Potato

Iichiko Special

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 peppercorn & spiced oak."

ABV: 43% \$18 / 1.5 oz



Shibui 15 Year Sherry Cask

"Sourced rice whisky made by the Masabiro 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% \$36 / 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 whisky 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% \$42 / 1 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% \$100 / 1 oz



Japanese Whisky

Suntory Toki	11
Suntory Toki Black	11
Suntory World AO	13
Nikka Coffey Grain 90	15
Hibiki Harmony	15
Oishi Tokubetsu	36
Mars Iwai	14
Yamazaki 12 Year	18
Hakushu 12 Year	18
Ichiro's Malt & Grain	22

Whiskey

Basil Hayden	11
Knob Creek Single Barrel	9
Redemption Rye	8

Gin

Suntory Roku	10
Sipsmith VJOP	10
Hendricks	11
Monkey 47	13

Vodka

Suntory Haku	10
Grey Goose	10
Titos	9

Tequila

Gran Centenario Reposado	9
Gran Centenario Anejo	10

Shochu

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

House Cocktails

Tokyo to Manhattan

Mars Iwai Whisky, Oka Kura Sweet Bermutto, lemon, caramel simple, umami bitters, sour cherry. **15**

Pineapple Old Fashioned

Jim Beam Pineapple Whiskey, Koshujikomi Aged Plum Sake, pineapple juice, Angostura Bitters. **13**

Yuzu Martini

Unkai Soba Shochu, dry sake, Oka Kura Yuzu Liqueur, Yuzu Simple. **12**

Memento Mori

Sipsmith VJOP, Solerno, Luxardo Maraschino Liqueur, yuzu juice, sour cherry. **15**

Pink Lady

Haku Vodka, peach liqueur, lychee syrup, Aperol. **13**

Hana Julep

Roku Gin, strawberry syrup, lychee syrup, dry sake, muddled shiso. **14**

Okinawa Sunset

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

East Meets West

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

Lychee-Tini

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

Ginger Cosmo

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

Large Format Bottles



Izumibashi Rakufumai Kimoto
Junmai Daiginjo
720 ml \$200
SMV: -5 ABV: 15% Acidity: 2.1
Brewed in Kanagawa Japan



Born Gold Daiginjo
720 ml \$80
SMV: +4 ABV: 16% Acidity: 1.4
Brewed in Fukui Japan



Hakkaisan Daiginjo
720 ml \$70
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

House Hot Saké

Small 5oz carafe 6
Large 10oz carafe 11

Nigori

Kamoizumi “Summer Snow”
Ginjo Nama Nigori Genshu
500ml \$50

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



Sparkling

Kizakura Piano Sparkling
300 ml \$15

SMV: -4.5 ABV: 7% Acidity: 5.3
Brewed in Kyoto Japan



Harushika Tokimeki Happoshu
300 ml \$30

SMV: -80 ABV: 6.5% Acidity: 5.5
Brewed in Nara Japan



Nanbu Bijin Awa Sparkling Junmai Ginjo

720 ml \$180

SMV: -20 ABV: 14% Acidity: 1.6
Brewed in Iwate Japan



Small Format Saké Bottles



Kikusui Funaguchi Honjozo Draft

200 ml \$14

SMV: -3 ABV: 19% Acidity: 1.6

Brewed in Niigata Japan



Sho Chiku Bai Tokubetsu Junmai

300ml \$12

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



Suigei Harmony Junmai Daiginjo

300 ml \$24

SMV: +4.5 ABV: 15% Acidity: 1.5

Brewed in Kochi Japan



Yaegaki Mu Junmai Daiginjo

300 ml \$30

SMV: +2 ABV: 17% Acidity: 1.5

Brewed in Hyogo Japan



Meibo Yowanotsuki Junmai Ginjo

500 ml \$45

SMV: +4 ABV: 15% Acidity: 1.4

Brewed in Aichi Japan

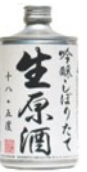
Large Format Bottles

Narutotai Ginjo Nama Genshu

720 ml \$60

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 \$60

SMV: -6 ABV: 17% Acidity: 2.3

Brewed in Nagano Japan



Dassai 23 Junmai Daiginjo

720 ml \$110

SMV: +4 ABV: 16% Acidity: 1.3

Brewed in Yamaguchi Japan



Akishika Junmai Ginjo Nama Genshu Okarakuchi

720ml \$70

SMV: +18 ABV: 18% Acidity: 2.2

Brewed in Osaka Japan



Tsukasabotan Yuzu Sake

720 ml \$55

ABV: 12%

Brewed in Shimane Japan



Kamikokoro Momo Peach Sake

500 ml \$45

ABV: 8%

Brewed in Okayama Japan

