

## Japanese Beer on Tap

<b>ORION DRAFT</b> Keg shipped directly from Okinawa Japan	<b>\$10</b>
<b>SUNTORY PREMIUM MALTS</b> Rich flavor and creamy foam	<b>\$10</b>

## Craft Beer

<b>GINJO 7 BLUE</b>	<b>\$15</b> 473ml
Triple ale brewed with 3 kinds of grains, 3 spices & sake yeast #7 from Nova Brewing Company California	
<b>MATCHA IPA</b> Brewed with <i>Matcha</i> green tea from Kyoto	<b>\$12</b> 330ml
<b>ECHIGO</b> Rice and wheat beer from Niigata	<b>\$10</b> 330ml
<b>KIRIN LIGHT</b>	<b>\$10</b> 330ml
<b>NON-ALCOHOLIC</b>	<b>\$9</b>

## Sake / Shochu Cocktail

<b>JAPANESE OLD FASHIONED</b>	<b>\$18</b> glass
Nankai White Oak, brown sugar, bitters	
<b>YUZUMOSA</b> Tsuruume Yuzu-sake, sparkling water	<b>\$16</b> glass

## Sake by the Glass

<b>IWA 5</b> Junmai Daiginjo – Rich & Dry	<b>\$55</b>
<b>KEN</b> Daiginjo, Chef Mark's Favorite & House Sake -Smooth & Dry	<b>\$28</b>
<b>KUHEIJI "EAU DU DESIR"</b> Junmai Daiginjo – For wine lovers	<b>\$19</b>
<b>KURO TOMBO KIMOTO</b> Junmai – Rich, Full-bodied & Dry	<b>\$18</b>
<b>HITAKAMI YASUKE</b> Junmai Ginjo – Light & Dry	<b>\$16</b>

## DAIGINJO (extra super premium)

<b>KEN - House Sake</b>	<b>\$28</b> glass/ <b>\$140</b> 720ml/ <b>\$300</b> 1800ml
Dry and fragrant, Chef Mark's favorite, can't go wrong sake - Fukushima	
<b>GENSAI</b>	<b>\$220</b> 720ml
Fragrant well-balance of dryness and sweetness brewed in limited quantity – Fukushima	

## JUNMAI DAIGINJO (pure extra super premium)

<b>IWA 5</b>	<b>\$55</b> glass/ <b>\$300</b> 720ml
Made by the fifth chef de cave for Dom Pérignon, Richard Geoffroy, assemblage w/ Yamadanishiki, Omachi, Gohyakumangoku rice and 5 kinds of yeasts - Toyama	
<b>KUHEIJI KYODEN OMACHI</b>	<b>\$185</b> 720ml
The finesse of Omachi rice. The rice used is classified each year in the Tokuto category, and comes from their rice fields in Okayama.	
<b>KATSUYAMA DEN</b>	<b>\$150</b> 720ml
Brewed with traditional bag hanging method, fruity rich flavor with crisp and clean umami - Miyagi	
<b>GANGI YUUNAGI</b>	<b>\$84</b> 720ml
Rich and dry "Yuunagi" uses a rare yeast, Yamaguchi 9H, to produce a sake that evokes the feeling of relaxing by the Seto Inland Sea on a calm evening - Yamaguchi	
<b>KUHEIJI "EAU DU DESIR"</b>	<b>\$19</b> glass/ <b>\$80</b> 720ml
Their style is giving people a taste of their region, umami, acidity, a hint of astringency, velvety and pleasant mouth-feel – Nagoya, Aichi	
<b>KUBOTA JUNMAI DAIGINJO</b>	<b>\$35</b> 300ml <b>\$68</b> 720ml
Elegant aroma, fruity and well-balanced flavor with smooth and delicately clean-crisp finish – Niigata	
<b>SENKIN MODERN MUKU</b>	<b>\$35</b> 300ml
Brewed 100% with local Sakura city Yamada Nishiki rice. Sharp, vibrantly fruity flavor with a well-balanced umami heft - Tochigi	

## JUNMAI GINJO (pure super premium)

<b>AKABU</b>	<b>\$90</b> 720ml
Young and talented master brewer Ryonosuke and team harness every bit of their soul to evolve sake production. Acidity and refreshing sweetness are well balanced - Iwate	
<b>IZUMIBASHI WHITE KOJI JIKOMI</b>	<b>\$72</b> 720ml
The unique fresh and citrusy acidity of white koji meets the rich umami and dense sweetness of yellow koji. - Kanagawa	
<b>HITAKAMI YASUKE</b>	<b>\$68</b> 720ml
Let me just tell you this is the ultimate sake that made for pairing with sushi, exclusively imported for The Brothers Sushi– Miyagi	
<b>SUIGEI KOUIKU 54</b>	<b>\$62</b> 720ml
Brewed using the Kochi prefecture's original rice, Gin-no Yume, has an umami-rich taste. The savory tones are enhanced by slightly citrusy flavors that yield a clean, refreshing finish. - Kochi	

## JUNMAI (pure brew)

<b>KURO TOMBO KIMOTO</b>	<b>\$18</b> glass/ <b>\$70</b> 720ml
Rich and full-bodied, made with traditional hard-working method "Kimoto" style and aged for 2 years - Kanagawa	
<b>HITAKAMI SUPER DRY</b>	<b>\$62</b> 720ml
Pairs very well with fish and seafood. soft, transparent, and crisp – Miyagi	

## HOT SAKE

<b>NIHON SAKARI</b> Junmai, gently dry, umami of rice	<b>\$14</b> 150ml
<b>KURO TOMBO KIMOTO</b> Junmai	<b>\$20</b> 150ml

## Shochu

<b>NANKAI WHITE OAK</b>	<b>\$18</b> glass / <b>\$90</b> bottle
Brown Sugar, For whisky lover – Amami Oshima	
<b>NANKAI</b> Brown Sugar, clean taste – Amami	<b>\$17</b> glass / <b>\$85</b> bottle
<b>AMAKUSA "MUGI"</b> Barley - Kumamoto	<b>\$17</b> glass / <b>\$85</b> bottle
<b>AMAKUSA "IMO"</b> Sweet Potato - Kumamoto	<b>\$18</b> glass / <b>\$90</b> bottle

## Plum Wine

<b>GOLDEN CHO-YA</b> #1 selling plum wine in Japan	<b>\$14</b> glass
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## Bottled Water

<b>HAKUREI</b> Sake Aroma Sparkling Water	<b>\$6.5</b> 240ml
<b>SAN BENEDETTO</b> Sparkling Water	<b>\$7</b> 750ml
<b>ACQUA PANNA</b> Still Water	<b>\$7</b> 750ml

## Soft Drink

<b>KIMINO SPARKLING JUICE</b> Yuzu	<b>\$6</b> bottle
<b>RAMUNE</b> Japanese Soda	<b>\$4</b> bottle
<b>TEJAVA</b> Iced Black Tea	<b>\$4</b> bottle
<b>COKE, SPRITE, FANTA ORANGE</b> product of Mexico	<b>\$4</b> bottle
<b>DIET COKE</b>	<b>\$3</b>
<b>ICED GREEN TEA</b>	<b>\$5</b>
<b>HOT RYOKU CHA</b> Green Tea, Shizuoka	<b>\$3</b>
<b>HOT HOJI CHA</b> Roasted Green Tea, Shizuoka	<b>\$3</b>