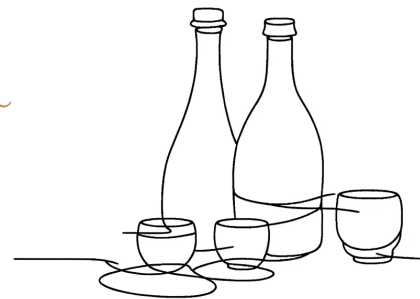


## SAKE

20 years ago, we would have categorized food broadly in terms of Eastern and Western. But we are slowly differentiating between the cuisine types, be it Japanese or French, and then further into regional distinctions. Nowadays, we don't even talk about regions but about the styles of chefs as individuals. Similarly with sake, we will get more personal and start considering the sake master and his individual style.

*laurence ho*



## crisp, clean, classic

listed from dry to gently sweet

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"drunken whale" <b>suigei tokubetsu junmai</b> <i>tart fruits, wildflower, smv +7</i>	18	44
<b>naebasan junmai</b> <i>rich, umami, snowmelt, smv +5</i>	14	35
"snow shadow" <b>yuki-kage tokubetsu junmai</b> <i>semi-sweet, light, earthy, smv +4</i>	18	45
"hawk in the heavens" <b>tentakajunmai</b> <i>mixed nuts, fresh green, mushroom, smv +3</i>	18	42
"heaven x dassai" <b>junmai daiginjo (720ml)</b> <i>kasha rice milled down 50%, sweet and savory, smv +3</i>	35	210
<b>kamosu mori junmai daiginjo</b> <i>apricot, pear, smoothie, smv -3.6</i>	25	48

## fruity, dry

listed from light to full bodied

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"chrysanthemum mist" <b>kikusui junmai ginjo</b> <i>aroma of yogurt, mandarin, smv +1</i>	16	40
"mirror of truth" <b>seikyo takehara junmai</b> <i>fresh fruits, brown butter, umami, smv +1</i>	17	44
<b>watari bunue junmai ginjo 55 (720ml)</b> <i>orange zest, musk melon, peaches, smv +3</i>	19	112
"cowboy" <b>yamahai junmai ginjo (720ml)</b> <i>musky fruits, rice, caramel, smv +3.6</i>	13	72
<b>dassai 45 junmai daiginjo</b> <i>orange peel, jasmine, smv +3</i>	19	48
"snow peak" <b>kubota seppou jdg (500ml)</b> <i>seasonal, melon, grape, cherry, smv +2</i>	33	158

## citrus, gently sweet

listed from light to full bodied

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"sword of the sun" <b>takatenjin</b> <i>cucumber, melon, milled to ginjo level, smv +4</i>	16	40
<b>sho chiku bai ginjo</b>	12	32
'moon on water' <b>fukucho junmai ginjo</b> <i>yellow apple, pear, sweet rice, soft, smv +3</i>	21	53
'tears of dawn' <b>konteki daiginjo</b> <i>tropical banana, anise seeds, truffle aromatics, soft, smv +3</i>	19	49
"southern beauty" <b>nanbu binjin jdg</b> <i>ginotome rice milled down to 45%, juicy, floral, smv +2</i>	20	52
"the one with clocks" <b>joto daiginjo</b> <i>pear yogurt, crushed sage, apple, smv +5</i>	19	49

## nigori

listed from light to heavy cloudy

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'spring water' <b>izumihyokan nama-nigori</b> <i>cotton candy, mint, raw coconut, smv +2</i>	15	35
"garden rain" <b>afuri rosy nigori (720ml)</b> <i>vine rose, orchard, sparkling, smv -8</i>		80
'road to osaka' <b>daimon (720ml)</b> <i>notes of banana, citrus and floral, smv -7</i>		64
'moon light' <b>yaemon</b> <i>pear, citrus and malted rice, smv -5</i>	14	36
<b>jozen nama nigori (720ml)</b> <i>melon, pear, cotton candy, smv -7</i>		68
<b>kiku masamu junmai nigori (500ml)</b> <i>smooth, elegant, velvety and creamy</i>	8	40
'devil's mask' <b>murai family nigori genshu</b> <i>unfiltered (nigori) &amp; undiluted (genshu). bold sake with notes of coconut, currant, cream and spice. 19.8% ALC</i>	14	58
'perfect snow' <b>kikusui nigori</b> <i>flowery, full bodied, dynamic, 21% ABV</i>	15	36

"We select every bottle of sake, like how we select every piece of vegetable and fish, 100% natural, artisanal and very personal..."

## large format sake (720ml)

	<u>glass</u>	<u>carafe</u>	<u>bottle</u>
<b>'rainfall' afuri junmai daiginjo</b> <i>omachi sake rice, almond, snow melt, smv -1.3</i>	23	68	136
<b>dassai 23 daiginjo</b> <i>sake rice polished down to 23%, grape, floral, luscious, smv +4</i>		99	199
<b>'dream comes true' katoukichibee shouten</b> <b>Born Yume Wa masayume junmai daiginjo</b> <i>aged 5 years at -8 celsius, multiple layered, papaya, maple, roes, lemon sorbet, smv +2</i>			660
<b>born wing of japan</b> <i>aged 2 years at 0 celsius, , grape, cherry, smv +3</i>		193	385
<b>'ultraluxe' toko junmai daiginjo</b> <i>sweet rice, lychee, white grape, smv +0</i>		139	277
<b>'sunflower' amabuki himawari junmai ginjo</b> <i>sweet corn, wildflower, honey, smv +10</i>	19	56	112
<b>'sophisticated mind' kubota senshin</b> <i>28% polished, sweet rice, floral, smv +2</i>		162	323
<b>echigo sekkobai koshitanrei</b> <i>single barrel, bright, luxurious, 100% koshi tanrei rice, smv +3</i>		135	270
<b>'emergence' uka junmai daiginjo</b> <i>organic, honeysuckle, mineral, smv +7</i>	23	70	140
<b>'black bull' kuroushi jg</b> <i>cherries, sesame, banana, smv -3</i>	19	56	112
<b>'stella drip' inaba shuzou muroka jdjg</b> <i>cherries, mango, grapefruit, smv +1</i>		166	332
<b>'autumn basin' tatsuriki honda akitsu jdjg</b> <i>8 years of aged, musk melon, nachi pear, smv +0</i>		387	775
<b>'lady killer' hourai junmai daiginjo</b> <i>melon, elegant, snow melt water, smv +3</i>		88	176
<b>'10,000 celebrations' kubota manju jdjg</b> <i>fuji apple, tart pear, honeysuckle, smv +2</i>		126	252
<b>'dragon god' ryujin junmai daiginjo</b> <i>lemon muffin, papaya, plum, smv +1</i>	25	74	148
<b>'sakura gold' tatsuriki nihon no jdjg</b> <i>cherry blossom, gold flake, banana, vanilla, smv +3</i>			450
<b>'milky way' nagaragawa tenkawa jg</b> <i>custard apple, mandarin, white peach, smv +3</i>	18	54	108
<b>'land of immortals' watanabe hourai jg</b> <i>ripe pineapple, baked coconut, papaya, smv +3</i>	22	66	132

## whisky

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akashi - japan	10	toki - japan	11
yamasaki 12 - japan	48	woodford	11
iwai - japan	10	ardbeg - scotch	12
kavalan - taiwan	18	hakata 18yrs - japan	50
kaiyo - japan	14	tsunuki - japan	15
nikka coffey - japan	19	matsu san-in - japan	15
togouchi 9 yrs	15	macallan 12	15
hibiki - japan	30	johnnie walker blue label	45
hakushu 12 - japan	28	kikori - japan	12

## beer

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kirin   kirin light   sapporo   asahi	5
echigo (stout/ red ale)	12
texas seasonal craft beer (st arnold, eureka height hazy juice)	5.5
kyoto brewery white yuzu ale/ yamadanishiki ale/ kuromame ale	13
kizakura brewery lucky dog (pale ale) / lucky cat (white ale) / lucky chicken (ipa) /	12

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### on the rock or neat

*two ounces served over large ice or served neat in a glencairn whisky glass*

### old fashioned

*lightly sweetened over large ice with a touch of bitters and citrus oil.*

### whisky highball

*served on ice with chilled soda water and a lemon zest.*

I believe the Japanese language is deeply connected with Japanese whisky – and not just simply because there is Japanese calligraphy on the labels. Rather, the way calligraphy is written and what that expresses seems to me to be emblematic of the thinking and emotion found in Japanese whisky.

## cocktails

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<b>ginmo blossom</b> <i>roku gin, elderflower, lime, bubbé</i>	13
<b>lycheetini</b> <i>haku vodka, sake, litchi</i>	13
<b>yuzu be alright</b> <i>roku, oba, campari</i>	13
<b>shiso fashioned</b> <i>toki whisky, shiso, orange, bitter</i>	13
<b>shinya swan</b> <i>roku, star anise, smoked honey</i>	13
<b>n/naka</b> <i>haku vodka, passion fruit, lemon, reisling, lemongrass</i>	13
<b>miso by nori</b> <i>umeshu, lime, miso, nori</i>	13
<b>agave raindrop</b> <i>tequila, elderflower, lemon, lime, litchi</i>	15
<b>the yeast i could do</b> <i>nikka, lime, ginger</i>	13
<b>blööfin g&amp;t</b> <i>yuzu, elderflower</i>	13



## white wine

light, crisp, refreshing

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<b>borghi ad est pinot grigio - friuli, italy</b> <i>apple, tomato leaf, peach</i>	11	44
<b>sokor blossom pinot gris - willamette valley</b> <i>apple blossoms, nectarines, apricots</i>	15	60
<b>patz &amp; hall chardonnay - sonoma county</b> <i>summer melon, marzipan, fennel, lemon drop candy</i>	18	70
<b>cranggy ranch sauvignon blanc - marlborough, new zealand</b> <i>kaffir lime leaf, white floral, passion fruit</i>	15	60
<b>gavalas assyrtiko - santorini, greek</b> <i>lemon, pineapple, banana</i>		156
<b>j. de villebois sauvignon blanc - loire, france</b> <i>candied pineapple, peach, and mango</i>	19	76
<b>l�on beyer riesling - alsace, france</b> <i>ripe pear, citrus, licorice</i>	18	72

## white wine

rich, full bodied

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<b>vincent girardin "cuv�e st. vincent" chardonnay - burgundy, france</b> <i>red berries, blackcurrant, strawberry</i>	20	60
<b>pierre sparr pinot blanc - alsace, france</b> <i>ripe grapes, white peach, toasted bread</i>	13	52
<b>ferrari carano tre terre chardonnay - russian river/ sonoma</b> <i>pear, white peach, orange blossom, vanilla, buttercream, fuji apple cinnamon, apricot, hazelnuts</i>	15	45
<b>stark-conde chenin blanc - cape</b> <i>guava, creme br�l�e, musk melon</i>	20	80
<b>diatom chardonnay - santa barbara</b> <i>lemon, citrus blossom, saline</i>	17	68
<b>dr loosen riesling - mosel, german</b> <i>white raspberry, stone fruits, sea salt</i>	12	48
<b>trefethen chardonnay - napa valley</b> <i>jasmine, honeydew melon, lavender</i>		128
<b>domaine delaporte sancerre chavignol - loire, france</b> <i>pine resin, kiwi, lime</i>		134

## white wine

sparkling/ skin contact

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<b>segura viudas cava brut nv - cava, spain</b> <i>lees, hints of brioche, touches of honey, flower petals</i>	20	60
<b>bouvet-ladubay bouvet signature brut nv - loire, france</b> <i>brioche, pear, honeysuckle</i>	14	52
<b>markus huber 'hugo' rose - nieder�sterreich, austria</b> <i>fresh cherries, forest berries, crisp finish</i>	12	38
<b>asahi-machi rose (still), yamagata-ken japan</b> <i>100% muscat bailey A, rose, fruit candy</i>	13	55
<b>peyrassol la croix des rose (still), m�diterran�e, france</b> <i>wild berries, juniper, exotic citrus</i>	13	52
<b>schramsberg blanc de noirs nv, north coast</b> <i>ripe orange, pink grapefruit, apricot</i>		116
<b>charles le bel "1818" brut champagne nv, mareuil-sur-ay, france</b> <i>brioche, almonds, butter, apple pear</i>	27	108

"There's no such thing as the best. When I get home from work, all I want is a beer. I don't need a bottle of red, even if it's very good. The moment, the timing and the context are all very important."

## red wine

robust, full bodied

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<b>hess cabernet sauvignon - cali</b>	13	38
<i>intense blackberries, red currants, toasted oak</i>		
<b>e. guigal grenache syrah - côtes du rhône, france</b>	16	63
<i>crunchy raspberry, plum, violets, garrigue</i>		
<b>b side cabernet sauvignon - california</b>	17	67
<i>blackberry, mocha, crushed lavender</i>		
<b>stag's leap artemis cabernet sauvignon - napa, california</b>	19	5
<i>interplay of cherries, cedar spice, chocolate, plum, toasted oak</i>		
<b>graffito cabernet franc - argentina</b>	17	67
<i>raspberry, cherry, sweet pepper</i>		
<b>borgogno barbera d'alba - italy</b>	19	75
<i>berries, plum, cinnamon</i>		

## red wine

light, medium bodied

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<b>pali pinot noir - sonoma county</b>	14	55
<i>raspberry, black berries, oak spiced, vanilla</i>		
<b>lyric pinot noir - santa barbara</b>	11	43
<i>bing cherry, raspberry, kola-nut, baking spice</i>		
<b>siduri pinot noir - santa barbara</b>	10	8
<i>roasted cherry, mace, cinnamon</i>		
<b>ken wright pinot noir - willamette valley</b>	19	77
<i>cedar, passionfruit, bramble fruits</i>		
<b>nielson pinot noir - santa barbara</b>	17	67
<i>rose petal, red berries, tea leaf</i>		

## red wine

rich, full bodied

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<b>finca nueva tempranillo crianza - rioja, spain</b>	14	55
<i>bing cherry, mixed-berry jam, milk chocolate</i>		
<b>juggernaut cabernet sauvignon - hillside, california</b>	14	55
<i>ripe black currants, vanilla, licorice, black fruits, tobacco</i>		
<b>decoy merlot - sonoma, california</b>	19	75
<i>ripe black berries, vanilla, plum</i>		
<b>earthquake cabernet sauvignon - lodi, california</b>	15	59
<i>boysenberry, espresso, toasted marshmallow</i>		
<b>joseph phelps cabernet sauvignon - napa</b>		264
<i>violet, dark fruit, tobacco</i>		

## after dinner drink

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<b>royal tokaji 'late harvest' - tokaj, hungary</b>	17
<i>white peach, honey</i>	
<b>fratelli moscato d'asti - italy</b>	12
<i>wild flower, tropical fruit</i>	
<b>asahi-machi white - japan</b>	12
<i>berries, tropical fruit, peaches</i>	
<b>miles 'rainwater' madeira - santa barbara</b>	12
<i>dried fruits, orange peels, 2-year aged</i>	
<b>'ancient treasure' kanbara - japan</b>	13 (2oz)
<i>8-year aged sake, candied nuts, honey, lemon</i>	
<b>espresso shu</b>	13
<i>cold press cocktail</i>	

"There is not only one good wine, when I choose a bottle I have to think of the situation and the occasion. But, most important, I have to think of the person I'm drinking with."

