



## Hot Sake

### Hakutsuru Junmai

8 oz. Premium Hot Sake boasts robust, toasty flavors matched with an easy dryness. Pairs well with meats.

\$12<sup>00</sup>

### Miyako Junmai

8 oz. Premium Hot Sake with smokey umami flavor in the front and some lingering spiciness in the back.

\$14<sup>00</sup>

## Honjozo Sake



### Kikusui Karakuchi Honjozo

300mL • Bright and crisp, this rice-forward sake is bracing and brisk, but perfect for food pairing. Bone dry.

\$23<sup>00</sup>



### Shunnouten Honjozo

720mL • Smooth and inviting with notes of steamed rice and earthy sweetness. Easy & dry.

\$36<sup>00</sup>

## Junmai Sake



### Kikumasamune Junmai Taru

300mL • Cedar-aged sake, hints of cedar, dried bananas, and melon. Bold and dry.

\$18<sup>00</sup>



### Sakari Junmai

720mL • Subtle mineral notes ease you into the smooth, dry rice umami. Light and dry.

\$40<sup>00</sup>

## Ginjo Sake



### Kikusui Junmai Ginjo

300mL • Mandarin orange and fresh ginger notes. Smooth, bright and dry.

\$29<sup>00</sup>



### Kubota "Senju" Junmai Ginjo

720mL • A mysterious and subtle sake with savory and spicy undertones atop of a soft, creamy mouthfeel. Medium dry.

\$60<sup>00</sup>



### Shichida Junmai Ginjo

720mL • Sweet white flowers and peaches lead, followed by refreshing acidity. A sake with a lingering, umami-filled finish.

\$93<sup>00</sup>

## Tokubetsu Junmai Sake



### Suijin Junmai

300mL • Premium sake, rich rice umami, perfect for food pairing. Enjoy chilled or warmed.

\$21<sup>00</sup>



### Suigei "Drunken Whale" Tokubestu Junmai

300mL • Southern essence in every sip, with hints of rain-washed rocks and a gentle beach breeze. Delightfully dry.

\$35<sup>00</sup>



### Hakkaisan Tokubetsu Junmai

720mL • Pure mountain snow runoff, crisp with green apple hints and beautiful minerality. Refreshingly clean and dry.

\$56<sup>00</sup>

## Daiginjo Sake



### Hakkaisan 45

300mL • Crisp and refreshing, like a cold winter morning. Smooth, with floral and earthy notes. Fresh and dry.

\$31<sup>00</sup>



### Hakutsuru Ukiyoe

720mL • Vibrant strawberry aroma, layered with melon, banana, and mandarin flavors. Soft, round mouthfeel, lingering finish.

\$46<sup>00</sup>



### Kubota "Manju"

300mL • Subtle complexity, earthy savoriness highlighting rice elegance. A serious, dry choice.

\$73<sup>00</sup>



### Dassai 45

720mL • Effortlessly smooth, a fruit medley of melon, cherry, pineapple, and citrus. Bright and slightly sweet.

\$80<sup>00</sup>



### Kurosawa Premium Reserve

720mL • Buttery texture, delicate fruit and floral hints, artisan brewed tradition. Smooth with a touch of pear.

\$147<sup>00</sup>



### Hakutsuru Nishiki Junmai Daiginjo

720mL • Refreshing jasmine and orange blossom notes, hint of vanilla sweetness in the long finish. Elegantly floral.

\$165<sup>00</sup>



## Nigori Sake



**Kunizakari Nigori Cup** \$12<sup>00</sup>  
180mL • Creamy and rustic, this old-style nigori has the bold and sweet rice still in the glass. Velvety and sweet.



**Hakutsuru "Sayuri"** \$18<sup>00</sup>  
300mL • Full-bodied Junmai, toasted cereal, rice sweetness, dry finish.



**Kikumasamune "Kinushiro" Nigori** \$32<sup>00</sup>  
500mL • Silky and smooth, with honeydew aroma and sweet rice texture. Soft and sweet delight.

## Unique Sake



**Kikusui Funaguchi "Gold" Nama Genshu Honjozo** \$16<sup>00</sup>  
200mL • Unpasteurized and undiluted, this sake boasts fresh fruitiness at 19% alcohol. Ideal for spicy foods, it's rich and complex.



**Funasaka "Yuzu Bay" Sake** \$60<sup>00</sup>  
500mL • A burst of freshness with yuzu fruit, offering an adult lemonade-like sake. Fruity and perfect with any cuisine.



**Ryujin "Dragon God" Nama Genshu Junmai Ginjo** \$60<sup>00</sup>  
720mL • Bold and beautiful from a 300-year-old brewery. Layers of fruit and earth lead to a crisp finish. Full-bodied and lively.

## Premium Sake



**Shunnouten "Kamosarurukura" Daiginjo** \$125<sup>00</sup>  
720mL • Light, refreshing with an elegant flavor.



**Katsuyama "Ken" Junmai Daiginjo** \$135<sup>00</sup>  
720mL • Heavier, drier, bold with a hint of sweetness.



**Hakkaisan "Yukimuro" Junmai Daiginjo** \$160<sup>00</sup>  
720mL • Matured three years, intense rice aromas, smooth finish.



**Nanbu Bijin Junmai Daiginjo** \$183<sup>00</sup>  
720mL • Fluffy, luscious flavor, sweet rice aroma, homage to its rice.



**Hakkaisan "Kowagura" Junmai Daiginjo** \$290<sup>00</sup>  
720mL • Smooth, sensational, stands alone or elevates any meal.



**Tatsuriki "Nihon no Sakura" Junmai Daiginjo** \$380<sup>00</sup>  
720mL • Rich, creamy flavor with a calm aroma.



**Kikusui "Kuramitsu"** \$450<sup>00</sup>  
750mL • Handcrafted with local heirloom rice, unbelievably smooth with fruit and ricey minerality. Off-dry.



**Katsuyama "Akatsuki" Junmai Daiginjo** \$506<sup>00</sup>  
720mL • Pleasant earthen and peachy scents, balanced off-dry sake.



**Tatsuriki "Yokawa Yoneda" Junmai Daiginjo** \$529<sup>00</sup>  
720mL • Remarkably complex, fruit-forward with subtle mineral and nutty notes.

## Shochu



**Satsuma Shiranami Sakura Imo** \$8<sup>00</sup> | \$51<sup>00</sup>  
750mL • Aromatically sweet with earthy sweet potato notes, reminiscent of tequila.



**Kakushigura Mugi Shochu (Barley)** \$8<sup>00</sup> | \$54<sup>00</sup>  
750mL • Elegantly scotch-like, with subtle oak traces.



**Hakutake Shiro (Rice)** \$8<sup>00</sup> | \$60<sup>00</sup>  
750mL • The purest rice shochu, akin to a multiple distilled vodka.



**Hakutake Umepon Orange-Plum Liqueur** \$8<sup>00</sup> | \$60<sup>00</sup>  
750mL • Bright, acidic blend of Japanese plum and dekopon oranges, a unique sweet sip.



**Shimuta Okinawa Awamori** \$8<sup>00</sup> | \$61<sup>00</sup>  
750mL • Bold Awamori essence from Okinawa, a tribute to its sugar cane fields. Rugged and brave.



## House Cocktails



### Kiro Sour

\$14<sup>50</sup>

Whiskey meets our house-made lemongrass syrup, achieving a well-rounded blend of sweet and sour notes.



### Lychee Fresh

\$14<sup>50</sup>

A vodka-based concoction infused with lychee syrup and a delicate cherry blossom spray, offering a refreshing and subtly sweet sip.



### Cloudy Grapefruit

\$15<sup>00</sup>

Vodka and sake mingle with a hint of grapefruit juice, creating a subtly sweet and refreshingly tangy drink.



### Black Tuxedo

\$15<sup>00</sup>

Cognac Hennessy, lemon, and orange bitters combine for a spicy and strong cocktail that's sure to impress.



### Almond Cream

\$15<sup>00</sup>

Vodka, almond syrup, and heavy cream unite in this creamy martini, striking a perfect harmony between creaminess and spirits.



### Margarita

\$15<sup>00</sup>

Classic yet timeless, our Margarita is a vibrant blend of tequila, fresh lime juice, and orange liqueur, served with a salted rim. A zesty, citrusy delight that's both tart and refreshing.



### Espresso Martini

\$15<sup>00</sup>

A delightful blend of vodka, fresh espresso, and coffee liqueur, creating a rich and invigorating cocktail with a perfect coffee-spirit balance.



### Japanese Old Fashioned

\$15<sup>00</sup>

Japanese whisky meets ginger-infused Okinawa black sugar syrup for a unique twist on the classic Old Fashioned.

## Beer

Lakefront "New Grist" Gluten-Free Pilsner	\$6 <sup>50</sup>	Asahi	\$10 <sup>00</sup>
Orion Lager	\$6 <sup>50</sup>	Lucky Cat White Ale	\$10 <sup>00</sup>
Echigo Red Ale	\$9 <sup>00</sup>	Echigo Stout	\$12 <sup>00</sup>
Kirin Ichiban	\$10 <sup>00</sup>	Kyoto Kizakura	\$15 <sup>00</sup>
Sapporo	\$10 <sup>00</sup>	Kyoto Matcha IPA	

## Japanese Whisky



### Gyokusendo Peak Whisky

\$11<sup>00</sup> | \$105<sup>00</sup>

750mL • Aged in sherry barrels, softly aromatic with a light Highland-style Scotch taste.



### Shinobu Pure Malt Whisky

\$12<sup>00</sup> | \$163<sup>00</sup>

750mL • Inviting nose of heather honey, vanilla, and wood, with Mizunara oak's pepper and nutmeg influence.



### Hibiki Harmony 86

\$14<sup>00</sup> | \$220<sup>00</sup>

750mL • Well-balanced blend with ripe fruit, toffee, and spice flavors, finishing with a subtle hint of oak.



### Kujira 10 Year Okinawa Whisky

\$20<sup>00</sup> | \$295<sup>00</sup>

700mL • Aged for a decade in white oak, offering soft brown sugar and buttery caramel notes.

## Sparkling



### Bellino Prosecco • Italy 187ml

\$12<sup>00</sup>

Light green apple notes, a soft and fruity sparkling wine with a round finish.



### Ca'Montebello Sangue di Guida

\$33<sup>00</sup>

### Sparkling Sweet Red Wine • Italy 750ml

Lightly sparkling and sweet, full of rich character from plums, cassis & blackberry.



### Carpene Malvolti Brut Prosecco Superiore D.O.C.G. • Italy 750ml


\$48<sup>00</sup>


Dry bottle with tart pear and apple blossom notes, finishing bone-dry.




## White Wine

### Crisp & Aromatic White


 **Polkura Aylin** \$11<sup>00</sup> | \$30<sup>00</sup>  
Sauvignon Blanc • Colchagua, Chile  
Bright grapefruit and lime, mineral textures.  
A vibrant, uplifting Sauv Blanc.

 **Dr. Konstantin Frank** \$13<sup>00</sup> | \$36<sup>00</sup>  
Semi-Dry Riesling • Fingerlakes, NY  
Medium-bodied with tropical aromas, apricot,  
pineapple, and lemon. Ideal for spicy foods.


 **K531 MGVs Winery** \$66<sup>00</sup>  
Koshu • Yamanashi, Japan  
Unique Koshu grape, precise minerality, yellow  
apples, nectarine, reminiscent of white Burgundy.


### Light & Refreshing White


 **Oynos** \$10<sup>00</sup> | \$29<sup>00</sup>  
Organic Pinot Grigio • Italy  
Lemon peel and Asian pear simplicity, light and  
easy-going.


 **Tidechaser** \$11<sup>00</sup> | \$30<sup>00</sup>  
Sauvignon Blanc • Adelaide Hills, Australia  
Green apples and melon, a touch of sweetness,  
elegantly Australian.

### Full & Creamy White

 **Salmon Run** \$11<sup>00</sup> | \$30<sup>00</sup>  
Chardonnay & Riesling Blend • Fingerlakes, NY  
Fresh acidity meets creamy harmony. Honeydew,  
melon, pineapple, and citrus unite!

 **Wild Thing** \$15<sup>00</sup> | \$45<sup>00</sup>  
Chardonnay • Sonoma, CA  
Tropical guava, pineapple, oak spice, and apple  
aromas. Creamy with bright acidity.


 **Carol Shelton Coquille Blanc** \$48<sup>00</sup>  
Rhone-Style White Blend • Pasa Robles, CA  
Pear, white peach, almond paste, and honeysuckle  
perfume. Multi-dimensional, crisp, round, and  
creamy.


 **Dreyer** \$13<sup>00</sup> | \$52<sup>00</sup>  
**Chardonnay • North Coast, CA**  
Golden with ripe fruit aromas, oaky and buttery  
notes in a medium-bodied, balanced wine.

## Red Wine


### Smooth & Elegant Red


 **Pindal** \$10<sup>00</sup> | \$24<sup>00</sup>  
Malbec • Mendoza, Argentina  
Organic Malbec with leafy, berry aromas and  
savory plum flavors finishing with garden notes.


 **Paul Ponelle** \$11<sup>00</sup> | \$28<sup>00</sup>  
Pinot Noir • Pays d'Oc, France  
Classic French Pinot with dried strawberry,  
cherry, and mineral hints. Dry, medium-bodied,  
and bright red fruit notes.


 **B553 MGVs Winery** \$90<sup>00</sup>  
Muscat Bailey A • Yamanashi, Japan  
A smooth, ephemeral red Brugundy from Japan.  
Dark berries, dried plum, and gentle acidity.

### Bold Red


 **Santa Cruz Mountain Vineyards** \$48<sup>00</sup>  
Petite Syrah • Santa Cruz, CA  
Juicy California Pinot with dark fruits, umami  
undertones and soft acidity.


 **Polkura** \$48<sup>00</sup>  
Syrah • Colchagua Valley, Chile  
Sun-ripened purple fruits, black pepper, and  
blackberry aromas. Smooth with structured  
tannins, bold and beautiful.

 **Quinta das Cerejeiras Grande Reserva** \$60<sup>00</sup>  
Red Blend • Obidos, Portugal  
Bold dark fruit and florality. Balanced and  
elegant, with a backbone of oak.

 **Graziano Family Winery** \$75<sup>00</sup>  
Cabernet Sauvignon • Mendocino, CA  
Cassis, dark berries, and toasted oak aromas.  
Balanced acidity, perfect for food pairing.

## Bright Rose

 **Piquepoul Rosé** \$12<sup>00</sup> | \$33<sup>00</sup>  
Picpoul Noir • Languedoc, France  
Light and clean, rose petal aromas and lime  
notes. Refreshing minerality and acidity.

 **Matic** \$14<sup>00</sup> | \$39<sup>00</sup>  
Rosé Pinot Gris • Slovenia  
Ehite cherry, melon, and quince blend into a dry,  
macerated and unfiltered Pinot Gris.



## Happy Hour

Daily: 4 - 6pm

Fri & Sat: 10 - 11:30pm

### Zensai\*

- |   |      |
|---|------|
| <input type="checkbox"/> Tako Wasabi      | \$6  |
| <input type="checkbox"/> Oyster Shooter   | \$6  |
| <input type="checkbox"/> Sunomono         | \$6  |
| <input type="checkbox"/> Jalapeño Hamachi | \$16 |

### Sushi Rolls\*

- |  |     |  |      |
|--|-----|--|------|
| <input type="checkbox"/> Avocado Roll    | \$6 | <input type="checkbox"/> Salmon/Avocado Roll | \$8  |
| <input type="checkbox"/> Oshinko Roll    | \$6 | <input type="checkbox"/> Negi Hama Roll      | \$8  |
| <input type="checkbox"/> Cucumber Roll   | \$6 | <input type="checkbox"/> Spicy Tuna Roll     | \$9  |
| <input type="checkbox"/> California Roll | \$7 | <input type="checkbox"/> Shrimp Tempura Roll | \$10 |
| <input type="checkbox"/> Tuna Roll       | \$7 | <input type="checkbox"/> Negi Toro Roll      | \$11 |
| <input type="checkbox"/> Natto Roll      | \$7 | <input type="checkbox"/> Futomaki Roll       | \$12 |
| <input type="checkbox"/> Ankimo          | \$8 |  |      |

### Nigiri\*

- |   |     |
|---|-----|
| <input type="checkbox"/> Egg Custard (Tamago)     | \$5 |
| <input type="checkbox"/> Salmon (Sake)            | \$6 |
| <input type="checkbox"/> Yellowtail (Hamachi)     | \$7 |
| <input type="checkbox"/> Octopus (Tako)           | \$7 |
| <input type="checkbox"/> Flying Fish Roe (Tobiko) | \$7 |
| <input type="checkbox"/> Smoked Eel (Unagi)       | \$7 |
| <input type="checkbox"/> Tuna (Maguro)            | \$7 |
| <input type="checkbox"/> Mackerel (Aji)           | \$7 |
| <input type="checkbox"/> Shrimp (Ebi)             | \$7 |

\*These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



## Happy Hour

Daily: 4 - 6pm

Fri & Sat: 10 - 11:30pm

## Kitchen

- |   |     |   |     |
|---|-----|---|-----|
| <input type="checkbox"/> Miso Soup        | \$3 | <input type="checkbox"/> Veggie Tempura   | \$6 |
| <input type="checkbox"/> House Salad      | \$3 | <input type="checkbox"/> Potato Croquette | \$6 |
| <input type="checkbox"/> Edamame          | \$5 | <input type="checkbox"/> Spicy Edamame    | \$6 |
| <input type="checkbox"/> Gyoza            | \$6 | <input type="checkbox"/> Agedashi Tofu    | \$6 |
| <input type="checkbox"/> Shishito Peppers | \$6 | <input type="checkbox"/> Shrimp Tempura   | \$8 |

## Yakitori

- |   |     |                                     |     |
|---|-----|-------------------------------------|-----|
| <input type="checkbox"/> King Mushroom    | \$6 | <input type="checkbox"/> Negima     | \$8 |
| <input type="checkbox"/> Kurabota Sausage | \$7 | <input type="checkbox"/> Pork Belly | \$8 |

## Drinks

- |   |     |                                       |      |
|---|-----|---------------------------------------|------|
| <input type="checkbox"/> Coors Light      | \$3 | <input type="checkbox"/> Hot Sake     | \$8  |
| <input type="checkbox"/> Kirin            | \$4 | <input type="checkbox"/> Sake Bomb    | \$10 |
| <input type="checkbox"/> House Red Wine   | \$8 | <input type="checkbox"/> Margarita    | \$10 |
| <input type="checkbox"/> House White Wine | \$8 | <input type="checkbox"/> Lychee Fresh | \$10 |