

DRINK MENU

SAKE SAMPLER

\$13.00

**Kuzuryu
(Junmai)**
Fukui Prefecture

**Oka
(Ginjo)**
Yamagata Prefecture

**Kinka
(Daiginjo)**
Ishikawa

SAKE BOTTLE (300 ML)

Kikusui (Ginjo)	\$30.00
Dassai 39 (Daiginjo)	\$40.00
Nigori (Junmai)	\$20.00

HOT SAKE

House Sake (Junmai)	
Small (4oz)	\$6.00
Large (8oz)	\$10.00
Omachi (Tokubetsu Junmai)	
Small (4oz)	\$11.00
Large (8oz)	\$22.00

BEERS

Sapporo (Draft, 16oz)	\$7.00
Sapporo Large (Bottle, 20 oz)	\$9.00
Sapporo Small (Bottle, 12 oz)	\$5.00
Asahi Large (Bottle, 20 oz)	\$9.50
Asahi Small (Bottle, 12 oz)	\$5.00
Kirin Large (Bottle, 20 oz)	\$8.50
Kirin Small (Bottle, 12 oz)	\$5.00

WINE

Pinot Gris (Acrobat,OR)	\$11.00
Plum Wine (Ume-shu)	\$7.95

SAKE

Wakaumi (Junmai)	
4 oz glass	\$11.00
720ml bottle	\$62.00
Dassai 45 (Junmai Daiginjo)	
4oz glass	\$13.00
720ml bottle	\$75.00
Dassai 39 (Junmai Daiginjo)	
4 oz glass	\$15.00
720ml bottle	\$90.00
Dassai 23 (Junmai Daiginjo)	
4 oz glass	\$28.00
720ml bottle	\$150.00
Hakkai san "Yukimuro" (Junmai Daiginjo)	
720ml bottle	\$150

PREMIUM SAKE

Karahashi (Ginjo)	
4 oz glass	\$13.00
720ml bottle	\$75.00
Koshi-no-kanbai "SAI" (Ginjo)	
4 oz glass	\$15.00
720ml bottle	\$83.00
Kuzuryu (Junmai)	
4 oz glass	\$11.00
720ml bottle	\$63.00
Kuheji (Junmai Daiginjo)	
4 oz glass	\$16.00
720ml bottle	\$95.00
Tenbu (Junmai)	
4 oz glass	\$12.00
720ml bottle	\$72.00

JAPANESE COCKTAILS

Lemon Sour \$8.50

レモンサワー

lichiko (Barley), tonic water, lemon juice, lemon slices

Yuzu Sour \$8.50

ゆずサワー

lichiko (Barley), tonic water, yuzu juice

Yuzu Sorbet Sour \$11.00

ゆずソルベサワー

lichiko (Barley), tonic water, yuzu juice, topped with a yuzu sorbet

NON-ALCOHOLIC

Soda (Coke, Diet Coke, Sprite) \$2.50

***Ramune** (Japanese soft drink:

original, strawberry, orange, melon, lychee, grape)

\$4.50

Iced Oolong Tea \$3.00

Iced Unsweetened Green Tea \$3.00

Hot Green Tea \$2.00

Calpico (a light, milky, yogurty drink) \$3.00

Apple Juice \$2.00

Perrier Sparkling Water \$3.00

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SAKE GUIDE

Dry

Junmai

Made only from rice, koji and water, highlighting the flavor of the rice and koji. Uses rice that is polished to between 60-100%, and is high in acidity and umami. Rich and translucent.

Ginjo

Bright, lively, fruity, and aromatic. Made with rice that is polished to 60% or less.

Daiginjo

Sweeter, clean, clear. Made with rice that is polished to 25-50%. High on fragrance and has a full body. Delicate taste and a brief tail.

Wakaumi (Junmai) (Hot or cold)

Yu-Ten (Ginjo)

Karahashi

Dassai 45 (Daiginjo) *Most neutral*

Koshi-no-kanbai “SAI” (Ginjo)

Oka (Ginjo)

Hakkaisan (Ginjo)

Kuzuryu (Junmai)

Kaze no Mori (Daiginjo)

Kuheji (Junmai Daiginjo) *Chef’s Recommendation*

Tenbu (Junmai)

Kinka (Daiginjo)

Sweet