



BEER

	<u>glass</u>	<u>pitcher</u>
Draft Asahi	7	24
	<u>Bt(s)</u>	<u>Bt(L)</u>
Sapporo	6	9
Kirin	6	9

Plum Wine

	<u>glass</u>	
Choya		9

HOT SAKE

	<u>Sm</u>	<u>Lg</u>
Ozeki	7	13.50

Whisky

	<u>1.5oz</u>	<u>3oz</u>
Suntory Toki	9	18

Makers Mark	10.5	21
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Jameson	9	18
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SHOCHU

	<u>1.5oz</u>	<u>3oz</u>
Barley		
Hitotsubu no mugi	8	16
lichiko	5	10

Potato	Akaruui Nouseon	6	12
	Sato	11	22

Rice	Ginrei Shiro	6	12
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Shochu is a Japanese traditional hard liquor, distilled spirits made from grains and vegetables.

SOFT DRINK

Coke free refill	3
Diet Coke free refill	3
Sprite free refill	3
Ramune	3

ICED TEA

Black Tea free refill	3
Green Tea free refill	3
Oolong Tea	3

JUICE

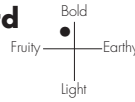
Apple	3
Cranberry	3
Lemonade	3
Pineapple	3
Orange	3

BOTTLED WATER

Aqua Panna	3
Pellegrino 500ml	3.75

WINE SELECTION

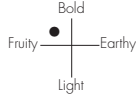
Vermentino **Troon Vineyard**
Oregon, WA 2017
bottle 45



Pinot Noir **Rene Leclerc**
France 2012
bottle 60



Chardonnay **Pouilly Fuisse**
France 2015
bottle 72

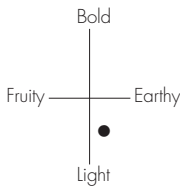


Syrah **K River Rock**
Columbia Valley, WA 2016
bottle 98



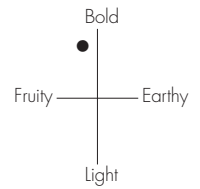
Sparkling Wine
Domaine St.Vincent
Brut methde Champ

6oz. 12
bottle 40



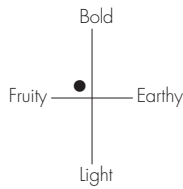
Chardonnay
Macon Village
France 2016

6oz. 15
bottle 55



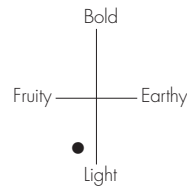
Pinot Gris
Lachini
Oregon 2017

6oz. 12
bottle 45



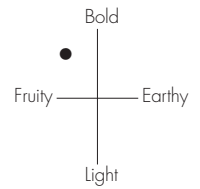
Sauvignon Blanc
Grand Renard
Frane 2017

6oz. 13
glass only



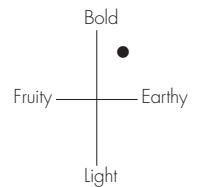
Carb Sauv
Foxglove
San Miguel, Ca 2017

6oz. 12
bottle 40



Barbera
Casasmith
Washington 2017

6oz. 15
bottle 55



PREMIUM SAKE

light and mild

- 1 2 - 6 0 + 6 + 1 2

heavy and strong



KENBISHI
Hyogo
[Hon Jozo 本醸造]

medium dry body with beautiful fragrance and viscosity on the palate

+0.5

6oz. 16
12oz. 32
bottle 82 (900ml)



KIKUSUI
Niigata
[Junmai Ginjo 純米吟醸]

gentle, fruity aroma and a light dry finish

+1.0

6oz. 14
12oz. 28



KOKURYU BLACK DRAGON
Fukui
[Junmai Ginjo 純米吟醸]

almost sweet and savory at once with a dry quick finish

+3.0

6oz. 17
12oz. 34



SUIGEI
Kochi
[Tokubetdu Junmai 特別純米]

A reserved aroma, gentle rice notes, perfect acidity and a fine finish.

+15

6oz. 12
12oz. 24



DEWAZAKURA IZUMI JYUDAN
Yamagata
[Ginjo 吟醸]

dry and clean with aromatics reminiscent of tanqueray

+12

6oz. 16
12oz. 32



HAKKAISAN
Niigata
[Junmai Dai Ginjo 純米大吟醸]

Delicate Ginjo aroma and a fine mouthfeel with clean aftertaste and a strong reverent finish.

+5

6oz. 18
12oz. 36



TEDORIGAWA
Ishikawa
[Yamahai Junmai 山廃純米]

dry, sharp and smooth all in one

+4.0

6oz. 16
12oz. 32
bottle 62 (720ml)



OKA
Yamagata
[Ginjo 吟醸]

smooth, shimmering, aromatic and dry

+5.0

6oz. 18
12oz. 36
bottle 68 (720ml)



KUBOTA
Niigata
[Junmai Dai Ginjo 純米大吟醸]

fruity and well-balanced flavor with smooth and delicately clean-crisp finish

+0

6oz. 23
12oz. 46
bottle 85 (720ml)



HAKKAISAN
Niigata
[Tokubetsu Junmai 特別純米]

well balanced mellow and elegant flavor

-1.0

bottle 25 (300ml)

Daiginjo 大吟醸

Extra special brew. Only uses finely polished rice of 50% or less of the original rice. Daiginjo is only certified to those with extra fine aroma and rich colors often categorized as a Japanese masterpiece. Made with only rice and water.

Ginjo 吟醸

Special brew. Only uses finely polished rice of 60% or less of the original rice. Ginjo uses distilled alcohol besides rice and water and fermentation is processed with lower temperature and more time. The rich aroma definitely is the strong characteristics of a ginjo sake.



DASSAI 50
Yamaguchi
[Junmai Dai Ginjo 純米大吟醸]

Creamy, Semi dry, Bright and Lively

+3.0

bottle 40 (300ml)



SASAGASUMI NIGORI
Hyogo
[Unfiltered]

brilliant Nigori sake of the highest taste and quality, smooth richness and aroma

-3.0

bottle 17 (300ml)

Junmai 純米

Pure rice brew - Only uses rice and water. Junmai means pure rice and this special brew extracts the pure flavor of the rice used to make the sake.