

# DRINK MENU

## DRAFT BEER

SAPPORO	4.50
KIRIN	4.50
BIG WAVE	4.50
IPA	5.00



## BOTTLED BEER

ORION BEER	6.50
LONG BOARD	4.50
BUD LIGHT	3.50
COORS LIGHT	3.50
ASAHI (LARGE)	8.50

## NON ALCOHOL

BECKS	3.50
GINGER BEER	4.50

## HOUSE WINE

HOUSE WINE RED (CABERNET)	8.00
HOUSE WINE WHITE (CHARDONNAY)	8.00
CHATEAU (RED)	15.00

## WINE BOTTLE

CHATEAU RED BOTTLE	48.00
RINDO (RED)	150.00
ASATSUYU (WHITE)	120.00

## COCKTAILS

MAI TAI	10.00
White rum, dark rum, orange, lemon and pineapple	
JAPANESE MULE	10.00
Sake and ginger beer	

## CHAMPAGNE

VEUVE CLIQUOT	80.00
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## SOFT DRINKS

PERRIER	3.00
BOTTLED WATER	2.00
ICED TEA	1.50
GREEN TEA (HOT/COLD)	1.50
COKE	2.50
DIET COKE	2.50
SPRITE	2.50
JUICE	2.50

NO REFILLS

## SHO CHU

BOTTLE/GLASS

IICHIKO	42.00	6.50
Iichiko is made from 100% two-row barley, fermented with koji.		
KAKUSHI GURA	46.00	7.50
Kakushigura is a carefully cultivated and Oak Barrel aged Barley Shochu, with a rich flavor.		
TOMINO HOUZAN	55.00	8.50
Tomino Hosan is made from yellow koji, sweet potatoes and Koganesegan that is grown by local producers.		
SATSUMA SHIRANAMI	42.00	6.50
Satsuma Shiranami is made with 100% carefully selected top-grade Kogane Sengan sweet potato from South Kagoshima. It has the natural sweetness of that sweet potato, with a full body and aroma.		
MIZUHO (AWAMORI)	48.00	7.50
Awamori is known as Japan's oldest distilled spirit, and is most likely the driest of all Shochu. The alcohol content is relatively low in this Awamori, making it easy to savor the light, sweet qualities.		



## WHISKY

ROCKS OR WITH WATER	7.00
HIGH BALL	8.50
Whisky and perrier with squeezed lemon on ice.	

## FLAVORED SAKE GLASS

BOTTLE/GLASS

PLUM WINE CLASSIC	34.00	7.50
RED PEPPER PLUM WINE (BOTTLE)		21.00
BIJOFU YUZU SAKE	42.00	9.00
APPLE SAKE	28.00	6.50

MUST HAVE  
menus

# PREMIUM COLD SAKE

## JUNMAI DAIGINJYO 純米大吟醸



BOTTLE 720ML / CARAFE 300ML / MASU CUP

### TATENOKAWA PHOENIX (-2) YAMAGATA

Smooth, round and silky.

### NANBU BIJIN SHINPAKU (±0) IWATE

Fruity upfront followed by distinct mineral notes.

### TENGUMAI 50 (+3) ISHIKAWA

It blesses your tongue with and elegant acidity.

### KUBOTA MANJU (+2) NIIGATA

Clean, Round, Velvety, & Divine.

### HAKKAISAN YUKIMURO 3YRS (-1) NIIGATA

The flavor is initially subdued, before it unfolds the rich and solid sake that it is.



29.00 19.00

26.00 17.00

24.00 16.00

82.00 42.50 28.50

65.00 34.50 23.00

## JUNMAI GINJYO 純米吟醸

### HITAKAMI YASUKE (+4) MIYAGI

It is crisp and dry with rich taste.

### SANNO ESSHU (+2) NIIGATA

Clear, silky and sophisticated.

### MUTSU OTOKOYAMA CHOKARA (+13) AOMORI

This refreshing, dry sake has a clean flavor and a solid character.

### KIKUSUI HIYAOROSHI (+2) NIIGATA

Elegant rich, yet mellow flavors.

### TAMANOHIKARI TOKUSEN (+3) KYOTO

Boasts a subtle flavor and aroma, and a clean finish.

### KUBOTA SENJU (+6) NIIGATA

Dry and light taste.

### HAKKAI SAN HONJOZO (+4) NIIGATA

Balanced well with light dryess.

### YAMATO SHIZUKU (JYUNMAI GINJYO) (+6) AKITA

Smooth and creamy texture.



24.00 16.00

23.00 15.00

21.00 14.00

19.50 13.00

17.00 12.00

38.00 20.50 14.00

38.00 20.50 14.00

40.00 21.50 14.50



## GINJYO 吟醸生酒

### RYUJIN NAMA CHOZO (+1) GUNMA

Fresh and fruit-forward flavors languish in your mouth with a slow burn.

## JUNMAI 純米

### HITAKAMI CHO KARA (+11) MIYAGI

Dry taste yet feel richness.

### KAMOTSURU JUNMAI (+4) HIROSHIMA

A Junmai Ginjo with a fruity, floral fragrance, crisp and smooth.

### OZENO YUKIDOKE CHOKARA (+10) GUNMA

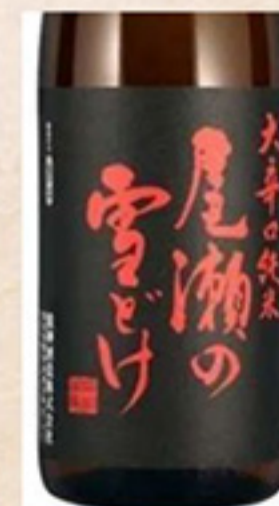
This one is for the lover of dry drinks.

### YAMATO SHIZUKU (KIMOTO JYUNMAI) (+2) AKITA

This is such a beautifully and intricately aromatic sake, and exceedingly pure and clean on the palate.



22.00 15.00



21.00 14.00

18.00 12.00

18.00 12.00

36.00 19.50 13.00

HOUSE SAKE  
MUST HAVE  
NIGORI SAKE (UNFILTERED)  
menus

HOT SAKE

12.00

COLD SAKE

12.00

NIGORI SHOCHIKUBAI

13.50

SPARKLING NIGORI HAKKAISAN

28.50