

SAKE GLASS POURS

(all of our glass pours are also available by the bottle)

Sho Chiku Bai Light

\$6- gl/ \$28- bottle

(dry, light, clean)

Yoshinosugi Tarusake

\$10- gl/ \$52- bottle

(cedar, star fruit, honeysuckle)

Tsuki Usagi Sparkling

\$11- gl/ \$28- 330ml bottle

(sweet, grapefruit, light vanilla)

Kinugasumi Nigori

\$8- gl/ \$17- 300ml bottle

(rich, peach, lime leaf)

Atago No Matsu Honjozo

\$9- gl/ \$50- bottle

(robust, earthy, spicy)

Onikoroshi Junmai

\$9- gl/ \$48- bottle

(fiery character, warming)

Hana Hou Hou Shu Sparkling Rosè

\$12- gl/ \$33- 300ml bottle

(rose petals, champagne, hibiscus)

Tedorigawa Kinka Nama Daiginjo

\$12- gl/ \$67- bottle

(balanced, elegant, plum blossom)

Kamoizumi Nigori Ginjo

\$11- gl/ \$41- 500ml bottle

(voluptuous, white peach, lemon zest)

Amabuki Junmai Ginjo

\$12- gl/ \$69- bottle

(jasmine, sweet rice, young pear)

Umenishiki Junmai Ginjo Genshu

\$11- gl/ \$61- bottle

(rich, mochi, hint of plum)

SAKE GLASS POUR FLIGHTS

(selections available from the glass pour list above)

Sample Any Three- \$19-

Sample Any Five- \$29-

NIHONSHU sake from Japan

Small Format, 300-500ml bottle

•Kinugasumi Nigori

Shirayuki Shuzo - Hyogo Prefecture
(creamy, coconut milk, lime leaf, tangy)

\$26- / 300ml

•Housui Tokubetsu Junmai

Housui Shuzo - Tokushima Prefecture
(earthy, toasted rice, wild mushroom)

\$27- / 300ml

•Tsuki Usagi Sparkling Junmai

Umenoyada Shuzo - Nara Prefecture
(light and lively, sweet pastry, young peach)

\$28- / 330ml

•Dewazakura Oka "Cherry Bouquet" Ginjo

Dewazakura Shuzo - Yamagata Prefecture
(cherry flower, touch of pear, melon)

\$29- / 330ml

•Hana Hou Hou Shu Sparkling Junmai Rosè

Marumoto Brewing Co. - Okoyama Prefecture
(soft bubbles, asian pear, muscat, sweet cream)

\$33- / 300ml

•Kamoizumi Nigori Ginjo

Kamoizumi Brewery - Hiroshima Prefecture
(voluptuous, white peach, lemon zest)

\$41- / 500ml

•Oyama Ginsuika Junmai Ginjo

Katoh Kahachiro Shuzo - Yamagata Prefecture
(well-balanced, elegant, pear, marshmallow flower)

\$43- / 500ml

•Hoyo Kuro No Hana "Fair Maiden" Daiginjo

Uchigasaki Shuzo - Miyagi Prefecture
(transparently light, sweet hint of anise)

\$49- / 500ml

•Kaika Kazenoichirin Junmai Ginjo

Daiichi Shuzo - Tochigi Prefecture
(refreshing, balanced, vanilla bean, ripe strawberry)

\$55- / 500ml

NIHONSHU sake from Japan

Regular Format, 720ml bottle

•Hakutsuru Organic Junmai

Hakutsuru Brewery - Kobe Prefecture
(warming, earthy, mushroom)

\$27-/ 720ml

•Eiko Fuji Honjozo Karakuchi

Eiko Fuji Shuzo - Yamagata Prefecture
(light, silky, subtle fire)

\$43-/ 720ml

•Seikyo Junmai

Nakao Jozo - Hiroshima Prefecture
(full bodied, grain, balanced, good with rich food)

\$47-/ 720ml

•Wakatake Onikoroshi Junmai

Wakatake Shuzo - Shizuoka Prefecture
(dry, fiery, warming)

\$48-/ 720ml

•Komedake Junmai

Nakagawa Shuzo - Tottori Prefecture
(soft earthiness, mellow dryness, calming)

\$49-/ 720ml

•Masumi "Mirror of Truth" Junmai

Miyaska Shuzo - Nagano Prefecture
(surpassingly smooth, comforting)

\$51-/ 720ml

•Atago No Matsu Honjozo

Niizawa Jozoten - Miyagi Prefecture
(woody, robust, hint of banana)

\$52-/ 720ml

•Yoshinosugi Tarusake

Choryo Shuzo - Nara Prefecture
(cedar, honeysuckle, banana)

\$52-/ 720ml

•Suijin Junmai

Suijin Shuzo - Iwate Prefecture
(rich, ricey, transforms to smooth and buttery with food)

\$53-/ 720ml

NIHONSHU sake from Japan

Regular Format, 720ml bottle

•Yaemon Junmai Ginjo

Eiko Fuji Shuzo - Yamagato Prefecture
(fruity nose, round on palate, dry and grainy finish)
\$57-/ 720ml

•ChiSuiKaFu Junmai Ginjo

Senkoma Shuzo - Fukushima Prefecture
(clean, round, hint of kiwi)
\$59-/ 720ml

•Dewanoyuki Bingakoi Junmai Daiginjo

Watarai Honten Shuzo - Yamagata Prefecture
(harmonized apple, melon & bamboo leaf,
nutty aroma, clean finish)
\$63-/ 720ml

•Hakuyou "White Sun" Junmai

Hakuyou Shuzo - Fukushima Prefecture
(rice, koji, deep, earthy sweetness, spicy warmth)
\$65-/ 720ml

•Amabuki Junmai Ginjo

Amabuki Shuzo - Saga Prefecture
(quince, star anise, chamomile)
\$69-/ 720ml

•Eikoh Junmai Ginjo 50

Eikoh Shuzo - Echime Prefecture
(fiery, onikoroshi-like character, balanced by
muscat-like sweetness)
\$71-/ 720ml

•Horaisen Wa Junmai Ginjo

Horaisen Shuzo - Aichi Prefecture
(very round and luscious, mandarin, chrysanthemum)
\$80-/ 720ml

•Nanago Masumi "7th Heaven" Daiginjo

Miyasaka Shuzo - Nagano Prefecture
(redolently flavorful, exceedingly rich and velvety
texture, complex earthiness)
\$95-/ 720ml

NIHONSHU sake from Japan

Regular Format, 720ml bottle

•Akitabare Suirakuten Daiginjo

Akita Shuzo - Akita Prefecture

(layered, delicately bottle-aged for 2 years, masterpiece)

\$115-/ 720ml

•Yuki No Boshu "Akita Komachi" Junmai Daiginjo

Eiki Fuji Shuzo - Akita Prefecture

(white pepper, dried apricot, citrus)

\$125-/ 720ml

•Dassai Migaki Niwari Sanbu Junmai Daiginjo

Asahi Shuzo - Yamaguchi Prefecture

(amazing layered muscat, white pepper & cinnamon, voluptuous finish)

\$165-/ 720ml

•Kaika Tobindori "Blue Droplet" Junmai Daiginjo Shizuku Genshu

Kaika Shuzo - Tochigi Prefecture

(the pinnacle, abundant Fuji apple, strawberry, fennel & honeydew)

\$195-/ 720ml

NIHONSHU sake from Japan

Large Format, 1000ml - 1.8L bottle

•Born Yume Wa Masamune "Dreams Come True" Junmai Daiginjo Koshu Namagenshu

Kato Kichibee Shuzo - Yamagata Prefecture

(symphonic, deep & brilliant, glorious)

\$350-/ 1000ml

•Hatsumago Junmai

Hatsumago Shuzo - Yamagata Prefecture

(clean, smooth, light finish)

\$105-/ 1.8L

MOMIJI SHOCHU COCKTAILS

•Bullet Train

(Taiso, fresh lemon, Luxardo, rosé)

\$10-

•Hello Kitty

(Nadeshiko, Calpico, fresh raspberry, mint)

\$10-

•Onsen

(Takara Towari, hot water, agave-orange butter, orange zest)

\$9-

•Hannoki Falls

(Gonkucho, coconut water, orange flower water)

\$11-

•Island Sun

(Kumejima no Kumesen, hot pepper, mango)

\$12-

•Dhampir

(Ikkomon, orange, lemon, brown sugar-vanilla syrup)

\$10-

•Yama Villa

(Chiran Bukeyashiki, orgeat, lime, egg white)

\$10-

•Kyoto No Martinez

(Takara Towari, sweet vermouth, Luxardo, angostura, orange oil)

\$10-

SHOCHU

Nadeshiko (67% barley, 33% rice) \$8-

Kamoko 3yr (barley) \$8-

Gunkutsuoh (rice) \$8-

Kumejima no Kumesen Awamori (rice) \$8-

Kuro Kirishima (sweet potato) \$8-

Kurokame (sweet potato) \$8-

Taiso (67% barley, 33% rice) \$8-

Chiran Bukeyashiki (sweet potato) \$8-

Hakuryu Zuisen (rice) \$8-

Satsuma Mura Dry (sweet potato) \$8-

lichiki (barley) \$8-

Ikkomon (sweet potato) \$8-

Takara Honkaku Towari (buckwheat) \$8-

Shirakawa Gome (sake lees) \$8-

Gonkucho Kome (rice) \$8-

GIN COCKTAILS

•The Getaway

(Hendrick's gin, Pimm's, lychee, soda)

\$11-

•Bella Bella

(Plymouth gin, Campari, Cointreau, orange juice, Limoncello, orange bitters)

\$10-

GIN

Damrak, \$7-

Old Raj, \$12-

Tanqueray, \$8-

Bombay Sapphire, \$8-

Plymouth, \$8-

Hendrick's, \$9-

Miller's, \$8-

Haymans Old Tom, \$8-

Boomsma, \$9-

Gordons, \$6-

Dryfly, \$8-

Aviation, \$8-

VODKA COCKTAILS

•Pink Grapefruit Julep

(Belvedere pink grapefruit vodka, mint, grenadine, honey, grapefruit juice)

\$11-

•Zubrovka Sour

(Zubrovka bison grass vodka, lemon, peach bitters, egg white)

\$10-

VODKA

Stoli, \$7-

Stoli Blueberry, \$7-

Stoli Raspberry, \$7-

Ketel One, \$8-

Ketel One Citron, \$8-

Grey Goose, \$9-

Grey Goose Le Poire, \$9-

Grey Goose L'orange, \$9-

Belvedere, \$9-

Belvedere Pink Grapefruit, \$9-

Chopin, \$9-

Gordons, \$6-

Hangar One Mandarin, \$9-

Hangar One Raspberry, \$9-

Hangar One Lime, \$9-

Ciroc, \$8-

44 North Huckleberry, \$8-

TEQUILA COCKTAILS

•Rosemary Siesta

(Don Julio reposado tequila, pomegranate, agave, rosemary)

\$12-

•Mexican 75

(Corralejo blanco tequila, lemon, St. Germaine, orange bitters, champagne)

\$10-

TEQUILA

Hornitos reposado, \$7-

Cazadores reposado, \$9-

Don Julio blanco, \$11-

Don Julio reposado, \$12-

Don Julio anejo, \$13-

Hussong's Agave, \$8-

Milagro Select Barrel anejo, \$18-

Chamucos reposado, \$11-

Chamucos anejo, \$13-

Aha Toro blanco, \$11-

Aha Toro reposado, \$12-

Aha Toro anejo, \$13-

Corralejo blanco, \$8-

Corralejo reposado, \$8-

Corralejo anejo, \$13-

Sauza silver, \$6-

Patron silver, \$11-

WHISKEY COCKTAILS

•Yuzu Julep

(Maker's Mark bourbon, mint, yuzu juice, bitters)

\$10-

•Irish Eyes

(Jameson whiskey, Luxardo, angostura & orange bitters, ginger ale)

\$10-

BOURBON

Maker's Mark, \$8-

Basil Hayden, \$9-

Knob Creek, \$8-

Elijah Craig 18yr, \$10-

Blanton's, \$12-

Elmer T. Lee, \$8-

Buffalo Trace, \$7-

Four Roses Small Batch, \$11-

Wild Turkey Rare Breed, \$8-

Evan Williams, \$6-

Michters, \$9-

Bookers Noe, \$14-

RYE

Rittenhouse 100, \$7-

Old Overholt, \$6-

Russels Reserve 6yr Rye, \$8-

Michters Rye, \$10-

IRISH/NORTH AMERICAN

Jameson, \$7-

Red Breast 12yr, \$11-

Seagrams 7, \$7-

Crown Royal, \$7-

JAPAN

Suntory Hibiki 12, \$13-

Suntory Yamazaki 12, \$11-

Suntory Yamazaki 18yr, \$18-

SCOTCH COCKTAILS

•Katana 12

(Suntory 12 year scotch, Satsuma Godai umeshu, lime, cranberry, ginger)

\$12-

•Blood and Sand

(Suntory 12 year scotch, Clear Creek cherry brandy, Vya sweet vermouth, orange juice)

\$12-

SCOTCH

Glenfiddich 12 year, \$8-

Glenfiddich 15 year, \$9-

Laphroaig 10 year, \$10-

Macallan 12 year, \$11-

Macallan 15 year, \$14-

Oban, \$14-

Johnnie Walker Red, \$7-

Johnnie Walker Black, \$9-

Johnnie Walker Blue, \$35-

Glenlivet 12yr, \$9-

Glenmorangie Quinta Ruban, \$10-

Glenmorangie 18yr, \$18-

RUM COCKTAILS

•1944

(Appleton's Estate dark rum, lime, orgeat, Cointreau)

\$10-

•Walking Dead

(white rum, golden rum, dark rum, cherry brandy, apricot brandy, pineapple juice, orange juice, lime juice, orgeat, served over crushed ice)

\$10-

RUM

Bacardi Silver, \$6-

Captain Morgans, \$6-

Malibu, \$6-

Myers, \$6-

Ron Del Barrilito, \$12-

Pampero Anniversario, \$10-

Barbancourt 8 yr, \$8-

Appleton's Estate, \$7-

Ron Matusalem, \$8-

Cachaca 51, \$8-

Mount Gay XO, \$8-

Zaya, \$8-

BRANDY COCKTAILS

•Spanish Coffee

(Metaxa brandy, coffee, Tia Maria coffee liqueur, Stroh 80, whipped cream, caramelized sugar rim)

\$11-

•The Champ

(Asbach brandy, Chartreuse, lemon, simple syrup, angostura bitters, egg white)

\$11-

BRANDY

Metaxa, \$7-

Metaxa Grand Fine, \$11-

Boulard Calvados, \$11-

Christian Brothers, \$6-

Asbach, \$10-

COGNAC

Remy Martin VSOP, \$11-

Hennessey VSOP, \$11-

Hennessey XO, \$35-

Courvoisier VS, \$10-

BEER draft

Sapporo

\$4.5

Guinness

\$6-

Hoegaarden

\$5.5

Manny's Pale

\$4.5

Maritime Rotating Draft

\$4.5

Seasonal Local Rotating Draft

\$-market

BEER bottle

Kirin Ichiban 22oz (Japan)

\$7-

Kirin Light (Japan)

\$4.50

Asahi 33oz (Japan)

\$10-

Asahi Black (Japan)

\$6-

Hitachino Red Rice (Japan)

\$10-

Hitachino White (Japan)

\$10-

Hitachino Ginger Beer (Japan)

\$10-

Bitburger (Germany)

\$4.5

Seasonal Local Bottle Special

\$-market

WHITE WINE

Yalumba Viognier

(Angaston, Australia)

\$11- gl/ \$40- bottle

Mohua Sauvignon Blanc

(Marlborough, New Zealand)

\$8- gl/ \$31- bottle

Bastianich Friulano

(Friuli, Italy)

\$128- gl/ \$40- bottle

RED WINE

Donna Paula Malbec

(Mendoza, Argentina)

\$12- gl/ \$40- bottle

Yulumba Granache

(Angaston, Australia)

\$10- gl/ \$38- bottle

Milbrandt Cabernet

(Prosser, Washington)

\$10- gl/ \$38- bottle

BUBBLES

Lucien Albrecht Rosé

(Alsace, France)

\$9- gl/ \$45- bottle

Roederer Estate Brut NV

(Anderson Valley, California)

\$11- gl/ \$30- 375ml/ \$60- 750ml

Schramsberg Cremant Demi-sec

(Calistoga, California)

\$80- bottle

Perrier Jouet Fleur de Champagne Cuvee

(Champagne, France)

\$225- bottle

NON-ALCOHOLIC COCKTAILS

Virgin Lychee Lemonade, \$4-

Mixed Fruit Punch, \$4-

Pomegranate Limeade, \$4-

Blackberry Lemonade, \$4-

Mango Sprite, \$4-

Thomas Kemper Ginger Ale, \$4-

Calpico Soda, \$4-

NON-ALCOHOLIC BEVERAGES

Thomas Kemper Ginger Ale, \$4-

Red Bull, \$4-

Acqua Panna, \$4-

San Pellegrino Sparkling, \$4-