

SHOCHU

Shochu is a Japanese distilled beverage, most commonly derived from barley (*mugi*), sweet potatoes (*imo*), buckwheat (*soba*) and/or rice (*gome*), although it can be distilled from other ingredients as well.

Benikko (sweet potato) **\$12-**

Touge “Ridge” (buckwheat) **\$11-**

Satoh (sweet potato) **\$12-**

Colorful (sweet potato) **\$13-**

Ikkomon (sweet potato) **\$10-**

Iichiko (barley) **\$9-**

Iichiko Special (barley, aged in white oak sherry cask) **\$15-**

Iichiko Saiten (barley) **\$10-**

Mizu Green Tea (barley ,rice) **\$12-**

Mizu Sakura Cask (barley, rice) **\$15-**

Kinmiya (sugar cane) **\$10-**

Nadeshiko (67% barley, 33% rice) **\$10-**

Rihei Ginger Shochu (ginger, barley, rice) **\$13-**

Kakushigura (67% barley, 33% rice) **\$10-**

Kannoko 3yr (barley, aged 3 years) **\$11-**

Iki (barley) **\$10-**

Tan Taka Tan (sugarcane, date, red shiso) **\$10-**

Mugi Hokka (barley) **\$10-**

Purple & Pear (sweet potato, pear) **\$10-**

AWAMORI (*Okinawan Shochu*)

Yokka Koji (rice) **\$12-**

SHOCHU GLASS-POUR FLIGHTS

Sample Any Three- **\$17-**

JAPANESE WHISKEY

Rotating Japanese Whiskey Sampler Summer 2026

Hibiki Harmony, Nikka Taketsuru Pure Malt,
Ohishi Sherry Cask, \$33-

Akashi Ume, \$12-
Akashi Blend, \$14-
Akashi Single Malt, \$25-
Akashi Single Malt Sherry Cask, \$65-
Bainbridge Mizunara, \$150
Ichiro's Malt "The Floor Malted", \$150-
Ichiro's Port Pipe \$200-
Fuji Japanese Whiskey, \$17-
Fuji Single Grain Whiskey, \$23-
Hakata Sherry Cask 12yr, \$25-
Kaiyo Mizunara Barrel Proof, \$25-
Kaiyo "The Kuri" Chestnut, \$22-
Kaiyo "The Peated" \$24-
Mars Iwai blend, \$11-
Mars Iwai 45, \$12-
Mars Iwai Tradition, \$16-
Mar's Iwai Tradition Chestnut Cask, \$21-
Mars Asagi Madara 8yr, \$32-
Mars Komagatake "Tsunuki Aging" 2020, \$35-
Matsui San-In Blend, \$12-
Matsui San-In Ex-Bourbon Barrel, \$14-
Matsui Sakura Cask, \$21-
Matsui Kurayoshi 8yr Sherry Cask, \$22-
Matsui Kurayoshi 12yr Pure Malt, \$35-
Nikka Coffey Grain, \$21-
Nikka Coffey Malt, \$23-
Nikka from the Barrel, \$18-
Nikka from the Barrel Extra Marriage, \$35-
Nikka Taketsuru Pure Malt, \$22-
Nikka Taketsuru 17yr, \$78-
Nikka Taketsuru 21yr, \$110-
Ohishi Sherry Cask, \$18-
Ohishi Peated, \$19-
Ohishi Sakura Cask, \$24-
Ohishi Port Cask, \$19-
Suntory Hakushu 12yr, \$35-
Suntory Hakushu 18yr, \$90-
Suntory Hibiki Harmony, \$23-
Suntory Hibiki 21yr, \$125-
Suntory Toki, \$12-
Suntory Yamazaki 12yr, \$35-
Suntory Yamazaki 18yr, \$118-
Suntory Yamazaki Sherry Cask, \$200-
Suntory Yamazaki Mizunara 18yr, \$250-
Takamine 8yr, \$23-
Tottori Sakura Cask, \$22-

MOMIJI COCKTAILS

Lavender Haze

Butterfly Pea infused Suntory Haku Vodka, nigori sake, prosecco, orgeat, grapefruit, lemon

\$17-

Don't Lychee to Me

Suntory Roku Gin, Aperol, lychee, calpico, lemon

\$17-

Blossoms in the Wind

Purple & Pear Shochu, Mancino sakura vermouth, lemon, yuzu, triple syrup, salted cherry blossom

\$17-

Momiji Sour

Mars Iwai 45 whisky, Choya umeshu, lemon, orgeat, plum bitters

\$17-

Shoyu Fashioned

Suntory Toki, simple, aromatic bitters, smoked shoyu

\$18-

Lychee Martini

Suntory Haku vodka, Giffard Li-chi, Scrappy's black lemon bitters

\$16-

Under the Sea

Suntory Roku gin, nori liqueur, Midori, lime, kombu sake syrup,

yuzu sea foam

\$17-

Yuzu Stormy

Barrel-aged barley shochu, yuzu, simple, ginger beer, Gosling's dark rum

\$16-

Sho-spresso Martini

Mugi Hokka Shochu, Cantera Negra Café, cold brew, simple, black walnut bitters, cinnamon

\$17-

BEER *draft*

Kirin Ichiban, \$8-

Icicle Brewing Hazy IPA, \$9-

Georgetown Roger's Pilsner, \$9-

Maritime Islander Pale Ale, \$9-

Holy Mountain Brewery Belgian White Ale, \$9-

Rotating Seasonal Nitro, \$9-

BEER *bottle/can*

Sapporo 22oz (Japan), \$12-

Asahi 16oz (Japan), \$11-

Sapporo (Japan, Non-alcoholic), \$7-

Suntory -196 Vodka Seltzer Lemon/Strawberry (USA, Kentucky), \$9-

CIDER *can*

Incline Hopped Cider (Washington), \$8-

Incline Rotating Seasonal Cider (Washington), \$8-

BUBBLES

Zardetto Prosecco

Veneto, Italy

\$12- gl / \$48- bottle

Unshackled Sparkling Rose

California

\$14- gl / \$52- bottle

Beau Joie Brut Champagne

Epernay, Champagne, France

\$16- gl / \$90- bottle

WHITE WINE

Conundrum White Blend

Napa Valley, California

\$14- gl / \$52- bottle

The Crossings Sauvignon Blanc

Marlborough, New Zealand

\$14- gl / \$52- bottle

Villa Sandi Pinot Grigio

Veneto, Italy

\$14- gl / \$52- bottle

Proverb Chardonnay

Modesto, California

\$15- gl / \$55- bottle

Nik Weis Urban Riesling

Mosel Valley, Germany

\$13- gl / \$49- bottle

Les Dauphins Rosé

Rhone, France

\$12- gl / \$48- bottle

Arca Nova Vinho Verde

Minho, Portugal

\$12- gl / \$48- bottle

Choya Plum Wine

Japan

\$15- gl / \$78- bottle

RED WINE

Josh Cellars Bourbon Barrel Aged Zinfandel

Lodi, California

\$14- gl / \$52- bottle

Josh Cellars Cabernet Sauvignon

Sonoma, California

\$16- gl / \$65- bottle

Sea Sun Pinot Noir

Santa Barbara, California

\$14- gl / \$52- bottle

Teapots, \$7-

Japanese Green Tea w/ Roasted Rice
(Genmai-Matcha)

Rishi Tea

Jasmine Green

Matcha Yerba Mate

Ruby Oolong Black

Hibiscus Berry (herbal blend)

Turmeric Ginger (herbal blend)

Lemongrass Ginger Rooibos (herbal blend)

Iced Tea, \$4-

Black tea w/ lemon

Non-Alcoholic Cocktails

Virgin Lychee Lemonade, \$9-

Shiso Lemonade, \$9-

Calpico Soda, \$7-

+ Passionfruit or Mango for additional \$1

Non-Alcoholic Beverages

Goslings Ginger Beer, \$5-

Pellegrino, \$6-

Red Bull, \$6-

SAKE GLASS POURS

(All of our glass pours are available by the bottle.)

Rotating Seasonal Sake Special

\$13- gl / \$74- 720ml bottle

Konteki “Tears of Dawn” Daiginjo

Notes of banana and anise seed followed by a velvety smooth finish

\$16- gl / \$97- 720ml bottle

Kuzuryu “Nine Headed Dragon” Junmai

Notes of pear, apple and a hint of nuttiness, elegantly smooth finish

\$10- gl / \$55- 720ml bottle

Yoshinosugi no Taruzake

Enchanting cedar aroma and taste

\$11- gl / \$59- 720ml bottle

Suigei “Drunken Whale” Tokubetsu Junmai

Light and dry, umami, hints of fennel and rose

\$11- gl / \$57- 720ml bottle

Kurosawa Nigori

Medium body with a splash of fruit flavors

\$11- gl / \$28- 300ml bottle

Miyashita “Sacred Mist” Honjozo Nigori

Well-balanced, slightly acidic with a subtle sweetness

\$11- gl / \$31- 300ml bottle

Akitabare “Spring Snow” Honjozo Nama

Balanced notes of melon and rice and a neat dry finish

\$10- gl / \$53- 720ml bottle

Sawasawa Sparkling Sake

Slightly cloudy, creamy, slightly sweet, fruity with gentle bubbles

\$10- gl / \$25- 300ml bottle

Tamagawa “Heart of Oak” Junmai

Richly flavorful, yet crisp-drinking and always balanced

\$10- gl / \$57- 720ml bottle

Kyo San Sui Junmai

Flavors of toasted cereal and natural rice sweetness

\$9- gl / \$125- 1.8L bottle

Sho Chiku Bai Extra Dry

Crisp, dry, savory, with focused minerality

\$9- gl / \$97- 1.5L bottle

SAKE GLASS - POUR FLIGHTS

Sample Any Three – \$19-

Sample Any Five – \$29-

NIHONSHU sake from Japan

Small Format, 250-300ml bottle

Gekkeikan Hot Sake Tokkuri

\$14- 245ml tokkuri carafe

Sawasawa Sparkling Sake

Junmai Sparkling Usu Nigori

Slightly cloudy, creamy, slightly sweet, fruity with gentle bubbles

\$25- 250ml

Kurosawa Nigori

Junmai Nigori

Medium body with a splash of fruit flavors

\$28- 300ml

Miyashita “Sacred Mist”

Honjozo Nigori

Well-balanced, slightly acidic with a subtle sweetness

\$31- 300ml

Kikusui “Chrysanthemum Mist”

Junmai Ginjo

Clean and smooth, aroma of fresh cantaloupe and banana

\$27- 300ml

Otokoyama “Sushi Booster”

Tokubetsu Junmai

earth, sweet aromatic, ripe fruit, elegant

\$35- 300ml

Makiri

Junmai Ginjo

Clean, deep flavor, extra dry

\$30- 300ml

Kikusui

Junmai Daiginjo

Medium bodied and silky, leads with elegant layers of sweet rice, gentle umami and subtle nuttiness. Features a milling rate of 40%

\$45- 300ml

NIHONSHU sake from Japan

Small Format, 500ml bottle

Kamoizumi “Summer Snow”

Junmai Ginjo Nigori Nama Genshu

Mildly sweet, yet surprisingly robust, a deluxe label for nigori fans

\$43- 500ml

Kamoizumi Komekome “Happy Bride”

Junmai

Light and refreshing, pleasantly tart and mildly sweet

\$55- 500ml

Koshi no Kanbai “Vanishing Point”

Ginjo

Niigata sake at its best— crisp, clean, with a satisfying umami imprint

\$55- 500ml

NIHONSHU sake from Japan

Regular Format, 720ml bottle

Kizakura “Flower”

Junmai Ginjo

Light, cherry blossom, easy drinking

\$45- 720ml

Tedorigawa “Silver Mountain”

Yamahai Junmai

A classic yamahai junmai: dry, sharp & smooth all in one

\$52- 720ml

Heavensake Junmai 12 “Konishi”

Junmai

A collaboration between champagne and sake masters

*Salted caramel, cacao, kumquat, pleasing pastry notes
and a bright fresh finish*

\$65- 720ml

Yoshinosugi no Tarusake

Barrel Aged

Enchanting cedar aroma and taste

\$59- 720ml

Suigei “Drunken Whale”

Tokubetsu Junmai

Light and dry, umami, hints of fennel and rose

\$57- 720ml

Tamagawa “Heart of Oak”

Tokubetsu Junmai

Richly flavorful, yet crisp-drinking and always balanced

\$57- 720ml

Izumo Fuji “Ancient Shrine”

Junmai

An “umami type” of sake with ricey sweetness

\$58- 720ml

NIHONSHU sake from Japan

Regular Format, 720ml bottle (Cont.)

Heavensake “Urakasumi”

Junmai Ginjo

*A collaboration between champagne and sake masters
Spring floral nose, fruity and full bodied on the palate,
with a silky, elegant finish*

\$85- 720ml

Yuki no Bosha “Old Cabin”

Yamahai Junmai

*Mellow and well balanced. Notes of nuts, brown butter,
and honey*

\$60- 720ml

Kokuryu “Black Dragon”

Junmai Ginjo

*Extremely well-balanced with hints of fruits, layers of
grains and umami*

\$85- 720ml

Konteki “Tears of Dawn”

Daiginjo

*Notes of banana and anise seed followed by a velvety
smooth finish*

\$97- 720ml

Koshi no Kanbai “Blue River”

Junmai Ginjo

Elegantly smooth, subtly aromatic, with a satisfying finish

\$72- 720ml

Shimizu no Mai “Pure Snow”

Junmai Nigori

Fresh, subtle notes of pear and Fuji apple

\$65- 720ml

Akabu

Junmai

*Layered with aromas of white peach, and umami that is
enveloped by grapefruit*

\$56- 720ml

NIHONSHU sake from Japan

Regular Format, 720ml bottle (Cont.)

Heavensake “Urakasumi”

Junmai Daiginjo

*A collaboration between champagne and sake masters
Rich and dry with notes of pineapple, green apple, lychee,
melon with hints of dried fruit*

\$160- 720ml

Yuki no Boshu

Junmai Daiginjo

Earthy, rustic, elegant and fruity

\$130- 720ml

Dassai 23

Junmai Daiginjo

*Elegant flowery bouquet with a delicate honey-like
sweetness*

\$165- 720ml

Maboroshi Kurobako

Junmai Daiginjo Genshu

*Brewed with apple yeast, elegant, expressive, and
supremely drinkable, truly amazing!*

\$200- 720ml

NIHONSHU sake from Japan

Regular Format, 1000ml – 1.8L bottle

Born Yume wa Masayume

“Dreams Come True”

Aged Junmai Daiginjo Koshu Nama Genshu

*Aged for 5 years, giving an elegant fragrance and
beautiful mellowness*

\$350- 1000ml

Kyo San Sui

Tokubetsu Junmai

Flavors of toasted cereal and natural rice sweetness

\$125- 1.8L