

# SAKE

## FLIGHT

A tasting of  
SHIRAKABE GURA, TARU CEDAR,  
TOZAI BLOSSOM OF PEACE 18.00

### GLASS & CARAFE

#### DRUNKEN HEART - SUISHIN

junmai / sweetness wrapped in rich acidity, smooth and light

#### YURI MASAMUNE

honjozo / nutty, earthy, balanced fruit

#### THE SEVEN SPEARSMEN - SHICHI HON YARI

junmai / earthy, dry, melon

#### TARU CEDAR - KIKU MASAMUNE

junmai ginjo / crisp, sharp, refreshing

#### SHIRAKABE GURA

junmai tokubetsu / floral, tropical fruit, slightly sweet

#### CABIN IN THE SNOW - YUKI NO BOSHA

junmai ginjo / light, soft, fruity

### CUPS & CANS

#### PANDA CUP - MIYOZAKRA

junmai / clean orchard fruits, light body

#### OYAJI GOKURAKU

junmai / mild grapefruit, elegant acidity

#### KITARO JUNGIN

junmai / young herbs, refreshing, unique acidity

#### NEZUMI OTOKO

junmai ginjo / strawberry, balanced, slightly dry

#### RED CAN - KIKUSUI FUNAGUCHI

aged amazake / dense, rich and nutty

#### GOLD CAN - KIKUSUI FUNAGUCHI

honjozo / rich, honey, crisp

#### BLACK CAN - KIKUSUI FUNAGUCHI

premium honjozo / lush, clean, smooth

### BOTTLE

#### TY KU BLACK

junmai ginjo / soft, creamy, hint of spice

#### TY KU COCONUT

nigori / silky, creamy, hint of vanilla

#### HORIN - GEKKEIKAN

junmai daiginjo / round, soft, melon notes

#### KIKUSUI PERFECT SNOW

nigori / flowery, full bodied, lightly sweet

15 | g 40 | c

12 | g 32 | c

15 | g 40 | c

14 | g 38 | c

10 | g 26 | c

15 | g 40 | c

28 200ML

34 180ML

34 180ML

34 180ML

32 200ML

35 200ML

35 200ML

45 330ML

45 330ML

60 300ML

50 300ML

# COCKTAILS

IMPEARIAL MARTINI .....13.00

Smirnoff, Subarashii Kudamono pear wine, ginger, sage

MELONBALLER .....12.00

Tanqueray, honeydew, calpico, absinthe

AKITA SEÑORITA .....12.00

Cazadores blanco, cilantro, Shirayuki sake

LEMON LOTUS ..... 11.00

Smirnoff, prosecco, poppy seed tincture, lemon foam

WAGYU OLD FASHIONED .....13.00

Fat-washed Bulleit Rye, szechuan salted caramel, maple syrup

POLYNESIAN PEARL .....12.00

Bacardi Oakheart, macadamia orgeat, grapefruit

MISO SOUP .....12.00

Snow pea Beefeater, cream of coconut, thai basil vermouth

YOKAICHI BOX .....12.00

Yokaichi Mugi Shochu, cucumber, St. Germaine

# MOCKTAILS

BLOOD ORANGE POMEGRANATE .....6.00

ADD EFFEN VODKA — 11.00

VANILLA GINGER CREAM SODA .....6.00

ADD BACARDI OAKHEART RUM — 11.00

MANGO GINGER .....6.00

ADD BACARDI GOLD RUM — 11.00

WHITE BUBBLE TEA .....7.00

ADD KRAKEN RUM — 12.00

GREEN BUBBLE TEA .....7.00

ADD AVIATION GIN — 12.00

# BEER

### DRAUGHT

SAPPORO .....7.00

Rice Lager — Japan

SOUTHERN TIER .....7.00

IPA — New York

SLY FOXX ROYAL WEISS .....7.00

Hefeweizen — Pennsylvania

### SEASONAL SELECTION

Prices will vary

### BOTTLES

KIRIN 'ICHIBAN' .....6.00

American Pale Lager

KIRIN 'LIGHT' .....6.00

Light Lager

TSINGTAO .....6.00

American Lager — China

KALIBER .....5.00

Non-alcoholic — United Kingdom

### CANS

SIX POINT BENGALI .....7.00

American IPA

OSCAR BLUES MAMA'S LITTLE YELLA PILS .....7.00

Czech Pilsner

NARRAGANSETT .....5.00

American Lager

JACK'S HARD CIDER .....7.00

Pennsylvania Cider

# SPARKLING

## BY THE GLASS

BRUT MARQUIS DE LA TOUR  
*NV Loire Valley, France*  
9

PROSECCO CAPOSALDO  
*NV Veneto, Italy*  
10

BRUT ROSÉ CHANDON  
*NV Napa Valley, California*  
14

## BY THE BOTTLE

PROSECCO CAPOSALDO  
*NV Veneto, Italy*  
54

BRUT MARQUIS DE LA TOUR  
*NV Loire Valley, France*  
45

BRUT ROSÉ CHANDON  
*NV California*  
60

CHAMPAGNE RUINART ROSÉ  
*NV France*  
140

CHAMPAGNE MOËT  
& CHANDON 'IMPERIAL'  
*NV France*  
100

CHAMPAGNE VEUVE CLICQUOT  
'YELLOW LABEL'  
*NV France*  
120

CHAMPAGNE DOM PERIGNON  
*'04 France*  
295

# WINE BY THE GLASS

## WINE CARAFES

WHITE 18 | RED 18

## WHITE

**GRÜNER VELTLINER**  
MAYR . . . . .12 | 60  
*Fresh pear, sour apple, lime*  
*'14 Kremstal, Austria*

**SAUVIGNON BLANC**  
DOMAINE SEAILLES . . . . .12 | 52  
*Passionfruit, citrus, sweet pea*  
*'15 Gascony, France*

**RIESLING**  
KUNG FU GIRL . . . . .11 | 46  
*Apricot, nectarine, lime leaves*  
*'15 Columbia Valley, Washington*

**PINOT GRIGIO**  
STELLA . . . . .11 | 45  
*Pear, white peach, citrus*  
*'15 Sicily, Italy*

**CHARDONNAY**  
TOM GORE . . . . .12 | 53  
*Ripe apple, pear, brown spice*  
*'14 Central Coast, California*

**CHARDONNAY**  
GRAYSON CELLARS . . . . .13 | 57  
*Pineapple, apricot, light oak*  
*'15 California*

**ROSÉ**  
ESCUDO REAL VINHO VERDE . . . . .11 | 50  
*Strawberry, red currant, floral notes*  
*'16 Vinho Verde, Portugal*

## RED

**PINOT NOIR**  
LE FOU . . . . .11 | 46  
*Blackberry, cardamom, violet*  
*'15 Languedoc, France*

**TEMPRANILLO**  
MONTAÑA . . . . .12 | 48  
*Bright berry, cherry compote, mild acidity*  
*'14 Rioja, Spain*

**MALBEC**  
DISEÑO . . . . .12 | 48  
*Blueberry, chocolate, coffee*  
*'14 Mendoza, Argentina*

**CABERNET SAUVIGNON**  
TERRAZAS . . . . .11 | 44  
*Fig, blackberry, thyme*  
*'14 Mendoza, Argentina*

**MERITAGE**  
LOCK & KEY . . . . .14 | 56  
*Poached plum, tobacco spice, blackberry*  
*'12 North Coast, California*

**CABERNET/SYRAH**  
OVEJA NEGRA . . . . .11 | 45  
*Black cherry, coffee, tobacco*  
*'15 Colchagua Valley, Chile*

# WINE BY THE BOTTLE

## WHITE

**RIESLING**  
DOMAINE GERARD NEUMEYER . . . . .72  
*Crisp citrus, bright pear*  
*Les Hospices, '12 Alsace, France*

**MUSCADET**  
CHATEAU DE LA DIMERIE . . . . .53  
*White melon, green apple, lemon peel*  
*'14 Loire Valley, France*

**FUMÉ BLANC**  
ROBERT MONDAVI . . . . .90  
*Verbena, lemongrass, grapefruit*  
*'12 Napa Valley, California*

**RIESLING**  
FRITZ WINDISCH . . . . .55  
*Peach, pear, honey*  
*'15 Rheinland-Pfalz, Germany*

**POUILLY-FUISSE**  
RESERVE DES ROCHERS . . . . .90  
*Nashi pear, fuji apple, crisp acidity*  
*'14 Burgundy, France*

**PINOT GRIGIO**  
SANTA CRISTINA . . . . .60  
*apple, citrus, minerality*  
*'15 Delle Venezie, Italy*

**PINOT GRIGIO**  
CAPOSALDO . . . . .50  
*Apple, peach, acacia blossom*  
*'16 Venezie, Italy*

**WHITE BLEND**  
MURRIETA'S WELL "THE WHIP" . . . . .80  
*White peach, orange blossom, light caramel*  
*'12 Livermore Valley, California*

**WHITE BLEND**  
POEMA . . . . .50  
*Pear, apple, lychee*  
*'14 Spain*

## WHITE

**VETIVER BLANCO VIURA**  
ONTAÑON . . . . .62  
*Ripe tropical fruit, citrus flower*  
*'12 Rioja, Spain*

**SAUVIGNON BLANC**  
CAPE MENTELLE . . . . .75  
*Straw, snow pea, pear*  
*'16 Margaret River, Australia*

**SAUVIGNON BLANC**  
SPY VALLEY . . . . .80  
*Ripe citrus, melon, passionfruit*  
*'16 Marlborough, New Zealand*

**PINOT GRIS**  
KING ESTATE . . . . .80  
*Nectarine, cantaloupe, lime zest*  
*'13 Eugene, Oregon*

**CHARDONNAY**  
MORRO BAY . . . . .50  
*Vanilla, oak, spice*  
*'16 Acampo California*

**CHARDONNAY**  
ORIN SWIFT BLINDFOLD . . . . .135  
*Honeysuckle, white peach, apricot*  
*'14 California*

**WHITE BLEND**  
MIDBAR SOUTHERN . . . . .75  
*Floral, buttery, full bodied*  
*'13 Israel*

**ROSÉ SIMI** . . . . .58  
*Citrus flowers, fresh strawberry, meyer lemon*  
*'14 Sonoma, California*

**ROSÉ**

## RED

**PINOT NOIR**  
DANCING COYOTE . . . . .70  
*Bright cherry, raspberry, toasted almond*  
*'15 Clarksburg, California*

**PINOT NOIR**  
AU CONTRAIRE . . . . .110  
*Plum, vanilla, earth*  
*'13 Sonoma, California*

**RED BLEND** STUMP JUMP . . . . .58  
*Raspberry, rhubarb, soot*  
*'12 McLaren Vale, Australia*

**MERITAGE RESERVE**  
ESTANCIA . . . . .100  
*Baking spices, french vanilla, black currant*  
*'12 Paso Robles, California*

**GAMAY VILLA PONCIAGO**  
FLEURIE LA RESERVE . . . . .60  
*Lingonberry, blueberry, asian spices*  
*'12 Beaujolais, France*

**CABERNET SAUVIGNON NXNW** . . . . .92  
*Black fruits, toasted almonds, chocolate*  
*'13 Columbia Valley, Oregon*

**CABERNET SAUVIGNON**  
ROUTESTOCK . . . . .80  
*Black plum, coffee, chocolate*  
*'14 Napa Valley, California*

**MERLOT PASO CREEK** . . . . .55  
*Currant, Bing cherry, cigar box*  
*'12 Paso Robles, California*

**SYRAH ZACA MESA** . . . . .84  
*Elderberries, cassis, dried sage*  
*'11 Santa Ynez Valley, CA*

**MALBEC UXMAL** . . . . .50  
*Blackberry, plum, chocolate*  
*'15 Mendoza, Argentina*