

# SAKE

## FLIGHT

A tasting of

**SHIRAKABE GURA, TARU CEDAR,  
TOZAI BLOSSOM OF PEACE** 18.00

**SEASONAL AND HOUSE-INFUSED**  
18.00

### GLASS & CARAFE

#### 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*

#### MANABITO

*ginjo / dry, grapefruit zest, white stone fruit*

#### TOZAI SNOW MAIDEN

*nigori / creamy, honeydew, raw pumpkin*

### 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 namazake / 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*

12 | g      32 | c

15 | g      40 | c

14 | g      38 | c

10 | g      26 | c

15 | g      40 | c

14 | g      38 | c

10 | g      26 | 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

*Tito's, Subarashii Kudamono pear wine, ginger, sage*

**MELONBALLER** .....12.00

*Tanqueray, honeydew, calpico, pernod*

**AKITA SEÑORITA** .....12.00

*Cazadores blanco, cilantro, Shirayuki sake*

**LEMON LOTUS** ..... 11.00

*Smirnoff, sparkling wine, poppy seed tincture, lemon foam*

**WAGYU OLD FASHIONED** .....13.00

*Fat-washed Bulleit rye, szechuan salted caramel, maple syrup*

**POLYNESIAN PEARL** .....12.00

*Sailor Jerry, macadamia orgeat, grapefruit*

**MISO SOUP** .....12.00

*Snow pea Sipsmith, 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 BLUECOAT GIN – 12.00

# BEER

### DRAUGHT

**SAPPORO** .....7.00

*Rice Lager — Japan*

**SOUTHERN TIER** .....7.00

*IPA — New York*

**SLY FOX 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

### 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 BLEND

THE CURATOR . . . . . 11 | 48

*Pineapple, peach, lightly buttery*

*'16 Swartland, South Africa*

### CHARDONNAY

TOM GORE . . . . . 12 | 53

*Ripe apple, pear, brown spice*

*'14 Central Coast, California*

### CHARDONNAY

NATURA . . . . . 12 | 50

*Grapefruit, lime, tropical fruit*

*'14, Bio Bio Valley, Chile*

## ROSÉ

### 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*

### RED BLEND

PEIRANO HERITAGE "THE OTHER" . . . . . 12 | 50

*Red berries, spice, toasted cedar*

*'14 Lodi, California*

### CABERNET/SYRAH

OVEJA NEGRA . . . . . 11 | 45

*Black cherry, coffee, tobacco*

*'15 Colchagua Valley, Chile*

## WHITE

### RIESLING

DOMAINE GERARD NEUMEYER . . . . . 72

*Crisp citrus, bright pear*

*'12 Alsace, France*

GRÜNER VELTLINER MAYR . . . . . 60

*Fresh pear, sour apple, lime*

*'14 Kremstal, Austria*

### MUSCADET

JOEL BOUVET . . . . . 65

*Golden apple, mineral, lemon*

*'13, 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 BLEND

MIDBAR SOUTHERN . . . . . 75

*Floral, buttery, full bodied*

*'13 Israel*

# WINE BY THE BOTTLE

### 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*

### SAUVIGNON BLANC

CLOUDY BAY . . . . . 120

*Stone fruit, kaffir lime, minerality*

*'17 Marlborough, New Zealand*

### PINOT GRIS

KING ESTATE . . . . . 80

*Nectarine, cantaloupe, lime zest*

*'13 Eugene, Oregon*

### CHARDONNAY

MORRO BAY . . . . . 50

*Vanilla, oak, spice*

*'16 California*

### CHARDONNAY

GRAYSON CELLARS . . . . . 57

*Pineapple, apricot, light oak*

*'15 California*

### CHARDONNAY

ORIN SWIFT BLINDFOLD . . . . . 135

*Honeysuckle, white peach, apricot*

*'14 California*

### TORRONTES

TRIVENTO WHITE ORCHID . . . . . 50

*Banana, pineapple, orange peel*

*'16 Mendoza, Argentina*

## ROSÉ

ROSÉ SIMI . . . . . 58

*Citrus flowers, fresh strawberry, meyer lemon*

*'14 Sonoma, California*

## RED

### PINOT NOIR

LA COSMIQUE . . . . . 67

*Red fruit, subtle earthiness, spice*

*'15 Rhône Valley, France*

### PINOT NOIR

AU CONTRAIRE . . . . . 110

*Plum, vanilla, earth*

*'13 Sonoma, California*

### RED BLEND

STUMP JUMP . . . . . 58

*Raspberry, rhubarb, soot*

*'12 McLaren Vale, Australia*

### RED BLEND

J. BOUCHON CANTO SUR . . . . . 58

*Peppercorns, cherry licorice, raspberries*

*'14 Maule Valley, Chile*

### 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 PORCUPINE RIDGE . . . . . 65

*Cherry, chocolate, vanilla*

*'14 Franschoek Valley, South Africa*

SYRAH ZACA MESA . . . . . 84

*Elderberries, cassis, dried sage*

*'11 Santa Ynez Valley, CA*

MALBEC UXMAL . . . . . 50

*Blackberry, plum, chocolate*

*'15 Mendoza, Argentina*