

# TEA

## Sencha \$5

Imported Japanese Organic Green Tea

## Jasmine Green \$6

Raw Organic Green Tea with Jasmine Flowers

## Blooming \$8

Organic flowering tea ball presented in a glass teapot

# BEER

## Sapporo \$6

Refreshing larger with crisp, refined flavor and a clean finish

## Orion \$7

Light malt with minor notes of grass and mineral, mild bitterness

## Kyoto White Yuzu \$10

Sweet and irresistible aroma of famous Japanese Yuzu citrus

# SAKE

## Classic Junmai (225ml) \$7

Fine texture with harmonious aromas and flavors

## Xtra Dry Junmai (170ml) \$8

Lighter, crisper mouthfeel and a clean finish

## Tokubetsu Junmai (300ml) \$17

Premium junmai with aromas and flavors of mineral, vanilla

## Shirakabegura Junmai (300ml) \$30

Fresh, with the scents of green apple, watermelon rind, cucumber

## Kimoto Junmai (300ml) \$33

Delicately nuanced aromas of vanilla, flowers, stone fruit, melon

## Sierra Cold Junmai Ginjo (300ml) \$22

Rounded flavors of melon, Asian pear, and a hint of cherry

## Premium Junmai Ginjo (300ml) \$26

Delicate and fruity sake features flavors of pear, melon, custard

## Sho Junmai Ginjo (720ml) \$56

Delightful flavors of apple cider, pear, sweet cream, baking spices

## Sho Ginjo Nigori (720ml) \$56

Unfiltered with flavors of cantaloupe, watermelon, banana

## Rei Junmai Daiginjo (300ml) \$36

Presenting hints of white flowers, cantaloupe, honeydew

## Shirakabegura Junmai Daiginjo (300ml) \$43

Flavors of vanilla, melon, banana and white mushroom

## Nigori Sake (375ml) \$15

Sweet dessert-type sake with milky-white appearance

## Nigori Creme de Sake (300ml) \$20

Milky white sake radiates aromas of melon, marshmallow, cream

## Plum Wine (750ml) \$23

Intense, appetizing aromas of candied plum and cherry

## Flavored Sake (375ml) \$25

Exciting sake bursts with flavors of lychee, Fuji apple, pineapple, white peach, mango, strawberry, or cantaloupe

## Organic Nama (300ml) \$28

Distinctive full body with flavors of macadamia nuts, banana

## Kyoto Fushimizu Jitate (300ml) \$28

Very refined sake with subtle flavor of cream and honeydew

## Mio Sparkling Sake (750ml) \$34

Festive, sparkling sake with aromas of peach, ripe persimmon

# JAPANESE WHISKEY

## Tenjaku (60ml) \$12

Faint smoky accent, sweet aroma redolent of pear and dried fruit

## Tenjaku Pure Malt (60ml) \$20

Rich amber, nutty with hints of green apple and fresh herbs

## Suntory Toki (60ml) \$13

Notes of basil, green apple, and honey, subtly sweet and spicy

## Suntory World (60ml). \$20

Notes of light fresh cut wood and hints of smoke

## Suntory Hibiki (60ml) \$28

Harmonious, blossoming and subtle, with notes of rose and lychee

## Suntory Yamazaki 12 (60ml) \$40

Famously smooth and full-bodied, notes of tropical fruit and citrus

## Suntory Hakushu 18 (60ml) \$96

Famously smooth and full-bodied, notes of tropical fruit and citrus

## Shibui Grain Select (60ml) \$13

Non-chill filtered & notes of coconut & cereal

## Shibui Pure Malt (60ml) \$18

Non-chill filtered with notes of chocolate, coffee & walnut

## Kikori Woodsman (60ml) \$13

Floral and fragrant aromas with a velvety smooth finish

## Hinotori (60ml) \$15

Medium body and sweetness with notes of assorted spices

## Masahiro Pure Malt (60ml) \$18

Light body and a delicate malt, hints of ginger, white wood

## Nikka Days (60ml) \$14

Fresh with notes of white flowers, orange blossoms, pear, and citrus

## Nikka Coffey Malt (60ml) \$20

Rarely bottled alone with unique flavor generated by Coffey stills

## Nikka from the Barrel (60ml) \$24

Extremely complex blended whisky bottled at 51.4% ABV

## Miyagikyo Single Malt (60ml) \$28

Elegant fruitiness and a distinctive aroma of Sherry cask influence

# SHOCHU

## Classic Shochu (225ml) \$8

Gentle minerality accented by lemon and lime pith

## Jun Shochu (750ml) \$45

Versatile and inviting, showcasing its briny, green-olive minerality

## Kome Yokaichi Shochu (750ml) \$45

Rice-based with aromas of pears, jasmine rice, white flowers

## Mugi Yokaichi Shochu (750ml) \$45

Barley-based salty note with hints of raspberry, strawberry

## Kuro Yokaichi Imo Shochu (750ml) \$48

Sweet potato-based with flavors of English bacon and home fries

## Kohakuno Yokaichi Shochu (750ml) \$50

Single-barrel barley-based, sweet and mellow with note of caramel

## Towari Soba Shochu (750ml) \$75

100% buckwheat-based shochu with charred vegetable aroma

**Government Warning: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery and may cause health problems. Menu items & prices are subject to change without prior notice.**