



early evening sake tasting

every evening until 7:30

choose 3 types for \$18, served with yasai chips

DAKU

(Nigata)

Nigori

lightly milky, dry and subtle

NARUTO DAI

(Tokushima)

Unpasteurized Ginjo

draft sake, rich & full, with an extra dry finish

JOKIGEN

(Yamagata)

Ginjo

elegant, complex, refreshing acidity

UGO NO TSUKI

(Hiroshima)

Junmai

elegant with a nice pear fragrance

TATSURIKI

(Hyogo)

Ginjo

nose of ripe apple & racy dry finish

AZURE

(Kochi)

Ginjo

brewed with water from deep ocean

fresh COCKTAILS

OBA

shiso leaf with "Beefeater" gin and lemon juice

SEPPUN

shiso leaf, grapefruit juice & yuzu juice with "Takara Jun 35" shochu

non-alcoholic

9 each

HOMEMADE GINGER ALE

with lime juice

HAND SQUEEZED PINEAPPLE

with ginger

PINK GRAPEFRUIT

with honey

PURE NAVEL ORANGE

SEPPUN

shiso leaf, grapefruit juice & yuzu juice with club soda

13 each
(dinner only)

SPARKLING FRUIT

red grape, navel orange, pink grapefruit *or* hand squeezed pineapple & sparkling wine

HAND SQUEEZED PINEAPPLE

with "Rain" organic vodka and ginger

PINK GRAPEFRUIT

with "Beefeater" gin and honey

NAVEL ORANGE

with "Rain" organic vodka

RED GRAPES

with "Rain" organic vodka

CUCUMBER

with "Rain" organic vodka, lime juice and a salt and pepper rim

GINGER

homemade ginger ale with rice shochu "Shiro," lime juice and soda

SAKE

junmai daiginjo

	glass	decanter	bottle
KOSHI HIKARI (Nigata)	13	35	82
<i>clean, pure and crisp, versatile</i>			720 ml
MASUMI “NANAGO” (Nagano)	20	54	128
<i>complex but well balanced</i>			720 ml
DASSAI 23 (Yamaguchi)	26	68	156
<i>beautifully balanced, perfect</i>			720 ml
TENTO CHI (Nigata)			82
<i>light and smooth with a refreshing finish</i>			720 ml
KAGATOBI (Ishikawa)			92
<i>fruit aromatics, mellow profile and a clean finish</i>			720 ml
SHICHIHONYARI TOBIN SHIZUKU (Shiga)			182
<i>*more info can be found on the following page</i>			720 ml
KOKURYU RYU (Fukui)			195
<i>*more info can be found on the following page</i>			720 ml
KOTSUZUMI “ROJO HANA ARI” (Hyogo)			250
<i>*more info can be found on the following page</i>			720 ml
TEDORIGAWA MANGE KYO (Ishikawa)			390
<i>*more info can be found on the following page</i>			720 ml
BORN “DREAMS COME TRUE” (Nigata)			560
<i>*more info can be found on the following page</i>			1000 ml
KIKUHIME KUKURI HIME (Fukushima)			1200
<i>*more info can be found on the following page</i>			720 ml

<p>SAKE FLIGHT</p> <p>HIRA IZUMI (<i>Junmai Yamahai</i>)</p> <p>BIHO (<i>Junmai Ginjo</i>)</p> <p>MASUMI “NANAGO” (<i>Junmai Daiginjo</i>)</p> <p>16</p>

junmai ginjo

	glass	decanter	bottle
KAO RI (Yamaguchi)	9	25	122
<i>bright and refreshing</i>			1800 ml
SHICHI KEN (Yamanashi)	11	29	68
<i>dry, medium-bodied</i>			720 ml
WATARI BUNE (Ibaraki)	13	36	84
<i>heirloom rice varietal - honeydew aromas</i>			720 ml
BIHO (Hiroshima)			58
<i>smooth & crisp, great with seafood</i>			720 ml
JOKIGEN (Yamagata)			68
<i>elegant, complex, refreshing</i>			720 ml
TATEYAMA (Toyama)			72
<i>balanced, great with sashimi</i>			720 ml
KUHEIJI (Aichi)			74
<i>delicate floral aroma</i>			720 ml
GORIKI (Tottori)			78
<i>rich and dry with notes of ripe persimmon</i>			720 ml
KIMINOI (Nigata)			88
<i>taste the rice with a clean finish</i>			720 ml
TATSU RIKI (Hyogo)			90
<i>aromatic with a dry finish</i>			720 ml

ginjo

OKA (Yamagata)	11	29	68
<i>light, clean and easy</i>			720 ml
TOSA TSURU “AZURE” (Kochi)			62
<i>silky, gentle with clear finish</i>			720 ml
TENGUMAI UMA GIN (Ishikawa)			82
<i>aromatic and full-bodied</i>			720 ml
HAKKAI SAN (Nigata)			96
<i>dry and easy drinking</i>			720 ml

junmai

	glass	decanter	bottle
NANBU BIJIN (Iwate)	10	28	62
<i>tokubetsu - perfectly balanced, elegant finish</i>			720 ml
OZE (Gumma)	11	29	68
<i>light-bodied and complex</i>			720 ml
SENCU HASSAKU (Kochi)	14	38	88
<i>tokubetsu - light, clean and elegant</i>			720 ml
SEI KYO (Hiroshima)			64
<i>smooth with a refreshing finish</i>			720 ml
UGO NO TSUKI (Hiroshima)			64
<i>tokubetsu - elegant with a light floral aroma</i>			720 ml
SUIJIN (Iwate)			68
<i>full and light-bodied</i>			720 ml

honjozo

GASAN RYU (Yamagata)			74
<i>refreshing and aromatic</i>			720 ml
MIDORI KAWA (Nigata)			80
<i>lively, crisp with extra dry finish</i>			720 ml

yamahai & kimoto

HIRA IZUMI (Akita)	10	28	138
<i>junmai yamahai - dry, a complex quality</i>			1800 ml
KASUMI TSURU (Hyogo)			66
<i>kimoto - complex with a lively finish</i>			720 ml

WARM SAKE	TATEWAKI <i>Junmai</i> 10	HIRA IZUMI <i>Junmai</i> 12	KOSHIHIKARI <i>Junmai Daiginjo</i> 18
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nama “unpasteurized”

	glass	decanter	bottle
NARUTO DAI (Tokushima)	12	32	72
<i>ginjo - crisp with dry finish</i>			720 ml
AI YU (Ibaraki)			68
<i>junmai - hints of citrus & full-bodied</i>			720 ml
EIKO FUJI (Yamagata)			96
<i>junmai ginjo - floral aroma</i>			720 ml
KAGATOBI GOKKAN MUROKA (Ishikawa)			30
<i>junmai - rich & gentle, bold & fresh</i>			300 ml

nigori “unfiltered”

DAKU (Nigata)	12		52
<i>junmai - lightly milky, dry and subtle</i>			500 ml
RIHAKU (Shimane)	12	32	76
<i>junmai - cloudy, smooth and mild</i>			720 ml
YUKI WATARI (Iwate)			28
<i>mellow and smooth</i>			
KIKUSUI (Nigata)			26
<i>sweet & rich while still crisp and dynamic</i>			300 ml

sparkling

MOON RABBIT (Nara)			22
<i>sweet with silky bubbles</i>			330 ml
MIZUBASHO PURE (Gumma)			160
<i>carbonation through fermentation, beautiful</i>			720 ml

PREMIUM *daiginjo* SAKE

Kikuhime Kukuri hime

菊姫
菊理姫

1200
(720 ml)

FUKUSHIMA

rice: Yamada Nishiki (class A)
rice polishment : 50%
acidity: NA
nihonshu-do: NA
alcohol: 17 - 18%

brewery since 1721

Each granule of rice is hand selected for this finest of sakes. They use the best yeast in their history in order to create a sake that is too strong for immediate consumption. This sake is from 2007 and only 1131 bottles were produced that year. The rice is grown at 1500 meters for maximum concentration of flavor and they use their patented "Cho-Tanpei Seimei" method of rice polishment. One bottle available

Born *"dreams come true"*

梵
夢は正夢

560
(1000 ml)

FUKUI

rice: Yamada Nishiki
rice polishment : 35%
acidity: +1.5
nihonshu-do: +4.0
alcohol: 16-17%

brewery since 1860

Aged at 17.6 Fahrenheit for 5 years, brewed with 100% of the best Yamada Nishiki rice in the world. They also use natural spring water from 604 feet underground. An intense, focused aroma with a super smooth, clean and refreshing finish. Each bottle is hand-made.

Tedorigawa Mange Kyo

手取川
万華鏡

390
(720 ml)

ISHIKAWA

rice: Yamada Nishiki
rice polishment : 40%
acidity: +1.3
nihonshu-do: +6.0
alcohol: 17.6%

brewery since 1870

This nihonshu is made with the unique "arabashiri" process. The first run sake is aged at cool temperatures for two years allowing the sake to meld. The brewmaster then selects the best of the aged sake to bottle for this limited production sake.

Kotsuzumi *Rojo Hana ari*

小鼓
路上花有リ

250
(720 ml)

HYOGO

rice: Yamada Nishiki
rice polishment : 40%
acidity: +1.3
nihonshu-do: +1.5
alcohol: 16-17%

brewery since 1849

This gentle sake begins with the Koji scent of gardenias. It lingers on the palate and follows with a hint of ripe pear. The brewery is in the small city of Tanba which is the home of Yamada Nishiki rice. All of the ingredients are locally sourced from Tanba.

Kokuryu Ryu

黒龍
龍

195
(720 ml)

FUKUI

rice: Yamada Nishiki
rice polishment : 40%
acidity: +1.2
nihonshu-do: +4.0
alcohol: 15-16%

brewery since 1800

This brewery has the distinction of being the first to sell Daiginjo sake. It has a delicate aroma yet it is rich and has a crisp finish. While other Daiginjo sakes are famous for having a rich floral aroma, RYU is famous for being more reserved in character and does not disappoint.

Shichihonyari Tobin Shizuku

七本鎗
斗瓶雫

182
(500 ml)

SHIGA

rice: Tamazakae
rice polishment : 45%
acidity: +1.6
nihonshu-do: +5.0
alcohol: 17-18%

brewery since 1530

This is made from a rare and distinctive type of rice called Tamazakae. This rice produces a sake that has a rich body with delicate tannins. This is dry on the palate with great depth. This limited production sake has less than 200 bottles available on the East Coast.

Acidity: When the acidity is low the sake will feel lighter on the palate. When the acidity is high, the sake will feel rich and full on the palate.

Nihon-shudo is a term that relates to the density of sake, and is used to indicate dryness & sweetness. Higher numbers reflect drier sake, and lower numbers reflect sweeter sake.

When the Nihon-shudo is high and the acidity is low the natural sweetness of the sake is more apparent.

SHOCHU

Shochu is not only a popular drink of choice at the moment, but a versatile spirit that is a perfect match with Japanese cuisine. A distilled liquor with a long and distinguished history, it is made from a variety of ingredients and has a taste similar to vodka . Our chef swears that it doesn't give you a hangover, but you be the judge...

SHOCHU FLIGHT

Yamano Mori, Zuisen, Satsuma Hozan

16

HOUSE - INFUSED SHOCHU

served on the rocks

brown sugar or ginger

11

Chu-hi

*mild shochu mixed with juice or tea
delicious, a great introduction*

- OOLONG TEA-HI 10
 - GREEN TEA-HI 12
 - CHU HI 11
- with grapefruit, navel orange, lemon or lime*

BARLEY

	glass	10 oz decanter	bottle
FUKIAGE (Kagoshima)	8	26	58

吹上 (鹿児島)
Clear, light & refreshing

IICHIKO (Oita)	8	26	58
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いいちこ (大分)
Soft, with a long, rich finish

YAMANO MORI (Iki)	10	32	74
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山の守 (香岐)
Woody and with a complex finish

GOKOO (FUKUOKA)	10	32	74
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吾空 (福岡)
Gentle, mellow, aged 3 years in oak barrels

SOBA

KAGURA NO MAI (Miyazaki)	9	29	67
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神楽の舞 (宮崎)
Clear and refreshingly smooth

TOWARI (Miyazaki)	10	32	74
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十割 (宮崎)
Floral and light

RICE

SHIRO (Kumamoto)	8	26	58
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しろ (熊本)
Dry and refreshing, easy

GANKUTSU OH (Kumamoto)	10	32	74
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巖窟王 (熊本)
Soft with a complex finish

SUGAR CANE

	glass	10 oz decanter	bottle
JOUGO (Amami)	8	26	58

じょうご (奄美大島)
Lush

LENTO (Amami)	9	29	67
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れんと (奄美大島)
Nutty finish

AMAMI (Amami)	10	32	74
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奄美 (奄美大島)
Well-balanced, clean and full of flavor

SESAME

BENI OTOME (Fukuoka)	8	26	58
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紅乙女 (福岡)
Complex and full of sesame aroma

AWAMORI

ZUISEN (Okinawa)	8	26	58
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瑞泉 (沖縄)
Lively and rich, a true testament to the region

TEA

GYOKURO (Fukuoka)	10	32	74
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玉露 (福岡)
Distilled from green tea leaf, clean finish

SWEET POTATO

	glass	10 oz decanter	bottle
KUROKAME (Kagoshima)	8	26	58

黒かめ (鹿児島)
Round and rich with a crisp finish

KAIKOZU (Kagoshima)	8	26	58
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かいこうず (鹿児島)
Gentle & round with a dry, crisp finish

IKKOMON (Kagoshima)	10	32	74
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一刻者 (鹿児島)
100% sweet potato, bold and flavorful

HEI HACHIRO (Miyazaki)	10	32	74
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平八郎 (宮崎)
Aromatic

JINKOO (Fukuoka)	10	32	74
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尽空 (福岡)
Rich and aromatic with a satisfying clean finish

BENI IKKO (Kagoshima)	11	38	87
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紅一刻 (鹿児島)
Silky and well balanced

TOMINO HOZAN (Kagoshima)	11	38	87
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富乃宝山 (鹿児島)
Fragrant and well balanced

KITCHO HOZAN (Kagoshima)	11	38	87
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吉兆宝山 (鹿児島)
Dry and full bodied, complex finish

SATOH (Kagoshima)	11	38	87
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佐藤 (鹿児島)
Smoky, super smooth

WINE

sparkling

	<i>glass</i>	<i>bottle</i>
PROSECCO Bisson NV (<i>Veneto, Italy</i>) dry, easy to drink	12	54
FRANCK PEILLOT - MONTAGNIEU NV (<i>Bugey, France</i>) méthode traditionnelle, Chardonnay blend		54
PHILIPPE FOREAU Vouvray Brut 2004 -05 (<i>Loire, France</i>) méthode traditionnelle, Chenin blanc, beautifully aged . .		68
GUY LARMANDIER Blanc de Blancs Grand Cru NV (<i>Champagne</i>) delicate and fine		(Half Bottle) 58
POL ROGER Brut Reserve NV (<i>Champagne</i>) rich, delicately toasty.	20	95
ROGER COULON Brut "Réserve de l'Homme" 1er Cru NV (<i>Champagne</i>) rich and earthy with wonderful aromatics. .		110
H. BILLIOT ET FILS Brut Rosé NV (<i>Champagne</i>) a grower champagne, lovely berry aromas, classic rosé		150
DOM PERIGNON Cuvee 2002 (<i>Champagne</i>) tropical aromas, fullness on the palate		390

white

BORDEAUX BLANC SEC Chateau La Rame 2010 (<i>Sainte Croix du Mont, Bordeaux</i>)	12	54
<i>Sauvignon Blanc - dry, crisp, enchantingly aromatic</i>		
PINOT BLANC Meyer-Fonné "Vieilles Vignes" 2010 (<i>Alsace, France</i>)	12	54
<i>rich and fresh with notes of honey laden fruit</i>		
POUILLY - FUISSÉ Michel Cheveau "Les Trois Terroirs" 2009 (<i>Bourgogne, France</i>)	16	76
<i>Chardonnay - attractive bouquet, rich & aromatic</i>		
MUSCADET-SUR-LIE Marc Olliver, Domaine de la Pépière "Sèvre et Maine" 2010 (<i>Loire, France</i>)		54
<i>Melon de Bourgogne - clean, dry, pairs wonderfully with Japanese food</i>		
SANCERRE Lucien Crochet 2009 (<i>Loire Valley, France</i>)		68
<i>Sauvignon Blanc - having had vineyards in the region from 1765 has allowed them to define what we know as Sancerre</i>		
POUILLY-FUMÉ Alexandre Bain 2010 (<i>Loire Valley, France</i>)		79
<i>Sauvignon Blanc - beautiful rich earthiness with a classic dry mineral finish</i>		
GAVI DI GAVI La Soraia 2010 (<i>Piedmont, Italy</i>)		48
<i>made from the Cortese grape, refreshing and thirst quenching</i>		
JASNIÈRES Pascal Janvier 2010 (<i>Loire, France</i>)		56
<i>Chenin Blanc - dry, crisp, wonderful aromatics and complexity</i>		
VOUVRAY Domaine Pichot "Domaine Le Peu de la Moriette" 2010 (<i>Loire, France</i>)		59
<i>a classic example of Chenin Blanc - bright fresh fruit with a touch of sweetness and a crisp ending</i>		
GRUNER VELTLINER Glatzer 2010 (<i>Carnuntum, Austria</i>)		48
<i>fresh, juicy and ripe with notes of grapefruit and an herbaceous finish</i>		
VIOGNIER Brooklyn Oenology 2008 (<i>North Fork, Long Island</i>)		49
<i>nice balance of minerality and stone fruit, brightness and fresh</i>		
CHABLIS Savary "Sélection Vieilles Vignes" 2008 (<i>Bourgogne, France</i>)		72
<i>Chardonnay - quintessential Chablis with aromas of ancient crushed shells and a mineral structure</i>		
MACON-SOLUTRÉ Robert - Denogent "Clos des Bertillonnes" (<i>Bourgogne, France</i>)		78
<i>Chardonnay - an accessible wine from one of the regions most prestigious producers - wonderfully rich & complex</i>		
CHASSAGNE-MONTRACHET Jean-Marc Pillot "Premier Cru - Les Baudines" 2006 (<i>Bourgogne, France</i>)		125
<i>Chardonnay - complex, classic Burgundian wine with depth and minerality</i>		
CORTON-CHARLEMAGNE GRAND CRU Domaine Rollin 2006 (<i>Bourgogne, France</i>)		220
<i>Chardonnay - delicious aromatics with an exquisite finish</i>		

red

VIN DE BOURGOGNE Edmond Cornu & Fils "les Barrigards" 2008 (<i>Bourgogne, France</i>)	14	64
<i>Pinot Noir - a light wine letting shine through it's bright minerality and freshness</i>		
BARBERA D'ASTI De Forville 2008 (<i>Barbaresco, Italy</i>) Nebbiolo	12	54
<i>Barbera - light and crisp with complex aromas of fruit, earth and flowers</i>		
CÔTES DU RHÔNE La Manarine 2009 (<i>Southern Rhone, France</i>)	13	59
<i>Grenache Noir - velvety & dark</i>		
CÔTES DE BROUILLY Château Thivin 2008 (<i>Beaujolais, France</i>)		48
<i>Gamay - one of Kermit Lynch's first imports, the vines average 50 years of age and have always been organic</i>		
CANAVESSE ROSSO Ferrando "La Torrazza" 2009 (<i>Piedmonte, Italy</i>)		59
<i>Nebbiolo blend - balanced, elegant from the mountain-side of Carema</i>		
PLEIADES XVII Sean Thackrey "Old Vines" (<i>Bolinas, California</i>)		74
<i>made by a genius in his backyard, north of San Francisco - 13 different varietals, complex, subtle notes of berries</i>		
GIGONDAS Domaine Du Gour de Chaulé "Cuvée Tradition" 2005 (<i>Rhone, France</i>)		75
<i>this blend of Grenache, Syrah and Mourvedre has bitter cherry and black currants with a long elegant finish</i>		
GARNACHA Dominio de Valdelacasa 2005 (<i>Toro, Spain</i>)		80
<i>made by a family that has been at it for 3 generations; a nice balance of fruit and terroir</i>		
RIOJA Marques de Vitoria Gran Reserva 1998 (<i>Oyon, Spain</i>)		87
<i>Tempranillo - this wine has been aging for over a decade allowing the fresh fruit flavors to become integrated</i>		
UMBRIA ROSSO Paolo Bea "San Valentino" 2007 (<i>Umbria, Italy</i>)		88
<i>30% Sangivese, 5% Montepulciano d'Abruzzo & 65% Storico Vitigno Autoctono di Montefalco</i>		
<i>"Nature should be observed, heard, [and] understood, not dominated." -Bea,</i>		
BEAUNE 1er cru Jean-Marc Morey "Grèves" 2007 (<i>Bourgogne, France</i>)		94
<i>Pinot Noir - very low yields, elegant and complex</i>		
BAROLO - GARBLÉT SUE Brovia 2003 (<i>Piedmonte, Italy</i>)		104
<i>Nebbiolo - perfectly aged, the fresh fruit is perfectly integrated into the delicious aromatics</i>		
SYRAH Clos Saron "Heart of Stone" 2005 (<i>Sierra Foothills, California</i>)		108
<i>dark, full-bodied. very low yields. intense, yet harmonious. dry farmed. hands off winemaking. only 1116 bottles made</i>		
AMARONE DELLA VALPOLICELLA Musella 2006 (<i>Veneto, Italy</i>)		120
<i>among the most intensely flavored wines on earth, made from partially dried grapes</i>		

BEER, ETC.

draught beer

SAPPORO (pint) 8
light pale, classic Japanese rice lager

bottled beer

YEBISU 9
imported - most popular premium lager in Japan

ECHIGO RICE LAGER (pint) 11
(Nigata) light, high quality rice shines through

ECHIGO STOUT 9
(Nigata) well balanced

OZENO YUKIDOKE 15
(Gumma) India Pale Ale - a beautiful bitterness

COEDO SHIRO 14
(Saitama) Hefeweizen, full body with citrus notes

KIRIN LIGHT 7
world-class light lager, has a pleasant hoppiness

HITACHINO NEST WHITE ALE 12
(Ibaraki) Belgian style White Ale

HITACHINO NEST GINGER BREW 12
(Ibaraki) brewed with fresh ginger

NIPPONIA (Belgian pale ale) 550ml. 28
(Ibaraki) brewed with barley, hops & yeast indigenous to Japan

dessert sake & wine

YUZU OMOI (*Kyoto, Japan*) 10
100% fresh yuzu citrus infused sake, smooth & bright

TONYU ZAKE (*Iwate, Japan*) 10
Japanese Organic soy milk & junmai sake

MUSCAT Fenouillet (*Beaumes de Venise, France*) 11

coffee & tea

STUMPTOWN COFFEE 5
french press

MATCHA 8
finely ground green tea used in Japanese tea ceremonies

GENMAI MATCHA 6
robust blend of green tea, matcha and roasted rice

WOOD DRAGON 6
a unique Oolong tea, clean & refreshing

KARIGANE KUKICHA 7
leaves & stems of Gyokuro, the finest of Japanese teas

SHISO SENCHA 7
flavorful blend of sencha green tea and shiso leaf

BUDDING GREEN SUPERIOR 8
Jasmine tea rolled with a blooming rosebud

CHAMOMILE 6
decaffeinated - warm & relaxing

iced tea

MATCHA 7

OOLONG TEA 6

wine (non - alcoholic) 100% grape juice

MERLOT Peconic Bay (*North Fork, LI*) rose, 375 ml . . 30

ume shu

preserved plums in sugar & shochu or sake

YAMAGATA 10
plum w/ shochu, beautiful gentle touch & long finish

REISEN 10
plum w/ sake, perfect acidity, fruity & smooth finish