



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)
Ginjo

draft sake, rich & full, deep 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

13 each
(dinner only)

SPARKLING FRUIT

strawberry, navel orange, pink grapefruit *or* hand squeezed pineapple & prosecco

STRAWBERRY

with vodka

PEACH

with "Dassai 50" sake

HAND PURÉED MANGO

with rice shochu "Shiro"

HAND SQUEEZED PINEAPPLE

with vodka and ginger

PINK GRAPEFRUIT

with gin and honey

NAVEL ORANGE

with vodka

TOMATO

with vodka

CUCUMBER

with vodka

GINGER

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

OBA

shiso leaf with 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

SAKE

rich & bold

| | glass | decanter | bottle |
|--|-------|----------|---------|
| <u>HIRA IZUMI (Akita)</u> | 10 | 28 | 138 |
| <i>junmai - dry, with a complex savory quality</i> | | | 1800 ml |
| <u>SHICHI KEN (Yamanashi)</u> | 11 | 29 | 68 |
| <i>ginjo - dry, medium-bodied yet bold</i> | | | 720 ml |
| <u>DASSAI (Yamaguchi)</u> | 26 | 68 | 156 |
| <i>dai-ginjo - beautifully balanced, perfect</i> | | | 720 ml |
| <u>CHIYO MUSUBI (Totori)</u> | | | 66 |
| <i>dai-ginjo - fragrance of lychee, elegant finish</i> | | | 500 ml |
| <u>SUIJIN (Iwate)</u> | | | 68 |
| <i>ginjo - full of taste and refreshing finish</i> | | | 720 ml |
| <u>NATURO DAI (Tokushima)</u> | | | 72 |
| <i>unpasteurized ginjo - crisp with dry finish</i> | | | 720 ml |
| <u>KUHEIJI (Aichi)</u> | | | 74 |
| <i>ginjo - delicate floral nose with a hint of muscat</i> | | | 720 ml |
| <u>GORIKI (Tottori)</u> | | | 78 |
| <i>ginjo - rich & dry with notes of ripe persimmon</i> | | | 720 ml |
| <u>TATSU RIKI (Hyogo)</u> | | | 82 |
| <i>ginjo - nose of ripe apple & racy dry finish</i> | | | 720 ml |
| <u>MIYO ZAKURA (Gifu)</u> | | | 92 |
| <i>dai-ginjo - hint of lavender with dry finish</i> | | | 720 ml |
| <u>JUYON DAI (Yamagata)</u> | | | 187 |
| <i>ginjo - elegant, dry finish with a hint of peach</i> | | | 720 ml |

smooth & round

| | glass | decanter | bottle |
|---|-------|----------|--------|
| <u>NANBU BIJIN (Iwate)</u> | 10 | 28 | 62 |
| <i>junmai - perfectly balanced, elegant finish</i> | | | 720 ml |
| <u>KASUMI TSURU (Hyogo)</u> | 11 | 29 | 68 |
| <i>dry, and complex, lively</i> | | | 720 ml |
| <u>MASUMI "NANAGO" (Nagano)</u> | 20 | 54 | 128 |
| <i>dai-ginjo - sweet, yet complex and warm</i> | | | 720 ml |
| <u>TOSA TSURU "AZURE" (Kochi)</u> | | | 62 |
| <i>ginjo - silky, gentle with clear finish</i> | | | 720 ml |
| <u>UGO NO TSUKI (Hiroshima)</u> | | | 64 |
| <i>junmai - elegant with a light pear fragrance</i> | | | 720 ml |
| <u>JOKIGEN (Yamagata)</u> | | | 68 |
| <i>ginjo - elegant, complex, refreshing acidity</i> | | | 720 ml |
| <u>TATEYAMA (Toyama)</u> | | | 72 |
| <i>ginjo - round, balanced, crisp dry finish</i> | | | 720 ml |
| <u>GASAN RYU (Yamagata)</u> | | | 74 |
| <i>refreshing aroma and hints of cantaloupe</i> | | | 720 ml |
| <u>MINATO (Akita)</u> | | | 76 |
| <i>unpasteurized sake, hints of white grape & dry</i> | | | 720 ml |
| <u>ISO JIMAN (Shizuoka)</u> | | | 162 |
| <i>dai-ginjo - hints of apricot, clean finish, delicate</i> | | | 720 ml |
| <u>KIN MAI (Saitama)</u> | | | 32 |
| <i>special - light & clean, serve with wooden box</i> | | | 300 ml |

light & crisp

| | glass | decanter | bottle |
|---|-------|----------|---------|
| <u>KAO RI (Yamaguchi)</u> | 9 | 25 | 122 |
| <i>ginjo - exotic nose, bright and refreshing</i> | | | 1800 ml |
| <u>OKA (Yamagata)</u> | 11 | 29 | 68 |
| <i>ginjo - light, clean and easy</i> | | | 720 ml |
| <u>KOSHI HIKARI (Nigata)</u> | 13 | 35 | 82 |
| <i>dai-ginjo - clean, pure and crisp, versatile</i> | | | 720 ml |
| <u>DENSHIN (Fukui)</u> | | | 48 |
| <i>light, rich & dry finish</i> | | | 720 ml |
| <u>BIHO (Hiroshima)</u> | | | 58 |
| <i>ginjo - smooth & crisp, great with seafood</i> | | | 720 ml |
| <u>ZAKU (Mie)</u> | | | 68 |
| <i>junmai - hints of mango, clean & refreshing</i> | | | 720 ml |
| <u>TOYO BIJIN (Yamaguchi)</u> | | | 76 |
| <i>ginjo - racy acidity, dry, lingering finish</i> | | | 720 ml |
| <u>MIDORI KAWA (Nigata)</u> | | | 80 |
| <i>lively, crisp with extra dry finish</i> | | | 720 ml |
| <u>KIMINOI (Nigata)</u> | | | 88 |
| <i>ginjo - savoy with a clean finish, full rice flavors</i> | | | 720 ml |
| <u>HAKKAI SAN (Nigata)</u> | | | 96 |
| <i>ginjo - strong, yet dry and easy drinking</i> | | | 720 ml |
| <u>OZE (Gumma)</u> | | | 128 |
| <i>dai-ginjo - round and silky with gentle finish</i> | | | 720 ml |

nigori

| | glass | decanter | bottle |
|--|-------|----------|--------|
| <u>DAKU (Nigata)</u> | | | 12 |
| <i>ginjo - lightly milky, dry and subtle</i> | | | 500 ml |
| <u>RIHAKU (Shimane)</u> | | | 12 |
| <i>cloudy, smooth and mild</i> | | | 32 |
| | | | 76 |
| <u>YUKI WATARI (Iwate)</u> | | | 28 |
| <i>mellow and smooth, a crowd pleaser!</i> | | | 300 ml |

sparkling

| | | | |
|---|--|--|--------|
| <u>MOON RABBIT (Nara)</u> | | | 22 |
| <i>sweet, silky bubbles with a hint of yogurt aroma</i> | | | 330 ml |
| <u>TOBI ROKU (Yamagata)</u> | | | 62 |
| <i>ginjo - cloudy, refreshing with dry finish</i> | | | 720 ml |
| <u>DASSAI (Yamaguchi)</u> | | | 64 |
| <i>nigori - super smooth sparkling sake</i> | | | 360 ml |

SAKE FLIGHT

Hira izumi, Biho, Nanago
16

WARM SAKE

| | |
|-------------------|--------------------|
| <i>shira kiku</i> | <i>Koshihikari</i> |
| <i>Nigori</i> | <i>Dai-Ginjo</i> |
| 12 | 18 |
| <i>Hira Izumi</i> | <i>Genbei san</i> |
| 12 | 10 |

PREMIUM *daiginjo* SAKE

Daishichi Horeki

大七
宝曆

390
(720ml)

FUKUSHIMA

rice: Yamada Nishiki
rice polishment : undisclosed
acidity: +1.3
nihonshu-do: +2.0
alcohol: 16%

brewery since 1752

Daishichi grows their own rice to their specifications producing top quality nihonshu. It is aged for eight years creating an aromatic daiginjo sake with notes of citrus. It is elegant and has a supple body and is unlike any other daiginjo sake.

Acidity in sake

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.

Tedorigawa Mange Kyo

手取川
万華鏡

310
(720ml)

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 *Rjo Hana ari*

小鼓
路上花有リ

220
(720ml)

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.

Shichihonyari Tobin Shizuku

七本鎗
斗瓶 雫

182
(500ml)

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 in our region.

Kokuryu Ryu

黒龍
龍

195
(720ml)

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.

Mizubasho pure

水芭蕉
ピュア

160
(720ml)

GUMMA

rice: Yamada Nishiki
rice polishment : undisclosed
acidity: undisclosed
nihonshu-do: +10.0
alcohol: 13%

brewery since 1905

This sake is unique in that it is the only naturally sparkling clear sake in Japan. It is aged for one year and then allowed to go through a secondary fermentation after being bottled. Green apple on the nose, delicate with fine bubbles; a perfect balance of sweetness and acidity.

Gas volium : 4.5 ~ 5.0 GV

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, ginger, fig, strawberry, & cherry

9

Chu-hi

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

OOLONG TEA-HI 10

GREEN TEA-HI 10

CHU HI 11
with grapefruit, navel orange or lemon & lime

BARLEY

| | glass | 10 oz decanter | bottle |
|---------------------|-------|-------------------|--------|
| FUKIAGE (Kagoshima) | 7 | 24 | 55 |

吹上 (鹿児島)
clear, light & refreshing

| | | | |
|------------------------|---|----|----|
| GINZA NO SUZUME (Oita) | 7 | 24 | 55 |
|------------------------|---|----|----|

銀座のすずめ (大分)
Smooth and clear, crisp

| | | | |
|----------------|---|----|----|
| IICHIKO (Oita) | 8 | 26 | 58 |
|----------------|---|----|----|

いいちこ (大分)
Soft, with a long, rich finish

| | | | |
|-------------------|----|----|----|
| YAMANO MORI (Iki) | 10 | 32 | 74 |
|-------------------|----|----|----|

山の守 (香岐)
Woody flavor, with hints of chocolate

| | | | |
|-----------------|----|----|----|
| GOKOO (FUKUOKA) | 10 | 32 | 74 |
|-----------------|----|----|----|

吾空 (福岡)
Gentle, mellow, aged 3 years in oak barrels

SOBA

| | | | |
|--------------------------|---|----|----|
| KAGURA NO MAI (Miyazaki) | 9 | 29 | 67 |
|--------------------------|---|----|----|

神楽の舞 (宮崎)
Clear and refreshingly smooth

| | | | |
|-------------------|----|----|----|
| TOWARI (Miyazaki) | 10 | 32 | 74 |
|-------------------|----|----|----|

十割 (宮崎)
Floral and light

RICE

| | | | |
|------------------|---|----|----|
| SHIRO (Kumamoto) | 8 | 26 | 58 |
|------------------|---|----|----|

しろ (熊本)
Dry and refreshing, easy

| | | | |
|------------------------|----|----|----|
| GANKUTSU OH (Kumamoto) | 10 | 32 | 74 |
|------------------------|----|----|----|

巖窟王 (熊本)
Soft with a savory complex finish

SUGAR CANE

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

じょうご (奄美大島)
Juicy, lush and fruity

| | | | |
|---------------|---|----|----|
| LENTO (Amami) | 9 | 29 | 67 |
|---------------|---|----|----|

れんと (奄美大島)
Light tropical banana aroma, nutty finish

| | | | |
|---------------|----|----|----|
| AMAMI (Amami) | 10 | 32 | 74 |
|---------------|----|----|----|

奄美 (奄美大島)
Well-balanced, clean and full of flavor

SESAME

| | | | |
|----------------------|---|----|----|
| BENI OTOME (Fukuoka) | 7 | 24 | 55 |
|----------------------|---|----|----|

紅乙女 (福岡)
Smoky and complex, flavorful finish

AWAMORI

| | | | |
|------------------|---|----|----|
| ZUISEN (Okinawa) | 8 | 26 | 58 |
|------------------|---|----|----|

瑞泉 (沖縄)
Lively and rich, refreshing

TEA

| | | | |
|-------------------|----|----|----|
| GYOKURO (Fukuoka) | 10 | 32 | 74 |
|-------------------|----|----|----|

玉露 (福岡)
Distilled from green tea leaf, clean finish

SWEET POTATO

| | glass | 10 oz decanter | bottle |
|---------------------------|-------|-------------------|--------|
| SHIROKUNO GON (Kagoshima) | 7 | 24 | 55 |

四六の権 (鹿児島)
Spicy on the palate with a long, smooth finish

| | | | |
|----------------------|---|----|----|
| KUROKAME (Kagoshima) | 8 | 26 | 58 |
|----------------------|---|----|----|

黒かめ (鹿児島)
Round and rich with crispy finish

| | | | |
|---------------------|---|----|----|
| KAIKOZU (Kagoshima) | 8 | 26 | 58 |
|---------------------|---|----|----|

かいこうず (鹿児島)
gentle & round with dry crisp finish

| | | | |
|---------------------|----|----|----|
| IKKOMON (Kagoshima) | 10 | 32 | 74 |
|---------------------|----|----|----|

一刻者 (鹿児島)
100% sweet potato, bold and flavorful

| | | | |
|------------------------|----|----|----|
| HEI HACHIRO (Miyazaki) | 10 | 32 | 74 |
|------------------------|----|----|----|

平八郎 (宮崎)
Sweet aroma, good with hot water

| | | | |
|------------------|----|----|----|
| JINKOO (Fukuoka) | 10 | 32 | 74 |
|------------------|----|----|----|

尽空 (福岡)
rich and aromatic with satisfying clean finish

| | | | |
|-----------------------|----|----|----|
| BENI IKKO (Kagoshima) | 11 | 38 | 87 |
|-----------------------|----|----|----|

紅一刻 (鹿児島)
Silky touch and well balanced acidity

| | | | |
|--------------------------|----|----|----|
| TOMINO HOZAN (Kagoshima) | 11 | 38 | 87 |
|--------------------------|----|----|----|

富乃宝山 (鹿児島)
Fruity and fragrant

| | | | |
|--------------------------|----|----|----|
| KITCHO HOZAN (Kagoshima) | 11 | 38 | 87 |
|--------------------------|----|----|----|

吉兆宝山 (鹿児島)
Dry and full bodied, complex finish

| | | | |
|-------------------|----|----|----|
| SATOH (Kagoshima) | 11 | 38 | 87 |
|-------------------|----|----|----|

佐藤 (鹿児島)
Smoky, super smooth

WINE

sparkling

| | glass | bottle |
|--|-------|--------|
| PROSECCO <i>Terregaie Brut NV (Veneto, Italy) green apple with a bright finish</i> | 12 | 54 |
| POL ROGER <i>Brut Reserve NV (Champagne) rich, delicately toasty</i> | 18 | 82 |
| HENRIOT <i>Souverain NV (Champagne) minerality, balanced acidity</i> | 125 | |
| TAITTINGER <i>Prestige Rosé Brut (Champagne) lovely berry aromas, classic rosé</i> | 135 | |
| DOM PERIGNON <i>Cuvee 1999 (Champagne) tropical aromas, fullness on the palate</i> | 390 | |

white

| | | |
|--|----|-----|
| PINOT GRIS <i>A to Z 2007 (Willamette Valley, Oregon) bright, ripe acidity</i> | 10 | 45 |
| CHARDONNAY <i>(Macon-Charnay) Manciat "Francieu" 2006 (Bourgogne, France) clean, fresh fruit</i> | 12 | 54 |
| SAUVIGNON BLANC <i>Seven Terraces 2007 (Marlborough, NZ) fresh & grassy, notes of pink grapefruit</i> | 12 | 54 |
| TORRONTÉS <i>Finca La Martina 2009 (Mendoza, Argentina) bright round fresh fruit</i> | 10 | 45 |
| <i>non - alcoholic</i> GEWURZTRAMINER <i>Navarro (Anderson Valley, California) 100% grape juice</i> | 12 | 54 |
| SANCERRE <i>Cirotte "Croix" 2008 (Loire Valley, France)</i> | | 54 |
| <i>bouquet of white flowers, silky with notes of crisp asian pear</i> | | |
| SANCERRE <i>Michel Redde "Les Tuilières" 2007 (Loire Valley, France)</i> | | 56 |
| <i>herbacious aromas lead to a bracing and clean finish - a classic Sauvignon Blanc from the Loire</i> | | |
| ALBARIÑO <i>Legado del Conde 2007 (Rias Baixas, Spain)</i> | | 52 |
| <i>fresh aromas of white peach and melon, floral notes, crisp mineral finish</i> | | |
| RIESLING <i>"Quarzit" Hexamer Meddersheimer Rheingrafenberg 2006 (Nahe, Germany)</i> | | 46 |
| <i>apple nose, delicate and elegant with freshness and minerality</i> | | |
| CHABLIS <i>Gilbert Picq & ses Fils "Vieilles Vignes" 2007 (Bourgogne, France)</i> | | 68 |
| <i>classic subtle lemon cream, mineral aroma with racy acidity and stony finish</i> | | |
| GRUNER VELTLINER <i>Salomon Undhof "Hochterrassen" 2008 (Kamptal, Austria)</i> | | 50 |
| <i>hand harvested grapes lead to a nose of stone fruits with a bone dry finish</i> | | |
| VOUVRAY <i>Domaine Sylvain Gaudron Sec 2007 (Loire Valley, France)</i> | | 56 |
| <i>this winery has been family-owned for 3 generations - stone fruits and slight floral notes with a bone dry, snappy finish</i> | | |
| POUILLY-FUISSSE <i>Baronne de Chatelard 2005 (Bourgogne, France)</i> | | 70 |
| <i>brights aromas of apples, peach & mineral nose lead into a delicate minerality</i> | | |
| PINOT BLANC <i>Jean Ginglinger 2006 (Alsace, France)</i> | | 50 |
| <i>bio-dynamic, hand - picked harvest, aroma of peach & white flowers with complex finish</i> | | |
| GEWURZTRAMINER <i>Francois Baur "Herrenweg" 2005 (Alsace, France)</i> | | 68 |
| <i>attractive bouquet, rich & aromatic with lychee</i> | | |
| PULIGNY-MONTRACHET <i>Leflaive 2005 (Bourgogne, France)</i> | | 110 |
| <i>chardonnay - complex, classic Burgundian wine with depth and minerality</i> | | |

rosé

| | glass | bottle |
|---|-------|--------|
| IL MIMO <i>Colline Novaresi 2009 (Piedmont, Italy)</i> | 11 | 50 |
| <i>nebbiolo- aromas of red currants and berries, a bright refreshing wine perfect for summer nights</i> | | |

red

| | | |
|--|----|-----|
| MALBEC <i>Bodega Norton "Riserva" 2006 (Mendoza, Argentina) fruit forward with earthy and spicy notes</i> | 11 | 50 |
| PINOT NOIR <i>Tolosa 2007 (Central Coast, California) graceful, cherry notes, earthy</i> | 14 | 63 |
| CABERNET SAUVIGNON <i>Ramsay 2006 (N. Coast, California) elegant, well balanced, berry & vanilla</i> | 12 | 54 |
| MORGON <i>Guy Breton "Vielles Vignes" 2006 (Beaujolais, France)</i> | | 62 |
| <i>complex, dried, berries, cinnamon stick nose and palate</i> | | |
| ZWEIGELT <i>Gangl 2003 (Burgenland, Austria)</i> | | 57 |
| <i>elegant, medium in body, cherry & spice</i> | | |
| GAMAY <i>Chateau des Jacques "Clos du Grand Carquelin" 2006 (Beaujolais, France)</i> | | 58 |
| <i>This single vineyard wine exhibits smokiness on the nose that leads to black currants and raspberries on the palate</i> | | |
| RIOJA RESERVA <i>Conde de Jauregui 1999 (Rioja, Spain)</i> | | 48 |
| <i>tempranillo, garnacha, & mazuelo - 11 years in the bottle has made for earthy and leather notes. takes time to open up.</i> | | |
| PLEIADES XVII <i>Sean Thackrey "Old Vines" (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> | | |
| SYRAH <i>Qupe "Bien Nacido Vineyard" 2006 (Santa Maria Valley, California)</i> | | 54 |
| <i>from a founder of the central coast California wine movement, a powerful yet graceful wine with smoky and berry notes</i> | | |
| CABERNET SAUVIGNON <i>Provenance "Rutherford" 2005 (Napa Valley, California)</i> | | 85 |
| <i>powerful and robust, flavors of currant and cherry, elegant and earthy</i> | | |
| PRIMITIVO <i>Salento "Majara" 2005 (Puglia, Italy)</i> | | 56 |
| <i>the Italian ancestor of zinfandel, sunny days and cool nights make for notes of ripe berries, herbal with a gentle finish</i> | | |
| BRUNELLO DI MONTALCINO <i>Collemattoni 2001 (Tuscany, Italy)</i> | | 140 |
| <i>sangiovese - a tre bicchieri wine - powerfully complex, deep flavors of blackberry and spice</i> | | |

BEER, ETC.

beer

| | |
|--|----|
| SAPPORO (Large Bottle) | 9 |
| ECHIGO RICE BEER (Large Bottle). | 11 |
| ECHIGO STOUT | 9 |
| ASAHI Select. | 7 |
| ASAHI KURONAMA | 8 |
| KIRIN LIGHT | 7 |
| HITACHINO NEST WHITE ALE | 12 |
| HITACHINO NEST GINGER BREW | 12 |
| COEDO BENIAKA | 14 |
| YEBISU | 9 |

ume shu

preserved plums in sugar & shochu or sake

| | |
|---|----|
| YAMAGATA | 10 |
| <i>plum w/ shochu, beautiful gentle touch & long finish</i> | |
| SAIKA | 10 |
| <i>perfect acidity, fruity & smooth finish</i> | |
| REISEN KOKUTO | 10 |
| <i>brown sugar, complex & refreshing, not too sweet</i> | |
| YUZU WINE (<i>Ibaraki, Japan</i>) | 8 |
| <i>smooth & bright, made from yuzu citrus instead of plum</i> | |

dessert sake

| | |
|---|----|
| SWEET DREAM | 10 |
| <i>balanced with hints of peach & honey</i> | |

tea *from Ito-en*

| | |
|----------------------------------|----|
| GENMAI MATCHA | 8 |
| SHISO SENCHA. | 8 |
| MATCHA. | 8 |
| BUDDING GREEN SUPERIOR | 10 |

iced tea

| | |
|----------------------------|---|
| HOUSEMADE MATCHA | 7 |
| OOLONG TEA | 6 |

wine *(non - alcoholic) 100% grape juice*

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| GEWURZTRAMINER <i>Navarro (Anderson Valley, CA) white</i> . 12 |
| MERLOT <i>Peconic Bay (North Fork, LI) rose, 375 ml</i> . . 30 |

dessert wine

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| MOSCATO <i>Dindarello (Veneto, IT) 2008</i> | 11 |
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