



flights

sake

JUNMAI DAIGINJO

the best of the best

MASUMI NANAGO | KUBOTA MANJU | DASSAI 23

50

NAMA SAKE FLIGHT

unpasteurized "draft" sake

KOSHINO HOMARE(*Junmai*) | NARUTO TAI(*Ginjo*) | KIKUSUI(*Junmai Ginjo*)

24

CLASSICS

a taste of a few varieties

SUMMER SNOW(*Ginjo*) | DAISHICHI (*Junmai Kimoto*) | OKA (*Ginjo*)

22

AMAKUCHI

sweet and fruity

ICHIGO (*strawberry*) | YAMA YUZU (*Japanese citrus*) | MOMO (*peach*)

18

shochu

UNIQUE SHOCHU

a taste of a few varieties

WINDOWS MIGAKI (*Barley*) | BENIOTOME (*Sesame*) | ZUISEN (*Thai Rice*)

25

japanese whisky

COFFEY GRAIN (*Nikka*) | YAMAZAKI 12YR (*Suntory*) | ICHIRO'S MALT & GRAIN (*Chichibu*)

42

COCKTAILS

15 each (*unless otherwise noted*)

GINGER

homemade ginger ale with Mura barley shochu, lime juice and soda

SEPPUN

shiso leaf, grapefruit juice and yuzu juice with Takara Jun 35 barley shochu

CUCUMBER

Luksusowa vodka, lime juice, black pepper and a salt rim

HOJICHA

house-infused hojicha roasted green tea 'tequila', lemon juice, Angostura bitters, orange zest

KINKAN

Strawberry infused Vida Mezcal, kumquat, Dragon fruit, yuzu, lemon
\$18

SPARKLING STRAWBERRY

Mio sparkling sake, strawberry infused Jougo shochu, Kitaya junmai sake, Lillet, strawberry, mint
\$18

THROUGH THE GRAPE VINE

grape infused Jougo shochu, Powers syrah, Chateau Laribotte 2011 Sauternes, sage, lemon

18

non-alcoholic

9 each

HOMEMADE GINGER ALE

with lime juice

HOMEMADE HOT GINGER

with lemon juice and honey

SEPPUN

shiso leaf, grapefruit juice and yuzu juice with club soda

HAND SQUEEZED PINEAPPLE

with ginger

PINK GRAPEFRUIT

with honey

GEWURZTRAMINER

grape juice from Navarro Vineyards, Anderson Valley, CA
12 g1 / 48 btl (750ml)

BEER, etc.

draught beer

ASAHI (pint) 9
imported from Japan

bottled beer

KIRIN LIGHT 7

ECHIGO RICE LAGER (Niigata) (pint) 14
light, high quality rice shines through

ECHIGO RED ALE (Niigata) 10
amber ale with caramel aromas

ECHIGO STOUT (Niigata) 10
lightly roasted malt, well balanced

KAGUA BLANC (Belgium/Japan). 14
Belgian wheat ale with yuzu citrus

KAGUA ROUGE (Belgium/Japan) 14
full bodied red ale with sansho pepper

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

HITACHINO GINGER BREW (Ibaraki) 12
made with fresh ginger

OZENO YUKIDOKI I.P.A. (Gunma) 15
India Pale Ale - a brilliant hoppiness

dessert sake & wine

YAMA YUZU (Kochi) 10
famous Rehoku yuzu citrus infused sake

ICHIGO NIGORI (Fukushima) 10
fresh strawberry infused nigori sake

KOSHUJIKOMI UME SHU (Hyogo) 12
plum infused aged kimoto sake 1999

YAMAGATA UME SHU (Yamaguchi) 10
plum shochu with a sweet, long finish

KATSUYAMA "Koshu" (Miyagi) 26
sake aged two years, rich and concentrated

MOMO (Okayama) 11
sake made with peach yeast and peach nector

coffee & tea

FRENCH PRESS COFFEE 5

95 RPM, roasted in Brooklyn

GENMAI MATCHA 5

robust blend of green tea, matcha and roasted rice

LAVENDER SENCHA 5

green tea with lavender flowers

KARIGANE KUKICHA 7

leaves & stems of Gyokuro, the finest of Japanese teas

MATCHA 8

finely ground green tea used in Japanese tea ceremonies

WOOD DRAGON 6

unique oolong tea, clean & refreshing

CHAMOMILE 5

flower buds

PEPPERMINT 5

dried whole mint leaves

EARL GREY 5

black tea with bergamot

iced tea

OOLONG TEA 5

unsweetened Chinese black tea

MATCHA 8

finely ground green tea used in Japanese tea ceremonies

NANBUBIJIN ALL KOJI (Iwate) 16
amber color embodies its rich umami

SAUTERNES Chateau Laribotte 2011 (Bordeaux) 16

MOSCATO D'ASTI Massimo Rivetti (Neive) 14

10 YR TAWNY PORT Croft (Oporto) 12

20 YR TAWNY PORT Tayolor Fladgate (Oporto) . . . 18

SHERRY Oloroso "La Garrocha" (Jerez) 15

CALVADOS Christian Drouin 1996 (France) 38

SPIRITS

vodka

LUKSOSOWA	13
GREY GOOSE	14
BELVEDERE	14
KETEL ONE	13
VALT <i>single malt</i>	16

tequila & mezcal

CIMARRON BLANCO	13
PATRON SILVER	15
MILAGRO SILVER	15
CAZADORES REPOSADO	13
DON JULIO ANEJO	19
VIDA MEZCAL	13
MEZCAL VAGO ESPADIN	15

gin

ALOO	13
BEEFEATER	13
TANQUERAY 10	14
BOMBAY SAPPHIRE	13
HENDRICK'S	14
BLUECOAT	13

cognac

MARTELL CORDON BLEU	38
COURVOISIER VS	14
REMY MARTIN 1738 ROYAL	20
REMY MARTIN XO	48
HENNESSY XO	55
PIERRE FERRAND 1ER CRU	15

whisky

WOODFORD RESERVE	13
KNOB CREEK	14
MAKER'S MARK	13
FOUR ROSES SMALL BATCH	13
BASIL HAYDEN	13
BULLEIT RYE	14
BULLEIT BOURBON	15
BLANTON'S	15
SAZERAC RYE	13
MICHTER'S RYE	14
JACK DANIEL'S NO. 7	13
JAMESON	13
JOHNNY WALKER BLACK	15
JOHNNY WALKER BLUE	42
OBAN 14	21
CAOL ILA 12	21
MACALLAN 12	15
GLENLIVET 12	15
GLENFIDDICH 14	18

rum

DIPLOMATICO ANEJO	13
DIPLOMATICO BLANCO	13
CAPTAIN MORGAN	13
MYERS'S	13
MOUNT GAY BLACK BARREL	13
BARBANCOURT	13
PLANTATION XO	23
NAVAZOS-PALAZZIN	30

liquers

CAMPARI	13
CYNAR	13
NARDINI AMARO	13
APEROL	13
FERNET BRANCA	13
PIMMS	13
SAMBUCA	13
BENEDICTINE	13
PERNOD	13
GREEN CHARTREUSE	15
ST. GEORGE ABSINTHE	17
CHAMBORD	13
SOUTHERN COMFORT	13
GRAND MARNIER	13
DISARONNO AMARETTO	13
LILLET	13
LUXARDO MARASCHINO	13
LUXARDO BITTER	13
ST. GERMAIN	13
COMBIER	13
CREME DE CASSIS	13
CREME DE VIOLETTE	13
KAHLUA	13
NARDINI GRAPPA	14

JAPANESE WHISKY

JAPANESE WHISKY FLIGHT

COFFEY GRAIN | YAMAZAKI 12YR | ICHIRO'S MALT & GRAIN

42

MARS SHINSHU

IWAI - malt and grain, 40%	13
<i>pear, hints of red fruits, blended with more corn</i>	
IWAI TRADITION - malt and grain, 40%	20
<i>well balanced, soft, blended with more malt</i>	
LUCKY CAT 99 - malt and grain, 43%	39
<i>mint, vanilla, great balance</i>	
KOMAGATAKE "RINDO" - single malt, 52.5%	50
<i>"Gentian", sherry, grapefruit, tobacco</i>	
KOMAGATAKE REVIVAL 2011 - single malt, 58%	60
<i>mild peat, oak, caramel, black pepper</i>	
MALTAGE 3+25 YEARS - pure malt, 46%	150
<i>sherry, vanilla, hazelnut, great balance</i>	
KOMAGATAKE 30 YEARS - single malt, 61%	500
<i>only 1137 bottles, lush, oak, eternal finish</i>	

WHITE OAK

AKASHI - malt and grain, 40%	14
<i>apple, cherry, light vanilla and subtle spice</i>	
AKASHI SINGLE MALT- single malt, 46%	39
<i>light peat, ex-bourbon and ex-sherry cask</i>	
AKASHI SHERRY CASK - single malt, 50%	66
<i>aged 5 years and finished in sherry cask, silky, nutty</i>	

ICHIRO'S MALT CHICHIBU

MALT AND GRAIN - blended, 46.5%	29
<i>whiskies from 5 countries blended, full and complex</i>	
THE FLOOR MALTED - single malt, 58.5%	58
<i>Ichiro Akuto annually goes to England for floor malting</i>	
THE PEATED - single malt, 53.5%	60
<i>smoky nose with hint of citrus, very peaty</i>	
PORT PIPE - single malt, 62.5%	84
<i>honey, berries, grapefruit, long finish</i>	

CHUGOKU JOZO

TOGOUCHI - malt and grain, 40%	14
<i>vanilla, chocolate, gentle peat, light finish</i>	

PREMIUM FLIGHT

CHOICE OF THREE WHISKIES, SERVED 1/2 OZ EACH

ASK SERVER FOR DETAIL

KITAYA

YAME 10 YEARS- malt and grain, 42%	16
<i>banana, caramel, gentle peat, light finish</i>	

NIKKA

COFFEY GRAIN - 95% corn, 40%	19
<i>distilled using Coffey still, vanilla, cinnamon</i>	
COFFEY MALT - 100% malt, 45%	21
<i>distilled using Coffey still, maple, full and fruity</i>	
TAKETSURU 12 YEARS - pure malt, 40%	24
<i>blend of Yoichi and Miyagikyo, smooth and balanced</i>	
TAKETSURU 17 YEARS - pure malt, 43%	54
<i>gentle peat on the nose, fragrant and elegant finish</i>	
TAKETSURU 21 YEARS - pure malt, 43%	74
<i>round, rich, cacao and dried apricots</i>	
MIYAGIKYO 12 YEARS - single malt, 45%	86
<i>discontinued, lively, and complex</i>	
YOICHI 15 YEARS - single malt, 46%	135
<i>discontinued, gentle peat, mature and rich</i>	

SUNTORY

TOKI - blended malt, 43%	16
<i>blend of Yamazaki, Hakushu and Chita, fruity nose</i>	
HIBIKI JAPANESE HARMONY- blended, 43%	18
<i>orange peel, cinammon, subtle peat, light</i>	
HIBIKI 17 YEARS- blended, 43%	77
<i>round, pear, caramel, honey</i>	
HAKUSHU 12 YEARS - single malt, 43%	23
<i>gentle peat, light and fruity, forest aroma</i>	
HAKUSHU 18 YEARS - single malt, 43%	54
<i>smoky and complex, makes an amazing high ball</i>	
YAMAZAKI 12 YEARS - single malt, 40%	25
<i>blend of mizunara, Bourbon and Sherry barrel, citrus</i>	
YAMAZAKI 18 YEARS - single malt, 40%	80
<i>rich and mature, nutty, dried figs</i>	
YAMAZAKI SHERRY CASK - single malt, 48%	200
<i>2016, only 5000 bottles made, raisin, dark chocolate</i>	

SHOCHU

Tokyo's drink of choice, Shochu, is a versatile spirit. It is made from a variety of ingredients and is typically 25% alcohol giving it a mildness that allows it to easily be paired with Japanese cuisine. Our chef swears that it doesn't give you a hangover, but you be the judge...

**HOUSE-INFUSED
SHOCHU**

served on the rocks

coffee, brown sugar, ginger or gobo

13

CHU-HI

*mild shochu mixed with juice or tea
a delicious introduction to the spirit*

OOLONG TEA-HI 12

GREEN TEA-HI 14

CHU HI 13
with grapefruit, navel orange, lemon or lime

RICE

	glass	10 oz decanter	bottle
SHIRO (Kumamoto)	9	29	67

しろ (熊本)
Dry and refreshing, easy

GANKUTSU OH (Kumamoto)	12	38	90
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巖窟王 (熊本)
Soft with a complex finish

MUGON (Kumamoto)	18	62	138
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無言 (熊本)
aged in oak barrel for 10 years, 40% Abv

BARLEY

	glass	10 oz decanter	bottle
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MURA (Kagoshima)	8	26	58
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邑 (鹿児島)
Great balance, flavorful

MUGIWARA BOUSHI (Kagoshima)	9	29	67
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麦わら帽子 (鹿児島)
Light and easy with slight toasted aroma

FUKIAGE (Kagoshima)	9	29	67
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吹上 (鹿児島)
Clear, light and refreshing

IICHIKO (Ooita)	10	32	74
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いいちこ (大分)
Most popular in Japan, great with soda and lemon

HITOTSUBU NO MUGI (Kagoshima)	10	32	74
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一粒の麦 (鹿児島)
Rich wheat flavor with sweet pine notes

FUKIAGE "KURA" (Kagoshima)	11	35	82
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吹上蔵 (鹿児島)
Silky and elegant, aged 3 years in white oak

YAMANO MORI (Nagasaki)	12	38	90
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山の守 (香岐)
Woody and with a complex finish

WINDOWS MIGAKI (Kagoshima)	12	38	90
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磨 (鹿児島)
Vanilla and spice, aged over 3 years in oak barrels

KINTARO (Fukuoka)	12	38	90
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金太郎 (福岡)
Full flavored with a lingering finish

SOBA BUCKWHEAT

TOWARI (Miyazaki)	12	38	90
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十割 (宮崎)
Floral and light

AWAMORI LONG GRAIN RICE

ZUISEN (Okinawa)	10	32	74
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瑞泉 (沖縄)
Lively and rich, a true testament to the region

rosé

	glass	bottle
WÖLFFER ESTATE <i>Rosé 2016 (Long Island, NY)</i>	13	58
DOMAINE DE FONTSAINTE <i>"Gris de Gris" 2016 Corbières (Boutenac, France)</i>	14	62
COMMANDERIE DE PEYRASSOL <i>"Rosé" 2016 Cotes de Provence (Provence, France)</i>	15	67

red

	glass	bottle
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FRANCE

STEEVE CHARVET <i>2014 Beaujoais, Gamay (Beaujolais)</i>		58
FRANÇOIS BAUR <i>"Sang du Dragon" 2012 Pinot Noir (Alsace)</i>		78
ERMITAGE DU PIC SAINT LOUP <i>2014 Pic Saint-Loup, Mourvèdre, Carignan (Languedoc-Roussillon)</i>	14	62
CHATEAU DE BEAUCASTEL <i>2000 Chateauneuf-du-Pape, Grenache, Syrah, Mourvèdre (Southern Rhône)</i>		275

ITALY

GIUSEPPE MASCARELLO <i>"Codamonte" 201 Barbera d'Alba, Barbera d'Alba (Piemonte)</i>		105
CASTELLO DI VOLPAIA <i>2011 Chianti Classico Riserva, Sangiovese (Tuscany)</i>		70
STELLA DI CAMPALTO <i>2009 Brunello di Montalcino, Sangiovese (Tuscany)</i>		235
ZENATO <i>2012 Valpolicella Superiore Ripassa, Corvina (Veneto)</i>		82
ZENATO <i>2013 Veronese Rosso Alanera, Corvina, Rondinella (Veneto)</i>	12	54
TIEFENBRUNNER <i>Linticlarus 2013 Langrein Riserva (Alto Adige)</i>		105
PASSOPISCIARO <i>Scinniri 2014 Nerello Mascalese, Cesanese, Petit Verdot (Sicily)</i>		64

UNITED STATES

RED HOOK WINERY <i>2010 Merlot, Brooklyn (New York)</i>		115
BERGSTRÖM <i>2014 Pinot Noir, Willamette Valley (Oregon)</i>	26	115
DUSOIL <i>2015 Pinot Noir, Willamette Valley (Oregon)</i>	19	85
POWERS <i>2014 Syrah, Columbia Valley (Oregon)</i>	14	62
MERRIAM VINEYARDS <i>2014 Pinot Noir, Russian River Valley (California)</i>		88
RIDGE <i>"Three Valleys" 2013 Zinfandel, Sonoma (California)</i>		77
CLOS SARON <i>"Heart of Stone" 2009 Syrah, Sierra Foothills (California)</i>		115
CHESTER'S ANVIL <i>2012 Marbec, Napa valley (California)</i>		115
BUCK SHACK <i>2014 Cabernet Sauvignon, Sonoma (California)</i>	17	78
DECOY <i>2014 Cabernet Sauvignon, Sonoma (California)</i>		78
MERRIAM VINEYARDS <i>Estate 2012 Cabernet Sauvignon, Russian River Valley (California)</i>		88
CROSBY ROAMANN <i>2012 Cabernet Sauvignon, Rutherford (California)</i>		195
HEITZ CELLARS <i>2012 Cabernet Sauvignon, Napa Valley (California)</i>		135
HEITZ CELLARS <i>"Martha's Vineyard" 2005 Cabernet Sauvignon, Napa Valley (California)</i>		400
RUBISSOW <i>2006 Cabernet Sauvignon Reserve, Napa Valley (California)</i>		295
KENZO <i>"Ai" 2011 Cabernet Sauvignon, Napa Valley (California)</i>		575

OTHERS

WEINGUT HEINRICH <i>2014 Zweigelt, Burgenland (Austria)</i>		64
ALPAMANTA ESTATE <i>2010 Malbec, Mendoza (Argentina)</i>		74
REMELLURI <i>Rioja Reserva 2010 Tempranillo, Garnacha and Graciano, Rioja (Spain)</i>		92
JOAN D'ANGUERA <i>"L'Hostal" 2012 Caringnan, Rioja (Spain)</i>		215

WINE

white

glass bottle

FRANCE

PHILLIPPE FOREAU "Domaine du Clos Naudin" 2012 Vouvray Sec, Chenin Blanc (Loire)	75
MARC DESCHAMPS "Les Vignes de Berge" 2012 Pouilly-Fumé, Sauvignon Blanc (Loire)	16 76
HUGEL "Estate" 2012 Riesling, (Alsace)	124
FRANÇOIS BAUR 2014 Gewurztraminer Herrenweg (Alsace)	76
DOMAINE DU CLOS DES ROCS Pouilly-Loché 2014 Chardonnay (Burgundy)	18 82
JEAN & SEBASTIAN DAUVISSAT "Séchet" 2012 Chablis 1er Cru, Chardonnay (Burgundy)	82
YVES CUILLERON Condrieu 2014 Viognier, Northern (Rhône)	120
CHATEAU SIMONE Les Grands Carmes de Simone Blanc 2012 Viognier Blended (Provence)	67

ITALY

CERETTO LANGHE Arneis Blange 2015 Arneis (Piemonte)	15 67
ZENATO 2015 Pinot Grigio (Veneto)	58
SUAZIA Soave Classico 2015 Garganega (Veneto)	82

UNITED STATES

PALMER VINEYARDS 2014 Riesling, North Fork (New York)	13 58
JAFFURS 2013 Viognier, Santa Barbara (California)	82
ERIC KENT "Sonoma Coast" 2013 Chardonnay, Sonoma (California)	105
FRANK FAMILY "Napa Carneros" 2014 Chardonnay, Napa (California)	24 105
BERGSTRÖM "Sigrid" 2014 Chardonnay, Willamette valley (Oregon)	192

OTHERS

PARPAROUSSIS "Gift of Dionysos" 2014 Assyrtico, Athiri, Pelopponese (Greece)	72
LICIA Rías Baixas 2015 Albarino, Galicia (Spain)	58
ST. URBANS-HOF "Wiltinger" 2014, Riesling, Mosel (Germany)	62
JURTSCHITSCH-SONNHOF "Terrassen" 2015 Grüner Veltliner, Kamptal (Austria)	12 54

sparkling

glass bottle

ZARDETTO Prosecco NV (Veneto, Italy)	14 58
RIVETTI MASSIMO "Maggiorina" 2014 Moscato d'Asti (Piemonte, Italy)	14 58
MICHEL GENET Grand Cru Brut Blanc de Blancs NV (Champagne)	25 105
TAITTINGER Brut NV (Champagne)	32 125
POL ROGER Brut Reserve NV (Champagne)	38 148
ALFRED GRATIEN Brut Classique NV (Champagne)	375 ml 75
JACQUESSON Cuvée 738 Extra Brut MV (Champagne)	165
LAURENT-PERRIER ROSÉ Brut Cuvée NV (Champagne)	180
DOM PÉRIGNON Brut 2004 (Champagne)	350
KRUG Grande Cuvée MV (Champagne)	375
DOM PÉRIGNON Brut 2006 (Champagne)	475
DOM PÉRIGNON ROSÉ Iris Van Herpen Edition 2003 (Champagne)	750

SWEET POTATO	10 oz		
	glass	decanter	bottle

SATOH (Kagoshima)	17	55	126
佐藤 (鹿児島) <i>Smoky, super smooth</i>			
KAIKOZU (Kagoshima)	10	32	74
かいこうず (鹿児島) <i>Gentle and round with a dry, crisp finish</i>			
IKKOMON (Kagoshima)	13	42	96
一刻者 (鹿児島) <i>100% sweet potato, bold and flavorful</i>			
KUROKIRISHIMA (Miyazaki)	10	32	74
黒霧島 (宮崎) <i>Sweet aroma, fresh after taste</i>			
BENI IKKO (Kagoshima)	13	42	96
紅一刻 (鹿児島) <i>Silky touch and well balanced acidity</i>			
TOMINO HOZAN (Kagoshima)	12	38	92
富乃宝山 (鹿児島) <i>Fragrant and well balanced</i>			
KITCHO HOZAN (Kagoshima)	12	38	92
吉兆宝山 (鹿児島) <i>Dry and full bodied, complex finish</i>			
SATSUMA HOZAN (Kagoshima)	11	35	82
薩摩宝山 (鹿児島) <i>Aromatic roasted potato flavor</i>			
MANZEN (Kagoshima)	14	45	252
萬膳 (鹿児島) 1750ml <i>Well balanced, long finish</i>			
KURANOSHOKON (Kagoshima)	20	64	148
極上蔵の師魂 (鹿児島) <i>Silky, very rich and deep, made entirely by hand</i>			
TENSHI NO YUWAKU (Kagoshima)	25	80	185
天使の誘惑 (鹿児島) <i>Aged in sherry casks for 10 years, very limited</i>			

SUGAR CANE	10 oz		
	glass	decanter	bottle

KINMIYA (Mie)	9	29	67
キンミヤ (三重) <i>Clean and crisp</i>			
JOUGO (Amami)	10	32	74
じょうご (奄美大島) <i>Lush</i>			
LENTO (Amami)	10	32	74
れんと (奄美大島) <i>Nutty finish</i>			
AMAMI (Amami)	12	38	90
奄美 (奄美大島) <i>Well-balanced, clean and full of flavor</i>			

SESAME

BENI OTOME (Fukuoka)	9	29	67
紅乙女 (福岡) <i>Complex and full of sesame aroma</i>			

TEA

GYOKURO (Fukuoka)	11	35	82
玉露 (福岡) <i>Distilled from green tea leaf, clean finish</i>			

SUDACHI

SUDACHI CHU (Tokushima)	9	29	67
すだち酎 (徳島) <i>Japanese citrus sudachi flavored, refreshing</i>			

LEMON GRASS

MIZU NO MAI (Saga)	13	42	96
美鶴乃舞 (佐賀) <i>Made with rice 95%, lemongrass 5%, 70 proof</i>			

SAKE

junmai daiginjo

	glass	10 oz decanter	bottle
SANZEN (Okayama)	17	46	100
<i>Omachi rice, aromatic, round and smooth</i>			720 ml
MATSU NO MIDORI (Kyoto)	18	49	105
<i>smooth, great with black cod</i>			720 ml
KAGATOBI AI (Ishikawa)	19	54	115
<i>aromatic with a clean finish</i>			720 ml
KANSANSUI (Fukuoka)	20	55	120
<i>Chef Abe's choice, clean and dry</i>			720 ml
GASANRYU "GOKUGETSU" (Yamagata)	21	56	128
<i>fresh and fragrant</i>			720 ml
JOKIGEN KIMOTO (Yamagata)	22	64	135
<i>full bodied and delicious</i>			720 ml
MASUMI NANAGO (Nagano)	23	67	148
<i>complex and well balanced</i>			720 ml
MINOWAMON (Fukushima)		74	400
<i>Kimoto - dry and silky</i>			1800 ml
KUBOTA MANJU (Niigata)	27	75	180
<i>soft, round and elegant</i>			720 ml
KITAYA 39 (Fukuoka)	27	75	180
<i>aromatic, fruity and smooth</i>			720 ml
GINGA SHIZUKU (Hokkaido)	29	84	192
<i>"Divine Droplets" clean, pure and elegant</i>			720 ml
DASSAI 23 (Yamaguchi)	30	90	210
<i>beautifully balanced, perfect</i>			720 ml
KISEKI NO OSAKE (Okayama)	30	90	210
<i>biodynamic - balanced fruit notes, clean palate</i>			720 ml
ISOJIMAN 50 (Shizuoka)			230
<i>rich and melony, with briny notes</i>			720 ml
KOTSUZUMI "AOI" (Hyogo)			260
<i>delicate fruit notes, layered and complex</i>			720 ml
KIKUSUI "KURAMITSU" (Niigata)			340
<i>23% polish rate "Koshihikari" silky and aromatic</i>			720 ml

daiginjo

	glass	10 oz decanter	bottle
IKI NA ONNA (Ishikawa)	20	55	125
<i>clean, balanced and elegant</i>			720 ml
SUIRAKUTEN (Akita)	25	70	160
<i>silky, dry, nice acidity</i>			720 ml
KOSHI NO KANBAI (Niigata)			168
<i>clean and smooth, legendary sake</i>			500 ml
HOYO (Miyagi)	30	90	210
<i>pineapple, pear, silky and full</i>			720 ml
TEDORIGAWA MANGEKYO (Ishikawa)			480
<i>texture like fine silk</i>			720 ml

junmai ginjo

TATEYAMA (Toyama)	13	36	84
<i>balanced, great with sashimi</i>			720 ml
MANTENSEI (Tottori)	13	36	84
<i>savory flavors, long finish, hints of honey</i>			720 ml
HANAGAKI (Fukui)	14	38	88
<i>tropical fruits with a dry finish</i>			720 ml
SAKURA BIYORI (Niigata)	14	38	88
<i>delicate floral notes, soft and silky texture</i>			720 ml
WATARI BUNE (Ibaraki)	15	40	92
<i>heirloom rice varietal - honeydew aromas</i>			720 ml
TATSURIKI (Hyogo)	20	55	120
<i>aromatic with a dry finish</i>			720 ml

ginjo

OKA (Yamagata)	12	34	78
<i>light, fruity and easy</i>			720 ml
IZUMI JUDAN (Yamagata)	14	38	88
<i>dry, crisp, touch of juniper</i>			720 ml
HAKKAISAN (Niigata)	16	42	98
<i>dry and easy drinking</i>			720 ml
KOKURYU (Fukui)	18	49	108
<i>gentle, pear, silky and complex</i>			720 ml

junmai

	glass	10 oz decanter	bottle
YAMATOSHIZUKU (Akita)	10	28	64
<i>yamahai - IWC 2016 trophy winner, complex</i>			720 ml
KITAYA (Fukuoka)	10	28	64
<i>medium-body, clean palate with dry finish</i>			720 ml
KAN-NIHONKAI (Shimane)	11	29	135
<i>tokubetsu - round and flavorful</i>			1800 ml
DAISHICHI KIMOTO (Fukushima)	11	29	145
<i>junmai kimoto - rich, fresh and clean</i>			1800 ml
SUIJIN (Iwate)	11	29	68
<i>dry and light-bodied</i>			720 ml
RYUSEI (Hiroshima)	11	29	68
<i>tokubetsu - honeydew aroma, round and dry</i>			720 ml
MASUMI OKUDEN (Nagano)	12	33	74
<i>smooth long finish with a natural sweetness</i>			720 ml
KAGATOBI (Ishikawa)	12	33	74
<i>yamahai - super dry and deep</i>			720 ml
IZUMO FUJI (Shimane)	12	33	75
<i>every step done by hand. soft, citrus aroma</i>			720 ml
OKU NO MATSU (Fukushima)	12	33	75
<i>easy with elegant complexity</i>			720 ml
SENCU HASSAKU (Kochi)	16	42	95
<i>tokubetsu - light, clean and elegant</i>			720 ml
KIKUHIME (Ishikawa)	16	42	95
<i>dry and full bodied</i>			720 ml
SAWANOI "IROHA" (Tokyo)	20	55	125
<i>brewed in cedar tank, silky, rich, classic</i>			720 ml
nigori unfiltered			
KUROSAWA (Nagano)	10	28	64
<i>sweet and creamy</i>			720 ml
SUMMER SNOW (Hiroshima)	13	35	88
<i>ginjo - rich, creamy and robust</i>			900 ml
DAKU (Niigata)	13		56
<i>junmai - lightly milky, dry and subtle</i>			500 ml
KANSANSUI "KASUMI" (Fukuoka)	21	58	128
<i>junmai daiginjo - smooth and round</i>			720 ml

honjozo

	glass	10 oz decanter	bottle
ICHINOKURA MUKANSA (Miyagi)	11	29	145
<i>dry & crisp, high acidity, straight forward</i>			1800ml
aged			
RED MAPLE (Hiroshima)	13	35	82
<i>junmai ginjo - aged for 2 years, rich and unique</i>			720 ml
TARUSAKE (Nara)	14	38	88
<i>junmai-yamahai, Omachi rice - cedar barrel aged</i>			720 ml
HAKKAISAN (Niigata)	21	56	128
<i>3 years aged in snow, silky, round</i>			720 ml
YUKIMANMAN (Yamagata)			300
<i>daiginjo - aged 5 years, smooth and elegant</i>			720 ml
nama unpasteurized			
KOSHINO HOMARE (Niigata)	12	33	74
<i>junmai - genshu - light, fruity and dry</i>			720 ml
NARUTO TAI (Tokushima)	13	35	82
<i>ginjo - bold with dry finish</i>			720 ml
SHICHIHONYARI (Shiga)	14	38	88
<i>junmai - green apple, fresh</i>			720 ml
MASUMI ARABASHIRI (Nagano)	15	40	92
<i>junmai ginjo - rich, raw, fresh</i>			720 ml
EIKO FUJI (Yamagata)	18	49	105
<i>junmai ginjo - floral aroma, elegant</i>			720 ml
sparkling			
MIO (Kyoto)			20
<i>soft and smooth</i>			300 ml
JAPON (Kyoto)			26
<i>junmai - rich and tasty</i>			330 ml
HAKKAISAN NIGORI SPARKLING (Niigata)			44
<i>refreshing, fruity and sweet aroma</i>			360 ml
W A R M S A K E			
DAISHICHI KIMOTO - junmai - 15			
SUMMER SNOW - nigori - 19			
TARUSAKE - cedar aged - 21			
KIKUHIME - junmai - 24			