



# *flights*

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## *sake*

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### 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*) | MASUMI ARABASHIRI(*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*

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### UNIQUE SHOCHU

*a taste of a few varieties*

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

25

## *japanese whisky*

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

42

# COCKTAILS

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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

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ASAHI . . . . . (pint) 9  
*imported from Japan*

## bottled beer

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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

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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

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FRENCH PRESS COFFEE . . . . . 5

*95 RPM, roasted in Brooklyn*

GENMAI MATCHA . . . . . 5

*robust blend of green tea, matcha and roasted rice*

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

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

## tequila & mezcal

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CIMARRON BLANCO . . . . .	13
HORNITOS. . . . .	13
EL TESORO . . . . .	14
PATRON SILVER. . . . .	15
MILAGRO SILVER . . . . .	15
CAZADORES REPOSADO . . . . .	13
DON JULIO ANEJO . . . . .	19
VIDA MEZCAL . . . . .	13
MEZCAL VAGO ESPADIN . . . . .	15

## gin

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

## cognac

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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

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WOODFORD RESERVE . . . . .	13
KNOB CREEK . . . . .	14
MAKER'S MARK . . . . .	13
MAKER'S MARK 46 . . . . .	15
FOUR ROSES SMALL BATCH . . . . .	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
JIM BEAM BLACK . . . . .	13
JOHNNY SMOKING GUN. . . . .	14
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

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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

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CAMPARI. . . . .	13
COINTREAU . . . . .	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>	
KOHIGANZAKURA - single malt, 52%	46
<i>aged in ex Jpanese wine barreel, white grape, elegant</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>	

### OHISHI DISTILLERY

OHISHI WHISKY - rice, 41.8%	20
<i>brandy barrel aged, citrus, pear, honey</i>	
OHISHI WHISKY SHERRY CASK - rice, 42.1%	25
<i>nutty, cacao, dark fruit, round</i>	

## PREMIUM FLIGHT

CHOICE OF THREE WHISKIES, SERVED 1/2 OZ EACH

ASK SERVER FOR DETAIL

### CHUGOKU JOZO

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

### KITAYA

YAME 10 YEARS- malt and grain, 42%	16
<i>banana, caramel, rich, round</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>	
HIBIKI 21 YEARS- blended, 43%	94
<i>smooth, chocolate, tropical fruit</i>	
HAKUSHU 12 YEARS - single malt, 43%	23
<i>gentle peat, light and fruity, forest aroma</i>	
HAKUSHU 18 YEARS - single malt, 43%	58
<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>	

# 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 (彦岐)

*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
DOMAINE DE FONTSAINTE "Gris de Gris" 2016 Corbières (Boutenac, France) . . . . .	13	58
CHATEAU SOUCHERIE "Rosé de Loire" 2016 Grolleau, Gamay (Loire, France) . . . . .	14	62
COMMANDERIE DE PEYRASSOL "Rosé" 2016 Côtes de Provence (Provence, France) . . . . .	15	67

# red

	glass	bottle
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## FRANCE

STEEVE CHARVET 2014 Beaujolais, Gamay (Beaujolais) . . . . .	58
ERMITAGE DU PIC SAINT LOUP 2014 Pic Saint-Loup, Mourvèdre, Carignan (Languedoc-Roussillon) . . . . .	62
FRANÇOIS BAUR "Sang du Dragon" 2012 Pinot Noir (Alsace) . . . . .	78
CHATEAU LES TROIS CROIX 2011 Fronsac, Merlot, Cabernet Franc (Bordeaux) . . . . .	78
CHATEAU DE BEAUCASTEL 2000 Châteauneuf-du-Pape, Grenache, Syrah, Mourvèdre (Southern Rhône) . . . . .	275

## ITALY

GIUSEPPE MASCARELLO "Codamonte" 2011 Barbera d'Alba (Piemonte) . . . . .	105
STELLA DI CAMPALTO 2009 Brunello di Montalcino, Sangiovese (Tuscany) . . . . .	235
ZENATO 2012 Valpolicella Superiore Ripassa, Corvina (Veneto) . . . . .	82
ZENATO 2013 Veronese Rosso Alanera, Corvina, Rondinella (Veneto) . . . . .	12
TIEFENBRUNNER Linticlarus 2013 Langrein Riserva (Alto Adige) . . . . .	105
MASSERIA DEL FEUDO Il Giglio 2015 Nero d'Avola (Sicily) . . . . .	62
PASSOPISCIARO Scinniri 2014 Nerello Mascalese, Cesanese, Petit Verdot (Sicily) . . . . .	64

## UNITED STATES

RED HOOK WINERY 2010 Merlot, Brooklyn (New York) . . . . .	115
BERGSTRÖM 2014 Pinot Noir, Willamette Valley (Oregon) . . . . .	26
DUSOIL 2015 Pinot Noir, Willamette Valley (Oregon) . . . . .	19
POWERS 2014 Syrah, Columbia Valley (Oregon) . . . . .	14
TURLEY 2016 Cinsault, St. Helena (California) . . . . .	74
MERRIAM VINEYARDS 2014 Pinot Noir, Russian River Valley (California) . . . . .	88
RIDGE "Three Valleys" 2013 Zinfandel, Sonoma (California) . . . . .	77
CLOS SARON "Heart of Stone" 2009 Syrah, Sierra Foothills (California) . . . . .	115
CHESTER'S ANVIL 2012 Malbec, Napa valley (California) . . . . .	115
BUCK SHACK 2014 Cabernet Sauvignon, Sonoma (California) . . . . .	17
DECOY 2014 Cabernet Sauvignon, Sonoma (California) . . . . .	78
MERRIAM VINEYARDS Estate 2012 Cabernet Sauvignon, Russian River Valley (California) . . . . .	88
CROSBY ROAMANN 2012 Cabernet Sauvignon, Rutherford (California) . . . . .	195
HEITZ CELLARS 2012 Cabernet Sauvignon, Napa Valley (California) . . . . .	135
HEITZ CELLARS "Martha's Vineyard" 2005 Cabernet Sauvignon, Napa Valley (California) . . . . .	400
RUBISSOW 2006 Cabernet Sauvignon Reserve, Napa Valley (California) . . . . .	295
KENZO "Ai" 2011 Cabernet Sauvignon, Napa Valley (California) . . . . .	575
OPUS ONE 2013 Cabernet Sauvignon, Napa Valley (California) . . . . .	750

## OTHERS

WEINGUT HEINRICH 2014 Zweigelt, Burgenland (Austria) . . . . .	64
ALPAMANTA ESTATE 2010 Malbec, Mendoza (Argentina) . . . . .	74
REMELLURI Rioja Reserva 2010 Tempranillo, Garnacha and Graciano, Rioja (Spain) . . . . .	92
JOAN D'ANGUERA "L'Hostal" 2012 Carignan, Rioja (Spain) . . . . .	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" 2013 Pouilly-Fumé, Sauvignon Blanc (Loire) . . . . .	76
HUGEL "Estate" 2012 Riesling (Alsace) . . . . .	124
FRANÇOIS BAUR 2014 Gewurztraminer Herrenweg (Alsace) . . . . .	76
MARCEL COUTURIER 2014 Saint-Véran, Chardonnay (Burgundy) . . . . .	78
DOMAINE DU CLOS DES ROCS 2014 Pouilly-Loché, Chardonnay (Burgundy) . . . . .	82
JEAN & SEBASTIAN DAUVISSAT "Séchet" 2012 Chablis 1er Cru, Chardonnay (Burgundy) . . . . .	82
DOMAINE BALLAND-CURTET "Sous le Puits" 2015 Puligny-Montrachet 1er Cru, Chardonnay (Burgundy) . . . . .	210
PIERRE BOURÉE 2009 Chassagne-Montrachet 1er Cru, Chardonnay (Burgundy) . . . . .	174
YVES CUILLERON 2014 Condrieu, Viognier (Northern Rhône) . . . . .	120
CHATEAU SIMONE Les Grands Carmes de Simone Blanc 2012 Viognier Blended (Provence) . . . . .	67
DOMAINE BORDENAVE "souvenirs d'enfance" 2013 Jurançon Sec, Gros Manseng (Jurançon) . . . . .	67

### ITALY

CERETTO LANGHE Arneis Blange 2015 Arneis (Piemonte) . . . . .	67
DIEGO CONTERNO 2014 Langhe, Nascetta (Piemonte) . . . . .	64
ZENATO 2015 Pinot Grigio (Veneto) . . . . .	58
SUAVIA 2015 Soave Classico, Garganega (Veneto) . . . . .	72

### UNITED STATES

PALMER VINEYARDS 2014 Riesling, North Fork (New York) . . . . .	58
JAFFURS 2013 Viognier, Santa Barbara (California) . . . . .	82
ERIC KENT "Sonoma Coast" 2013 Chardonnay, Sonoma (California) . . . . .	105
FRANK FAMILY "Napa Carneros" 201 Chardonnay, Napa (California) . . . . .	105
KENZO ESTATE "Asatsuyu" 2015 Sauvignon Blanc, Napa (California) . . . . .	225
BERGSTROM "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) . . . . .	62
MOLINO REAL Mountain Blanco 2013 Moscatel de Alejandria, Malaga (Spain) . . . . .	72
REMELLURI 2013 Rioja Blanco, Rioja (Spain) . . . . .	215
ST. URBANS-HOF "Wiltinger" 2014, Riesling, Mosel (Germany) . . . . .	62

## sparkling

glass bottle

ZARDETTO Prosecco NV (Veneto, Italy) . . . . .	58
RIVETTI MASSIMO "Maggiorina" 2014 Moscato d'Asti (Piemonte, Italy) . . . . .	58
POL ROGER Brut Réserve NV (Champagne) . . . . .	132
TAITTINGER Brut NV (Champagne) . . . . .	148
ALFRED GRATIEN Brut Classique NV (Champagne) . . . . .	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) <span style="float: right;">1750ml</span> <i>Well balanced, long finish</i>			
KURANOSHIKON (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
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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
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SUDACHI CHU (Tokushima)	9	29	67
すだち酎 (徳島) <i>Japanese citrus sudachi flavored, refreshing</i>			

LEMON GRASS
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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
TENGUMAI (Ishikawa)	19	54	115
<i>smooth, clean, medium dry</i>			720 ml
KAGATOBI AI (Ishikawa)	19	54	115
<i>aromatic with a clean finish, dry</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 dry</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
KIKUHIME (Ishikawa)	16	42	95
<i>dry and full bodied</i>			720 ml
SENCU HASSAKU (Kochi)	20	55	125
<i>tokubetsu - light, clean and elegant</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)	14		58
<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 &amp; crisp, high acidity, straight forward</i>			1800ml
<b>aged</b>			
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
<b>nama unpasteurized</b>			
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
SEIKYO (Hiroshima)	16	42	95
<i>junmai ginjo - Omachi rice, fresh, herbal</i>			720 ml
EIKO FUJI (Yamagata)	18	49	105
<i>junmai ginjo - floral aroma, elegant</i>			720 ml
<b>sparkling</b>			
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

### WARM SAKE

DAISHICHI KIMOTO - junmai - 15

SUMMER SNOW - nigori - 19

TARUSAKE - cedar aged - 21

KIKUHIME - junmai - 24