










Alcohol Menu

COLD BOTTLE SAKE

	JITSURAKU (Tokubetsu Junmai Kimoto) 実奈『特別純米生酛』 Light and smooth. Grain and steamed rice aroma with touch of mineral	14.00 (300ml)		YOWANO TSUKI (Junmai Ginjo) 夜半の月『純米吟醸』 Fruity aroma of cantaloupe and green apple with touch of mineral. Light and Smooth.	65.00 (600ml)
	KUROSAWA (Junmai Kimoto) くろさわ『純米生酛』 It is their policy to use traditional brewing process, "Kimoto"	30.00 (300ml)		HEIWA "KID" (Junmai) 紀土『純米』 A soft mouth feel and offers an acidity that is well balanced with the gentle umami of sake rice.	75.00 (720ml)
	KIKUSUI (Junmai Ginjo) 菊水『純米吟醸』 A sweet aroma of rose and mandarin orange with a clean and spicy finish.	30.00 (300ml) 65.00 (720ml) 135.00 (1800ml)		DASSAI BLUE 50 (Junmai Daiginjo) 獺祭ブルー50『純米大吟醸』 Rich aroma and subtle sweetness balanced by a sharp dry finish, great with many dishes	80.00 (720ml)
	KUBOTA (Junmai Daiginjo) 久保田『純米大吟醸』 An elegant nose with notes of pear and melon, with a harmonious acidity and pleasant mouthfeel.	35.00 (300ml) 75.00 (720ml)		KUBOTA HEKIYU (Junmai Daiginjo) 久保田 碧寿『純米大吟醸』 Nutmeg, stewed pear and grape flavor with ripe pear, brandy and sugar cane on the nose.	120.00 (720ml)
	HAKKAISAN (Junmai Daiginjo) 八海山『純米大吟醸』 Dry and a bit spicy with subtle flavors of stewed apples, lightly toasted nuts and wood.	45.00 (300ml) 95.00 (720ml)		KUBOTA MANJYU (Junmai Daiginjo) 久保田 萬寿『純米大吟醸』 Honeysuckle and tuberose aroma with flavors of Fuji apple and spiced tart pear.	165.00 (720ml)

DESSERT SAKE

	HANA { Fuji Apple / White Peach } HANA りんごフレーバー / 白桃フレーバー Low alcohol and sweetness makes it a fine aperitif or as dessert. Either straight up or on the rocks.	25.00 (375ml)		OKUNOMATSU SHIZUKU "IHEI" 奥の松 伊兵衛『純米大吟醸』 (Junmai Daiginjo) This high quality daiginjo "SHIZUKU" sake is created through a slow fermentation method.	295.00 (720ml)
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NIGORI SAKE

	KUROSAWA NIGORI SAKE くろさわ『にごり』 It is very easy on the palate with layers of gentle flavors. It has a low alcohol content of 8%.	25.00 (300ml)		SHOCHIKUBAI EXTRA DRY (Junmai) 松竹梅 超辛『純米』 A genuine dry sake with a clean and crisp finish.	6.00 Small (150ml) 12.00 Large (300ml)
	KIKUSUI NIGORI SAKE 菊水『にごり』 Full-bodied sweetness coupled with the subtle texture of the moromi granules. ABV is 21%.	30.00 (300ml)		OTOKOYAMA (Tokubetsu Junmai) 男山『特別純米』 It is robust, rice-forward, crisp and refreshingly dry.	12.00 Small (150ml) 24.00 Large (300ml)

HOT SAKE

SHOCHU

	IICHIKO SEIRIN (Barley) いいちこ 清涼『麦焼酎』 Clear aroma. Subtlety sweet. On the rocks or straight with lemon.	20.00 (200ml)
	KAKUSHIGURA (Barley) 隠し蔵『麦焼酎』 This well-aged shochu, with its luscious flavor and full-bodied, is best served on the rocks.	7.50 Glass 55.00 (720ml)
	NAKA NAKA NAI (Rice) なかなかない『米焼酎』 Rice Shochu aged in Japanese cedar barrel with delicate sweet flavor. the rocks or with cold water.	9.50 Glass 75.00 (750ml)
	TOMINO HOUZAN (Sweet Potato) 富乃宝山『芋焼酎』 A sweet and citrusy aroma and light, enjoyable flavor. On the rocks or with cold water.	10.00 Glass 80.00 (720ml)

BEER

Small : Sapporo \ Kirin Light \ Asahi Non-Alcohol
Large : Sapporo \ Kirin Ichiban
Draft : Suntory Premium Malts \ Asahi Super Dry
Craft : Kagua Blanc \ Kagua Rouge

WINE

White	Red	Bottle Only
William Hills Chardonnay	Liberty School Cabernet	Treana Chardonnay
Campagnola Pinot Grigio	Angeline Pinot Noir	Neyers Chardonnay
		EnRoute Pinot Noir

Plum Wine : Choya Plum Wine
Premium Plum Wine

Please ask your server for premium Wine and Champagne selection