

# DRINKS

## COCKTAILS & MARTINIS

<b>Hokkaido Sunset.....</b>	<b>13</b>
Strawberry-cilantro infused vodka, lemonade, soda	
<b>Lychee Martini.....</b>	<b>13</b>
Vodka, lychee, peach schnapps	
<b>Soma Mule.....</b>	<b>12</b>
Liquor of choice, lime, fever tree ginger beer	
<b>Old-Fashion.....</b>	<b>13</b>
Rye whiskey, turbinado, angostura cherry bitters	
<b>Toki Highball.....</b>	<b>13</b>
Suntory Toki, fever tree soda	
<b>Mezzy Paloma.....</b>	<b>12</b>
Mezcal, grapefruit, lemon, agave, peach bitters	
<b>Somajito.....</b>	<b>12</b>
Mint-basil infused rum, lime, mint, simple syrup	
<b>The Empression Martini.....</b>	<b>14</b>
Empress gin, St. Germain, lemon juice, cane syrup, plum bitters	
<b>Espresso Martini.....</b>	<b>15</b>
Vodka, coffee liqueur, turbinado sugar, espresso	
<b>Chocolate Martini.....</b>	<b>15</b>
Vodka, chocolate liqueur, white chocolate liqueur	

## MONTHLY FEATURED COCKTAILS

<b>Calipico Highball.....</b>	<b>12</b>
Vodka, Calpico, soda	
<b>From Osaka With Love.....</b>	<b>13</b>
Gin, Yuzuri, lemon juice, simple	
<b>Problem Solver.....</b>	<b>13</b>
Scotch, chipotle vanilla, lemon, turbinado	
<b>The Penicillin.....</b>	<b>14</b>
Scotch, Yuzuri, ginger liqueur, lemon juice, honey	
<b>Purple Rain.....</b>	<b>13</b>
Lavender gin, pineapple sake, lime, simple	
<b>Snow White.....</b>	<b>14</b>
lichiko, apple sake, lycee, lime, simple	
<b>Ilchiko Highball.....</b>	<b>12</b>
lichiko, topo chico,lemon	

## NON-ALCOHOLIC BEVERAGES

<b>Sodas.....</b>	<b>3</b>
Coke, Diet Coke, Dr. Pepper, Sprite, Ginger Beer	
<b>Iced Tea / Green Tea.....</b>	<b>3</b>
<b>Hot Green Tea Pot.....</b>	<b>5</b>
<b>Fiji Artesian Water.....</b>	<b>5</b>
<b>Topo Chico.....</b>	<b>4-5</b>
<b>Fresh Squeezed Lemonade.....</b>	<b>4</b>

# WINES & BEERS

## BUBBLES

**Le Grand Courtage Brut.....14**

*France (187 mL bottle)*

**Mossolino, Moscato d'Asti.....24**

*Italy (375 mL bottle)*

## WHITES BY THE GLASS

**Natura Organic Sauvignon Blanc**

*Chile .....10/39*

**J. de Villebois Sancerre**

*Loire, France.....15/60*

**Il Gufino Pinot Grigio**

*Friuli-Venezia, Italy.....10/39*

**Terlan Pinot Grigio**

*Alto Adige, Italy.....13/52*

**Donatti, Sisters Forever Chardonnay**

*Central Coast.....10/39*

**Hartford Court Chardonnay**

*Russian River Valley.....17/68*

**Trefethen Riesling**

*Napa Valley, CA.....12/48*

## ROSES BY THE GLASS

**Le Charmel Rose**

*Provence, France.....10/39*

**Chateau Peyrassol Rose**

*Provence, France.....14/60*

## RED BY THE GLASS

**Quest Cellars Cabernet Sauvignon**

*Paso Robles, CA.....11/42*

**Juggernaut Cabernet Sauvignon**

*Alexander Valley, CA.....12/46*

**Carmel Road Pinot Noir**

*Monterrey County, CA.....11/43*

**Aniello Pinot Noir**

*Riverside Estate, Patagonia.....12/46*

**Tercos Malbac**

*Mendoza, Argentina.....10/39*

**Domaine de Cristia**

*France.....10/39*

## BEERS

**Asahi Super Dry Draft.....7**

**Asahi Super Dry Can.....6**

**Asahi Black .....8**

**Kirin Light.....6**

**Kirin Ichiban.....6**

**Sapporo Premium.....6**

**Sapporo Reserve.....7**

**St. Arnold Seasonal.....6**

**Hitachino White Ale.....10**

**Hitachino Red Rice.....10**

# WINE LIST

## BUBBLES

**Ruggeri Prosecco Argeo Brut**  
*Veneto, Italy*.....55

**Ruggeri Prosecco Brut Argeo Rose**  
*Veneto, Italy*.....58

## SAUVIGNON BLANCS & PINOT GRIGIOS

**Natura Organic Sauvignon Blanc**  
*Chile* .....39

**Ancient Peaks Sauvignon Blanc**  
*Paso Robles*.....48

**J. de Villebois Sancerre**  
*Loire, FR*.....60

**Emmolo Sauvignon Blanc**  
*Napa County, CA*.....58

**Domaine Jean Claude Dagueneau**  
*Pouilly-Fume, FR*.....65

**Il Gufino Pinot Grigio**  
*Friuli-Venezia, Italy*.....39

**Terlan Pinot Grigio**  
*Alto Adige, Italy*.....52

**Andrian Pinot Grigio**  
*Italy*.....52

## CHARDONNAY

**Donatti, Sisters Forever**  
*Central Coast*.....39

**Michael Pozzan, Annabella**  
*Napa, CA*.....40

**Sequoia Grove**  
*Napa, CA*.....48

**Alexana, Terroir Series**  
*Willamette Valley, OR*.....55

**Domaine des Malandes Chablis**  
*Burgundy, FR*.....58

**Mount Eden Vineyards**  
*Edna Valley, CA*.....60

**Hartford Court Chardonnay**  
*Russian River Valley, CA*.....68

## OTHER WHITES

**Trefethen Riesling**  
*Napa Valley, CA*.....48

# WINE LIST

## PINOT NOIR

<b>Carmel Road Pinot Noir</b>	
<i>Monterrey County, CA.....</i>	<b>43</b>
<b>Aniello Pinot Noir</b>	
<i>Riverside Estate, Patagonia.....</i>	<b>46</b>
<b>Three Otters</b>	
<i>Willamette Valley, CA.....</i>	<b>50</b>
<b>Saffron Fields</b>	
<i>Willamette, OR.....</i>	<b>55</b>
<b>Etude</b>	
<i>Carneros, CA.....</i>	<b>75</b>
<b>Ponzi Vineyards</b>	
<i>Willamette, OR.....</i>	<b>80</b>
<b>Penner Ash</b>	
<i>Willamette, OR.....</i>	<b>95</b>
<b>Golden Eye</b>	
<i>Anderson Valley, CA.....</i>	<b>130</b>

## MERLOT

<b>PlumpJack</b>	
<i>Napa, CA.....</i>	<b>\$110</b>

## CABERNET SAUVIGNON

<b>Quest</b>	
<i>Paso Robles, CA.....</i>	<b>42</b>
<b>Juggernaut</b>	
<i>Alexander Valley, CA.....</i>	<b>48</b>
<b>Tom Eddy "Elodian"</b>	
<i>Knights Valley, CA.....</i>	<b>75</b>
<b>Chateau Montelena</b>	
<i>Napa, CA.....</i>	<b>120</b>
<b>Inglenook</b>	
<i>Rutherford, CA.....</i>	<b>150</b>
<b>Sequoia Grove</b>	
<i>Napa, CA.....</i>	<b>85</b>

## OTHER REDS

<b>Monte Damaio</b>	
<i>Alentejano, Portugal.....</i>	<b>45</b>
<b>Seghesio Zinfandel</b>	
<i>Sonoma, CA.....</i>	<b>48</b>
<b>La Magia Rosso di Montalcino</b>	
<i>Italy.....</i>	<b>52</b>
<b>Caymus Suisun Grand Durif</b>	
<i>Suisun Valley, CA.....</i>	<b>70</b>
<b>Mullan Road Cellars</b>	
<i>Columbia Valley, WA.....</i>	<b>85</b>
<b>Castello Banfi, Brunello do Montalcino</b>	
<i>Sangiovese, Italy.....</i>	<b>140</b>

# SAKE

## HOT SAKE

- House Hot Sake (8 oz) .....8**
- Premium Kirinzan Classic (10 oz).....15**  
*(Hot / Cold)* light bodied, dry, hazelnut, toasted rice
- Premium Nakagawa Pure Grain (10 oz).....17**  
*(Hot / Cold)* full bodied, dry, honey, spicy sweetness

## SPECIALTY COLD SAKE

- Hana Fuji Apple Sake (375 mL).....24**  
*USA: (8% ABV)* clean, refreshing, dry finish
- Hana Lychee Sake (375 mL).....24**  
*USA: (8% ABV)* refreshing, subtly sweet
- Hana Pineapple Sake (375ml).....24**  
*USA:(8%ABV)* refreshing, lightly sweet
- Tamayura "Rhythmic" Sparkling Sake (300mL)...35**  
*JAPAN: (8% ABV)* refreshing, tart, grapefruit
- Kamoizumi Kome Kome "Happy Bride" .....55**  
*JAPAN: (8% ABV) (500mL)* mildly tart, sweet, apples, riesling style dessert sake

## NIGORI

- Miyashita Honjozo "Sacred Mist"**  
Okayama: balanced, pear, melon, subtly sweet  
*300 mL 30*  
SMV -5 | A: 1 | P: 70% | 15.8% ABV
- "White Silk" Kiki-Masamune**  
Kinushiro: semi- sweet,soft, silky, rich  
*500 mL 35*  
SMV -10 | A: 1.5 | P: 65% | 10% ABV
- Rihaku Dreamy Clouds**  
Shimane: bright, lean, dry for a nigori  
*300 mL 35 | 720 mL 70*  
SMV +3 | A: 1.6 | P: 59% | 15.6% ABV
- Hakutsuru "Sayuri"**  
Hyogo: smooth, fruity, floral  
*300mL 25*  
SMV -11 | A: 1.6 | P: 70% | 12.5% ABV
- Dassai 45**  
Yamaguchi: semi-dry, semi-sweet, light  
*300 mL 40*  
SMV +3 | A: 1.4 | P: 59% | 15.6% ABV

**SMV:** Sake Meter Value. (+) higher is dry, (-) lower is sweet  
**A:** Acidity. 2 is rich and crisp, 1 is light and mellow  
**P:** Polish. The amount of each rice grain remaining

# SAKE

## JUNMAI / JUNMAI GINJO

### **Nakagawa Pure Grain**

Tottori: full-bodied, dry,  
hint of spicy sweetness

(10 oz craft) **17**

SMV +4 | A: 1.5 | P: 65% | 15% ABV

### **Ozeki 'Yamadanishiki'**

Hyogo: clean, refreshing, dry finish

300 mL **25** | 720 mL **50**

SMV +3 | A: 1.8 | P: 70% | 14.0% ABV

### **Shimizu-No-Mai 'Pure Dawn'**

Akita: pear, soft-sweet dry finish.

300 mL **30**

SMV +3 | A: 1.6 | P: 55% | 15.5% ABV

### **Yuki No Boshu 'Cabin in the Snow'**

Akita: bright, lemon, strawberry, white flowers

300 mL **45**

SMV +1.5 | A: 1.9 | P: 50% | 16% ABV

### **Kikusui Junmai Ginjo**

Niigata: Smooth, medium bodied,  
mandarin oranges

300 mL **36** | 720 mL **75**

SMV +2 | A: 1.4 | P: 55% | 15% ABV

### **Dewazakura "Oka" Cherry Bouquet**

Yamagata: Clean, refreshing,  
cherry blossoms, fruity, pear, melon

720 mL **85**

SMV +5 | A: 1.2 | P: 50% | 15.5% ABV

## HONJOZO

### **Ozeki 'Karatamba' Dry Wave**

Hyogo: fruity, smooth dry finish

300 mL **25** | 720 mL **50**

SMV +7 | A: 1.4 | P: 70% | 15.0% ABV

### **Kirin- Zan Classic**

Niigata: dry, light body, slightly acidic

720 mL **40**

SMV +6 | A: 1.3 | P: 65% | 15.4% ABV

### **Kitsukura Honjozo Taru**

Kanto: cedar barrel aged, refreshing, earthy

720 mL **65**

SMV +4 | A: 1.5 | P: 59% | 15.5% ABV

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**A:** Acidity. 2 is rich and crisp, 1 is light and mellow  
**P:** Polish. The amount of each rice grain remaining

# SAKE

## DAIGINJO

### **Kubota Junmai Daiginjo**

Nigata: Elegant, Dry, Pear, Melon

300 mL **40** | 720 mL **85**

SMV +3 | A:1.3 | P: 50% | 15% ABV

### **Dassai 23 Junmai Daiginjo**

Yamaguchi: plums, strawberries,

complex, well-balanced

300 mL **60** | 720 mL **130**

SMV +4 | A: 1.3 | P: 23% | 16% ABV

### **Ryujin "Dragon God" Daiginjo**

Kanto: Fruit forward, Clean, elegant

720mL **85**

SMV +1 | A:1.4 | P: 50% | 15.5 % ABV

### **Wakatake Onikoroshi**

#### **'Demon Slayer' Daiginjo**

Shizuoka: bright, plum, melon scents

300 mL **45** | 720 mL **95**

SMV +0 | A: 1.4 | P: 50% | 16.5% ABV

### **Dassai 45 Junmai Daiginjo**

Yamaguchi: fruity aroma, subtle sweet, crisp, smooth finish

300 mL **40**

SMV +3 | A: 1.4 | P: 45% | 16% ABV

### **Tedorigawa "Chrysanthemum Meadow"**

#### **Yamahai Daiginjo**

Ishikawa: honey, chestnuts, smooth, supple

720mL **105**

SMV +3 | A:1.2 | P: 45% | 15.5 % ABV

### **Toko 'Divine Droplets' Daiginjo**

Hokkaido: clean, lychee and melon flavors,

delicate

720 mL **140**

SMV +3 | A: 2.5 | P: 50% | 15.6% ABV

### **Bizen Omachi Daiginjo**

Nigata: Ripe green melon, apples, bold,

smooth

720 mL **98**

SMV +3 | A:1.4 | P: 50% | 15% ABV

### **Dassai 39 Junmai Daiginjo**

Yamaguchi: pineapple, pear, blueberry, mango, smooth, mellow

300 mL **45**

SMV +3 | A: 1.3 | P: 39% | 16% ABV

**SMV:** Sake Meter Value. (+) higher is dry, (-) lower is sweet

**A:** Acidity. 2 is rich and crisp, 1 is light and mellow

**P:** Polish. The amount of each rice grain remaining