

# DRINK MENU

## Wine List *Please see server for extended bottle list*

### Whites

Plum Wine, Koschu, California	5/18
Prosecco, Mionetto, Italy	8
Sparkling Moscato Rose, Astoria, Italy	9/34
Moscato, Terra D'Oro, California	8/30
Riesling, Roku, Monterey County	8/30
Pinot Grigio, Confetti, Italy	9/34
Sauvignon Blanc, Brancott, New Zealand	9/34
Chardonnay, Toasted Head, California	9/34

### Reds

Pinot Noir, Evolution, Oregon	10/38
Red Blend, Eruption, California	10/38
Merlot, Markham, Napa Valley	10/38
Malbec, Raices, Argentina	9/34
Cabernet, Tribute, California	10/38
Cabernet, Mercer Bros, Columbia Valley	10/38

## Sake List

### Junmai Daiginjo

#### Takatenjin "Soul of the Sensai"

SMV +5

*While zesty cantaloupe and dry anise dominate up front, the finish is dry with white pepper and jasmine notes.*

24 (300ml)

### Junmai Ginjo

#### Fukucho "Moon on the Water"

SMV +3

*The flavors gravitate to ripe cantaloupe and anise while the minerality from the soft water is evident in the finish.*

20 (300ml)

### Bushido (can or on the rocks)

SMV +6.5

*Tart raspberry, Asian pear and watermelon with a hint of white flowers and a spicy finish.*

8 (180ml)

### Ginjo

#### Narutotai "Drunken Snapper"

SMV +5

*Bold and rich full-bodied with flavors of peanut and honey.*

10/38 (500ml)

### Nigori

#### Hakutsuru Sayuri "Little Lilly"

SMV -11

*Hints of white grape and elements of cherry blossom create a lush, creamy sake.*

9/34 (720 ml)

### Junmai

#### Tentaka Shuzo "Hawk in the Heavens"

SMV +3

*Dry and crisp, the flavors are dominated by mixed nuts, fresh cut green grass and other earthier flavors.*

18 (300ml)

#### Rihaku "Dance of Discovery"

SMV +5

*Textured and layered, smoky and sweet, with a cleansing acidity at the end.*

10/38 (720ml)

18 (300ml)

### Sparkling

#### Mio

SMV-70

*Gentle sweetness paired with a refreshing acidity.*

15 (300ml)

### Specialty

#### Tsukasabotan Yamayuzu "Mountain Yuzu"

SMV 0

*Nicely sweet and full of lemon-like citrus*

8/30 (720ml)

# Specialty Cocktails

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<b>Okinawa Cocktail</b>	Fresh orange juice, Lychee Sake, Aperol, Cointreau, 7up and seltzer.	7
<b>Ninja in the Mist</b>	Japanese whisky, Aperol, pomegranate Juice. Served in an applewood smoked snifter.	15
<b>Quarantini</b>	Empress gin, X-Rated liqueur, Cointreau and fresh lemon	11
<b>Sparkling Hana Cocktail</b>	Tanqueray gin, St. Germaine Elderflower and Sparkling Moscato Rose.	10
<b>Lavender Bliss Martini</b>	Rum Haven, Peach Schnapps, Lavender liqueur and lemonade.	11
<b>Ikezo Sparkling Peach</b>	Peach flavored sake with a jelly texture and a slight fizziness on the palate.	7
<b>Ame Mule</b>	Fresh lime juice, Midori, Peach Schnapps, lychee sake, and ginger beer	8
<b>Naughty but Nice Martini</b>	Jalapeno, lime juice, strawberry puree, Tequila, Triple Sec, and yuzu juice	11
<b>Cucumber Basil Martini</b>	Cucumber, basil, Tanqueray, and Yaegaki Sake	11
<b>Volcano</b>	A blend of seven liquors and three juices for two people	15

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## Beer

### Draft

<b>Kirin</b> Lager	5
<b>Sapporo</b> Lager	5
<b>Stella Artois</b> Pale Ale	5
<b>Spotted Cow</b> Cloudy Ale	5
<b>Blue Moon</b> Honey Wheat	5
<b>Guinness</b> Stout	5
<b>Spring Loaded</b> Grapefruit Shandy	6
<b>Mountain Standard</b> IPA	6
<b>Dead Guy Ale</b> Maibock-style	6
<b>Octoberfest</b> Lager	6
<b>Two Hearted</b> IPA	6

### Japanese Bottles

<b>Sapporo</b> Lager	5/7
<b>Kirin</b> Lager	5

## HARD SELTZERS

<b>Mas Agave Strawberry</b> Founders	5
<b>Mas Agave Lime</b> Founders	5

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## Alcohol-Free Drinks

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<b>Sprecher Root Beer</b>	3	<b>Hello Kiddy</b> Orange Juice, Pineapple Juice, Grenadine and Lemonade	3
<b>Soda</b> Coke, Diet Coke, Sprite, Diet Sprite, Mt. Dew, Dr. Pepper	2.5	<b>Tea</b> Oolong, Green, or Iced Tea	2.5
<b>Ginger Beer</b>	3	<b>Juice</b> Orange, Pineapple, Cranberry, Tomato	3.5
<b>Red Bull</b>	3	<b>Badoit Sparkling Water</b>	3
<b>Ginger Ale</b>	3	<b>Lemonade</b>	3
		<b>Strawberry Lemonade</b>	3