DRINK MENU

Wine List Please see server for extended bottle list

<u>Whites</u>			
Plum Wine, Koshu, California	6/22		
Plum Wine, Choya, Japan	8/30	<u>Reds</u>	
Prosecco, Mionetto, Italy	8	Pinot Noir, Boen, Sonoma Counties	10/38
Sparkling Moscato Rose, Astoria, Italy	9/34	Red Blend, Notebook, Columbia Valley	10/38
Moscato, Terra d'Oro, California	8/30	Merlot, Markham <i>, Napa Valley</i>	10/38
Riesling, Fritz Zimmer, Germany	8/30	Malbec, Raices, Argentina	9/34
Pinot Gris, Rainstorm, Oregon	9/34	Cabernet, Juggernaut, California	10/38
Sauvignon Blanc, Stoneleigh, New Zealand	9/34	Cabernet, Daou, Napa Valley	12/46
Chardonnay, Phantom, California	10/38		

Sake List

Junami 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)

Dassai 45 "Otter Festival"

SMV + 3

Full-figured flavor that rushes chewy fruit tones to all corners of your mouth. It is wide and heavy with lots of expansive elements. 10/38 (720ml)

Ginga Shizuku "Divine Droplets"

SMV + 3

Refreshing and pure with notes of pineapple, white peach, green apple, lily and a hint of white pepper. 80 (720ml)

Daiginjo

Konteki "Tears of Dawn"

SMV + 3

Lush notes of tropical banana, anise seed and truffle. 20 (300ml)

Junmai Ginjo

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)

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)

Ginio

Narutotai "Drunken Snapper"

SMV + 5

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

10/38 (500ml)

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)

Nigori

Hakutsuru Sayuri "Little Lily"

SMV -11

Hints of white grape and elements of cherry blossom create a lush, creamy sake. 9/34 (720 ml)

Sparkling

Mio

SMV -70

Gentle sweetness paired with a refreshing acidity. 15 (300 ml)

Specialty

Tsukasabotan Yamayuzu "Mountain Yuzu"

SMV 0

Nicely sweet and full of lemon-like citrus 8/30 (720ml

Specialty Cocktails

Calpico Cooler Nigori sake, Bacardi rum, pineapple juice, strawberry puree and calpico soda.	9
Ninja in the Mist Japanese whisky, Aperol, pomegranate Juice. Served in an applewood smoked snifter.	15
Espresso Martini Espresso vodka, Kahlua, Aperol and cream.	11
Lavender Bliss Martini Rum Haven, Peach Schnapps, Lavender liqueur and lemonade.	11
Ikezo Sparkling Peach Peach flavored sake with a jelly texture and a slight fizziness on the palate.	7
Japanese Fig Sour Japanese whisky, fresh limes, fig syrup and egg whites.	12
Lychee-rita Fresh orange and lime juice, tequila blanco, lychee sake and pomegranate juice.	9
Sakura Martini Pear vodka, nigori sake and yuzu sour.	11
Pineapple Punch Mule Fresh lime juice, X-rated liqueur, pineapple juice and ginger beer.	
Yoshi's Melon Candy Shochu, Midori, yuzu and sour.	9

Beer

<u>Draft</u>

Kirin Lager 5
Sapporo Lager 5
Stella Artois Pale Ale 5
Spotted Cow Cloudy Ale 5
Blue Moon Honey Wheat 5
Guinness Stout 5

Please ask your server about our rotating selection!

Japanese Bottles

Asahi Dry Lager 5
Sapporo Lager 5/7
Kirin Lager 5/7
Hitachino White Ale 7

Alcohol-Free Drinks

Ramune Lemon-lime or Strawberry	4	Sparkling Bottled Water	4
Sprecher Root Beer	4	Hello Kiddy Orange Juice, Pineapple Juice,	4
Soda Coke, Diet Coke, Sprite, Diet Sprite,	3.5	Grenadine and Lemonade	
Mt. Dew, Dr. Pepper		Tea Oolong, Green, or Iced Tea	2.5
Ginger Beer	4	Juice Orange, Pineapple, Cranberry, Tomato	4
Red Bull	4	Lemonade	3.5
Ginger Ale	4	Strawberry Lemonade	4