

DRINK MENU



WHITE WINE

GLASS | BOTTLE

PLUM WINE 6 22 Koshu California	MOSCATO D'ASTI 9 34 Ceretto Italy	SAUVIGNON BLANC 9 34 Wairau River New Zealand
PROSECCO 8 La Marca Italy	RIESLING 9 34 Single Post Germany	CHARDONNAY 9 34 Phantom California
SPARKLING MOSCATO ROSE DOLCE 9 34 Roscato Italy	PINOT GRIGIO 8 32 Seaglass California	UNOAKED CHARDONNAY 9 34 Sisters Forever California
		CHARDONNAY 40 October Night J. Lohr California

RED WINE

GLASS | BOTTLE

PINOT NOIR 10 38 Meiomi Sonoma Counties	MALBEC 9 34 Ikella Mendoza	PINOT NOIR 40 J California
RED BLEND 9 34 Mendo Blendo Mendocino	CABERNET SAUVIGNON 8 32 39 Line California	RED BLEND 50 J. Lohr Paso Robles
MERLOT 9 34 R. Raymond California	CABERNET SAUVIGNON 10 38 Juggernaut California	CABERNET SAUVIGNON 42 Outerbound Alexander Valley
		CABERNET SAUVIGNON 65 Frogs Leap California
		CABERNET SAUVIGNON 65 Martin Ray Napa Valley

SAKE

JUNMAI DAINGINGO

Dassai 45 "Otter Festival"
10 | 38 (750ml)
SMV +3
Full-figured flavor that rushes chewy fruit tones. It is wide and heavy with lots of expansive elements

Takatenjin "Soul of Sensei"
24 (300ml)
SMV+5
While zesty cantaloupe and dry anise dominate up front, the finish is dry with white pepper and jasmine notes

Ginga Shizuku "Divine Droplets"
80 (750ml)
SMV +2
Refreshing and pure with notes of pineapple, white peach, green apple, lily, and a hint of white pepper

NIGORI

Hakutsuru Sayuri "Little Lilly"
18 (300ml)
9 | 34 (720ml)
SMV -11
White grape and cherry blossom create a lush, creamy sake

JUNMAI GINGO

Fukucho "Moon on the Water"
20 (300ml)
SMV+3
The flavors gravitate to ripe cantaloupe and anise while the minerality from the soft water is evident in the finish

Bushido
8 (180ml)
SMV +6.5
Tart raspberry, Asian pear, watermelon rind with a hint of white flowers and a spicy finish

Amabuki Ichigo Strawberry
9 | 34 (720ml)
SMV +1
Strawberry flower sake yeast used to make this sake helps to give it a characteristic refreshing sweetness and fruitiness

SPARKLING

Mio
15 (300ml)
SMV-70
Gentle sweetness paired with a refreshing acidity

GINGO

Narutotai "Drunken Snapper"
10 | 38 (750ml)
SMV+5
Bold and rich full-bodied sake with flavors of peanut and honey

JUNMAI

Tentakata "Hawk in the Heavens"
18 (300ml)
SMV 0
Dry and crisp, the flavors are dominated by mixed nuts, fresh cut green grass and other earthier flavors.

Rihaku "Dance of Discovery"
10 | 38 (720ml)
SMV +5
Textured and layered, smoky and sweet, with a cleansing acidity at the end

SPECIALTY

Tsukasabotan Yamayuzu "Mountain Yuzu"
8 | 30 (720ml)
Nicely sweet and full of lemon-like citrus flavor

SAKE FLIGHTS | SAKE BOMBS

IMPACT 12
Dassai 45 "Otter Festival"
Narutotai "Drunken Snapper"
Rihaku "Dance of Discovery"

DELICATE 12
Hakutsuru Sayuri "Little Lilly"
Amabuki Ichigo Strawberry
Tsukasabotan Yamayuzu

SAKE BOMBS 5.50 EACH
House sake and Kirin
House sake and Red Bull
Yamayuzu sake and Tropical Red Bull

KEEP SCROLLING FOR CURRENT TAPS, RESTAURANT FEATURES AND MORE!!



HOUSE COCKTAILS

STRAWBERRY DELIGHT			
Dragonberry rum, nigori sake, orgeat syrup, lemonade, OJ and grenadine	9		
SPICY PEACH MARGARITA			
Casamigos tequila, Cointreau, peach liqueur, chili syrup, sour mix, OJ	9		
PINEAPPLE BOMBER			
Southern Comfort, Captain Morgan, amaretto and pineapple juice	9		
ELDERFLOWER TOM COLLINS			
Tom Collins Roku gin, elderflower liqueur, simple syrup, lemon juice, topped with press	9		
UME OLD FASHION			
Akashi Ume (plum) Whisky, press, homemade old fashion mix, cherry/orange bitters	9		
JAPANESE MULE			
Fresh lime juice, Midori, peach schnapps, lychee sake, and ginger beer	9		
LONG ISLAND GREEN TEA			10
Tito's, Bacardi, Tanqueray, triple sec, green tea liqueur, sour mix and 7up			
BLACKBERRY BOURBON SMASH			9
Legent bourbon, homemade blackberry and lemon syrup and sour soda			
LAVENDAR BLISS MARTINI			11
Rumhaven, peach schnapps, lavender liqueur and lemonade			
IKEZO SPARKLING SAKE MARTINI			8
Peach OR Berry sake with jelly texture and a slight fizz on the palate			
ESPRESSO MARTINI			11
Aperol, Kahlua, Chocolate Tippy Cow			
NINJA IN THE MIST			15
Japanese whisky, Aperol, pomegranate juice. Served in an applewood smoked snifter			
VOLCANO			16
A blend of seven liquors and three juices for two people			

DRAFT BEER

NON-ROTATING

Guinness	5
Kirin	5
Sapporo	5
New Glarus Spotted Cow	5

KEEP SCROLLING FOR
CURRENT TAPS, RESTAURANT
FEATURES AND MORE!!



BOTTLED BEER | CIDER | SELTZER

JAPANESE BOTTLE

Asahi Dry Lager	5
Hitachino Nest White Ale	7
Sapporo 20oz lager	7

DOMESTIC 4

Bud Light
Busch Light
Coors Light
Miller Lite
Miller High Life
Michelob Ultra

NA BOTTLE 5

Athletic Golden Ale
Athletic IPA

CIDER 5

Downeast Original (unfiltered apple)
Downeast Seasonal
B. Nektar Zombie Killer(cherry)
B. Nektar Seasonal

SELTZER | MALT

Carbliss Cranberry	8
Carbliss Lemonade	8
J-Pop Peach Malt Beverage	5

CRAFT | IMPORTED 5

Blue Moon
Corona
Heineken
Stella Artois

ALCOHOL-FREE DRINKS

SODA 3.50

Coke, Diet Coke, 7up,
Sprite Zero, Mt. Dew,
Dr. Pepper, Lemonade

SPECIALTY BOTTLE 4

Sprecher: Rootbeer, Cream, Orange Dream
Ramune: Original or Strawberry
Ginger Ale
Ginger Beer
Perrier Sparkling Water
Red Bull (or sugar free)

NA SPECIALTY COCKTAILS 4

Hello Kiddy
OJ, Pineapple Juice,
Grenadine and Lemonade

Strawberry Lemonade
Lemonade and Strawberry Puree

TEA 2.50

Oolong
Green
Iced Tea

JUICE 4

Orange
Pineapple
Cranberry

DRAFT LIST

NEW GLARUS SPOTTED COW Farmhouse ale 4.8%	5	GREEN FLASH WEST COAST Hazy IPA 6.5%	6
GUINNESS Stout 4.2%	5	BREWDOG HAZY JANE MANGO Hazy IPA 7.2%	6
KIRIN Rice lager 5%	5	TOPPLING GOLIATH SEISMIC SUE Triple IPA 9.8%	7
SAPPORO Rice lager 4.9%	5	FOUNDERS SWEET REPUTE Bourbon barrel wheat-wine ale 12.8%	7
ROGUE DEAD GUY Maibock 6.8%	6	HUMBLE FORAGER ENCHANTED ISLAND V5 Passionfruit, tangerine fruited sour 9%	7
SAUGATUCK UKRAINIAN Golden ale 6.5%	6	FIFTY FIFTY TOTALITY Stout 9.9%	7

COCKTAIL FEATURES

STRAWBERRY LEMONADE MULE 9
Strawberry soju, yuzu liqueur, strawberry liqueur, fresh limes and ginger beer

APRICOT BELLINI 9
Prosecco, Aperol, apricot liqueur, 7up and OJ

SAKE FEATURE

KASUMI TSURU KIMOTO EXTRA DRY SAKE
Notes of roasted nuts, honeyed rice cakes, shiitake mushrooms, and dried fruit.
Balanced with a refreshing crisp and lasting finish.
5oz pour \$10 | 300ml btl \$20

SUSHI FEATURES

TUNA TOSTADAS* 16
Ahi tuna, avocado, cilantro, habanero tobiko and ponzu soy on a fried corn tortilla with house made chipotle sauce

NAKA-NACHOS* 16
Tortilla chips, Ahi tuna, avocado, green onion, cilantro, sliced jalapenos, topped with spicy oil, ponzu soy, wasabi mayo, spicy sauce, eel sauce and furikake



^ Gluten-Free * Raw or under-cooked ingredients. May increase risk of food illness.
\$10 minimum order for adults. \$5 minimum for children 6 to 12 years.
18% gratuity to dining party of six or more.
All gratuities are shared between server and chef

NAKASHIMA OF JAPAN SECRET SUSHI MENU



DEMON SLAYER*

Salmon, cilantro, jalapeno, habanero tobiko and avocado, topped with torched salmon, chili pepper, sriracha and spicy sauce 15

GHOSTED

Soft shell crab and cucumber, topped with torched ghost pepper-bacon aioli 14

WHITE DRAGON*

White tuna, jalapeno, mint and cilantro, topped with torched super white tuna and eel sauce 14

SUSHI BAE

Sweet potato and strawberry cream cheese, topped with kiwi and strawberries and a sweet miso dressing 14

MECHA-GODZILLA *

Shrimp jalapeno popper and chili sauce, topped with torched beef sashimi, cilantro and eel sauce 17

SCORPION ROLL*

Soft shell crab, shrimp tempura, jalapeno, cream cheese and chipotle sauce, topped with torched salmon, chili pepper and eel sauce 17

I'M NOT HERE TO MAKE FRIENDS*

Shrimp tempura, crab salad and avocado, topped with salmon and tuna 15

BASIC B****

The famous Laura's Roll with cream cheese 14.5



^ Gluten-Free * Raw or under-cooked ingredients. May increase risk of food illness.
\$10 minimum order for adults. \$5 minimum for children 6 to 12 years.
18% gratuity to dining party of six or more.
All gratuities are shared between server and chef