



# DRINK MENU



## W H I T E W I N E

GLASS | BOTTLE

### PLUM WINE

Koshu | California 6 | 22

### PROSECCO

La Marca | Italy 8

### SPARKLING MOSCATO ROSE DOLCE

Roscato | Italy 9 | 34

### MOSCATO D'ASTI

Ceretto | Italy 9 | 34

### RIESLING

Single Post | Germany 9 | 34

### PINOT GRIGIO

Seaglass | California 8 | 32

### SAUVIGNON BLANC

Wairau River | New Zealand 9 | 34

### CHARDONNAY

Phantom | California 9 | 34

### UNOAKED CHARDONNAY

Sisters Forever | California 9 | 34

### CHARDONNAY

October Night J. Lohr | California 40

## R E D W I N E

GLASS | BOTTLE

### PINOT NOIR

Meiomi | Sonoma Counties 10 | 38

### RED BLEND

Pessimist | Paso Robles 9 | 34

### MALBEC

Repaso | Mendoza 9 | 34

### CABERNET SAUVIGNON

Juggernaut | California 10 | 38

### PINOT NOIR

J | California 40

### RED BLEND

J. Lohr | Paso Robles 50

### CABERNET SAUVIGNON

Outerbound | Alexander Valley 42

### CABERNET SAUVIGNON

Frogs Leap | Rutherford Napa Valley 65

### CABERNET SAUVIGNON

Martin Ray | Napa Valley 65

## S A K E

GLASS | BOTTLE

### 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

### Kasumi Tsuru Kimoto

Extra Dry  
19 (300ml)  
10 | 38 (720ml)  
SMV +8

Notes of roasted nuts, honeyed rice  
cakes, shiitake mushrooms, and  
dried fruit. Balanced with a  
refreshing crisp and lasting finish.

### SPARKLING

Mio  
18 (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

Tentak "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

Tozai Plum  
"Blossom of Peace"  
9 | 34 (720ml)  
SMV-50

Soft tartness of plum,  
apricot and cherry

## SAKE FLIGHTS | SAKE BOMBS

### IMPACT 12

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

### DELICATE 12

Hakutsuru Sayuri "Little Lilly"  
Tozai Plum "Blossom of Peace"  
Tsukasabotan Yamayuzu

### SAKE BOMBS 5.50

House sake and Kirin  
House sake and Red Bull  
Yamayuzu and Tropical Red Bull

HOUSE COCKTAILS

STRAWBERRY DELIGHT

Dragonberry rum, nigori sake, orgeat 9  
syrup, lemonade, OJ and grenadine

SPICY PEACH MARGARITA

Casamigos tequila, Cointreau, peach 9  
liqueur, chili syrup, sour mix, OJ

PINEAPPLE BOMBER

Southern Comfort, Captain Morgan, 9  
amaretto and pineapple juice

ELDERFLOWER TOM COLLINS

Roku gin, elderflower liqueur, simple 9  
syrup, lemon juice, topped with press

UME OLD FASHIONED

Akashi Ume (plum) Whisky, press, 9  
homemade old fashion mix,  
cherry/orange bitters

JAPANESE MULE

Fresh lime juice, Midori, peach 9  
schnapps, lychee sake, and ginger beer

BLACKBERRY BOURBON SMASH

Legent bourbon, homemade blackberry 9  
and lemon syrup and sour soda

LAVENDAR BLISS MARTINI

Rumhaven, peach schnapps, lavender 11  
liqueur and lemonade

IKEZO SPARKLING SAKE MARTINI

Peach OR Berry sake with jelly texture 8  
and a slight fizz on the palate

ESPRESSO MARTINI

Espresso Vodka, Aperol, Kahlua, 11  
Chocolate liqueur

NINJA IN THE MIST

Japanese whisky, Aperol, pomegranate 15  
juice. Served in an applewood smoked  
snifter

VOLCANO

A blend of seven liquors and three 16  
juices for two people

DRAFT BEER

NON-ROTATING

Guinness 5  
Kirin 5  
Sapporo 5  
New Glarus  
Spotted Cow 5

CHECK OUT THE QR CODE OR ASK  
YOUR SERVER ABOUT OUR OTHER  
AMAZING 7 DRAFT LINES, DRINK  
AND FOOD FEATURES AND MORE!



BOTTLED BEER | CIDER | SELTZER

JAPANESE BOTTLE

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

DOMESTIC 4

Bud Light  
Busch Light  
Coors Light  
Miller Lite  
Michelob Ultra

NA BOTTLE 5

Athletic Golden Ale  
Athletic IPA

CIDER 5

Downeast Original (unfiltered apple)  
Downeast Seasonal- winter blend  
B. Nektar Zombie Killer(cherry)  
B. Nektar Seasonal- chai tea

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)

MOCKTAILS

Hello Kiddy 4  
OJ, Pineapple Juice,  
Grenadine and Lemonade

Strawberry Lemonade 4  
Lemonade and Strawberry Puree

Kiddie Cocktail 4  
7up, Grenadine and OJ

Shirley Temple 4  
7up and Grenadine

Butterfly Citrus Lemonade 7  
Butterfly Pea Powder, lemon  
juice, simple syrup and sour soda

Pomegranate and Coconut Bliss 7  
Pomegranate juice, cherry juice,  
coconut syrup and ginger beer

TEA 2.50

Oolong  
Green  
Iced Tea

JUICE 4

Orange  
Pineapple  
Cranberry

^ 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

DRAFT LIST

NEW GLARUS SPOTTED COW

Farmhouse ale 4.8% 5

GUINNESS

Stout 4.2% 5

KIRIN

Rice lager 5% 5

SAPPORO

Rice lager 4.9% 5

THIRD SPACE PRETTY  
GOOD AMBER

Amber 5.5% 7

FOUNDERS KBS

CHOCOLATE CHERRY 8

Stout 11.6%

LUPULIN HOOEY

Hazy IPA 6.2% 7

GREAT LAKES MIDWEST IPA

American IPA 7% 7

TRILLIUM PIPSQUEAK PENGUIN

Pale Ale 4.9% 7

TOPPLING GOLIATH FANDANGO  
STRAWBERRY SHORTCAKE

Sour 5.8% 8

YOUNG BLOOD FAKE HIGH RATINGS

Boysenberry lemon pastry sour 9% 7

ROOKERY MICRO-RAPTOR

NEIPA 5.8% 7



Follow the ninjas for more options...



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# 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

## TUNA TOSTADAS\*

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

## WHITE ELEPHANT

Shrimp Tempura, jalapeno and avocado, topped with habanero tobiko, mango salsa, coconut flakes, wasabi mayo and sriracha on the side 16



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