DRINK

NON-ALCOHOLIC				
HAKUREI SPARKLING WATER				
FOUNTAIN DRINK				
MIXED SOFT DRINK				
GREEN TEA hor or iced				
SAN PELLEGRINO				
SPECIALTY DRINKS				
TOKYO PEACH				
shochu, lemon juice, peach syrup, club soda				
THE COASTAL \$ shochu, sweet lime juice, club soda, mint				
SOUTHERN SWITCH				
CHERRY BLOSSOM				
J POP WHITE PEACH \$ 6.0% abv				
J POP LYCHEE \$ 6.0% abv				
DRAFT BEER				
SAPPORO 4.9% abv				
KIRIN 4.9% abv				
ASAHI 4.9% abv				
SUNTORY PREMIUM MALT 4.9% abv				
MODERN TIMES ORDERVILLE HAZY IPA $6.5\%~abv$				
SOCIETE THE PUPIL IPA 7.5% abv				
BOOCHCRAFT HARD KOMBUCHA STRAWBERRY LEMONADE 7.0% abv				
WINES				
RED 1				
BLUE OCEAN CABERNET SAUVIGNON				
BLUE OCEAN MERLOT				
FREAKSHOW CABERNET SAUVIGNON \$ napa valley, california				
WHITE 1				
BLUE OCEAN CHARDONNAY				
JUSTIN SAUVIGNON BLANC				
KIM CRAWFORD SAUVIGNON BLANC				

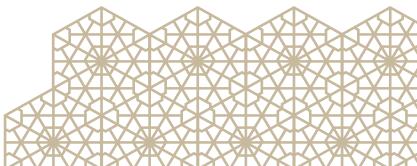
COPPOLA PINOT GRIGIO \$ \$

paso robles, california

sonoma, california

trentino-alto adige, italy

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SPARKLING	_	
FLOR PROSECCO. veneto, italy	\$, X
ROSÉ	•	I
BLUE OCEAN ROSÉ fallbrook, california	\$. \$
SAKE		
НОТ		X
HOT GEKKEIKAN CLASSIC +2 smv, 13% abv classic dry hot sake		\$
COLD FILTERED	1	
DASSAI "45" JUNMAI DAIGINJO	\$, X
KUROSAWA JUNMAI KIMOTO +2 smv, 15% abv notes of black walnuts, cacao nibs	\$, X
KIKUSUI JUNMAI GINJO ♥	\$, X
COLD UNFILTERED	Å	
SHO CHIKU BAI NIGORI -20 smv, 15% abv notes of sweet cream, melon	\$, x
YUKI NIGORI STRAWBERRY -20 smv, 15% abv notes of sweet cream, melon	\$, X
KIKUSUI PERFECT SNOW NIGORI	\$, X
FLAVORED	Å	
HANA FUJI APPLE	\$, X
HANA WHITE PEACH	\$, X
HANA LYCHEE	\$. X







CRAFT SAKE

hand-made sake imported directly from Japan's country sides

Craft Sake is not unlike craft beer in that it is made in small batches by hand. The sake on this are still made and owned by families who, in some cases have been brewing in the same location for several hundreds of years.

Sulfite-free, Gluten-free

	4oz	24oz
Earthy & Complex - These sake may impact your palate more so than usual. Evoking boldness and intrigue. <i>Red wine</i> drinkers as well as whisky and tequila lovers may enjoy these.	•	
"3 DOTS" KAMOIZUMI SHUSEN JUNMAI, HIROSHIMA A wild card in the sake deck, Kamoizumi has a woodsy, forest-floor aroma of fall leaves and mushrooms. There is a lot to explore in this big-boned sake, served either cool or warm. Whisky-lover's sake.	\$	\$ (30oz)
"SILVER MOUNTAIN" TEDORIGAWA YAMAHAI JUNMAI, ISHIKAWA Enticing imprint of honey and herbs at first sip, segueing at mid-range into a sake of surprising clarity. Woody hints of cedar and oak rounded off with Asian pear notes.	\$	\$
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Fruity & Aromatic - Dainty, aromatic and sometimes demure. Chardonnay and Sauvignon Blanc drinkers may enjoy these.		
"10TH DEGREE" DEWAZAKURA IZUMI JUDAN GINJO, YAMAGATA A martini-lover's sake: dry and clear with aromatics reminiscent of Tanqueray. No other ginjo combines dryness (+12 on the sake scale) and edginess (36 proof) to such exhilarating effect.	\$	\$
"WINTER BLOSSOM" AKITABARE DAIGINJO, AKITA Stellar example of the gorgeously aromatic sakes for which Fukushima is famed. Distinctly sweet at first sip, clean and smoothly balanced, finishes with finesse.	\$	\$
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Light & Delicate - Lighter, balanced and obscure.		
"TRAPEZA" SEITOKU JUNMAI GINJO, GUNMA Known as the "Kikusui killer" this sake illustrates the quality of hand-crafted sake; If Seitoku were any lighter it would float away on a breeze. Pirouettes in perfect balance, with just enough body to support its delicate flavor. A graceful, refined sake with easy drinkability.	\$	\$
"SUMMER BREEZE" HOYO SAWAYAKA JUNMAI, MIYAGI Soft and smoothly contoured with a touch of balsam and tangerine, this demure junmai is made by Uchigasaki Brewing Company, the oldest brewery in Miyagi Prefecture, founded in 1661	\$	\$
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Fruity & Creamy - Nigori.		
"SUMMER SNOW" KAMOIZUMI NIGORI GINJO NIGORI JUNMAI, MIYAGI Mildly sweet and pleasingly robust with fruit., "Summer Snow" carries the day with richly flavored dishes—even shortribs! Perfect for those dishes beyond sushi	\$ (50	Oml)

