

# DRINK

## NON-ALCOHOLIC

HAKUREI SPARKLING WATER	.....	\$
FOUNTAIN DRINK	.....	\$
pepsi, diet pepsi, dr. pepper, starry, unsweetened iced tea, lemonade		
MIXED SOFT DRINK	.....	4
arnold palmer, cherry pepsi, shirley temple		
GREEN TEA <i>hot or iced</i>	.....	\$
SAN PELLEGRINO	.....	\$(300ml) / \$(720ml)

## SPECIALTY DRINKS

TOKYO PEACH	.....	\$
shochu, lemon juice, peach syrup, club soda		
THE COASTAL	.....	\$
shochu, sweet lime juice, club soda, mint		
SOUTHERN SWITCH	.....	\$
shochu, iced tea, lemonade, dash of angostura bitters		
CHERRY BLOSSOM	.....	\$
shochu, lime juice, lemon lime soda, grenadine syrup		
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

BLUE OCEAN CABERNET SAUVIGNON	.....	\$	.....	\$		
fallbrook, california						
BLUE OCEAN MERLOT	.....	\$	.....	\$		
fallbrook, california						

### WHITE

BLUE OCEAN CHARDONNAY	.....	\$	.....	\$		
fallbrook, california						
JUSTIN SAUVIGNON BLANC	.....	\$	.....	\$		
paso robles, california						
KIM CRAWFORD SAUVIGNON BLANC	.....	\$	.....	\$		
paso robles, california						
SONOMA CUTRER CHARDONNAY 	.....	\$	.....	\$		
sonoma, california						

COPPOLA PINOT GRIGIO	.....	\$	.....	\$		
trentino-alto adige, italy						

DOUGH SAUVIGNON BLANC	.....	\$	.....	\$		
north coast						

MACROSTIE CHARDONNAY 2022	.....	\$	.....	\$		
sonoma coast						

PINE RIDGE CHENIN BLANC-VIOGNIER	.....	\$	.....	\$		
napa valley						

FRISK PRICKLY	.....	\$	.....	\$		
south eastern australia riesling						

### SPARKLING

FLOR PROSECCO	.....	\$	.....	x		
veneto, italy						


### ROSÉ

BLUE OCEAN ROSÉ	.....	\$	.....	\$		
fallbrook, california						

MAISON SAINT AIX ROSE 2022	.....	\$	.....	\$		
aix coteaux d'aix-en-provence						

## SAKE


### HOT

HOT GEKKEIKAN CLASSIC	.....	\$			
+2 smv, 13% abv    classic dry hot sake					



### COLD FILTERED

DASSAI "45" JUNMAI DAIGINJO	.....	\$	.....	x		
+3 smv, 16% abv    notes of orange, clove, toasted malt						

KUROSAWA JUNMAI KIMOTO	.....	\$	.....	x		
+2 smv, 15% abv    notes of black walnuts, cacao nibs						

KIKUSUI JUNMAI GINJO 	.....	\$	.....	x		
+1 smv, 15% abv    notes of orange, persimmon						

### COLD UNFILTERED

SHO CHIKU BAI NIGORI	.....	\$	.....	x		
-20 smv, 15% abv    notes of sweet cream, melon						

YUKI NIGORI STRAWBERRY	.....	\$	.....	x		
-20 smv, 15% abv    notes of sweet cream, melon						

KIKUSUI PERFECT SNOW NIGORI	.....	\$	.....	x		
-19 smv, 21% abv    notes of green apple, orange peel						

### FLAVORED

HANA FUJI APPLE	.....	\$	.....	x		
8.0% abv						

HANA WHITE PEACH	.....	\$	.....	x		
8.0% abv						

HANA LYCHEE	.....	\$	.....	x		
8.0% abv						

# DRINK

## 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. *Red wine* 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.

\$ \$

**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.

\$ \$

**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..

\$ \$

**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.

\$ (500ml)