DRINK

NON-ALCOHOLIC

HAKUREI SPARKLING WATER	\$
FOUNTAIN DRINKpepsi, diet pepsi, dr. pepper, starry, unsweetened ic	
MIXED SOFT DRINK	\$
GREEN TEA hor or iced	\$
SAN PELLEGRINO	\$ (300ml) / \$ (720ml)

SPECIALTY DRINKS

TOKYO PEACH
shochu, lemon juice, peach syrup, club soda
THE COASTAL
SOUTHERN SWITCH
CHERRY BLOSSOM
J POP WHITE PEACH \$ 6.0% abv
J POP LYCHEE \$ 6.0% abv

DRAFT BEER

SAPPORO
KIRIN \$ 4.9% abv
ASAHI
SUNTORY PREMIUM MALT
MODERN TIMES ORDERVILLE HAZY IPA $\$$ 6.5% abv
SOCIETE THE PUPIL IPA
BOOCHCRAFT HARD KOMBUCHA STRAWBERRY LEMONADE

WINES

RED	•	
BLUE OCEAN CABERNET SAUVIGNON fallbrook, california	\$	\$
BLUE OCEAN MERLOT	<i>\$</i>	\$
PASO ROBLES QUEST CABERNET SAUVIGNON paso robles, california		\$
DOUGH CABERNET SAUVIGNONnorth coast, california		\$
WHITE	•	İ
BLUE OCEAN CHARDONNAY	\$	\$
JUSTIN SAUVIGNON BLANCpaso robles, california	\$	\$
KIM CRAWFORD SAUVIGNON BLANC paso robles, california		\$
SONOMA CUTRER CHARDONNAY ♥sonoma, california		\$
COPPOLA PINOT GRIGIOtrentino-alto adige, italy	\$	\$
DOUGH SAUVIGNON BLANCnorth coast	\$	\$
MACROSTIE CHARDONNAY 2022sonoma coast	\$	\$
PINE RIDGE CHENIN BLANC-VIOGNIER		\$
FRISK PRICKLYsouth eastern australia riesling	\$	\$
TREANA SAUVIGNON BLAC	\$	\$
PASO ROBLES CHARDONNAYpaso robles, california	<i>\$</i>	\$
SPARKLING	•	i
FLOR PROSECCO. veneto, italy		x
ROSÉ	•	
BLUE OCEAN ROSÉ. fallbrook, california		\$
MAISON SAINT AIX ROSE 2022	\$	\$

SAKE

HOT		A
HOT GEKKEIKAN CLASSIC		. \$
FLAVORED	À	
HANA FUJI APPLE. 8.0% abv	. \$, . X
HANA WHITE PEACH. 8.0% abv	. \$, . X
HANA LYCHEE	. \$	x

COLD FILTERED	À	
DASSAI "45" JUNMAI DAIGINJO+3 smv, 16% abv notes of orange, clove, toasted malt	\$	x
KUROSAWA JUNMAI KIMOTO+2 smv, 15% abv notes of black walnuts, cacao nibs	\$	X
KIKUSUI JUNMAI GINJO ♥ +1 smv, 15% abv notes of orange, persimmon	\$	x
COLD UNFILTERED		
SHO CHIKU BAI NIGORI20 smv, 15% abv notes of sweet cream, melon	\$	x
YUKI NIGORI STRAWBERRY20 smv, 15% abv notes of sweet cream, melon	\$	x
KIKUSUI PERFECT SNOW NIGORI	\$	x

-19 smv, 21% abv \mid | notes of green apple, orange peel

aix coteaux d'aix-en-provence



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	240
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.	\$	\$
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	"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.	\$	\$
and obscure.	"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)

