

FROM THE BAR

Junmai

'pure rice', tends to be more earthy

Suijin God of Water 300ml **22**

SMV: +10 Acidity: 1.5
Clove, wet stone, light & dry
Iwate • shrimp, crab

Ippin The One 300ml **23**

SMV: +6 Acidity: 1.9
Medium bodied, smooth & dry
Ibaraki • oyster, salmon, king fish

Shichida 720ml **75**

SMV: +2 Acidity: 1.8
Green apple, honey, medium-dry, mild acidity, round – award winning
Iwate • meat, fish

Junmai Ginjo

'milled 60% minimum, generally fruity'

Hakushika White Deer 300ml **20**

SMV: +0 Acidity: 1.4
Mild, dry, fruity, balanced
Hyogo • lobster, yakitori

Fukuju Blue Label 300ml **38**

SMV: +2 Acidity: 1.4
Ripe apricot, mango & pineapple
Nada • creamy dish, meat, fish

Koiku 54 720ml **90**

Suigei 20th Anniversary
SMV: +6.7 Acidity: 1.3
Hint of tang, solid umami, modest citrus, light and semi-dry
Kochi • Fresh seafood, roasted vegetables

Namazake

'Unpasteurized' sake

Akitabare Spring Snow 720ml **80**

Honjozo - Junmai Ginjo
SMV: +2 Acidity: 1.4
Medium bodied, firm and crisp with notes of melon, banana, and river rock
Akita • lobster, scallops

Tokubetsu Junmai

'Special' sake

Suigei, Drunken Whale 300ml **40**

SMV: +7 Acidity: 1.6
Mild umami, pleasant acidity, light & dry - clean & easy to drink
Kochi • tempura, ginger sashimi

Hakkaisan 720ml **75**

SMV: -1 Acidity: 1.5
Clean, well-balanced and elegant
Niigata • versatile to all cuisines

Otokoyama, Man's Mountain

Glass **16** 1.8L **130**

SMV: +10 Acidity: 1.6
Velvety, balanced, elegant & dry
Hokkaido • miso cod, sashimi dinner

Ama No To, Heaven's Door 720ml **90**

SMV: +4 Acidity: 1.5
Melon, Flower, Light & Dry
Akita • shellfish, squid, octopus

Junmai Daiginjo

'milled 50% minimum, generally floral'

Dassai 45 88

SMV: +3 Acidity: 1.4
Light, dry, orange and toasted malt
Yamaguchi • sashimi, fish

Dassai 39

300ml **50** 720ml **115**

SMV: +3 Acidity: 1.3
Light, dry, banana and apple
Yamaguchi • meat, fish

Pearls of Simplicity

300ml **48** 720ml **88**

SMV: +2 Acidity: 1.5
White flower, Asian pear, subtle nuances – celebrating simplicity
Yamaguchi • scallops, pork, light meat

Wakatake Onikoroshi Demon Slayer

300ml **52** 720ml **115**

SMV: +0 Acidity: 1.5
Bright, fresh, peach & melon, velvety texture with a sharp, crisp finish
Niigata • duck, chicken, herb-forward dishes

Divine Droplets Toko 720ml **150**

SMV: +4 Acidity: 1.5
Beautiful notes of peach, melon, radish, & ripe pineapple with a delicate texture and teasing acidity that will have you craving for more
Yamagata • salmon, yellowtail, tuna

Kubota Manjyu

300ml **90** 720ml **180**

10,000 long lives
SMV: +2 Acidity: 1.2
Aromas of honeysuckle & white flowers, bright palate
Niigata • shellfish, ceviche

Suehiro Ken, The Sword 720ml **170**

SMV: +3 Acidity: 1.3
A dry sake with a vibrant nose of summer fruit, the palate is twangy with strong minerality and balance
Fukushima • grilled salty fare, cured meats

Dassai 23, Otter Festival 720ml **180**

SMV: +3.5 Acidity: 1.4
Flowers, honeydew, strong minerality
One of Japan's most highly polished sake with only 23% of the grain remaining.
Yamaguchi • shellfish, octopus

Nigori

'cloudy sake, filtered + kasu'

Sayuri, Little Lilly 300ml **20**

SMV: -11 Acidity: 1.6
Soft and floral with hints of white grape and cherry blossom – this sake is lush & smooth
Hyogo • spicy food

Rihaku, Dreamy Clouds 720ml **90**

SMV: +3 Acidity: 1.6
Bright, lean, nutty & slightly fruity, this sake technically qualifies as a Junmai Ginjo with only accents of nigori
Shimane • spicy noodle dish, risotto

Honjozo

'brewer's alcohol added'

Kubota Senjyu, 1000 Long Lives

300ml **35** 720ml **80**

SMV: +6 Acidity: 1.1
Dry, light, clean, timeless
Niigata • meat, fish

Tears of Dawn

300ml **48** 720ml **88**

SMV: +3 Acidity: 1.4
Lush notes of tropical banana, baking spice. Full bodied & dangerously smooth
Kyoto • braised pork ribs, oysters, cheese

Genbei San No Onikoroshi

4 Eyed Devil

Glass **16** 1.8L **150**

SMV: +5 Acidity: 1.5
Round with notes of vanilla, caramel and sweet rice - this sake is both semi-rich & semi-sweet with a ting finish
Niigata • grilled fare, salty & savory

Hot Sake

Classic 6/9

Junmai Ginjo, Kuromatsu Hakushika

Purple Haze 10/12

Black Raspberry liqueur

Ginger Haze 10/12

Stirring's Ginger liqueur

Elderflower Haze 10/12

Elderflower liqueur

Golden Sake 10/12

Choya Plum Wine

Sake Flight

A 2oz sample of Three Japanese Japanese sakes **curated by Master Chef, Toshi Kizaki | 40**

Carafes of each sake from flight are also available

Shochu 1.5oz / 2oz / 3oz

Traditionally ordered as **Mizuwari** (with water) or a **High Ball Mizuwari** (with soda) over ice.

Hakutake Ginrei Shiro 10/12/15

Silver, 100% rice
Floral aroma, smooth, drinks like a Junmai Ginjo

Hakutake Kinjo Shiro 10/12/15

Gold Barrel Aged 100% rice
Aged in White American, Cognac, and Sherry. Enjoyed as a digestif

FROM THE BAR

White

'19 Glazebrook 13 | 52
Sauvignon Blanc
Marlborough, New Zealand

Patient Cottat 18 | 72
Sancerre
Sancerre, France

'18 Louis Moreau 17 | 68
Chablis
Burgundy, France

'18 Gobelsburg Kamptal 13 | 52
Grüner Veltliner
Kamptal, Austria

'17 Sonoma-Cutrer 14 | 56
Chardonnay 'Russian River Ranches'
Sonoma County, California

Bisol Jeio 13 | 52
Prosecco Brut
Valdobbiadene Prosecco D.O.C., Italy

'18 King Estate 'Backbone' 16 | 64
Pinot Gris
Willamette Valley, Oregon

'20 Tiefenbrunner 14 | 56
Pinot Grigio
Tentino Alto-Adige, Italy

'19 Pazo Das Bruxas 15 | 60
Albariño
Rias Bruxas, Galicia, Spain

'18 H Riesling by Dr. Herman 13 | 52
Riesling
Mosel, Germany

'19 Mahi 85
Sauvignon Blanc
Marlborough, New Zealand

'18 Twomey by Silver Oak 85
Sauvignon Blanc
Alexander Valley, California

'18 PlumpJack Reserve 120
Chardonnay
Napa Valley, California
Industry Favorite

Rosé

Whispering Angel 16 | 64
Granache, Cinsault, Vermentino
Côtes de Provence, France

Scharffenberger Brut Rose 14 | 56
Chardonnay, Pinot Noir
Mendocino, California

'20 Chateau Miraval 20 | 80
Grenache
Côtes de Provence, France

Red

'17 Foris 13 | 52
Pinot Noir
Rogue Valley, Oregon

'17 La Crema 15 | 60
Pinot Noir
Monterey, California

'17 Colomé Estate 14 | 56
Malbec
Salta, Argentina

Red Continued

'17 Juggernaut 15 | 60
Cabernet Sauvignon
California

'18 Kunde Estate 16 | 64
Zinfandel
Sonoma Valley, California

'16 Sterling Vineyards 18 | 72
Cabernet Sauvignon
Napa Valley, California

'18 Duckhorn 25 | 100
Cabernet Sauvignon
Napa Valley, California

'19 Pessimist Daou Vineyards 20 | 90
Red Blend
Paso Robles, California

'15 Gianni Gagliardo 150
Barolo
Piedmont, Italy

8 Years in the Desert 96
Zinfandel Blend
Napa Valley, California

'16 Emeritus Hallberg Ranch 96
Pinot Noir
Russian River, California

'15 Silver Oak 141
Cabernet Sauvignon
Alexander Valley, California

'18 PlumpJack 250
Cabernet Sauvignon
Oakville, California

'17 Opus One Glass 100
Cabernet Sauvignon 375ml 200
Oakville, California 750ml 400

Japanese Whisky

Mars Iwai Nagano 12
Sweet notes of pear, quince, vanilla
Region: Nagano

Akashi White Oak Kansai 18
Japanese whisky blended in the Scotch
Tradition. Great for rye drinkers.

Mars Iwai Tradition Nagano 22
Aged in sherry, bourbon and wine casks.

Akashi Single Malt Kansai 45
Single Malt aged in sherry, brandy, wine
& American oak barrels

Ichiro's Malt & Grain Kanto 45
Blended with Scotch, Irish, Canadian &
American whisk(e)y

Akashi Sherry Cask Kansai 60
Single malt aged in Pedro Ximenez casks
for 5 years and finished in Oloroso casks.

Komagatake 2020 Shinshu 65
Limited Edition. Prunes, forest honey,
vanilla seeds, dark chocolate cookies, and
Brazil nut, with hints of chocolate orange
and ground pepper

Ichiro's Limited Edition 85
Blended with Scotch, Irish, Canadian &
American whisk(e)y that are aged at least
10+ years.

Japanese Whisky Flights

A 1oz sample of three Japanese Whiskies

Artisan Flight | 30

Mars Iwai, Akashi White Oak,
Ichiro's Malt & Grain

Mars Flight | 50

Iwai, Iwai Tradition, Komagatake 2020

Akashi Flight | 60

White Oak, Single Malt, Sherry Cask

Collector's Flight | 175

Iwai Komagatake Double Cellar Cask,

Akashi Sommelier Cask,

Ichiro's US Edition 2018

Champagne

'13 Louis Roederer Rose 750ml 120

Palmer & Co. Brut Reserve 375ml 48

Veuve Clicquot Yellow Label 110

Krug Grand Cuvee 480
168eme Edition

Signature Cocktails

Blood Orange Horizon 14

Ketel 1 Citroen, St. Germain, Lemon Juice,
Fresh Jalapenos, Blood Orange Purée

Musashi 16

Ki No Bi Sei Gin, Ginrei Shiro Shochu,
Green Chartreuse, Luxardo Maraschino
Liqueur, Lime Juice, Shiso Bitters, Simple
Syrup

Sake Mule 14

Seasonal Sake, Tito's Vodka, Lime,
Ginger Beer

5 Rings 14

Bulleit Rye Bourbon, Hakutake Kinjo
Shochu, Lemon, Stirring's Ginger

Denhattan 16

Locke + Co Aspen Aged Rye Whiskey,
St~Germain, Breckenridge Bitters

Lychee Margarita 15

Don Julio Blanco, Lychee Liqueur, Lime
Juice, Lemon Juice, Agave

Drafts

Sapporo 7

Mountain Standard, IPA 7
Odell Brewing Co., Fort Collins, CO

Bushido 5oz 15
Ginjo Genshu Sake

Bottled Beer

Asahi 21oz 13

Hitachino Nest White Ale 12
Ibaraki, Japan

Hitachino Espresso Stout 12
Ibaraki, Japan

Echigo Red Ale 12
Niigata, Japan

Koshihikari Rice Lager 7
Niigata, Japan

Stone IPA Can 6

Coors Light 6

Clausthaler Non-Alcoholic 4.5