



July 6, 2017

## HOUSE COCKTAILS

\$12 each

### HOJI HAI

'Mizu no Mai' Barley Shochu,  
'Hoji Cha' Roasted Green Tea,  
Lemon and Honey

### GRAPEFRUIT SAWA

'Mizu no Mai' Barley Shochu,  
Ruby Red Grapefruit Juice,  
Grapefruit Bitters, Soda and Lemon

### SAGA 75 *-Sparkling-*

'Mizu no Mai' Lemongrass Shochu,  
'Yuzu Omoi' Sake,  
Prosecco and Simple Syrup

### SUMMER BOUQUET

'Mizu no Mai' Lemongrass Shochu,  
St. Germain,  
Cranberry and Lemon Juice

### TOKI HIGBALL

Suntory 'Toki' Whiskey,  
Soda and Lemon

*-Non-Alcoholic-*

### YUZU SAWA

Yuzu Juice, Yuzu Syrup, Sprite and Mint Leaf  
\$9

## SAKE TASTING FLIGHTS

Three kinds of Sake / 30ml each

### Niigata Sake Flight

*Clean & Refresh*

#### DAKU

濁にごり

*Nigori*

unfiltered, mild and creamy,  
slightly sweet, medium dry

#### MIDORIKAWA

緑川

*Junmai*

clean, smooth, refreshing taste,  
lovely and easy drinking all by itself

#### HAKKAISAN

八海山

*Junmai Ginjo*

dry, crisp, clear flavor,  
strong reverent finish

\$15

### Miyagi Sake Flight

*Smooth & Sweet*

#### HOYO *-Summer Breeze-*

鳳陽 さわやか純米

*Junmai*

the gentle junmai,  
soft and smooth

#### HAKURAKUSEI

伯樂星

*Tokubetsu Junmai*

ultimate junmai sake with meal,  
well balanced and crisp finish

#### KATSUYAMA LEI

勝山 鶴

*Junmai Ginjo*

fruity aroma and rich taste,  
the flavor of a fully-muskmelon

\$18

### Dassai Flight

*Fragrant & Aroma*

#### DASSAI 50

瀬奈スパークリング

*Sparkling*

unpasteurized, naturally carbonated,  
slightly fruity and refreshing taste

#### DASSAI 39

瀬奈三割九分

*Junmai Daiginjo*

smooth and mellow taste,  
perfectly balanced

#### DASSAI 23

瀬奈二割三分

*Junmai Daiginjo*

the high degree of milling of rice,  
gorgeous aroma, elegant long finish

\$23

# JAPANESE SAKE

3oz Glass / 6oz Carafe / 720ml Bottle

## *Junmai* "Pure Rice", No brewer's alcohol added

SUIJIN – *Junmai, Iwate* 12 / 21 / 62  
水神 岩手  
super dry, sharp, powerful taste of rice and clean finish

HOYO "SUMMER BREEZE" – *Junmai, Miyagi* 10 / 17 / 32  
鳳陽 "さわやか純米" 宮城 (360ml)  
the gentle junmai, soft and smooth

HAKURAKUSEI – *Tokubetsu Junmai, Miyagi* 16 / 29 / 82  
伯樂星 特別純米 宮城  
ultimate junmai sake with meal, well balanced and crisp finish

MIDORIKAWA – *Junmai, Niigata* 14 / 25 / 75  
緑川 新潟  
clean, smooth, refreshing taste, lovely and easy drinking all by itself

KANNIHONKAI GENSHU – *Undiluted, Junmai, Shimane* 15 / 27 / 78  
環日本海 "超辛口" 純米原酒 島根  
ultra dry, full-bodied with deep and rich rice flavor

## *Ginjo* Rice polished down to at least 60%

HAKKAISAN – *Junmai Ginjo, Niigata* 18 / 31 / 90  
八海山 新潟  
dry, crisp, clear flavor, strong reverent finish

KOSHI NO KANBAI "SAI" – *Junmai Ginjo, Niigata* 15 / 27 / 78  
越乃寒梅 "灑" 新潟  
refreshing, elegantly smooth, subtly aromatic with a delicate finish

RYOSHIZAKE – *Junmai Ginjo, Shimane* 17 / 30 / 85  
環日本海 "漁師酒" 島根  
fisherman's sake, dry and rich, pair well with seafood

NARUTOTAI NAMA – *Unpasteurized, Ginjo, Tokushima* 16 / 29 / 82  
鳴門鯛 "しぼりたて生原酒" 徳島  
powerful dry, great acidity, refreshing fruity aroma

## *Warm Sake*

Small 6oz / Large 10oz

HATSUMAGO – *Kimoto, Junmai, Yamagata* 18 30  
初孫 純米 山形  
smooth, clean with light aroma

YUKIOTOKO – *Junmai, Niigata* 22 36  
雪男 純米 新潟  
dry, yet ricey with a clean finish

3oz Glass / 6oz Carafe / 720ml Bottle

PREMIUM SAKE

For a special "Kampai"

*Daiginjo* Rice polished down to at least 50%

MINOWAMON – *kimoto, Junmai Daiginjo, Fukushima* (300ml) 56  
大七“箕輪門”福島  
traditional “Kimoto” method sake, smooth and fragrant, mellow texture

DASSAI 23 – *Junmai Daiginjo, Yamaguchi* (300ml) 85  
瀬祭“磨き二割三分”山口  
high degree of milling of sake rice, gorgeous aroma, elegant long finish

KIMINOI – *Yamahai, Junmai Daiginjo, Niigata* 145  
君の井 山廃 新潟  
traditional “Yamahai” method sake, forward aroma, full mouth feel and lingering finish

BUNRAKU – *Junmai Daiginjo, Saitama* 19 / 34 / 105  
文楽 埼玉  
soft, elegantly bright, a faintly sweet delicate smooth finish

ROJO HANA ARI – *Junmai Daiginjo, Hyogo* 110  
小鼓 路上花有“桃花”兵庫  
elegantly floral on the nose, has a soft subtle sweetness with hints of peach

DASSAI 39 – *Junmai Daiginjo, Yamaguchi* 22 / 39 / 125  
瀬祭“磨き三割九分”山口  
smooth and mellow taste, perfectly balanced

OTOKOYAMA – *Junmai Daiginjo, Hokkaido* 268  
男山 北海道  
Gold Medal awarded sake since 1977 to until now.  
Crystal clear, silky smooth, beautiful floral aroma.

OKUNOMATSU “IHEI” – *Shizuku, Daiginjo, Fukushima* 245  
奥の松“十八代伊兵衛”大吟醸雫 福島  
Exquisite Daiginjo collected by drip-pressed method,  
displaying an elegant fruitiness and velvety texture, clear and sharply defined flavor.

SENSHIN – *Junmai Daiginjo, Niigata* 175  
久保田“洗心”新潟  
The rice milled to 28% of its original size, and aged for over 1 year.  
“Senshin” means “Cleansing Your Heart”. Extremely elegant and sophisticated.

KAIKA “TOBINDORI SHIZUKU” – *Shizuku, Daiginjo, Genshu, Tochigi* 300  
閑茸“斗便取り雫”大吟醸原酒 栃木  
The first impression is that the sake has a pleasant, fruity sweetness to it.  
By the latter half of the sip, the sweetness gives way to a semi-dry body and a clean, crisp finish.

KOKURYU “RYU” – *Daiginjo, Fukui* 168  
黒龍“龍”福井  
Classic Daiginjo Sake, first introduced in 1975.  
Well-rounded, gently aromatic and surprisingly incisive.

DREAMS COME TRUE – *Junmai Daiginjo, Fukui* (1000ml) 455  
梵“夢は正夢”福井  
Aged for 5 years at -8°C / 23°F to perfection, the supreme Junmai Daiginjo Sake.  
Full and outstanding aroma, solid structure and elegant smoothness, the finish is clean and edgy.

# SPECIALTY SAKE

3oz Glass / 6oz Carafe / 720ml Bottle

## Nigori [Unfiltered]

PERFECT SNOW – Genshu, Niigata 26  
 菊水にごり 原酒 新潟 (300ml)  
 full-bodied, rich and sweet, 21% alcohol

DAKU – Junmai, Niigata 15 / 27 / 64  
 濁 純米にごり 新潟 (500ml)  
 mild and creamy, slightly sweet, medium dry

KAMOIZUMI – Junmai Ginjo, Hiroshima 17 / 31 / 69  
 賀茂泉 純米吟醸にごり 広島 (500ml)  
 deluxe label for nigori fans, surprisingly robust

## Taru Sake

CHORYO – Nara 10 / 17 / 58  
 長龍 “吉野杉の樽酒” 奈良  
 the Japanese sugi cedar gives the sake a woody and spicy taste

## Sparkling Sake

DASSAI 50 – Junmai Daiginjo, Yamaguchi 45  
 獺祭スパークリング 山口 (360ml)  
 unpasteurized, naturally carbonated, lightly fruity and refreshing taste

## Umeshu / Yuzushu [Fruit Infused]

DAISHICHI UMESHU – Fukushima 19 / 36 / 129  
 大七梅酒 福島  
 refreshing alcohol and acidity orchestrate elegant sweetness, long finish

MITO NO KAIRAKUEN – Ibaraki 18 / 29 / 109  
 水戸の偕楽園 五年熟成梅酒 茨城 (750ml)  
 aged 5 years, blended with honey and brandy, rich, velvety and smooth

ARAGOSHI KUMI UMESHU – Okinawa 16 / 27 / 89  
 あらごし琉美の梅酒 沖縄  
 plum pulp blended, thick and fruity flavor

YUZU OMOI – Kyoto 16 / 27 / 67  
 柚子想い 京都 (500ml)  
 refreshing and all-natural yuzu sake, citrus, nicely sweet

# WINE

## Sparkling

N.V. Fantinel Prosecco 13 / 49  
 – Friuli-Venezia Giulia, Italy

N.V. Primaterra Rosé 13 / 49  
 – Montorso Vic. Italy

## Whites

2016 Mount Riley Sauvignon Blanc 11 / 45  
 – Marlborough, New Zealand

2016 San Pietro Pinot Grigio 58  
 – Alto Adige, Italy

2015 Jakob Schneider Riesling Trocken 12 / 49  
 – Nahe, Germany

2014 Talley Vineyards Chardonnay Half Bottle 43 / 72  
 – Arroyo Grande Valley, California

## Reds

2015 Primaterra Pinot Nero 11 / 45  
 – Veneto, Italy

2015 Taymente Malbec 13 / 58  
 – Mendoza, Argentina

2015 Domaine Bourgogne Pinot Noir 69  
 – Burgundy, France

## Rosé

2016 Gougonnier de Provence Rosé 12 / 49  
 – Provence, France

## SHOCHU [JAPANESE SPIRIT]

is a distilled liquor that has been enjoyed in Japan for over 500 years. The alcohol content is typically stronger, on average, 25-30%. Shochu can be served at a variety of temperatures and in different ways, neat, on the rocks, or with the addition of soda, or hot water 'oyuwari' or cold water 'mizuwari'.

### *Imo [Sweet Potato]*

KURO KIRISHIMA – Miyazaki 黒霧島 宮崎  
sweet aroma, fresh after taste [24%]

KAPPA NO SASOIMUZU – Miyazaki 河童の誘い水 宮崎  
smooth, mellow, light [20%]

SATOH – Kagoshima 佐藤 鹿児島  
smokey, sweet, rich umami [25%]

### *Mugi [Barley]*

IICHIKO – Oita いいちこ 大分  
smooth, light, sophisticated flavor [25%]

YUFUIN *Black Label* – Oita 湯布院 大分  
dry, fragrant, deep aroma [25%]

HITOTSUBU NO MUGI – Kagoshima 一粒の麦 鹿児島  
creamy, barley & wheat [25%]

MIZU NO MAI – Saga 美鶴乃舞 佐賀  
70 proof, buttery texture, vanilla, banana, toasted coconut [35%]

Glass / Bottle

11 / 68

14 / 89

19 / 125

11 / 68

15 / 96

12 / 72

14 / 89

### *Kokuto [Sugar Cane]*

RE LENT – Amami れんと 奄美大島  
slightly sweet, nutty finish [24%]

### *Awamori [Long Grain Rice]*

ZUISEN – Okinawa 瑞泉 沖縄  
lively and rich, full-bodied and complex [25.9%]

### *Lemon Grass*

MIZU NO MAI – Saga 美鶴乃舞レモングラス  
70 proof, refreshing citrus notes, delicate rice finish [35%]

## JAPANESE WHISKEY

SUNTORY "TOKI" –*Blended Malt*–  
grapefruit, green apple, subtly sweet and spicy finish [43%]

HIBIKI JAPANESE HARMONY –*Blended*–  
honey like sweetness, candied orange peel, white chocolate [43%]

YAMAZAKI 12YEARS –*Single Malt*–  
peach, coconut, cranberry, vanilla, long finish [40%]

ICHIRO'S MALT & GRAIN –*World Blended*–  
whiskies from 5 countries blended, apricot, vanilla cream, full and complex [46.5%]

11 68

12 72

15 96

15

18

23

26

## BEER

### *Draft*

SAPPORO 6

KIRIN 6

### *Bottles, Cans*

ASAHI SUPER DRY – Osaka, Japan 500ml 8

ECHIGO “Rice Beer” – Niigata, Japan 500ml 12

KAGUA “Sansho Pepper Ale” – Tokyo, Japan 330ml 14

KIRIN LIGHT – Japan 355ml 6

## Non-Alcoholic

OOLONG TEA 3.5

UNFILTERED GINGER ALE 4

CRANBERRY / GRAPEFRUIT JUICE 3.5

CALPICO 3.5

COKE, DIET COKE, SPRITE 3.5

### *Bottled Water*

BADOIT *Sparkling* 750ml 8

EVIAN *Still* 750ml 8