

## SOFT DRINK

<b>Coke</b>	<b>4</b>
<b>Diet Coke</b>	<b>4</b>
<b>GingerAle</b>	<b>4</b>
<b>Sprite</b>	<b>4</b>
<b>Apple Juice</b>	<b>4</b>
<b>Orange Juice</b>	<b>4</b>
<b>Calpico (w/ Soda or Water)</b>	<b>5</b>
<b>Oolong Tea</b>	<b>4</b>
<b>Jasmine Tea</b>	<b>4</b>
<b>Hot Green Tea</b>	<b>4</b>
<b>Panna, Natural Mineral Water</b>	<b>10</b>
<b>Pellegrino, Sparkling Water</b>	<b>10</b>

## BEER

**Asahi Draft** 9

**Asahi (Non Alcoholic)** 7

## COCKTAIL

**Lemon Sour** 10  
Shochu with Soda and Lemon

**Mega Lemon Sour** 14  
Shochu with Soda and Lemon (16 oz)

**Oolong-Hi** 10  
Shochu with Oolong tea

**Jasmine-Hi** 10  
Shochu with Jasmine tea

**Calpico-Hi** 10  
Shochu with Calpico

**Fresh Grapefruit Chu-Hi** 14  
Shochu with Fresh Grapefruit (16oz)

**Highball** 11  
Whiskey with Soda

**Toki Highball** 14  
Suntory Toki Whiskey with Soda

**Gin Tonic** 14  
Roku Gin with Tonic

## SAKE

- Kikusui <Niigata> (300ml)** B 28  
Junmai Ginjo  
*Clean, Crisp*
- Hakkaisan <Niigata> (300ml)** B 34  
Junmai Daiginjo  
*Dry, Clean, Smooth*
- Hakkaisan Yukimuro <Niigata> (280ml)** B 48  
Junmai Daiginjo  
*3 Years Snow Aged*
- Kuroushi Omachi <Niigata>** G 14|B 74  
Junmai Ginjo  
*Soft, Mellow*
- Kubota Daiginjo <Niigata>** G 15|B 78  
Junmai Daiginjo  
*Smooth, Round, Dry*
- Gasantry Kisaragi** B 95  
Junmai Daiginjo  
*Bright, Crisp, Juicy*
- Nabeshima** B 120  
Junmai Daiginjo  
*Soft and slightly floral*
- Kubota Manjyu <Niigata>** B 160  
Junmai Daiginjo  
*Clean, Silky, Smooth*
- Dassai 23 <Yamaguchi>** B 180  
Junmai Daiginjo  
*Smooth, Fruity*
- Kikusui Kuramitsu <Niigata>** B 320  
Junmai Daiginjo  
*Silky, Soft, Mellow*
- Sirakabekura Shiho <Niigata>** B 580  
Junmai Daiginjo
- Hakutsuru Tenku <Hyogo>** B 600  
Junmai Daiginjo

## HOT SAKE

- House Hot Sake (300ml)** 25

## WHISKY

<b>Toki</b>	<b>14</b>
<b>Hibiki Harmony</b>	<b>19</b>
<b>Yamazaki 12 Years</b>	<b>25</b>

*w/ Soda, Neat, On the Rocks or Water*

## SHOCHU

<b>Shiranami</b> Sweet Potato	<b>G 11 B 65</b>
<b>Tomino Hozan</b> Sweet Potato	<b>G 14 B 80</b>
<b>Colorful</b> Sweet Potato	<b>G 16 B 100</b>
<b>Mahoko</b> Sweet Potato	<b>G 18 B 110</b>
<b>iichiko</b> Barley	<b>G 11 B 65</b>
<b>Hyakunen No Kodoku</b> Barley	<b>G 22 B 130</b>
<b>Mugon 10 years aged</b> Rice	<b>G 18 B 110</b>

*w/ Soda, On the Rocks or Water*

## PLUM WINE & FRUIT SAKE

<b>Yuzu Omoi</b>	<b>G 12 B 78</b>
<b>Yamada Juro Junmai Daiginio</b> <b>Umeshu</b>	<b>G 14 B 92</b>

*w/ Soda, Neat, or on the Rocks*

## -SPARKLING-

- MOËT & CHANDON, Brut Rose <375ml>** **B 75**  
Rose Champagne  
Champagne, France
- Veuve Clicquot, Brut <375ml>** **B 85**  
Champagne  
Champagne, France
- Ca' Del Bosco** **B 110**  
"Cuvee Prestige"  
Ultra Brut, 46th Edizione  
Franciacorta  
Lombardi, Italy
- Roederer Estate "L'Ermitage Brut"** **B 180**  
**2017**  
Anderson Valley, California, USA
- Piper Heidsieck "Rare", Brut, 2007** **B 280**  
Champagne  
Champagne, France
- Dom Perignon, Brut, 2013** **B 500**  
Champagne  
Champagne, France

## -WHITE-

- Craggy Range "Te Muna", 2023** **G 15|B 75**  
Sauvignon Blanc  
Martinborough, New Zealand
- Sterling Vineyards Heritage Collection** **G 16 |B 80**  
**2021**  
Chardonnay  
Napa Valley, California, USA
- Domaines Schlumberger** **B 90**  
**Grand Cru Riesling Saering, 2020**  
Riesling  
Alsace, France
- Far Niente, 2022** **B 180**  
Chardonnay  
Napa Valley, California, USA

-RED-

**Daou Vineyards, 2022** **G 15|B 75**  
Cabernet Sauvignon  
Paso Robles, California, USA

**Kaiken “Ultra”, 2020** **G 15 |B 75**  
Malbec  
Mendoza, Argentina

**Cloudy Bay, 2021** **B 95**  
Pinot Noir  
Marlborough, New Zealand

**Château de Pez, 2020** **B 120**  
Saint-Estèphe, Bordeaux, France

**Buglioni “Il Lussurioso”, 2019** **B 150**  
Amarone Della Valpolicella Classico  
Veneto, Italy

**Cakebread Cellars, 2021** **B 195**  
Cabernet Sauvignon  
Napa Valley, California, USA

**Beaulieu Vineyards “Georges De Latour  
Private Reserve”, 2019** **B 280**  
Cabernet Sauvignon  
Napa Valley, California, USA