



Drink.

JAPANESE BEER

Asahi - Large	10
Kawaba Sunrise Amber Ale	7
Kawaba Snow Weizen	7
Kirin Ichiban - Large	10
Sapporo - Small	6
Sapporo - Large	10
Sapporo Light	6

JAPANESE DRAFT

Kirin Ichiban 16oz - Draft	7
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THE REST OF THE WORLD

Tiger	6
Lucky Buddha	6
Funky Buddha Hop Gun	6
Ommegang Witte	7
Duvel	8
Sam Smith Organic Chocolate Ale	8
Tank 7 Farm House Ale	8
Rekorderlig Pear Cider	8
Lindemans Frambios	9
Concrete Beach Stiltsville	6
Stella Artois	6
Goose Island Matilda	8
Boulevard The Calling	8

SAKE BOMB

Rock Sake, Kirin Ichiban, Spinning Drum <i>Fun for everyone!</i> <i>Please ask your server for details.</i>	9
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SPECIALTY COCKTAILS 13

Yuzu

Hibiki Harmony, Laphroaig rinse, yuzu, ginger, honey, lemon oil

Ringo Wasabi

Effen Green Apple, Japanese Pear Sake, green apple, ginger, wasabi oil

Kuro Goma

Hennessey, housemade black sesame orgeat, yuzu bitters, lemon oil

Hojicha (Old Fashioned)

Roasted tea-infused Knob Creek, honey, old fashioned bitters, citrus oils

Sakura

Bombay Dry Gin, Rock Sake junmai daigingo, housemade sakura syrup, Luxardo maraschino liqueur

Irigenmai

Toasted brown rice, Knob Creek, Giffard Madagascar de Vanille, wasanbon sugar, old fashioned bitters, orange oil

Yōguruto

Grey Goose Le Citron, yuzu, orange flower water, lemon, matcha, yogurt soda

Shiso Mojito

Havana Club, micro shiso, mint, lime, ramune soda

Verbena

Elyx, lemon verbena, Yellow Chartreuse, matcha aquafaba

Schichimi Togarashi

Avion silver tequila washed in 7 Japanese spices, lime, Pierre Ferrand, grapefruit oil, umami salt

Konbu

Belvedere, Rock Sake, kelp, cucumber, aloe vera honey, umami bitters

PUNCH 14

Matcha Milk Punch

Smith & Cross, Appleton Estate 12yr, Bacardi 8, Knob Creek Bourbon, Batavia Arrack, Pernod, Absinthe, oleo saccharum, yuzu green tea, cinnamon, clove & coriander, clarified milk, matcha, lemon oil

Thai Tea Milk Punch

Smith & Cross, Santa Teresa 1796 Solera Rum, Bacardi 8, Knob Creek Bourbon, Batavia Arrack, Pernod Absinthe, oleo saccharum, spiced black tea, star anise, clove & vanilla, clarified milk, pink peppercorn, orange oil

Our house made punches require a 72 hours infusion process with 3 separate steps to render the finest libation for your enjoyment.

WINE

SPARKLING

LaMarca Prosecco (Italy)	10 / 39
Mumm Cuvee, Brut Rosé (Napa)	14 / 57
Perrier Jouet, Grand Brut (France)	24 / 110

PLUM

Fuki, Hokkaido (Japan)	9 / 36
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ROSE

MINUTY, Côtes de Provence	12 / 46
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WHITE

Gerard Bertrand, Picpoult, Coteaux du Languedoc	11 / 44
Matua, Sauvignon Blanc, Marlborough, New Zealand	12 / 46
Schloss Vollrads, Riesling, Rheingau Germany	11 / 44

REDS

Belcreme De Lys Pinot Noir, California	11 / 44
Decero Malbec, Argentina	12 / 46
Uppercut Cabernet, Napa Valley	13 / 48

SAKE

SPARKLING SAKE

“Three Friends of Winter” Sho Chiku Bai “Mio” (300ml) <i>Refreshing, fruity and unique sweet aroma</i>	23
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NIGORI - UNFILTERED

“Little Lily” Hakutsuru Sayuri (330ml) <i>Light on the nose, filled with a creamy texture and hints of cherry blossom & white grape</i>	21
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JUNMAI

“Old Province” Yoshinogawa Echigo (720ml) carafe 14 <i>Notes that express the rich mountain region of Niigata while citrus and spice overtones suspended in buttery sweetness</i>	42
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JUNMAI GINJO

“Pure Dawn” Shimizu-No-Mai (300ml) <i>Hints of orange peel and light floral notes, with an underlying minerality</i>	28
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“Winter Warrior” Yoshinogawa (330ml) <i>Lush fruit aromas and deeply complex tropical/floral tones</i>	24
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“Guardian of the South” Suzaku (720ml) <i>Fruity aroma that includes delicate notes of pear, honeydew and pineapple</i>	68
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JUNMAI DAINGINGO

Rock Sake (375ml) <i>Light, floral and sweet citrus on the nose, perfectly balanced body with hints of rock melon and an even finish.</i>	45
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