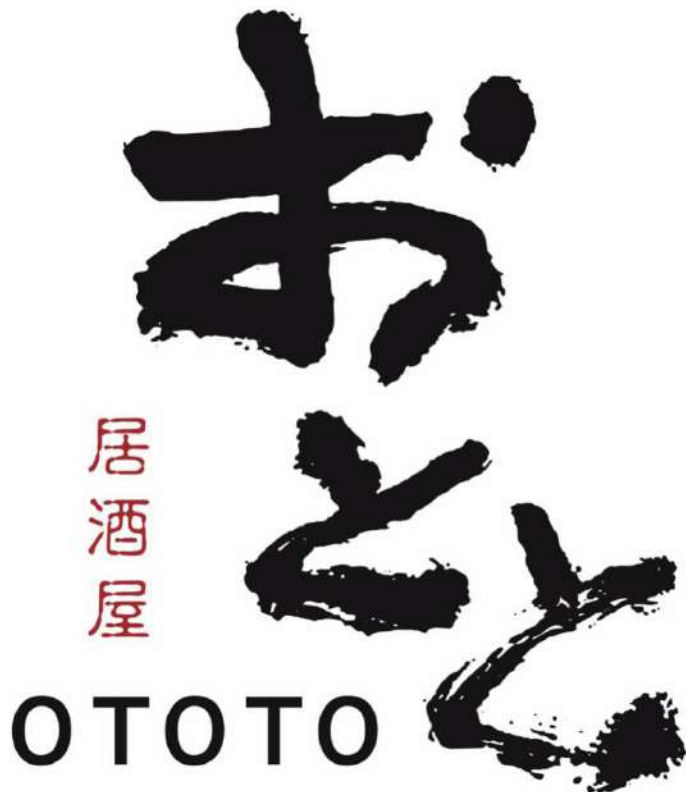


## Sake Terms and Facts



**Sake (sah-kay)** – A Japanese rice wine made by fermenting rice that has been polished to remove the bran. Unlike wine, in which alcohol is produced by fermenting sugar that is naturally present in grapes, Sake is produced by a brewing process more like that of beer, where the starch is converted into sugars before being converted to alcohol.

**Oshaku (oh-shaw-koo)** – Customary tradition of serving others before oneself. This practice generally applies to the enjoyment of food and other beverages like tea and beer.

**In strict Japanese tradition, a person must never pour his or her own sake. To do so, especially in a formal setting, is implying that your host is incapable of taking care of you.**

**Sake is the oldest known spirit in the world. Sake was first produced in China in 4800 BC.**

**Junmai (Joon-my) “Pure Rice”** – Premium sake brewed using rice generally polished no more than 60% of its original size. Junmai tends to have more robust aromas with notes of rice and earthiness. It’s considered “a sake drinkers sake.”  
Enjoy Junmai at any temperature.

**Ginjo (gyn-joe)**– Premium sake that is made from rice polished 50-60% of its original size. Ginjo is a great introduction to sake because of its appealing profile and accessible price points. Generally Ginjo sake is best served cold to cool, but there are exceptions.

**Daiginjo (di-gyn-joe)** – Premium sake brewed with rice polished at least 50% of its original size. As the ultimate representation of the brewery, Daiginjo is the most difficult and most time consuming sake to make; its essence is refined, delicate and smooth. Daiginjo will show best at cold or cool temperatures.

**Occasionally the words Daiginjo or Ginjo may be preceded by the word Junmai, as in Junmai Daiginjo, or pure rice Daiginjo. This word indicates that the particular sake was made without the addition of distilled brewers alcohol. If a particular sake does have the added alcohol, then the title would simply be Dagainjo or Ginjo. But why would alcohol be added?? Brewers say that the alcohol helps to make light, refined sake and captures extra aromatic compounds. The practice is very common in the sake world and does not necessarily indicate a lower quality product.**

**Premium sake is made with specialized rice called Sakamai. There are about 100 different varieties which differ in ways like grain size, starch to protein ratio, water absorption rate and mineral content among other. These factors contribute in some way to either the flavor of the final product or determine the methods in which the sake is produced.**

## BEVERAGE MENU

“The little brother”

## Premium Sake Flight \$20

These 3 wonderful Sakes have been paired by Master Chef Toshi Kizaki to enjoy A wide array of styles from various prefectures across Japan.  
**Please ask your server about our current selections**

**(Listed Driest to Sweetest)**

### Suijin Junmai “God of Water”

Very dry and aromatic but with a delicate and light mouth feel.

**Prefecture:** Iwate SMV: +10.0 Acidity: 1.5

**Food Pairings:** Grilled meats, cooked or raw fish and spicy dishes.

**300ml \$19    1.8L \$101    Glass \$12**

### Suigei Tokubetsu Junmai “Drunken Whale”

Dry and robust with hints of rose, wood and grapes.

**Prefecture:** Kouchi SMV: +7 Acidity: 1.6

**Food Pairings:** Tempura items, sashimi, salads and items with ginger or soy.

**300ml \$34    1.8L \$115**

**720ml \$63    Glass \$24**

### Kanchiku Junmai Dai Gingo “Cold Bamboo”

From the snowy mountains of Nagano this Daiginjo drinks smoother and drier than most. This sake pushes the boundaries of what a Daiginjo traditionally is.

**Prefecture:** Nagano SMV: +7 Acidity: 1.3

**Food Pairing:** Hamachi Kama or Lamb Tenderloin

**720ml: \$87    7oz Glass: \$34**

### Tozai “Living Jewel” Junmai

Light and easy drinking sake with bright citrus, fresh herbal notes with a clean finish.

**Prefecture:** Kyoto SMV: +6.5 Acidity: 1.5

**Food Pairings:**

**720ml \$42**

### Kubota Senju Tokubetsu Honjozo “1000 Long Lives”

Dry and crisp with flavors of dried fruit, nutmeg, ripe plum and banana cream pie.

**Prefecture:** Niigata SMV: +6 Acidity: 1.0

**Food Pairings:** Grilled everything, salty, savory and traditional foods.

**300ml \$36**

### Kikumasa-mune Taru (Cedar Barrel Sake)

Barrel aged dry Cedar sake with an easy and creamy palate.

**Prefecture:** Hyogo SMV: +5.0 Acidity: 1.5

**Food Pairings:** Smoked and grilled fish, chicken and pork.

**300ml \$20    720ml \$45**

### Hakkasian Junmai Ginjo “Hakkai Mountain”

Dry and flavorful with a spicy nose of apples and roasted nuts.

**Prefecture:** Niigata SMV: +5.0 Acidity: 1.3

**Food Pairings:** Sashimi, light meats and grilled fish.

**300ml \$39**

### Taisetsu Junmai Ginjo “Big Snow”

Brewed with glacial water in an ice dome, this light-bodied sake has a sweet citrus aroma with hints of green melon and a crisp minerality.

**Prefecture:** Hokkaido SMV: +3.0 Acidity: 1.3

**Food Pairings:** Light dishes from the raw bar, especially sashimi and salads

**300ml \$38**

### Dassai 50 Junmai Daiginjo “Otter Festival”

Semi-dry, creamy full flavor with hints of grape, cotton candy and lemonade.

**Prefecture:** Yamaguchi SMV: +3.0 Acidity: 1.4

**Food Pairings:** Tempura, fried meats and cooked Fish.

**300ml \$38    720ml \$75**

## Sake (cont.)

### **Konteki “Tears of Dawn” Daiginjo**

Lush notes of banana, anise + truffle with an incredibly smooth finish.

**Prefecture:** Kyoto SMV: +3.0 Acidity: 1.4

**Food Pairings:**

**720ml \$75**

### **Konteki “Pearls of Simplicity” Junmai**

This sake epitomizes purity. Hints of Asian pear, honey dew and lemon with an elegant and rich mineral finish

**Prefecture:** Kyoto SMV: +2.5 Acidity: 1.5

**Food Pairing:**

**720ml \$75**

### **Kikusui Organic Junmai Ginjo**

Brewed from organic rice with hints of honeysuckle, bananas and fresh honeydew.

**Prefecture:** Niigata SMV: +2.0 Acidity: 1.4

**Food Pairings:** Fresh seafood and roasted vegetables.

**300ml \$33 720ml \$66**

### **Kikusui Junmai Ginjo “Dew of the Chrysanthemum”**

Light, clean and incredibly smooth, this floral and slightly spicy sake is a perfect example of sake from Niigata.

**Prefecture:** Niigata SMV: +1 Acidity: 1.6

**Food Pairing:** zz

**720ml: \$60 7oz Glass: \$25 300ml: \$33**

### **Wakatake Onikoroshi Junmai Daiginjo “Demon Slayer”**

Elegant fruity aromas with a slight sweetness and superb acidity.

**Prefecture:** Shizuoka SMV: 0.0 Acidity: 1.5

**Food Pairings:** Sashimi, grilled fish, shellfish and salads.

**720ml \$88 Glass \$29**

### **Umenishiki Hitosuji Junmai Ginjo “Gorgeous Plum”**

Fruit filled flavors with a clean and crisp acidity. **Prefecture:** Ehime SMV: 0.0

Acidity: 1.9

**Food Pairings:** All cooked fish dishes and spicy dishes.

**720ml \$73 Glass \$24**

## Sake (cont.)

### **Kikusui Funaguchi Nama “Dew of the Chrysanthemum”**

Semi-sweet, heavy-bodied, and strong with yeasty notes, but a solid, blanketing finish with hints of ripe melons, banana, and honey.

**Prefecture:** Niigata SMV: -4.0 Acidity: 1.7

**Food Pairings:** Strong/spicy flavors like ramen, kinpira, and pork kimchi.

**200ml \$17**

### **Hakutsuru Sayuri Nigori “Little Lily”**

Refreshing aroma, natural sweetness and a smooth aftertaste.

**Prefecture:** Hyogo SMV: -11.0 Acidity: 1.6

**Food Pairings:** Grilled items and foods with a heavier sauce.

**300ml \$13**

### **Kikusui Nigori "Perfect Snow"**

A white unfiltered sake with a crisp dynamic flavor, that finishes full and sweet.

**Prefecture:** Niigata SMV: -19.0 Acidity: 1.6

**Food Pairings:** Grilled meats, heavy sauced items and spicy dishes.

**300ml \$24 Glass N/A**

### **Kuramoto Umeshu “Plum Wine”**

Full, heady aroma with a distinct and unusual flavor coming from the Japanese Ume tree. Plum infused in Shochu for 6 months.

**Food Pairings:** Great as an aperitif or a dessert wine.

**750ml \$53 Glass \$18**

## Featured Wines

### **The Sinister Hand By Owen Roe**

Grenache, Syrah + Mourvedre

Beautiful aromas of clove and juniper with juicy hints of strawberry, cherries and fig resulting in a full-bodied, mouthcoating Rhone-styled blend.

#### **THE STORY BEHIND THE LABEL**

Long ago, during the 17th century, the O'Neills and O'Reillys were two revolutionary Irish families. They formed a rowing competition to reserve rights to some highly regarded land. The two rowing teams agreed that the first to touch the land, after rowing across the lake, would become ruler of the land. O'Neill's boat was falling behind so a member of the crew grabbed his own sword, cut off his hand and threw it ashore, winning the title to rule the land. This land still remains in the family.



Country: United States      Region: Yakima Valley

**Glass \$18      Bottle \$48**

### **La Val , Albarino**

Bright lemon, green tea and jasmine scents with great minerality. This dry Albarino is focused and racy on the palate, offering refreshingly citrus and pear flavors that unfold slowly. The finish lingers leaving subtle mineral and floral notes.



Country: Spain      Region: Rias Baxias

**Glass \$10      Bottle \$40**

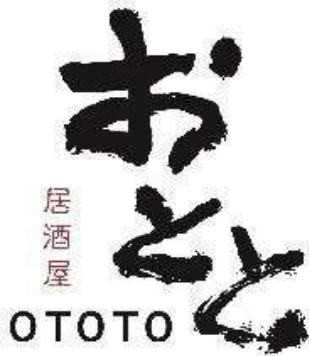
### **Mercat Brut Rosé**

Pale pink salmon in color with zesty aromas of citrus, wild strawberry and fennel. Apple, berry and brioche flavors are balanced on a firm structure of mineral acidity and fine bubbles.



Country: Spain      Region: Penedés

**Glass \$10      Bottle \$40**



## HAPPY HOUR

Wednesday – Saturday  
4:30 – 5:30 & 9:30 – 11:00

Sunday  
4:30 – 5:30

Wine by the Glass and Hot Sake  
**HALF PRICE**

**All Draught Beer \$4**

**And \$1 OFF All Well Cocktails**

## Sparkling

**Schlumberger ‘Brut’ (187ml) \$12**

Refreshing, dry and fruity with hints of apricot, green apple and a slight smokiness that finishes smooth and lively.

Country: Austria      Region: Wien

**Lamberti Prosecco \$32**

Floral aromas with peach and tropical fruit notes mark this delicious Prosecco. Lively and effervescent, the palate is clean and crisp with balanced acidity and a lingering finish.

Country: Italy      Region: Venito

**Chateau Frank ‘Blanc de Blancs’ \$63**

Fruity yet dry, medium to full body with aromas of banana-peach pudding and smoky grilled apples and lemon.

Country: USA      Region: New York

## White Varietals

### **Milou Chardonnay VdP d'Oc**

Rich peach and pineapple fruit flavors, citrus zest and a streak of minerality.

Country: France            Region:  
Languedoc-Roussillon

**Glass \$10     Bottle \$36**

### **Solid Wine Cellars**

We love this small production hand crafted Chard. It is Buttery and has toasted oak with a sparkling golden hue in the glass. This wine is well rounded with a crisp finish.

Country: USA            Region:  
Carneros

**Glass \$15     Bottle \$56**

### **Vavasour Sauvignon Blanc**

Powerful bouquet of tropical fruits layered with grapefruit and melon. The wine is crisp, balanced and elegant with a distinctive mineral note that holds up well to rich and spicy foods.

Country: New Zealand    Region:  
Marlborough

**Glass \$13     Bottle \$48**

### **Pascal Jolivet Sancerre**

Fresh, clean and screaming with racy acidity. On the palate it is fresh and tightly wound; acidity is tempered by very subtle residual sugar; very clean; alive, racy and youthful. Overall, a dry and elegant wine.

Country: France            Region:  
Alligny-Cosne

**Glass \$15     Bottle \$56**

## White Varietals Continued

### **Corte Alla Flora Pinot Grigio**

This is what pinot grigio is meant to look and taste like. Pale straw yellow in color with floral and citrus aromas and accents of white fruit give this wine an incredibly fresh and soft finish

Country: Italy            Region: Friuli Venezia Giulia

**Glass \$10     Bottle \$36**

### **PFAFFL Grunner Veltliner**

Ripe apple, crisp acidity and a medium body make this a great wine to drink on its own or to have with food.

Country: Austria            Region: Wachau

**Glass \$11     Bottle \$40**

### **Moulin de Gassac Guilhelm Rosé**

A classic Mediterranean rosé, made from a blend of 50% Syrah and 50% Carignan, grown from chalky clay and limestone terroir. Moulin de Gassac Guilhelm Rosé

Country: France            Region: Provence

**Glass \$10     Bottle \$46**



## Red Varietals

### **Ex Libris Cabernet Sauvignon**

This great Bordeaux blend leads with plum and cassis and is Aged in oak for 26 months which gives great structure and balance. The finish has a touch of earthiness and leather.

Country: USA                      Region: Columbia Valley, WA

**Glass \$15      Bottle \$56**

### **Il Casalore**

The wine is 50% Sangiovese + 50% Montepulciano. It's fresh, clean, balanced, easy to drink, certified organic, and in the wine maker, Natalino's own words, "It's TOO good"!

Country: Italy                      Region: Marche

**Glass \$10      Bottle \$36**

### **Amancaya**

This is what happens when two great wine houses come together and produce 1 great wine. Their Malbec/Cabernet Sauvignon/ blend has hints of blackberry + mocha. The elegant tannins create a great balanced wine

Country: Argentina Region: Mendoza; Uco Valley

**Glass \$13      Bottle \$48**

### **Jezebel Pinot Noir**

The wine has bright red fruit flavors, supple texture and is way too easy to drink.

Country: USA                      Region: Oregon

Glass: \$12                      Bottle \$44

### **Chateau Fouquet**

Enjoy this great Cabernet Franc. Stainless steel fermentation allows the bright red fruit to come out with nicely integrated tannins and a dry finish.

Country: France Region: Loire

Glass: \$12                      Bottle \$44

## Red Varietals Continued

### **Sierra Norte Equilibrio      Monastrell**

An impressively fruity, palate bursting with blueberry richness, further invigorated by notes of liquorice.

Youthful mouthful with warm, oak undertones.

Powerful and showing great potential.

Country: Spain                      Region: Jumilla

**Glass \$10      Bottle \$36**

### **2015 Loring Keefer Ranch Vineyard**

#### **Pinot Noir\***

With only 500 cases produced we were lucky getting this Russian River Valley Pinot Noir.

The raspberries and pomegranates have a touch of bitter cranberry, which certainly makes the mouth water. The oak is perfect, bringing sweet toast and hints of vanilla.

**Glass \$16      Bottle \$64**

**\*NOT AVAILABLE AT HAPPY HOUR**

### **Shochu (Japanese Liquor)**

#### **Black Yokaichi (Sweet Potato)                      \$9**

Traditionally made, using 100% Kyushu Sweet Potato, with rich aroma and deep flavor of sweet potato on the rocks.

Prefecture: Miyazaki

#### **Hakutake Shiro Kome                      \$10**

Hand distilled using a process from the early 1900's and made with specialty Japanese rice and clean Kumamoto spring water. Elegant and fruity on the nose with a semi-sweet to buttery mouth feel.

Prefecture: Kumamoto

#### **Kakushigura (Barley)                      \$10**

Aged in an oak barrel and made from carefully selected barley, malt and spring water. Well-aged with a luscious flavor and full body.

Prefecture: Kagoshima

#### **Sudachi (Citrus)                      \$11**

Distilled multiple times and brewed with natural Sudachi citrus juices. Aromas of ripened citrus and brewed at low temperatures to accentuate their slightly bitter characters. Prefecture: Tokushima

## Shochu & Sake Inspired Cocktails

### **Ginger Katana 12**

Kakushigura Barley Shochu, Lemon Juice and Ginger Simple Syrup

### **Jun Cosmo \$13**

Grand Marnier, Sudachi, cranberry + lime juice

### **Matcha Mojito 12**

Sudachi-Chu Lime Shochu, Muddled Mint Leaves, Matcha Simple Syrup and Lime Juice

### **Silky Plum-Tini 12**

Kuramoto Plum Wine and Coconut Milk

### **Sake Colada 12**

Kikusui Perfect Snow Nigori Sake, Pineapple Juice and Coconut Milk

## JKR Specialty Cocktails

### **Ototo Old Fashion \$13**

Makers Mark, St. Germaine & Blood Orange

### **Mi Gusta \$13**

El Tesoro tequila, St. Germaine, Lime Juice, Grapefruit Bitters & Pomegranate Juice

### **The Revivalist \$13**

Grey Goose Orange, Domaine Canton, Pomegranate Juice & Lemon Juice

### **Negroni \$13**

Brokers Gin, Sweet Vermouth + Campari

### **Lil Brother Mule \$11**

Tito's vodka, Ty – Ku + Ginger Beer

### **500 Days of Summer \$11**

Barcardi Silver, Domaine Canton, mint + fresh lime juice

### **Den Car 13**

Suntori Toki whisky, grand marnier, yuzu, muddled jalapeno + fresh lemon juice

**Draft Beer**



**Ska Brewery Modus Hoperandi IPA \$7**  
 An American Style IPA with a deep golden – orange color.  
 Bitter + hoppy with a surprisingly  
 smooth finish. 6.8% ABV

**Avery White Rascal \$7**  
 An authentic Belgian style whit ale, this rascal is  
 unfiltered and cleverly spiced with coriander and  
 curacao orange peel producing a surprisingly zesty  
 and enjoyable ale. 5.6 ABV

**Upslope Brown Ale \$7**  
 Brewed in the English tradition, with an infusion of  
 American creativity. The rich, malty backbone  
 balances an assertive hop character, and ends with a  
 smooth, dry finish. This Brown Ale boasts a dark  
 brown body that supports a creamy tan head. 6.7 ABV

**Sapporo \$7**  
 Lush aromatic hops with a refreshing and  
 refined bitterness to leave a clean  
 finish 5.0 ABV

**Odell's 90 Shilling \$7**  
 A medium-bodied amber ale with a distinct burnished  
 copper color and a deeply pleasant aroma. The name 90  
 Shilling comes from the Scottish method of taxing beer.  
 Only the highest quality beers were taxed 90  
 Shillings... We trust you will agree! 6.8%ABV

**Funkwerks Saison \$7**  
 Born in Fort Collins, the Saison that sits before you has  
 evolved into a GABF gold-medal winning beer. Aromas of  
 passion fruit, tangerine with notes of orange, lemon  
 verbena, clove, and pepper lead to a dry finish.

### **Bottled / Canned**

**Asahi 22 oz. \$10**  
**Kirin Ichiban 22oz. \$10**  
**Coors Light 12 oz. \$4**  
**Orion rice lager 12 oz. \$6**  
**Guinness Pub Style Draft 12oz \$8**  
**Stone IPA 12 oz. \$7**  
**Stem Off Dry Apple Cider \$7**  
  
**Hitachino White 11.5 oz. \$11**  
 Orange peel, candied sugar and a touch of  
 coriander with a balance of grassy hops.  
**Hitachino Red 11.5 oz. \$11**  
 Medium-bodied with sweet malt and mixed fruits  
 and a hint of citrus.  
**Clausthaler (N/A) 12 oz. \$4**

### **Spirits List**

### **Japanese Whiskey (subject to availability)**

Suntory Blended Toki \$10  
 Hibiki Harmony \$20  
 Nikka Coffey Grain \$18  
 Hakushu 12yr \$18  
 Hibiki 12yr \$33

### **Vodka**

New Amsterdam \$8  
 Tito's \$9  
 Grey Goose \$10  
 Grey Goose Citrus \$10  
 Grey Goose Orange \$10

### **Gin**

Brokers \$8  
 Hendricks \$10

### **Rum**

Bacardi \$8  
 Meyer's Dark \$9

### **Whiskey / Bourbon**

Dewars \$9  
 Jim Beam \$8  
 Old Forrester \$8  
 Crown Royal \$9  
 Makers Mark \$10  
 Bulleit Rye \$10

### **Tequila**

Milagro \$8  
 El Tesoro \$10  
 Don Julio Blanco \$10  
 Don Julio Reposado \$12

### **Cognac**

Hennessy VS \$10  
 Domaine Canton \$10

### **Cordials**

Amaro Montenegro \$8  
 Aperol \$8  
 Bailey's \$9  
 Campari \$9  
 Chambord \$10  
 Grand Marnier \$10  
 St. Germaine \$10

### **Port Wines**

Taylor 10 yr. Tawny \$10  
 Taylor 20 yr. Tawny \$15