

COLD SAKE

Tokubetsu Junmai

**Suigei** “Drunken Whale”, Kochi **45**  
**SMV: + 7 | Acidity: 1.6**  
Mild Umami, pleasant acidity, light & dry; clean and easy to drink

**Hakkaisan**, Niigata **75**  
**SMV: -1 | Acidity: 1.5**  
Tremendous balance of sweet and dry flavors with a creamy texture and clean finish

Junmai

**Suijin** “God of Water”, Iwate **25**  
**SMV: + 10 Acidity: 1.5**  
Extremely dry and aromatic but with a delicate mouthfeel & superb complexity.

**Otokoyama** “Man of the Mountain”, Hokkaido **130**  
**SMV: + 10 Acidity: 1.6**  
An earthy yet sweetly ripe nose, this classic Hokkaido sake balances dryness and lively acidity. A clean, rich texture wrapped in a mouthful of dried fruit flavors and subtle earthiness makes it a great partner for rich Japanese dishes like ramen

Junmai Ginjo

**Hakushika** “White Deer”, Hyogo **25**  
**SMV: + 0 Acidity: 1.4**  
Mild and dry in taste and with a fresh, fruity ginjo flavor and full body, this is a well-balanced sake with substantial character

Junmai Daiginjo

**Dassai 39** “Otter Festival”, Yamaguchi **63**  
**SMV: + 3 Acidity: 1.3**  
A very plush sake that is loaded with fruit basket flavors, and has a very wine-like acidity with a long finish

**Dassai Blue 50**, New York 375ml **45**  
**SMV: N/A | Acidity: N/A**  
Licorice and cantaloupe give way to pineapple candy, lemon curd, and vanilla with a hint of brine on the finish

**Pearls of Simplicity**, Kyoto **56** **134**  
**SMV: + 2 | Acidity: 1.5**  
The epitome of purity, this sake is more subtle and nuanced than most highly aromatic Junmai Daiginjos. It is based on the ideals of Zen Buddhism and "wabi-sabi," the belief that beauty within the arts should be as understated and pure as a simple strand of pearls

**Wakatake Onikoroshi** “Demon Slayer”, Shizuoka **52** **125**  
**SMV: + 0 | Acidity: 1.5**  
This Demon Slayer is a semi-fruity brew with a unique dryness that speaks to wine drinkers

Nigori

**Hakutsuru Sayuri** “Little Lily”, Hyogo **25**  
**SMV: -11 | Acidity: 1.6**  
Sayuri means “little lily” in Japanese and the name is apt for this soft, floral noted nigori. Hints of white grape and elements of cherry blossom tie in seamlessly to create a lush, creamy sake with a deliciously smooth finish

**Yaemon “Tsukiakari”**, Fukushima **32**  
**SMV: - 15 | Acidity: 2**  
Tsukiakari, named for its pale moonlight hue, offers a soft malted rice aroma and a balanced harmony of sweetness and acidity, evoking moonbeams on calm waters.

HOT SAKE

**Kuromatsu-Hakushika Junmai Extra Dry** **11**  
**Make it Hazy** **12**  
Flavor Options:  
Purple (Raspberry), Lychee, Ginger, Elderflower, Umeshu

SAKE FLIGHTS

**Hakkaisan, Suijin, & Pearls of Simplicity** **25**  
3, 2 oz. pours of our crowd-favorite sakes

**Otokoyama, Dassai 45, & Hakushika** **35**  
3, 2 oz. pours of our premium sakes

JAPANESE WHISKY FLIGHTS

MARS IWAI FLIGHT

**Iwai 45, Iwai Tradition, Iwai Tradition Wine Cask Finish** **30**  
3, 1 oz. pours of our crowd-favorite Mars Iwai Japanese Whiskys

AKASHI FLIGHT

**Akashi White Oak, Akashi Single Malt, Akashi Ume** **35**  
3, 1 oz. pours of our crowd-favorite Akashi Japanese Whiskys

PREMIUM FLIGHT

**Nikka Coffey Grain, Hibiki Harmony, Yamazaki 12-Year** **55**  
3, 1 oz. pours of our crowd-favorite Premium Japanese Whiskys

**Build Your Own Whisky Flight** **MP**  
3, 1 oz. pours of your choice of Japanese Whiskys

SIGNATURE COCKTAILS

**J75** **17**  
Our delicious Asian-themed twist on the classic French 75 Cocktail. Made with Umepon (an Orange and Plum Flavored Shochu), Oka Gin, Lemon Juice, Lime Juice and Prosecco

**Blood Orange Horizon** **17**  
Ketel One Citroen Vodka, St. Germain Elderflower Liqueur, Lemon, Blood Orange & Jalapeno

**Lychee Margarita** **17**  
Don Julio Blanco Tequila, Lychee Liqueur, Lemon, Lime & Agave

**Denhattan** **18**  
Locke & Co. Aspen Aged Rye, Breckenridge Bitters & St. Germain Elderflower Liqueur

**Five Rings** **16**  
Bulleit Rye, Intense Ginger, Kinjo Shiro Shochu & Lemon

**Iwai Old Fashioned** **20**  
Iwai Mars Japanese Whisky, Simple Syrup, Angostura Bitters, Bordeaux Cherry & Orange Peel

**Japanese Cosmo** **17**  
Sudachi (Japanese Citrus) Sochu, Vodka, Triple Sec, Lime Juice, Simple Syrup & Angostura Bitters

**Yuzu Gimlet** **15**  
Oka Japanese Gin, Yuzu Juice & Simple Syrup

**Lychee Martini** **15**  
Tito’s Handmade Vodka, Lychee Liqueur & Lychee Juice

**Saketini** **17**  
Ketel One Cucumber & Mint Vodka, Hakkaisan Tokubetsu Junmai Sake, Cucumber & Simple Syrup

**Espresso Martini** **17**  
Tito’s Handmade Vodka, Mr. Black Coffee Liqueur, Kaladi Brothers Cold Brew Espresso & Simple Syrup

**Akashi Espresso Martini** **17**  
Akashi Ume Japanese Whisky, Mr. Black Coffee Liqueur, Kaladi Brothers Cold Brew Espresso & Simple Syrup

**Hanasaku Martini** **17**  
Sudachi (Japanese Citrus) Shochu, Hakkaisan Tokubetsu Junmai Sake, Oka Japanese Gin & Dry Vermouth

WHITE WINE | ROSE | BUBBLES

**Jeio Bisol** | Prosecco | Prosecco D.O.C, Italy **15/60**

**Hecht & Bannier** | Rose | Côtes de Provence, France **15/60**

**Scharffenberger** | Brut Rose | Mendocino, CA **15/60**

**Glazebrook** | Sauv. Blanc | Marlborough, NZ **15/60**

**“Sea Queen”** | Albarino | Edna Valley, CA **15/60**

**Jermann** | Pinot Grigio | Farma D’isonzo, IT **15/60**

**“Tangle”** | White Blend | Marlborough, NZ **14/56**

**Sonoma Cutrer** | Chardonnay | Sonoma, CA **16/64**

**Louis Moreau** | Chablis | Burgundy, France **22/87**

**Domaine du Pre Semele** | Sancerre | Loire Valley, FR **22/87**

RED WINE

**La Crema** | Pinot Noir | Monterrey, California **16/64**

**Vietti** | Barbera | Castiglione Faletto, Italy **14/56**

**Viña Alberti** | Rioja | Rioja Alta, Spain **17/68**

**Domaine de Boissan** | Côtes du Rhône | France **15/60**

**Matthew Fritz** | Cab. Sauvignon | Monterrey, CA **15/60**

DRAFT BEER

**Sapporo** **7**

**Upslope Rice Lager** **8**

**Dumroll American Pale Ale** **8**

BOTTLED BEER

**Koshihikari Rice Lager** | Niigata, Japan **12**

**Echigo Red Ale** | Niigata, Japan **12**

**Hitachino White Ale** | Ibaragi, Japan **12**

CANNED BEER

**Orion** | Okinawa, Japan **11**

**Hitachino Yuzu Lager** | Ibaragi, Japan **12**

**Lucky Chicken Red IPA** | Kyoto, Japan **10**

NON-ALCOHOLIC BEER & WINE

**Asahi Zero** | Japan **7**

**Mionetto Alcohol Removed Prosecco** | Italy 200ml **10**

MOCKTAILS

**Alcohol Free Aperol Spritz** **8**

**Lychee Mocktail** **8**

**Shiso Cucumber** **8**