

sake glass pours

sho chiku bai

\$7- gl/ \$75- 1.5L bottle

dry, light, clean

tsukinowa kinen honjozo

\$8- gl/ \$120- 1.8L bottle

smooth, light vanilla, hint of sweetness

sayuri nigori

\$8- gl/ \$21- 300ml bottle

light, creamy, cherry blossom, subtle fruit tones

kurosawa nigori

\$8- gl/ 46- 720ml bottle

fruity nose, soothing, apricot

tedorigawa yamahai junmai

\$11- gl/ \$160- 1.8l bottle

bold, rich, honey, tangerine, cashew

hana hou hou shu sparkling rosé

\$13- gl/ \$33- 300ml bottle

rose petals, champagne, hibiscus

harushika junmai

\$12- gl/ \$180- 1.8l bottle

earthy, floral hints, citrus, crisp dry finish

tamagawa yamahai namagenshu

\$12- gl/ \$63- 720ml bottle

rich, robust, citrus, roasted nuts

wakatake onikoroshi junmai ginjo

\$13- gl/ \$195- 1.8l bottle

ripe pear, blueberry, sweet rice, smooth, balanced

yoshinosugi omachi taru yamahai

\$13- gl/ \$72- 720ml bottle

vanilla, smoky rice, gentle smooth cedar tones

kubota junmai daiginjo

\$15- gl/ \$225- 1.8l bottle

apricot, green grapes, clean, crisp and dry

sake flight

sample any three \$19-

sample any five \$29-

nihonshu sake from japan

small format 180-300ml bottle

yuri masamune honjozo

“beautiful lily” – akita prefecture

\$15-/ 200ml smv: +2.5

nutty and earthy notes, mellow rustic structure

kikusui jukusei funaguchi nama genshu

kikusui shuzo – niigata prefecture

\$20-/ 200ml can smv: -2

wild, lightly sweet, robust flavors,

recommended over rocks

fukujikai komedake junmai

“pure grain” – aichi prefecture

\$22- 180ml smv: +8

smooth, dry, structured, great with heavier foods

kikusui junmai

niigata prefecture

\$24-/ 300ml smv: +2

melon, pear, well rounded richness, clean finish

housui tokubetsu junmai

“fragrant water” – tokushima prefecture

\$25-/ 300ml smv: +5

earthy, toasted rice, grassy, wild mushrooms

hatsumago junmai kimoto

“first grandchild” – yamagata prefecture

\$28-/ 300ml smv: +2

vanilla, nutmeg, apple tart, crisp clean finish

takara fune junmai ginjo

“treasure ship” – okayama prefecture

\$32-/ 300ml smv: +3

refreshing, cherry blossom, touch of fire on finish

dewasansan junmai ginjo

“green ridge” – yamagata prefecture

\$37-/ 300ml smv: +4

floral nose, fruity notes, apple tartness, elegant finish

nihonshu sake from japan
small format 300-500ml bottle

tamano hikari junmai ginjo yamahai
“divine light” - kyoto prefecture
\$31-/ 300ml smv: +1
green tea, green apple, lychee

ippin junmai daiginjo
“rare beauty” – ibaraki prefecture
\$33-/ 300ml smv: +4
vanilla, subtle earthiness, clean dry finish

mu junmai daiginjo
“nothinness” – hyogo prefecture
\$39-/ 300ml smv: +2
melon, grape, strawberry hints with whisper finish

miyashita nigori
“sacred mist” – okoyama prefecture
\$27-/ 300ml smv: -5
zesty, young coconut, sweet cream, almond

sayuri nigori
“little lily” – hyogo prefecture
\$21-/ 300ml smv: -11
light, creamy, cherry blossom, subtle fruit tones

hana hou hou shu sparkling junmai rosé
“sparkling flower” – okoyama prefecture
\$33-/ 300ml smv: -40
rose petal & hibiscus infused, pear, sweet cream

kamoizumi komekome specialty
“happy bride” – hiroshima prefecture
\$49-/ 500ml smv: -60
crisp, fruity, semi-sweet, light, refreshing

meibo yowano tsuki junmai ginjo
“midnight moon” – aichi prefecture
\$54-/ 500ml smv: +4
melon, vanilla, citrus, green apple, mineral

junmai/specialty sake from japan
regular format 720ml bottle

miyasaka yawaraka junmai
“sake matinee” – nagano prefecture
\$47-/ 720ml smv: -4
smooth and gentle with a hint of wild plum

genji junmai
“shining prince” – miyagi prefecture
\$56- 720ml smv: +3
cedar, grassy, citrus, crisp clean taste

akitabare shunsetsu honjozo nama
“spring snow” – akita prefecture
\$53-/ 720ml smv: +2
light, hints of melon and cream, pleasant dry finish

suijin junmai
“god of water” – iwate prefecture
\$55-/ 720ml smv: +10
dry fire, round, smooth, pecan, prominent fruit

sawayaka junmai
“summer breeze” - miyagi prefecture
\$55-/ 720ml smv: +5
soft, smooth, tangerine, sandalwood

otokoyama tokubetsu junmai
“man’s mountain” – hokkaido prefecture
\$58-/ 720ml smv: +10
earthy, sweet aromatic, ripe fruit, elegantly balanced

tamagawa yamahai namagenshu
“red label” - kyoto prefecture
\$63-/ 720ml smv: +3
rich, robust, citrus, roasted nuts

yoshinosugi taru omachi yamahai
“cedar country” - nara prefecture
\$72-/ 720ml smv: +1
vanilla, smoky rice, gentle smooth cedar tones

ginjo/nigori sake from japan
regular format 720ml bottle

okunomatsu junmai ginjo
“hidden pine” - fukushima prefecture
\$56-/ 720ml smv: +4
toasty koji presence, star anise, orange peel

kikusui junmai ginjo
"chrysanthemum water" - niigata prefecture
\$69-/ 720ml smv: +1
hints of citrus and persimmons with dry, sharp and smooth finish

chikurin karoyaka junmai ginjo
“lightness” - okayama prefecture
\$75-/ 720ml smv: +3
silky, apricot, watermelon, grapes, cherries

kurosawa nigori
“black creek” - hyogo prefecture
\$46-/ 720ml smv: -13
fruity nose, smoothing, apricot

miyashita nigori
“sacred mist” - okayama prefecture
\$59-/ 720ml smv: -5
zesty, young coconut, sweet cream, almond

dassai ‘45’ junmai daiginjo nigori
“otter festival” - yamaguchi prefecture
\$75-/ 720ml smv: +6
vibrant strawberry, muscat, lively acidity

soma no tengu junmai ginjo
muroka namagenshu nigori
“forest spirit” - shiga prefecture
\$88-/ 720ml smv: +6
unpasteurized, gravity filtered, cask strength, bright liveliness, silky, rich fruity finish

daiginjo sake from japan
regular format 720ml bottle

ichiro junmai daiginjo
“abbey road” - yamagata prefecture
\$114-/ 720ml smv: +4
floral aromas, bright flavors of strawberry, melons and papaya, dry and gently fading finish

aizu homare junmai daiginjo
“black label” - fukushima prefecture
\$149-/ 720ml smv: +1
melon, grape and strawberry aromas, hints of red apple, mangos flavors, bright and zesty

kokuryu ryu daiginjo
“gold dragon” - fukui prefecture
\$185-/ 720ml smv: +4
nose filled with pineapple, flower blossoms, flinty tones dancing with mild fruity complexities and dry finish

warm sake

house warm sake
california
\$13-/ 275ml

sake cocktails

st. valentine	14
<i>hana bou-bou shu sparkling hibiscus-infused sake, citrus vodka, st. germain elderflower, lemon</i>	
lemon blossom sake	12
<i>fresh lemon juice, finamored limoncello, sho chiku bai sake</i>	
elderflower sake	12
<i>kurosawa nigori sake, st. germain elderflower liqueur</i>	
pomegranate sake	12
<i>pomegranate purée, kurosawa nigori sake</i>	
mint sake	12
<i>fresh pressed mint, sho chiku bai sake</i>	
lychee sake	12
<i>giffard lychee liqueur, sho chiku bai sake</i>	
cucumber sake	12
<i>fresh pressed cucumber, sho chiku bai sake</i>	
mango sake	12
<i>mango purée, sho chiku bai sake</i>	
ginger sake	12
<i>fresh pressed ginger, sho chiku bai sake</i>	
for heaven's sake	12
<i>domaine de canton ginger liqueur, cranberry, sho chiku bai sake</i>	
orange blossom sake	12
<i>pierre ferrand dry curacao, orange, sho chiku bai sake</i>	
shiso crazy sake	12
<i>shiso, giffard ginger liqueur, sho chiku bai sake</i>	

house cocktails

lychee lemonade	13
<i>vanilla vodka, giffard lychee liqueur, fresh lemon juice, cranberry juice</i>	
gun street girl	15
<i>soto!, cocchi americano, ancho verde, blood orange, shishito</i>	
get behind the mule	14
<i>suntory toki, yuzu, ginger beer</i>	
trampled rose	13
<i>gin, cassoni aperitivo, giffard lichi-li, lemon, soda</i>	
bangkok tale	14
<i>citrus vodka, pressed thai basil, giffard triple sec, fresh lemon</i>	
ol' 55	15
<i>plantation 5yr rum, blood orange, honey syrup, coconut milk, angostura, cardamom bitters</i>	
dead & lovely	15
<i>tequila blanco, giffard crème de pamplemousse, brovo pretty vermouth, lime bitters, fresh grapefruit, fernet valet spritz</i>	
pinehurst	14
<i>botanist gin, ginger liqueur, muddled cucumbers & lemon</i>	
good night irene	12
<i>mango purée, lemon, vodka, sugar & soda</i>	

champagne cocktails

khaleesi 14
big gin, genepy, champagne & blood orange

french 75 14
gin, cointreau, lemon, champagne

old cuban 14
mint, lime, plantation 3 star rum, angostura bitters, champagne

clara bow 13
ransom old tom gin, meletti amaro, champagne

veronica lake 12
creme de violette, champagne

rita hayworth 12
creme de pamplemousse, champagne

the dorothy 12
mango purée, champagne

ava gardener 12
elderflower liqueur, champagne

scarlet letter 12
pierre ferrand dry curacao, pomegranate purée, champagne

bottle/can beer

sapporo black
\$12-/ 22oz can

sapporo
\$10-/ 20.4oz

sapporo pure
\$6-/ 12oz

heineken
\$6-/ 12oz

schilling hard apple cider
\$6-/ 12oz

heineken 0.0 (non-alcoholic)
\$6-/ 12oz

draft beer

sapporo
\$7-

kirin ichiban
\$7-

georgetown manny's pale ale
\$7-

georgetown bodhizafa ipa
\$7-

bubbly

hana hou-hou shu sparkling rosè sake	
japan	\$13- gl/ \$33- 300ml
duc de valmer brut	
france	\$10- gl/ \$39- bottle
jean josselin cuvée des jean brut	
france	\$79- bottle

white wine

choya nouveau plum white	
japan	\$11- gl/ \$59- bottle
joseph drouhin chardonnay	
france	\$10- gl/ \$39- bottle
loosen riesling	
germany	\$9- gl/ \$35- bottle
saint roch	
sauvignon blanc	
france	\$12- gl/ \$47- bottle
riff pinot grigio	
italy	\$9- gl/ \$35- bottle

red wine

airfield estates merlot	
washington	\$11- gl/ \$43- bottle
sodo cellars deadbird cabernet	
washington	\$12- gl/\$47- bottle
amity pinot noir	
oregon	\$11- gl/ \$43- bottle

rosé wine

chateau du rouet rosé	
france	\$9- gl/ \$35- bottle

non-alcoholic beverages

pink lychee cooler	5
fruity pleaser	5
pomegranate limeade	5
blackberry lemonade	5
mango sprite	5
ginger-lemon cooler	5
bedford's ginger beer	5
coke	4
diet coke	4
sprite	4
unsweetened iced tea	4
red bull	6
red bull sugarfree	6

japanese whiskey

ichiro's malt and grain	22
<i>delicate vanilla, orange, peppery finish</i>	
ichiro's the floor malted	42
<i>honey, apple, bittersweet chocolate</i>	
ichiro's on the way	44
<i>caramel, floral, woody spice, long warm finish</i>	
ichiro's chichibu 2018 U.S.	49
<i>apple and pear, oak, honey and citrus</i>	
ichiro's port pipe	75
<i>pink color, strawberry, honey, grapefruit finish</i>	
mars iwai tradition	12
<i>deep bourbon and cinnamon, malt, umami finish</i>	
mars iwai blue label	12
<i>bourbon style corn whiskey, caramel, nutty</i>	
mars "komagatake" 2018 limited edition	36
<i>fruity nose, licorice, cinnamon and plum, soft peat</i>	
mars "komagatake" shinano tanpopo	40
<i>berry, vanilla, floral malt and faint mint to finish</i>	
mars "komagatake" rindo	45
<i>sherry, dried fruit, dark sugar and sweet spices</i>	
matsui "tottori"	12
<i>popped corn, lemon zest, toasted oak. good highball</i>	
matsui "tottori" bourbon cask	14
<i>peach & lemon zest, smoky warmth</i>	
matsui "kurayoshi" 8yr	20
<i>green apple, grass, earthy and gentle</i>	
matsui "sakura cask"	22
<i>cherry blossom, citrus, pepper</i>	
matsui "kurayoshi" 8yr sherry cask	23
<i>nutty, white truffle, sherry and cocoa</i>	
matsui "kurayoshi" 18yr	38
<i>almond, chocolate, coconut, allspice</i>	
suntory toki	12
<i>light, apple, vanilla, walnut, cocoa</i>	
suntory yamazaki 12yr	32
<i>maple syrup, honeysuckle, orange zest</i>	
suntory hakushu 12yr	32
<i>pear, mint, green tea, subtle smoke</i>	
suntory hakushu 18yr	89
<i>jasmine, mango, menthol</i>	
suntory yamazaki 18yr sherry cask	500
<i>sherry, leather, tobacco, stone fruit</i>	
suntory yamazaki 18yr mizunara	750
<i>orange marmalade, coconut, cinnamon</i>	

japanese whiskey

kaiyo "the peated" mizunara oak	23
<i>tea, orange peel, vanilla, oak, pepper</i>	
nikka "from the barrel"	18
<i>complex, butterscotch, oak, allspice & clove</i>	
nikka coffee malt	18
<i>butterscotch, toast, light spices</i>	
nikka miyagikyo	20
<i>lightly peated, smoky seaweed, nougat</i>	
nikka yoichi	20
<i>heavy peat, smoke, black pepper</i>	
akashi ume	10
<i>sweet, plum, walnut, apricot</i>	
akashi white oak blended	12
<i>smooth, malt, lemon peel, spice</i>	
akashi white oak single malt	23
<i>dried apricot, spice, charred oak</i>	
akashi sherry cask single malt	46
<i>brown sugar, cranberry, sweet, ginger</i>	
togouchi malt & grain	14
<i>sweet, soft, oak, grain, floral</i>	
akkeshi newborn peated malt	46
<i>salted caramel, buttermilk, sea breeze, smoke</i>	
rice whiskey	
fukano	18
<i>crisp, toffee, vanilla, warm wood</i>	
fukano 6000	22
<i>toasty, sweet grain, vanilla, jasmine, apple</i>	
fukano jikan	22
<i>mellow, round, pear, rose, cedar</i>	
fukano vault reserve 1	22
<i>malty, almond, straw, herbaceous</i>	
fukano vault reserve 2	22
<i>bright, cocoa, orange peel, brown sugar</i>	
ohishi sherry cask	16
<i>sherry, oak, pepper</i>	
ohishi brandy cask	16
<i>rice, almond, orgeat</i>	
ohishi islay cask	22
<i>honey, vanilla, pear, peat</i>	
ohishi port cask	22
<i>chocolate, port, spice</i>	