

## sake glass pours

### sho chiku bai

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

*dry, light, clean*

### tsukinowa kinen honjozo

\$8- gl/ \$99- 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/ \$175- 1.8l bottle

*earthy, floral hints, citrus, crisp dry finish*

### oka ginjo

\$13- gl/ \$190- 1.8L bottle

*floral bouquet with a touch of pear and melon*

### tamagawa yamahai namagenshu

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

*rich, robust, citrus, roasted nuts*

### wakatake onikoroshi junmai ginjo

\$13- gl/ \$190- 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*

### konteki daiginjo

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

*star anise, banana chips, sweet rice*

## 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*

### fukujukai 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*

### tamanohikari junmai ginjo yamahai

“divine light” - kyoto prefecture

\$31- / 300ml smv: +1

*vanilla, subtle earthiness, clean dry finish*

### ippin junmai daiginjo

“rare beauty” – ibaraki prefecture

\$33- / 300ml smv: +4

*vanilla, subtle earthiness, clean dry finish*

**nihonshu** sake from japan  
small format 300-500ml bottle

**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*

**sakura emaki purple rice rosé**

“scroll of cherry blossoms” – akita prefecture

\$42-/ 360ml smv: -24

*cherry blossom aroma, apple, berries, crisp finish*

**daku junmai nigori**

“cloud’s embrace” - niigata prefecture

\$47-/ 500ml smv: -12

*spritzzy, mild & creamy tones, bright, crisp finish*

**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*

**kura no hana junmai daiginjo**

“fair maiden” – miyagi prefecture

\$55-/ 500ml smv: +2

*floral aroma, anise, light and delicate*

**koshi no kanbai chotokusen daiginjo**

“pinnacle of perfection” – niigata prefecture

\$105-/ 500ml smv: +6

*rice, rich, vanilla beans, earthy impeccably balanced*

**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*

**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*

**akitabare shunsetsu honjozo nama**

“spring snow” – akita prefecture

\$53-/ 720ml smv: +2

*light, hints of melon and cream, pleasant dry finish*

**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” - okoyama prefecture  
\$59-/ 720ml smv: -5  
*zesty, young coconut, sweet cream, almond*

**dassai '50' junmai ginjo 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

**konteki daiginjo**  
“tears of dawn” - kyoto prefecture  
\$72-/ 720ml smv: +3  
*lush notes of tropical banana, anise and truffle, full bodied with velvety smooth finish*

**chokaisan junmai daiginjo**  
“chokai mountain” - akita prefecture  
\$94-/ 720ml smv: +1  
*hints of gardenia, blueberry and pear nose, round, soft and smooth, layers of strawberry and grape flavors*

**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*

**ginga shizuka junmai daiginjo**  
“divine droplets” - hokkaido prefecture  
\$135-/ 720ml smv: +3  
*gravity dripped sake, pear and spiced nose, persimmon and plum flavors, medium bodied with ethereal finish*

**watari bune junmai daiginjo**  
“liquid gold” - ibaraki prefecture  
\$175-/ 720ml smv: +3  
*elegant, deep and layered, flavors of honeydew, pineapple and peaches, one of the most prized sakes in the world!*

## nihonshu sake from japan

large format 1.8L bottle

### tsukinowa kinen honjozo

“blue hue” - iwate prefecture

\$99-/ 1.8 litre smv: +5

*gentle fire, medium dry, exceedingly drinkable*

### dewazakura oka ginjo

“cherry bouquet” - yamagata prefecture

\$190-/ 1.8 litre smv: +5

*flowery bouquet with a touch of pear and melon*

### konteki daiginjo

“tears of dawn” - kyoto prefecture

\$190-/ 1.8 litre smv: +3

*lush notes of tropical banana, anise and truffle, full bodied with velvety smooth finish*

### tedorigawa yamahai junmai

“silver mountain” - ishikawa prefecture

\$160-/ 1.8 litre smv: +2

*bold, rich, honey, tangerine, cashew*

### harushika junmai

“spring deer” - miyagi prefecture

\$175-/ 1.8 litre smv: +12

*earthy, floral hints, citrus, crisp dry finish*

### wakatake onikoroshi junmai ginjo

“demon slayer” - shiuka prefecture

\$190-/ 1.8 litre smv: +3

*ripe pear, blueberry, sweet rice, smooth, balanced*

## warm sake

### house warm sake

california

\$12-/ 275ml

## sake cocktails

st. valentine	13
<i>hana hou-hou shu sparkling hibiscus-infused sake, citrus vodka, st. germain elderflower, lemon</i>	
lemon blossom sake	10
<i>fresh lemon juice, finamoré limoncello, sho chiku bai sake</i>	
elderflower sake	10
<i>kurosawa nigori sake, st. germain elderflower liqueur</i>	
pomegranate sake	10
<i>pomegranate purée, kurosawa nigori sake</i>	
mint sake	10
<i>fresh pressed mint, sho chiku bai sake</i>	
lychee sake	10
<i>giffard lychee liqueur, sho chiku bai sake</i>	
cucumber sake	10
<i>fresh pressed cucumber, sho chiku bai sake</i>	
mango sake	10
<i>mango purée, sho chiku bai sake</i>	
ginger sake	10
<i>fresh pressed ginger, sho chiku bai sake</i>	
for heaven's sake	10
<i>domaine de canton ginger liqueur, cranberry, sho chiku bai sake</i>	
orange blossom sake	10
<i>pierre ferrand dry curacao, orange, sho chiku bai sake</i>	
shiso crazy sake	10
<i>shiso, giffard ginger liqueur, sho chiku bai sake</i>	

## house cocktails

<b>lychee lemonade</b>	12
<i>vanilla vodka, giffard lychee liqueur, fresh lemon juice, cranberry juice</i>	
<b>gun street girl</b>	11
<i>sotol, cocchi americano, ancho verde, blood orange, shishito</i>	
<b>get behind the mule</b>	12
<i>suntory toki, yuzu, ginger beer</i>	
<b>trampled rose</b>	11
<i>gin, cassoni aperitivo, giffard lichi-li, lemon, soda</i>	
<b>bangkok tale</b>	12
<i>citrus vodka, pressed thai basil, giffard triple sec, fresh lemon</i>	
<b>the low side of the road</b>	12
<i>makers mark, sidetrack nochino, dolin rouge, orange bitters</i>	
<b>ol' 55</b>	12
<i>plantation 5yr rum, blood orange, honey syrup, coconut milk, angostura, cardamom bitters</i>	
<b>dead &amp; lovely</b>	12
<i>tequila blanco, giffard crème de pamplemousse, brovo pretty vermouth, lime bitters, fresh grapefruit, fernet valet spritz</i>	
<b>pinehurst</b>	12
<i>botanist gin, ginger liqueur, muddled cucumbers &amp; lemon</i>	
<b>good night irene</b>	11
<i>mango purée, lemon, vodka, sugar &amp; soda</i>	

## champagne cocktails

<b>khaleesi</b>	12
<i>big gin, geneepy, champagne &amp; blood orange</i>	
<b>french 75</b>	11
<i>gin, cointreau, lemon, champagne</i>	
<b>old cuban</b>	11
<i>mint, lime, plantation 3 star rum, angostura bitters, champagne</i>	
<b>the clara</b>	10
<i>ransom old tom gin, meletti amaro, champagne</i>	
<b>the veronica</b>	10
<i>creme de violette, champagne</i>	
<b>the rita</b>	10
<i>creme de pamplemousse, champagne</i>	
<b>the dorothy</b>	10
<i>mango purée, champagne</i>	
<b>the ava</b>	10
<i>elderflower liqueur, champagne</i>	
<b>scarlet letter</b>	10
<i>pierre ferrand dry curacao, pomegranate purée, champagne</i>	

## bottle/can beer

sapporo black  
\$11-/ 22oz can

sapporo  
\$10-/ 20.4oz

heineken  
\$5-/ 12oz

amstel light  
\$5-/ 12oz

crispin apple cider  
\$6-/ 12oz

hitachino white ale  
\$13-/ 11oz

hitachino ginger ale  
\$13-/ 11oz

hitachino red rice ale  
\$13-/ 11oz

heineken 0.0 (non-alcoholic)  
\$5-/ 12oz

## draft beer

sapporo  
\$7-

asahi super dry  
\$8-

georgetown manny's pale ale  
\$7-

georgetown bodhizafa ipa  
\$7-

## bubbly

hana hou-hou shu sparkling rosé sake  
japan \$13- gl/ \$33- 300ml

duc de valmer brut  
france \$10- gl/ \$39- bottle

lanson black label brut  
france \$49- split/ \$77- bottle

lanson rose label rosé  
france \$64- split bottle

## white wine

choya nouveau plum white  
japan \$11- gl/ \$49- 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

bieler p&f rosé  
france \$9- gl/ \$35- bottle

# non-alcoholic beverages

pink lychee cooler	4
fruity pleaser	4
pomegranate limeade	4
blackberry lemonade	4
mango sprite	4
ginger-lemon cooler	4
bedford's ginger beer	4
coke	3
diet coke	3
sprite	3
unsweetened iced tea	3
aqua panna still 1L	6
san pellegrino sparkling 1L	6
red bull	5
red bull sugarfree	5

## 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 &amp; lemon zest, smoky warmth</i>	
matsui "kurayoshi" 8yr	20
<i>green apple, grass, earthy and gentle</i>	
matsui "mizunara cask"	22
<i>oak, cinnamon, ginger, toffee</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 hibiki 21yr	250
<i>perfection</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 mizunara cask strength	23
<i>sandalwood, tea leaf, nutty, umami</i>	
kaiyo "the peated" mizunara oak	23
<i>tea, orange peel, vanilla, oak, pepper</i>	
nikka "from the barrel"	18
<i>complex, butterscotch, oak, allspice &amp; 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>	