

## I SAKE I

### Dry

- Hot Sake (11 oz. carafe)** 13  
traditional dry sake served piping hot.
- Hachitsuru (8 oz. carafe)** 27  
this clean and dry Junmai sake has a cool and dry smoothness that is both sharp and sensitive. it evokes aromas and thoughts of clear blue mountains and the skies beyond.
- Kira (8 oz. Carafe / 720 ml bottle)** 24 / 100  
this Honjyozo sake is very dry and comes from the northern reaches of Fukushima, Japan. brewed with the unique Gohyakumangoku rice, and proprietary yeasts from the Suehiro brewing company, this sake should not be overlooked.
- Hakushika Chokara (8 oz. carafe)** 16  
this “extra dry” Junmai sake has a dry and crisp flavor with some nice tangy notes that come across as clean and crisp. excellent match with slightly spicy dishes or perfect all by itself.
- Okunomatsu Ginjo (8 oz. carafe / 720 ml bottle)** 31 / 115  
winner of the 2004 Gold Award for the US National Sake appraisal and also winner of the Highest Score award. this is a well-rounded classic Ginjo from Fukushima. slightly dry, this sake is clean and refreshing on the palette.
- Ozeki Dry (8 oz. carafe)** 14  
Ozeki Dry is a great sake brewed to be light and fragrant. a good choice for first-time sake drinkers to learn some sake basics.
- Katana (8 oz. carafe / 720 ml bottle)** 32 / 115  
brewed by the same company that produces Hana no Mai, this sake is the quintessential old-school sake. dry and sharp, this brew forces the drinker to pay attention to all it has to offer.
- Ohkagura (8 oz. carafe)** 18  
a medium dry Honjyozo sake from Okayama, it has simple and mild flavors with a gentle sweetness and richness that is medium dry, never overbearing. the perfect accompaniment to a wide variety of foods.
- Karatamba (8 oz. carafe / 720 ml bottle)** 21 / 68  
a light and dry Honjyozo sake with fuller rounded flavors. this particular brew matches up well with heavier foods but is also an excellent stand-alone sake.

### Light and Floral

- Kaori (8 oz. carafe)** 26  
smooth-drinking Junmai Ginjo sake with aromas of Muscat grapes and a light and refreshing taste. the perfect accompaniment to almost any Japanese food, Kaori also stands perfectly well on its own.
- Miyanoyuki (8 oz. carafe)** 22  
this clean Junmai Ginjo has a light and fruity taste with a clean palate and a moderately dry finish.
- Tousetsuka (8 oz. carafe / 720 ml bottle)** 30 / 139  
this light sake, meaning “Winter Snow Flower”, is blended and stored in snow-covered sake vats. the slightly dry finish goes perfectly with any type of sushi as well as oysters on the half shell.

### Smooth Balance

- Hatsumago (8 oz. carafe / 720 ml bottle)** 32 / 68  
this rich sake has a refreshing aroma and is made with the proprietary yamagata yeast, giving it a unique flavor. initial impact is tight and clean, but soon washes over you with a more intricate flavor. the tail is refreshing and vanishes quickly.
- Hana no Mai (8 oz. carafe / 720 ml bottle)** 35 / 80  
this Junmai Ginjo sake is one of the cleanest and most refined sakes available. this sake is not pasteurized, which results in the unique and hard to place flavor it carries. the smells and flavors of the koji used to turn the starch into sugar come through well. enjoyable by itself, Hana no Mai is also an excellent match for strong or fatty dishes like fatty tuna or grilled dishes.
- Madoka (8 oz. carafe)** 28  
this carefully crafted Honjyozo sake from Yamanashi, Japan, has a gentle and mild aroma of steamed rice with a refreshing aftertaste. slightly dry with light acidity, Madoka is a balanced sake good for any occasion.
- Zuichou (8 oz. carafe)** 34  
an easy-drinking Dai Ginjo sake that is well balanced in both the dry-sweet scale and acidity. Zuichou is an excellent choice for beginner and seasoned drinkers alike.
- Kurosawa Kimoto (8 oz. carafe / 720 ml bottle)** 28 / 68  
this sake is a unique variety known as Junmai Kimoto. Kimoto is an old fashioned method of making sake that is highly labor intensive, but produces a very unique flavor and aroma. not to be missed by those looking to expand their sake experience.

**Ozeki Yamadanishiki (8 oz. carafe / 720 ml bottle)** 20 / 67  
this Junmai Ginjo from the Nada region of Japan is made with the famous "Yamadanishiki" rice, one of the most highly regarded rice varieties in sake brewing. its clean and refreshing flavor goes down easy and matches well with a variety of dishes.

**Denemon Junmai Daiginjo (8 oz. carafe)** 48  
this distinct sake stands out above others with its rich aroma, natural, mellow flavors, and its smooth and easy to drink texture.

**Kuro Bin "Black Bottle" (8 oz. carafe / 720 ml bottle)** 31 / 68  
this Yaegaki sake has a flavor of its own. the aromas are not overpowering allowing foods flavors to stand out more but the slightly higher acidity still makes it a unique and exciting sake to drink. All in all a refined sake.

## | RESERVED BOTTLE SELECTIONS |

**Denemon Junmai Daiginjo (720 ml)** 200  
this distinct sake stands out above others with its rich aroma, natural, mellow flavors, and its smooth and easy to drink texture.

**Mizu No Shirabe (720 ml)** 78  
this Ginjo sake from Kyoto is a well balanced beverage that remains somewhat on the light and fruity side with clear, fresh presentations on the palate and a nice dry finish.

**Ken (720 ml)** 319  
the Gold Standard. Ken means sword, and this sake is dry and edged like a weapon of old. gorgeous aroma of melon, pear, peach and apple with an elegant and sensitive sharp taste.

## | SAKE FLIGHTS |

**Sake Flight (Tier 1)** 18  
sample tasting of four featured sakes of the month

**Sake Flight (Tier 2)** 31  
sample tasting of four premium featured sakes of the month

## | MINI BOTTLE SELECTIONS |

### Nigori

**Sake Romance (300 ml)** 29  
it is a sweet, cloudy sake accented by melon, pear, or tropical fruit flavors. Sake Romance is one of the best Nigori sakes available, definitely worth serious consideration.

**Crazy Milk (300 ml)** 26  
excellent nigori sake, the label speaks for itself: " In Japan, a drunkard is called "tiger". a white tiger wearing a Japanese headband is saying thank you thank you and is cheering up." sweet and rich sake.

**Gekkeikan Nigori (300 ml)** 22  
this sake is sweet and rich with hints of almond on the nose. the thick shape-shifting could create great texture. great choice for a nigori sake but not recommended for delicate tastebuds.

**Ozeki Nigori (375 ml)** 19  
creamy and delicious, this popular drink is well liked by all nigori drinkers. if you like this, try the Sake Romance or Crazy Milk.

**Kizukura (300 ml)** 18  
named after the cherry blossom, this sake has a well rounded balance of sweet melon and finishes with a slight tartness from the rinds. medium texture gives this sake a nice smooth finish.

### Sparkling

**Hana Awaka (250 ml)** 25  
"Sparkling Flower" is the direct translation for this gently sweet and slightly tart sake. matches well with sweeter dishes such as teriyakis and desserts.

**Hou Hou Shu (300 ml)** 40  
light and creamy with hints of almonds and vanilla. goes down smooth and creamy.

**Poochi Poochi (330 ml)** 32  
this colorfully bottled champagne sake has a complex balance of pear and a clean dry finish. because Poochi Poochi is mildly unfiltered, it has a wonderful creamy yet bubbly sensation as it goes down.

**Moon Rabbit (330 ml)** 29  
a favorite among most sparkling sake drinkers, this delicious drink is light and delicate, yet robust enough to compliment sushi or any traditional Asian spices.

*please drink responsibly. IDs required for purchase of alcoholic beverages. staff reserves the right to refuse drink service due to over-consumption.*

## | BEER |

<b>Amstel Light</b>	6	<b>Kirin</b>	6
<b>Miller Lite</b>	5	<b>Kirin Light</b>	7
<b>Yuengling Lager</b>	5	<b>Sapporo</b>	7
<b>Corona</b>	6	<b>Sapporo (16 oz.)</b>	10
<b>Heineken</b>	6	<b>Sapporo (22 oz.)</b>	12
<b>33 Export (Vietnam)</b>	7	<b>Sapporo Reserve (22 oz.)</b>	12
<b>Singha (Thailand)</b>	6	<b>Sapporo Light</b>	7
<b>Tiger (Singapore)</b>	7	<b>Hitachino Classic Ale</b>	12
<b>Tsing Tao (China)</b>	6	<b>Hitachino Ginger Ale</b>	11
<b>Asahi Super Dry</b>	6	<b>Hitachino White Ale</b>	11
<b>Asahi Super Dry (33 oz.)</b>	15	<b>Hitachino Celebration Ale</b>	12
<b>Asahi Black (11.2 oz.)</b>	8.5	<b>Hitachino Red Rice</b>	12
<b>Asahi Select</b>	7	<b>Hitachino Weizen</b>	11
		<b>Hitachino Sweet Stout</b>	11

## | COCKTAILS |

<b>Black Honda</b> Belvedere Black Raspberry vodka, sake, Chambord, fresh lemon juice and a splash of sprite	11
<b>Hara-Kiri</b> Gekkeikan Sake, Roky vodka, wasabi, sracha, worcestershire sauce and tomato juice	12
<b>Sparkling Cosmo</b> Roky vodka, Triple Sec, lime and cranberry juices; topped with sparkling wine	10
<b>Ginger Blossom</b> Domaine de Canton Ginger Liqueur, Gekkeikan Sake, Roky Citrus Vodka and fresh lemon juice	12
<b>Lady Dragon</b> Kai Lychee Vodka, Domaine de Canton Ginger Liqueur, melon liqueur, pineapple juice and fresh lime juice	12
<b>The Kono Hito</b> Tanqueray Gin, Campari and grapefruit juice	10
<b>Pink Bubbly</b> Roky vodka, pineapple and cranberry juice; topped with sparkling wine	11
<b>Margarita Falls</b> Patrón Reposado, Gekkeikan Sake, Patrón Citronge and lime juice	11
<b>The Whisper</b> Hangar Kaffir Lime, St-Germain and fresh lemon juice; served over sparkling wine	11
<b>Clementine Tropical</b> Roky Orange Vodka and mango pineapple nectar	11
<b>Summer Punch</b> Jacques Cardin VSOP Cognac, grenadine, pineapple, cranberry and orange juice	11

## | JUICE |

orange, cranberry, tomato, pineapple, grapefruit

3

## | BOTTLED WATER |

<b>Fiji (500 ml)</b>	3.5
<b>Fiji (1 liter)</b>	7
<b>San Pellegrino (500 ml)</b>	4
<b>San Pellegrino (1 liter)</b>	7

20% gratuity will be applied to parties of 6 or more and separated checks.

## Whites

	g	b
<b>Vinho Verde, Broadbent (Portugal)</b> light and refreshing white wine with a gentle spritz	9	34
<b>Chardonnay, Zolo "Unoaked" (Argentina)</b> crisp and full of citrus aromas, ripe apple and pear	9	34
<b>Pinot Grigio, Avia (Slovenia)</b> subtle aroma of mature pear, and apricot blossom with medium body, medium dryness, and a clean light finish	9	34
<b>Riesling, Ste. Chappelle (Idaho)</b> fragrant melon, apricot, peaches, slightly sweet	9	34
<b>Viognier, Montpellier (California)</b> aromas of spearmint hay, melon, and floral aspects of rose, and hyacinth	10	37
<b>Sauvignon Blanc, Gryphus (Chile)</b> floral and mineral aromas, fresh citrus fruits, pineapple, melon, and apricot	10	37

## Reds

<b>Shiraz, KWV (South Africa)</b> full bodied red wine with bouquet of ripe cherries, overlaid by green peppery-spicy flavours, followed by a smooth, lingering finish	8	30
<b>Pinot Noir, PKNT (Chile)</b> rich fruit notes of strawberry, plum, and cherry	9	34
<b>Pinot Noir, BV (California)</b> rich and smooth with ripe fruit flavours; hints of spice	11	39
<b>Cabernet Sauvignon, Jade Mountain (California)</b> warm rich flavors of black cherry, roasted oak, and light spices	10	37
<b>Merlot, Canyon Oaks (California)</b> bright ruby-violet color with some structure, some nice blackberry notes and a long finish	8	30
<b>Malbec, San Telmo (Argentina)</b> plum jam aroma, soft and refreshing with layers of cherry and bright cedar	9	34

## Champagne & Sparkling

<b>Marquis de la Tour (Loire Valley)</b>	9	34
<b>Roederer Estate Brut (Anderson Valley)</b>		61
<b>Moët &amp; Chandon Imperial (Champagne)</b>		120
<b>Perrier Jouët Grand Brut (Champagne)</b>		109
<b>Veuve Clicquot (Champagne)</b>		135