



NOMIMONO

DRINKS

SPECIALTY DRINKS

BIG MAN JAPAN <i>Can of Sapporo served with a Shot of Ginger Ginseng Whisky</i>	14
DOUBLE PRECIOUS <i>Sparkling Lavender Gin Elderflower Martini</i>	12.5
GODZILITA <i>Spicy Ginger Plum Margarita</i>	13
QUAIL EGG SHOOTER* <i>Quail Egg, Junmai Sake, Tobiko and Shiso</i>	6.5
5 GUYS DRINKING <i>A Japanese Manhattan featuring Akashi "White Oak" Japanese Whisky with Antica Carpano Sweet Vermouth and Grapefruit infused bitters</i>	13.5
LYCHEE LEMONTINI <i>Lemon, Lychee Liqueur and Vodka Martini</i>	12
BEET GIMLET <i>Jasmine and Beet infused Gin, Fresh Lime, Simple Syrup</i>	12
TSUEMETAI TOTTIE <i>Ginger Ginseng Whisky, Diluted Honey, Lemon, and Orange Bitters, Cold Tottie</i>	12

WINES

	GLASS	•	BOTTLE
WHITE			
<i>Pine Ridge Chenin Blanc</i>	9	•	41
<i>Parducci Chardonnay</i>	10	•	45
<i>Emmolo, Sauvignon Blanc</i>	10	•	45
<i>Bellaruche, Rose</i>	8	•	36
<i>Santa Di Terrossa, Pinot Grigio</i>	8	•	36
SPARKLING			
<i>Segura Viudas "Brut Reserva" Cava</i>	8	•	36
<i>Maschio Prosecco 187ml split</i>			11
RED			
<i>Parducci, Pinot Noir</i>	8	•	36
<i>CMS, Cabernet Blend</i>	10	•	45
<i>Crios, Malbec</i>	8	•	36

BOTTLED BEER

KIRIN 12oz	7.5
ASAHI 12oz	8
SAPPORO 22oz	12.5
SAPPORO BLACK 22oz	12.5
PABST BLUE RIBBON 16oz	5.5
BLUE MOON 12oz	6.5
SOCIABLE CIDER 16oz	9
COOR'S LIGHT 12oz	5.5
WHITE CLAW HARD SELTZER	6.5
BECK'S NA 12oz	6

DRAFT BEER

SAPPORO 16oz	7
ROTATING TAPS	MP

JAPANESE WHISKY 2oz GLASS

HIBIKI HARMONY	27
NIKKA "MIYAGIKYO"	39
NIKKA COFFEE GRAIN	22
AKASHI "WHITE OAK"	15
SUNTORY TOKI	13

WHISKY FLIGHT

10Z GLASS OF EACH WHISKY	23
AKASHI	
SUNTORY TOKI	
NIKKA COFFEE GRAIN	

NON-ALCOHOLIC

AKITA KIDDIE COCKTAIL	5
<i>Cherry Blossom Green Tea Soda</i>	
DISRESPECTFUL TO THIRST	
<i>Still or Sparkling Berry Lemonade</i>	
PLUM LEMON TEA	
<i>Still or Sparkling</i>	
RAMUNE	
<i>Japanese Carbonated Soft Drink</i>	
GINGER BEER	

CLEAN-PURE: GREAT WITH NIGIRI AND SASHIMI

“BLUE HUE” TSUKI NO WA HONJOZO

silky, hints of melon and pear, medium dry

4oz • 12oz • 24oz
12 • 35 • 70

“NOTHING” MU JUNMAI DAIGINJO

luxurious, hints of melon and pear, medium dry

17.5 • 52 • 105

“DRY BLOSSOM” MASUMI KARAKUCHI

Extra dry, hints of melon and cherry blossom

16 • 46 • 90

“10TH DEGREE” DEWAZAKURA JUNMAI GINJO

Extra dry, hints of juniper, clean finish

19 • 57 • 115

EXPRESSIVE-FRUITY: GREAT WITH ROLLS AND LIGHT APPETIZERS

“WATER LILY” MIZBASHO GINJO

Delicate, soft notes of Fuji apples, medium dry

12 • 35 • 70

“DEMON SLAYER” WAKATAKE ONIKOROSHI JUNMAI DAIGINJO

Smooth, citrus and melon, medium dry

16 • 47 • 92

EIKO FUJI BAN RYU HONJOZO - CAN BE SERVED HOT

Light and fruity with slight smokiness and low acidity

11 • 30 • 60

“CABIN IN THE SNOW” YUKI NO BOSHA JUNMAI GINJO

Fruity and fragrant, notes of peach, strawberry, papaya

17 • 50 • 98

CLASSIC-EARTHY: GREAT WITH MEAT, NOODLES AND TEMPURA

“PURE GRAIN” KOMEDAKE JUNMAI - CAN BE SERVED HOT

Classic, simple, approachable, medium dry

12 • 35 • 69

HANANOMAI KATANA EXTRA DRY - CAN BE SERVED HOT

Aromas and flavors of yam, coconut, spiced papaya, full bodied and dry

14 • 41 • 82

SNOW SHADOW TOKUBETSU JUNMAI

Soft, light and elegant taste of apple marzipan and green apple

15 • 42 • 80

RISING DRAGON TOKUBETSU JUNMAI

Soft and mild initial taste is followed by a flare of spicy sweetness

16 • 47 • 92

UNFILTERED: NIGORI

“WHITE RIVER” KUROSAWA JUNMAI NIGORI

Medium cloudy, hints of lychee, sweet

14 • 40 • 80

“THE BLUE ONE” JOTO JUNMAI NIGORI

Lively, bright and fruity with big aromatics

13 • 37 • 72

“SACRED MIST” HONJOZO NIGORI

Raw and unfiltered, well balanced, subtle sweetness

13 • 39 • 78

BY THE BOTTLE: 300ML

“RHYTHMIC DROPLETS” TAMAYURA

Uses a modified methode champenois technique to achieve light, naturally occurring carbonation

50

SAKE FLIGHTS: 2OZ OF EACH

MASU FLIGHT	BLUE HUE	PURE GRAIN	CABIN IN THE SNOW	23
MUNNY FLIGHT	NOTHING	WATERLILY	DEMON SLAYER	24
NIGORI FLIGHT	THE BLUE ONE	SACRED MIST	WHITE RIVER	22