



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
LYCHEE LEMONTINI <i>Lemon, Lychee Liqueur and Vodka Martini</i>	12
BEET GIMLET <i>Jasmine and Beet infused Gin with Fresh Lime, Simple Syrup</i>	12
TSUEMETAI TOTTIE <i>Ginger Ginseng Whisky, Diluted Honey, Lemon, and Orange Bitters, Cold Tottie</i>	12
TRAGIC STORY OF YOUTH <i>Gin, Campari and slightly salty grapefruit juice</i>	12

WINES

	GLASS	•	BOTTLE
WHITE			
<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"</i>	8	•	36
<i>Maschio Prosecco 187ml split</i>			11
RED			
<i>Parducci, Pinot Noir</i>	8	•	36
<i>CMS, Cabernet Sauvignon</i>	10	•	45

JAPANESE WHISKY

	2OZ GLASS - MARKET PRICE
NIKKA COFFEE GRAIN	22
AKASHI "WHITE OAK"	15
SUNTORY TOKI	13
WHISKY FLIGHT	23
1OZ GLASS OF EACH WHISKY	
AKASHI	
SUNTORY TOKI	
NIKKA COFFEE GRAIN	

BOTTLED BEER

KIRIN 12oz	7.5
KIRIN LIGHT 12	7.5
ASAHI 12oz	8
SAPPORO 22oz	12.5
SAPPORO BLACK 22oz	12.5
BLUE MOON 12oz	6.5
ROTATING CIDER	MP

DRAFT BEER

SAPPORO 16oz	7
COORS LIGHT	6
ROTATING TAPS	MP

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, Original, Strawberry, Orange, Melon</i>	

CLEAN-PURE, LIKE WATER: 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

“DRY BLOSSOM” MASUMI KARAKUCHI

Extra dry, hints of melon and cherry blossom

16 • 46 • 90

EXPRESSIVE-FRUITY, LIKE WINE: GREAT WITH ROLLS AND LIGHT APPETIZERS

“WATER LILY” MIZBASHO GINJO

Delicate, soft notes of Fuji apples, medium dry

12 • 35 • 70

EIKO FUJI BAN RYU HONJOZO - CAN BE SERVED HOT

Light and fruity with slight smokiness and good 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, LIKE RICE: GREAT WITH MEAT, NOODLES AND TEMPURA

“PURE GRAIN” KOMEDAKE JUNMA

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 YUKIKAGE

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

15 • 42 • 80

RISING DRAGON TORYU

Soft and mild initial taste is followed by a flare of spicy sweetness taking over the pallet

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

14 • 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	YUKI No BOSHA	23
RAW FLIGHT	DRY BLOSSOM	WATER LILY	KATANA	22
NIGORI FLIGHT	JOTO	SACRED MIST	KUROSAWA	22