

## WINE

*All wines are listed from sweetest to dry  
and mildest to strong. Enjoy!*

### SPARKLING WINES

	Glass	Bottle
Domaine Ste. Michelle Blanc de Noirs, Washington, NV		25
Gloria Ferrer, "Va de Vi Ultra Cuvee", Sonoma NV		25
Mionetto Prosecco, Italy, NV	8	25

### WHITE & ROSE

Clean Slate Riesling, Germany	8	25
Bivio Pinot Grigio, Italy	8	25
Paul Jaboulet Rose "Parallèle 45", France		25
Brancott Sauvignon Blanc, New Zealand	8	25
Francis Coppola, Rosé, "Sofia", Carneros	8	25
Firestone Vineyard Sauvignon Blanc, Santa Ynez		25
Tamarí Torrontés, Argentina		25
Renwood Viognier, Amador		25
Picket Fence Chardonnay, Russian River	8	25
Beringer Chardonnay, Napa		25

### RED WINES

Hob Nob Pinot Noir, France	8	25
Rodney Strong Pinot Noir, Russian River		25
Goodnight Merlot, Central Coast		25
Veramonte Pinot Noir, Chile	8	25
Castello Banfi Toscana, "Collepinno", Tuscany		25
Jacob's Creek, Shiraz, "Reserve", South Australia	8	25
Trapiche Malbec, Argentina		25
Red Truck Cabernet Sauvignon, California	8	25
Red Truck Petite Sirah, Organic, California		25
Rodney Strong Merlot, Sonoma	8	25
Quivira, Zinfandel "Steelhead", Dry Creek		25
Solaire by Robert Mondavi, Cabernet Sauvignon, Central Coast		25

## SAKE

### Junmai/Honjozo - Pure Rice Goodness

Glass /Carafe  
8/18

<b>Kira</b> <i>Very Dry Sake with Sharp and Refreshing Taste.</i>		
<b>Otokoyama –Tokubetsu Junmai</b> <i>Very Dry Sake with Sharp and Full-Bodied Taste.</i>		9/22
<b>Masumi -Okuden Kantsukuri</b> <i>Comfortingly Familiar and Surpassingly Smooth.</i>		10/24

### Ginjo - Light and Refreshing

<b>Kaori –Junmai Ginjo</b> <i>Medium Dry and Light Sake with Aroma of Melon and Banana.</i>		9/20
<b>Dewazakura –Izumi Judan</b> <i>A Potent Ginjo Sake for Martini Fans-Crisp and Bone Dry.</i>		13/28
<b>Hakkaisan</b> <i>Dry and a Bit Spicy with Subtle Flavors of Stewed Apples, Lightly Toasted Nuts and Wood</i>		18/38
<b>TY-KU Sake</b>		15/32
<b>Kikusui</b> <i>A Sweet Aroma of Rose &amp; Mandarin Orange with a Clean and Spicy Finish.</i>		23/300ml
<b>Narutotai –Ginjo Nama Genshu</b> <i>Gorgous, Sweet Aromas and Refreshing Fruity Aroma.</i>		68/720ml

### Daiginjo - Subtlety and Finesse

<b>Tamagawa –Gold Medal-</b> <i>Round, Full-Flavored with Gamboling Fruit and Floral Displays.</i>		25/55
<b>Wakatake –Onikoroshi Junmai Daiginjo</b> <i>Beautifully Round and Alluring Sake with a Silky Texture.</i>		15/32
<b>Tamade Izumi</b> <i>Sake Using Crystal Clear Spring Water and Premium Sake-Making Rice "Yamadanishiki".</i>		18/38
<b>TY-KU White</b>		320/720ml
<b>Daishichi –Myoka Rangyukul</b> <i>Brewed with Kimoto Method and Given a Title Myoka Rangyoku Due to the Highest Level Achieved. It's The Ultimate Sake for the Finest Cuisine.</i>		600/720ml

### Specialty - Don't Hate Me

<b>Shochikubai –Nigori Silky Mild</b> <i>Naturally Brewed, Unfiltered Sake with a Milky Rice Flavor.</i>		12/375ml
<b>Komoizumi –Kome Kome</b> <i>Piquant and Mildly Sweet, a Charming Low-Alcohol Aperitif.</i>		55/500ml
<b>Rokkasen –Pink Sparking</b> <i>Sweet with Little Bit of Acidity with Natural "Rose" Color from Red Rice</i>		18/180ml
<b>Yuzu Sake</b> <i>Junmai Sake Infused with Yuzu Juice.</i>		21/300ml
<b>Kaori –Organic Plum Wine</b> <i>Infused with Organic Plums, It Releases Beautiful Aromas of Fruit.</i>		9 glass
<b>TY-KU Soju</b>		9/60
<b>Sho Chiku Bai Hot Sake</b>		sm 5/lg 12

# COCKTAIL LIST

12

## Rye Manhattan

Beam Rye Whiskey paired with Japanese Plum Wine, finish with a dash of Bitters

## Yuzu Gimlet

Seagram's Gin and a dash of Cointreau combined with Yuzu, Lime, and Grapefruit juices.

## Holy Cosmo

Russian Standard Vodka, St. Germain Elderflower Liqueur with White Peach and Fresh Lime Juices

## Raspberry Lemon Drop

Absolut Citron Vodka with Chambord and a splash of Lemon Juice

## Strawberry Balsamic Martini

Chopin Vodka with freshly muddled Strawberries, a dash of Lime Juice and Balsamic Vinegar

## Ginger & Spice

TY-KU Junmai Ginjo Sake with Canton Ginger Liqueur married with freshly muddled Ginger Root, Mint Leaves and Lemon then topped with Cayenne Pepper and Bitters

## Buddhatini

TY-KU Liqueur, TY-KU Soju and Midori with a splash of cranberry juice

## Gingerita

Patron Reposado Tequila and Canton Ginger Liqueur combined with White Peach Juice and a dash of fresh Lime juice

## Auntie Oxarita

Patron Anejo Tequila and Grand Marnier with freshly muddled Berries and Rosemary with splashes of fresh Lime, Acai, and Pomegranate Juice

## Lychee Pomapini

Russian Standard Vodka and Soho Lychee Liqueur shaken with fresh Lime Juice and a splash of Pomegranate Juice

## Rising Sun Mojito

TY-KU Liqueur and Don Q Rum with freshly muddled Mint Leaves and Lime Juice topped with a splash of Pineapple Juice

## Shiso Cucumber Mojito

10 Cane Rum with freshly muddled Shiso Leaves and Cucumber shaken with fresh Lime Juice and topped with a splash of soda

## Ichigo Caiprinha

Sagatiba Cachaca, NAVAN Natural Vanilla Cognac and freshly muddled Strawberries topped with Calpico

## Emperor's Caiprinha

Sagatiba Cachaca and St. Germain Elderflower Liqueur with freshly muddled Shiso and fresh Orange and Lime juice

## By Agura

Belvedere 1 X Vodka and Canton Ginger Liqueur with a splashes of Rockstar Energy Drink, Acai & Pomegranate

## BEER

Sapporo Draft 5

Sapporo 5

Sapporo Light 5

Sapporo "Ebisu from Japan" 8

Guinness 5

Non-Alcohol Beer 5

## SOFT DRINK

Evian, Badoit Sparkling water 8

Pepsi, Diet Pepsi, Sierra Mist,  
Wild Cherry Pepsi, Ginger Ale, Pink Lemonade 3

Juices 4

Dammann Ice Tea 4

Illy Coffee 5