



## COCKTAILS

Sweet, Sour, Umami, Salty, and Bitter are the five basic tastes we enjoy while tasting anything. Our menu is designed to cater to your individual palate and meant to explore the five categories of flavor.

*Kanpai!*

### SWEET

**ICHIGO** | *Vodka, Strawberry, Ginger, Black Tea* **\$18**

**NI** | *Rum, Yuzu, Watermelon, Thai Basil, Fennel, Togarashi* **\$17**

**TAIGA MIRUKU** | *Pineapple, Grapefruit, Lychee, Ginger, Citrus (Mocktail)* **\$12**

### SOUR

**KARAI** | *Gin, Licor 43, Blackberry, Ichimi* **\$17**

**SAN** | *Vodka, Absinthe, Shiso, Grapefruit* **\$17**

### UMAMI

**HACHI** | *Mushroom-Infused Bourbon, Mirin, Black Pepper, Lemon* **\$18**

### SALTY

**MIKAN** | *Tequila, Mandarin, Ginger, Soy, Mezcal Mist* **\$18**

### BITTER

**MOMO** | *Shochu, Aperol, White Peach, Orange Bitters* **\$17**

**TOKEISO** | *Tequila, Cynar, Passion Fruit, Yuzu, Spices* **\$17**

## **WINE**

*Vintages Subject to Change*

### **WINE BY THE GLASS**

#### ***Bubbles***

Rose, Jansz, Tasmania, Australia	\$16
Champagne, Nicolas Feuillatte Brut Reserve, Reims, France N.V	\$25

#### ***Whites***

Sauvignon Blanc, Saint Clair, Marlborough, New Zealand	\$15
Chenin Blanc Blend, Pine Ridge "CBV", Clarksburg, California	\$15
Chardonnay, Kumeu River, Auckland, New Zealand	\$17
Chardonnay, Joseph Drouhin, Chablis, Burgundy, France	\$20
Viognier, Stags' Leap, Napa Valley, California	\$22

#### ***Rose***

Studio by Miraval, Provence, France	\$16
Whispering Angel, Provence, France	\$18

#### ***Reds***

Pinot Noir, The Prisoner, Sonoma Coast, California	\$27
Pinot Noir, Clos de Napa, Napa Valley, California	\$18
Cabernet Sauvignon, Penfolds BIN 389, Australia	\$27
Cabernet Sauvignon Beringer "Knights Valley" Sonoma County	\$18
Red Blend, Ferrari-Carano "Siena" Sonoma County, California	\$16
Malbec, Red Schooner, Mendoza, Argentina	\$28
Cabernet Sauvignon, Caymus Vineyards, Napa Valley, California	\$67

#### ***Plum Sake***

Tozai Blossom of Peace	\$16
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## **BEER**

#### ***Bottled***

Kirin Ichiban Light 12oz	\$8
Echigo Koshihikari Rice Lager 11oz	\$9
Asahi Super Dry 0.0% 12oz	\$8

#### ***Draft***

Sapporo	\$8
Kirin Ichiban	\$8
Wynwood Brewing La Rubia	\$9
Funky Buddha Hop Gun IPA	\$9
Asahi	\$9

## SPIRITS

### *Japanese Whiskey*

Nikka Yoichi	\$33
Hakushu 18 Yr. (1oz)	\$260
Shibui 10yr. White Oak	\$57
Shibui Bourbon	\$57
Shibui 23yr Rare Cask	\$255
Suntory Toki	\$18
Yamazaki 12 Yr.	\$64

### *Bourbon/Rye*

Angel's Envy	\$18
Angel's Envy Rye	\$30
Basil Hayden's	\$18
Bulleit	\$16
Bulleit Rye	\$16
Jack Daniel's	\$16
Knob Creek	\$18
Maker's Mark	\$16
Woodford Reserve	\$16

### *Single Malt Scotch*

Glenlivet 12 Yr.	\$18
Balvenie 12 Yr.	\$28
Laphroaig 10Yr.	\$24
Lagavulin 16 Yr.	\$36
Macallan 12 Yr.	\$33
Macallan 18 Yr.	\$82

### *Blended Scotch*

Chivas Regal 12 yr.	\$18
Dewars White	\$16
JW Black Label	\$18
JW Blue Label	\$95

### *Tequila/Mezcal*

Casamigos Blanco	\$18
Casamigos Reposado	\$18
Clase Azul Plata	\$51
Clase Azul Añejo	\$175
Clase Azul Gold	\$99
Don Julio Blanco	\$18
Don Julio Reposado	\$18
Don Julio Añejo	\$24
Don Julio 1942	\$67
Del Maguey Vida	\$18
Patrón Silver	\$18

### *Whiskey*

Jameson Irish	\$16
Crown Royal	\$16

### *Cognac*

Hennessy VS	\$18
Hennessy VSOP	\$28
Rémy Martin XO	\$58
Louis XIII (1oz)	\$263

### *Cordials*

Amaro Montenegro	\$16
Amaro Nonino	\$18
Bailey's	\$16
Fernet-Branca	\$16
Frangelico	\$16
Grand Marnier	\$16
Kahlua	\$16
Sambuca White	\$16

### *Port*

Taylor Fladgate 10 Yr.	\$22
Taylor Fladgate 20 Yr.	\$39

### *Bubbles*

Nino Franco, Prosecco, Veneto, Italy	N.V	\$67
Mumm, "Brut", Napa Valley, California	N.V	\$65
Roederer Estate, "Brut Rosé", Anderson Valley, California	N.V	\$94
Billecart-Salmon "Brut Reserve", Mareuil-Sur-Ay, France	N.V	\$162
Veuve Clicquot "Yellow Label", Reims, France	N.V	\$210
Bollinger-Ay, Reims, France	N.V	\$273
Moët & Chandon, "Grand Vintage Rosé", Epernay, France	2015	\$385
Moët & Chandon, "Dom Perignon", Epernay, France	2013	\$849
Armand de Brignac "Ace of Spades" Rose		\$1171

### *Pinot Grigio*

Santa Margherita, Trentino-Alto Adige, Italy	2022	\$76
Pinot Gris, Etude, Carneros, California	2019	\$109

### *Riesling*

Chateau Ste Michelle "Erocia", Columbia Valley	N.V	\$60
Trimbach, Alsace, France	N.V	\$68
Schloss Vollrads "Kabinett", Rheingau, Germany	2020	\$89

### *Sauvignon Blanc*

Terrene, Bordeaux A.O.C , France	2022	\$60
Dog Point, Marlborough, New Zealand	2021	\$68
Duckhorn Vineyards, Napa Valley, California	2022	\$66
Groth Napa Valley, California	2021	\$97
Cloudy Bay, Marlborough, New Zealand	2022	\$74
Cade, Howell Mountain, California	2022	\$126

### *Chardonnay*

Jordan, Russian River, California	2020	\$85
Patz & Hall "Dutton Ranch", Russian River Valley, California	2018	\$100
Pouilly-Fuisse, Joseph Drouhin, Maconnais, Burgundy, France	2021	\$106
Jean-Marc Brocard, Chablis, France	2021	\$70
Groth, Napa Valley, California	2021	\$192
Grgich Hills, Napa Valley, California	2019	\$140
Cakebread, Napa Valley, California	2021	\$137
Far Niente, Napa Valley, California	2021	\$165
Cakebread "Reserve". Carneros, California	2020	\$204

## ***Other Aromatic Whites & Roses***

Grenache, Notorious Pink Rose, Domaine la Colombette, France	2021	\$60
Studio by Miraval, Chateau Miraval, Provence, France	2023	\$60
Condrieu, St. Cosme, Northern Rhone, France	2012	\$257

## ***Pinot Noir***

King Estate, Willamette Valley, Oregon	2022	\$85
Belle Gloss, "Las Alturas Vineard", California	2021	\$136
Sokol Blosser, Dundee Hills, Willamette Valley, Oregon	2019	\$93
Patz & Hall, Sonoma Coast, California	2018	\$107
The Prisoner, Sonoma Coast, California	2021	\$108
Penner -Ash, Willamette Valley, Oregon	2019	\$174
Paul Hobbs, Sonoma, Russian River Valley, California	2020	\$202
Pommard Louis Latour, Burgundy, France	2018	\$243

## ***Merlot***

Stags Leap Winery, Napa Valley, California	2019	\$96
Frog's Leap, Rutherford, California	2020	\$131
Antinori Guado al Tasso "Cont'Ugo", Tuscany, Italy	2019	\$203
Pride Mountain Vineyards, Napa Valley, California	2018	\$209

## ***Syrah/Petit Sirah***

Stags' Leap Winery, "Petite Sirah", Napa Valley, California	2019	\$103
Adaptation by Plumpjack "Petite Sirah", Napa Valley, California	2015	\$159
Shafer Relentless, Napa Valley, California	2018	\$281

## **Earthy & Rustic**

*Deeper flavors to stand up to heartier dishes and main courses*

Ama No To "Heaven's Door" Tokubetsu - Akita (J) Floral, slightly dry, earthy	300ml	\$50
Shiokawa "Cowboy Yamahai"- Chubu (JG Genshu) Umami, smoky, full bodied\	720ml	\$99
Ten to Chi "Heaven & Earth" - Niigata (JDG) Savory, rich, clean finish	720ml	\$272
Wakatake Onikoroshi "Demon Slayer" - Shizuoka (JDG) Bold, honey and tangerine	1.8L 6 oz. Carafe 3 oz. Glass	\$440 \$44 \$23

## **NIGORI (UNFILTERED)**

*Creamy, tropical, fruity, and cloudy*

Kikusui Perfect Snow - Niigata Full bodied, candied fruits	300ml	\$33
Rihaku "Dreamy Clouds" - Shimane Bright, red plums, toasted peanuts	720ml 6 oz. Carafe 3 oz. Glass	\$116 \$29 \$15
Dassai 45 - Yamaguchi Light, dry, orange, cloves	720ml 300ml	\$91 \$49

## **PLUM SAKE**

*Pairs with dessert*

Tozai Blossom of Peace Almond, apricot, cherry, soft tartness	720ml	\$60
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## **UNPASTEURIZED**

*Pairs with land & sea selections*

Narutotai Ginjo Nama Genshu "Red Snapper" - Tokusima (G) Floral, dried fruit, asian pear	720ml	\$119
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## ***Originals***

*Rich, fruit forward*

Tentakana Organaka— Organic Junmai (J) Clean, banana, melon aromas	720ml	\$97
Toko Ultraluxe - Yamagata (JDG) Lychee, wild strawberry, grapefruit, long finish	720ml	\$312

## ***Bright & Floral***

*Consider with savory selections and fresh seafood*

Hou Hou Shu—Okayama (J) Sparkling, soft, tart, green apples	300ml	\$53
Soto - Niigata (JDG) Clean, cucumber, melon	720ml 300ml	\$137 \$71
Dewazakura Oka “Cherry Bouquet” - Yamagata (G) Floral, dried fruit, Asian pear	720ml	\$116 6 oz. Carafe \$29 3 oz. Glass \$15
Tensei “Song of the Sea” - Kanagawa (JG) Melon, green apple, mango	720ml	\$109
Tsukinowa “Midnight Moon” - Iwate (D) Raspberry, mild sweetness, rice	720ml	\$134
Fukuju “Blue”— Hyogo (JG) Dry, crisp, clean, smooth	720ml	\$104
Daishichi Minowamon — Fukushima (JDG) Velvety, stone fruits, clean finish	720ml	\$173
Hakkaisan “Yukimuro Snow Aged” (JG) Creamy, crisp finish	720ml	\$184
Shichi Hon Yari — Shiga (Shizuku JDG) Dry, melon, crisp, clean.	500ml	\$256
Hakutsuru “Hakutsurunishiki”— Hyogo (JDG) Light, dry, flower, orange	720ml	\$196
Tentakana Shuzo, Silet Stream—Kanto (JDG) Pear, citrus, vibrant acidity	720ml	\$339
Kikusui “Shuzo” Kuramitsu - Chubu (JDG) Crisp, bright fruit, floral bouquet	720ml	\$529

## ***Cabernet Sauvignon***

Beringer Knights Valley, Napa Valley, California	2020	\$66
Louis M. Martini, Napa Valley, California	2018	\$136
Sequoia Grove, Rutherford, California	2019	\$159
Jordan Vineyards & Winery, Alexander Valley, California	2020	\$163
Austin Hope, Paso Robles California	2021	\$197
Adaptation, Napa Valley	2019	\$222
Joseph Phelps, Napa Valley, California	2019	\$237
Cakebread, Napa Valley, California	2019	\$267
Staglin Family “Salus, Napa Valley, California	2019	\$310
Cade, Howell Mountain, California	2019	\$363
Paul Hobbs, Napa Valley, California	2019	\$368
Silver Oak, Napa Valley, California	2018	\$492
Plumpjack, Oakville-Napa Valley, California	2019	\$451
Odette Estate, Stags Leap District-Napa Valley, California	2018	\$463
Quintessa, Rutherford-Napa Valley, California	2019	\$674
Joseph Phelps “Insignia”, Napa Valley, California	2018	\$1021
Dariouh, “Darius II”, Napa Valley, California	2019	\$1118
Plumpjack “Reserve”, Oakville-Napa Valley, California	2018	\$1210

## ***Red Blends***

Casa Lapostolle “Clos Apalta” Colchagua Valley, Chile	2015	\$405
Chateau Ducru-Beaucaillou, Bordeaux, Medoc, Saint-Julien, France	2015	\$933
Opus One, Napa Valley, California	2019	\$1200
Z.D Wines “Abacus” XXI, Napa Valley, California	N.V	\$1662

## SAKE

### Interesting Reds

Girard Old Vines, <i>Zinfandel</i> , Napa Valley, California , United States	2021	\$89
Bodega Numanthia "Termes", <i>Tempranillo</i> , Toro, Spain	2019	\$63
Chateauneuf Du Pape "A. Antonin", Cuvee Baron Vincent, France	2017	\$108
Chateauneuf Du Pape, Chateau La Nerthe, France	2017	\$192
Torre Salmos, Priorat Girona, Spain	2018	\$110
Castello Banfi, "Cum Laude", <i>Sangiovese</i> , Tuscany, Sant' Antimo, Italy	2020	\$131
Gaja "Ca'Marcanda Promis", <i>Super Tuscan</i> , Tuscany, Italy	2021	\$111
Montes "Purple Angel", <i>Carmenere</i> , Colchagua Valley, Chile	2018	\$344
Bodega Catena Alta, <i>Malbec</i> , Mendoza, Argentina	2018	\$156
Bertoni, <i>Amarone</i> , Veneto DOCG, Italy	2012	\$354
Antinori "Tignanello", <i>Super Tuscan</i> , Tuscany, Italy	2019	\$408

### Magnums

### Bubbles

Dom Perignon 1.5, Epernay, France	2004	\$2703
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### Reds

Opus One Proprietary Red 1.5L , Napa Valley, California	2016	\$2958
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### Crisp & Clean

*Great with seafood selections and anything light and crisp*

Kirinzan Classic - Niigata (JG) Semi-sweet, honey, tangerines	720ml	\$64
	6 oz. Carafe	\$27
	3 oz. Glass	\$14
Kikusui Organic - Niigata (JG) Fresh, honeydew melons	300ml	\$47
Seikyo "Mirror of Truth" - Hiroshima (J) Mellow, mild, honey, brown butter	720ml	\$73
Chichibu Nishiki Tokubetsu - Saitama (J) Velvety smooth, sticky rice, chestnuts	720ml	\$80
Denshin Yuki – Fukui (JG) Mango, strawberry, white pepper, rich, dry	720ml	\$75
Suigei Tokubetsu "Drunken Whale" - Kouchi (J) Bright, fuji apples, lychee	720ml	\$76
Hakkaisan Sake Brewery - Chubu (JDG) Crisp, clean, steamed rice	720ml	\$109
Takatenjin "Soul of the Sensei" - Niigata (JDG) Honeydew, jasmine, floral bouquet	720ml	\$123
Toko "Divine Droplets" - Yamagata (JDG) White peach, pineapple, clean	720ml	\$203
Suehiro Ken "Sword" Daiginjo (JDG) Dry, sharp	720ml	\$204
Dassai 23 - Yamaguchi (JDG) Smooth, strawberry, floral bouquet	720ml	\$247
Hiro Gold – Chubu (JDG) Smooth, fruit forward	720ml	\$298
Dassai "Beyond" - Yamaguchi (JDG) Smooth, clean, elegant	720ml	\$1208