



# DRINK LIST



## SAKE FLIGHTS & JAPANESE WHISKY FLIGHTS • 17

ASK SERVER FOR SELECTION

### SAKE

**HOUSE (HOT OR COLD) SMALL 5.95 LARGE 11.50**

**Gekkeikan** (14.9% abv)

**SMALL 7.95 LARGE 13.50**

**Kitsukura Honjozo Barrel Aged (Taru Sake)** (25% abv) (Taru Sake)

A refined sake that is poured into cedar barrels to absorb the earthy, refreshing aromas & flavors

**Tozai Snow Maiden** (14.9% abv)

A dry Nigori (unfiltered) sake with smooth, creamy texture & notes of melon - Kyoto, Japan

**Tozai Hidden Jewel** (14.9% abv) (Junmai)

Light easy drinking with aromas of white grape, anise, & sweet rice - Kyoto, Japan

**Momokawa** (14.8% abv) (Junmai Ginjo)

Medium rich with aromas of tropical flowers & lush flavor of exotic fruit & a hint of honey (organic)

**Hana White Peach** (8% abv)

Delightful aromas & flavors of just ripe white peaches in cream with a sweet full bodied palate

**TYKU** (15% abv)

Rich, silky with hints of peach & vanilla

### JAPANESE WHISKY

**2oz POURS**

**Nikka Coffey Grain** • 12

(45% abv) Liquid gold award 2018

**Nikka Taketsuru Pure Malt** • 14

(43% abv) Superb Japanese blended malt

**Suntory Toki** • 7

(43% abv) Subtly sweet & spicy

**Ohishi** • 15

(42.9% abv) Notes of mahogany

**Fuyu Blended Japanese Whisky** • 8

(40% abv) An umami like quality

**Hibiki** • 18

(43% abv) Hint of Mizunara (Japanese Oak)

**Yamazaki** • 22

(43% abv) Pleasant floral character, a little tropical fruit, & a rooty note

### COCKTAILS

**McKnight Mule** • 8

Light & refreshing. Tito's Vodka, ginger beer, garnished with fresh lime

**Cucumber Saketini** • 8

Clean, delicate & smooth. Saketini infused with the natural crisp flavor of fresh cucumber

**Tomo Bloody Mary** • 8

Perfectly seasoned, bold & delicious. Bloody Mary garnished with celery & housemade shrimp tempura

**Japanese Blossom** • 11

Our version of a Manhattan. Nikka Pure Malt Japanese Whisky, sweet vermouth, Angostura Bitters, garnished with br&y soaked Maraschino cherry

**Suntory Old-Fashioned** • 9

Our version of an Old-Fashioned. Muddled raw sugar cube, Angostura Bitters, Suntory Japanese Whisky, garnished with an orange peel

**Lychee Martini** • 9

Sweet & fragrant. Tito's Vodka, lychee juice, garnished with lychee fruit

### ASIAN SPIRITS

**3oz BY THE CUP**

**Yokaichi Mugi** • 6

(25% abv) (Shochu) Savory notes of salty grilled bread with hints of berry

**BOTTLES**

**Fukugao Blue River Echigo Ikarashi Gawa Ginjo** • 25

(300ml • 15.9 abv) Dry sake noted for its fragrant sweetness & clean finish

**Miyashita Honjozo Nigori Sacred Mist Sake** • 20

(300ml • 15.8 abv) Unfiltered, resulting in a cloudy appearance & a full range of flavor

**Miyashita Takara Fune Treasure Ship** • 25

(15.5% abv) (Junmai Ginjo) Fragrant, & crisp with notes of pear that are a bit reminiscent of a pear cider

### WINE

**House Wine by the Glass** • 6.50

Chardonnay • Pinot Grigio  
Sauvignon Blanc • Riesling  
Cabernet • Merlot • Fuki Plum Wine

**Red Wine - Bottles**

Les Roucas Cabernet • 32  
Pares Balta Mas Petit • 32  
Nuna Malbec Mendoza • 32

**White Wine - Bottles**

Fleur Violette Chardonnay • 32  
Sassi Pinot Grigio • 32  
Villiera Jasmine • 32

**Rosé Wine - Bottle**

Caravinserrail Elicio Rose • 32

### BEER/CIDER/SELTZER

**Imports**

Sapporo 22 oz can • 7.50  
Sapporo 16 oz bottle • 5.50  
Kirin Ichiban 22/12 oz bottle • 7.50/4.75  
Hitachino Nest Beer • 6.50  
Tsingtao • 4.75  
Lucky Buddha • 4.75  
Corona • 4.50

**Craft**

East End Big Hop • 5.50  
Angry Orchard Hard Cider • 5.50  
(gluten free)

**Domestic**

Miller Light • 3.50  
Bud Light • 3.50  
Yuengling • 3.50

**Seltzer**

White Claw • 4.50