



DRINK LIST

SAKE FLIGHTS & JAPANESE WHISKY FLIGHTS • 17

ASK SERVER FOR SELECTION

SAKE

HOUSE (HOT OR COLD) | SMALL 7.95 LARGE 13.50
Gekkeikan (14.9% abv)

CARAFES | SMALL 10.95 LARGE 16.95

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

TYKU Cucumber (14% abv)
Light and refreshing, infused with cucumber

PREMIUM SAKE BOTTLES

Kitsukura Honjozo Barrel Aged (Taru Sake) (8oz • 25% abv) • 20
A refined sake that is poured into cedar barrels to absorb the earthy, refreshing aromas & flavors

Honjozo Koshino Snow Grass • 25
(Junmai Sparkling) A big hot nose of ripe melons. Very sugary sweet, loads of fruit.

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

Rhythmic Droplets Sparkling Sake • 25
(Junmai Sparkling) Fangy, refreshing taste of yu zu and white Grapefruit, the reveals rounder flavors of peach and apricot.

Fragrant Water Honsui Tokubetsu • 28
(Junmai) Great savory sake with subtle melon fruit, mixed with black pepper and umami.

JAPANESE WHISKY

2oz POURS

Tenjaku • 8

Hatozaki Blended • 9

Nikka Coffey Grain • 12

Nikka Taketsuru Pure Malt • 14

Suntory Toki • 7

Ohishi Ex-Brandy Cask • 15

Fuyu Blended Japanese Whisky • 8

Hibiki • 18

Yamazaki • 22

Iwai • 8

Tottori Blended • 10

Akashi • 12

Kojiki • 12

Miyabi 3yr Single Grain • 12

Nikka From the Barrel • 22

Legent • 9

Shinju • 12

Nikka Single Malt • 18

Togouchi • 22

WINE

House Wine by the Glass • 6.50
Chardonnay • Pinot Grigio • Sauvignon Blanc
Riesling Cabernet • Merlot • Fuki Plum Wine

Red Wine - Bottles
Cabernet - Les Roucas
(France) (dry, smooth, fruity) • 32

Malbec - Lexicon
(Argentina) (deep red fruit) • 32

White Wine - Bottles
Chardonnay - Fleur Violette
(South France) (dry) • 32

Pinot Grigio - Sassi
(Italy) (dry, fruity) • 32

Riesling - Villiera Jasmine
(South Africa) (slightly sweet) • 32

Sauvignon Blanc - Viña Marty Goutte
(Chile) (fermented sake yeast from Japan) • 39

Rosé Wine - Bottle
Rose - Elicio Caravinserrail
(France) (light red fruit) • 32



COCKTAILS

McKnight Mule • 8

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

Midori Sour • 8

Sweet, sour, & effervescent. Japanese melon liquor, Haku Vodka, sweet and sour, soda, garnished with lemon

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 Coffey Grain Japanese Whisky, sweet vermouth, Angostura Bitters, garnished with brandy 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

BEER/CIDER/SELTZER

Imports

Sapporo 22 oz can • 7.50

Sapporo 12 oz can • 4.75

Sapporo Black (dark lager) • 7.50

Kirin Ichiban 22/12 oz bottle • 7.50/4.75

Corona • 4.50

Lucky Buddha • 4.75

Asahi • 4.75

Craft

Bell's Two Hearted IPA 12 oz can • 5.50

Tröegs Haze Charmer Pale Ale 12 oz can • 5.50

Tröegs DreamWeaver (Hefeweizen) • 5.50

Domestic

Miller Light • 3.50

Bud Light • 3.50

Yuengling • 3.50

Seltzer

White Claw Raspberry • 4.50

SAKE BOMBS ALL DAY EVERY DAY
1 FOR \$5 | 2 FOR \$8