| BEVERAGES | Glass | Bottle |
|---|---|---|

## WHITE WINE

| | | |
|---|---|---|
| **Sauvignon Blanc, Coopers Creek (Marlborough, New Zealand)** | **10.00** | **40.00** |
| Lively and superbly fruited with a crisp finish | | |
| **Pinot Grigio, Kris Haas (Italy)** | **10.00** | **40.00** |
| Clean and crisp with excellent fruit and refreshing finish | | |
| **Domaine de la Sarazinère Chardonnay (**Mâcon, France) | **13.00** | **52.00** |
| Delicate aromatics and serious minerality | | |
| **Wieninger Gruner Veltliner Herrenholz (Austria)** | **17.50** | **70.00** |
| Fresh, bright, slightly vegetal scented with notes of flowers and white pepper accenting the green berry fruits | | |

## RED WINE

| | | |
|---|---|---|
| **Sancerre, Domaine Reverdy Ducroux Beauroy (France)** | **13.00** | **52.00** |
| Produced in relatively small quantities, it is rarely found outside France, 100% Pinot Noir, red ruby color, light body with soft tannins | | |
| **Merlot, Wolffer Estate (New York)** | **12.50** | **50.00** |
| Lush fruit, wonderful dried dates and plum characters. Well rounded | | |
| **Pinot Noir, Ravines (New York)** | **16.00** | **64.00** |
| Delicate and engaging with ripe cherry and plum, sultry spices, and earthy aromas | | |

## BEER

| | | |
|---|---|---|
| **Kirin Ichiban** | **(12 oz)** | **7.00** |
| **Asahi Super Dry** | **(12 oz)** | **7.00** |
| **Sapporo Premium** | **(16 oz)** | **9.50** |
| **Echigo Koshihikari** | **(17 oz)** | **15.00** |

## SHOCHU (JAPANESE VODKA)

| | | |
|---|---|---|
| **Imo (Sweet Potato) Hama No Imota** | **14.00** | **90.00** |

# FRUITY AND FLORAL SAKE - Aroma Driven Sake

**Served Best Chilled**

| | | | | | |
|---|---|---|---|---|---|
| 純 | 雪の芳舎<br>YUKI NO BOSHA | (秋田)<br>(AKITA) | Citrus, Crisp<br>Medium | Carafe $23 | Bottle $92 |
| 米 | 喜楽長<br>KIRAKUCHO | (滋賀)<br>(SHIGA) | Fresh Green, Clean<br>Very Dry | Carafe $19 | Bottle $76 |
| 吟 | 竹林<br>CHIKURIN | (岡山)<br>(OKAYAMA) | Floral, Smooth<br>Medium | Carafe $25 | Bottle $100 |
| 醸<br>Junmai Ginjo | 七本槍（にごり）<br>SHICHI HON YARI(NIGORI) | (滋賀)<br>(SHIGA) | Aromatic, Smooth<br>Medium | Carafe $27.50 | Bottle $110 |
| | 獺祭 39<br>DASSAI 39 | (山口)<br>(YAMAGUCHI) | Fruity, Acidity<br>Medium | Carafe $ 24 | Bottle $96 |
| 純 | 梵<br>BORN | (福井）<br>(FUKUI) | Aromatic, Sharp<br>Semi-Dry | Carafe $ 33 | Bottle $132 |
| 米 | 久保田（万寿）<br>KUBOTA (MANJYU) | (新潟)<br>(NIIGATA) | Smooth, Silky<br>Dry | Carafe $ 41 | Bottle $164 |
| 吟 | 箕輪門<br>MINOWAMON | (福島)<br>(FUKUSHIMA) | Apple, Violet<br>Medium | Carafe $ 45 | Bottle $180 |
| 醸<br>Junmai Daiginjo | 楯野川<br>Tatenokawa 18 | (山形)<br>(YAMAGATA) | Aromatic, Complex<br>Sweet | | Bottle $260 |
| | 室町時代<br>MUROMACHI JIDAI | (岡山)<br>(OKAYAMA) | Aromatic, Elegance<br>Dry | | Bottle $300 |

# CLASSIC SAKE - Flavor Driven Sake

| | | | | | |
|---|---|---|---|---|---|
| 本 | 栄光富士<br>EIKO FUJI | (山形)<br>(YAMAGATA) | Clean, Crisp<br>Extra Dry | Carafe $15 | Bottle $60 |
| 醸<br>造 | 大七 (生元) | (福島) | Hearty, Earth | Carafe $12 | |

| | | | | | |
|---|---|---|---|---|---|
| **Honjozo** | DAISHICHI (KIMOTO) | (FUKUSHIMA) | Medium | | |
| | **水神** | **(岩手)** | **Crisp, Fresh** | **Carafe $18** | **Bottle $72** |
| **純** | SUIJIN | (IWATE) | Very dry | | |
| **米** | **東一** | **(佐賀)** | **Clean, Elegant** | **Carafe $19** | **Bottle $76** |
| **Junmai** | AZUMAICHI | (SAGA) | Semi-Dry | | |
| | **七本槍** | **(滋賀)** | **Rich, Full** | **Carafe $20** | **Bottle $80** |
| | SHICHI HON YARI | (SHIGA) | Dry | | |

| | CARAFE 180ML | BOTTLE 720ML |
|---|---|---|
| **純米大吟醸** | **Junmai Daiginjo** | **Made with rice polished to 50% or less. Junmai Daiginjos are luxurious and complex.** |
| **純米吟醸** | **Junmai Ginjo** | **Made with rice polished to 60% or less. Brewed with only rice, ware amd Koji rice.** |
| **純米** | **Junmai** | **Brewed with only rice, ware amd Koji rice.** |
| **本醸造** | **Honjozo** | **Made with rice polished to 70% or less. Contains small amount of distilled alcohol** |

***Honjozo and Junmai sakes are rich and robust: often dry and earthy**

***Junmai Ginjo and Junmai Daiginjo tend to be light, fruity and aromatic. They should be served chilled.**