

Beer

Asahi (22oz)	12
Echigo (11oz)	8
Kirin (22oz)	12
Kirin Light (22oz)	12
Orion (22oz)	12
Sapporo (22oz)	12
Sapporo Black (22oz)	12

Non Alcoholic

Kimino Yuzu Sparkling Water (250 ml)	8
Voss Still/Sparkling Water	6
Soft Drinks Coke, Diet Coke, 7-UP	4
Hot Green Tea	4
Ice Green Tea	4



Cocktails

The Marilyn Monroe 16
Piper-Heidsieck Brut Cuvee,
Morin Calvados Apple Brandy

Espresso Martini 18
Titos Vodka, Kahula

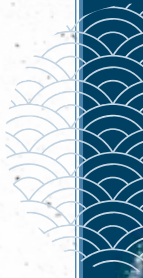
The Garden Mojito 18
St. Germain, Anejo Blanco white Rum,
fresh Lime juice, Cucumber slices, Mint leaves

The Blossom 17
Hendricks Gin, St Germaine, Ginger Beer,
fresh Lime juice

Old Timer Tokyo 19
Nikka Whiskey, Simple Syrup, Angostura Bitters,
Orange Slice, Ginger, Smoked with Cherry Wood

Skinny Cayenne Rita 16
Maestro Dobel Diamonte Blanco Tequila,
Orange Liqueur, fresh Lime juice,
Cayenne Pepper and Salt rim

Yuzu Drop 17
Hendricks Gin, Yuzu juice,
Simple Syrup, Club Soda



Red Wine

Raeburn Pinot Noir, Sonoma	12/48
Row 503 Pinot Noir, Oregon	13/52
Joseph Drouhin Pinot Noir, Bourgogne, France	15/60
Franciscan Select Cabernet, California	12/48
Donati Cabernet, Paso Robles	13/52
Maggio Estate Cabernet, Lodi	15/60
Orin Swift 8 Years in the Desert Red Blend, California	75

Bubbles

Lamarca Prosecco, Italy	13
Bailey LaPierre Brut, France	56
Jacquart Brut Mosaique, France	68

White Wine

Trefethen Riesling, Napa Valley	15/60
Dry Creek Chenin Blanc, Sonoma	12/48
Vina Robles Sauvignon Blanc, Paso Robles	13/52
Saint Clair Sauvignon Blanc, Marlborough	15/60
Dominique Crochet Sauvignon Blanc, Sancerre, France	80
J Vineyards Pinot Gris, California	12/48
Maso Canali Pinot Grigio, Italy	13/52
Fess Parker Chardonnay, Santa Barbara	12/48
Joseph Drouhin Chardonnay, France	13/52
William Hill Chardonnay, Napa Valley	15/60
Far Niente Chardonnay, Napa Valley	120
Domaine de Cala Rosé, France	52

Sake

Aromatic & Elegant

Ken Daiginjo

(720mL): \$155

For the elevated sake drinker. Has a robust & clean flavor profile with a razor sharp finish.

Dassai 39 Junmai Daiginjo

(300mL/720mL): \$35/\$80

A tasty, filtered (clear) sake that is known for its floral and fruity notes. One of our favorites for the price point.

Okunomatsu Daiginjo Shizuku

(720mL) (Limited Production): \$300

A vibrant, high quality sake with hints of lychee, apple, apricot, toffee, key lime, custard and sea salt.

Texture is light-bodied with a fruity, satin finish.

Light & Smooth

Dan Junmai Ginjo

(720mL): \$72

Created from the waters of Mount Fuji, this modern style of sake showcases a slightly dry, sweet and fruity flavor profile.

Hakutsuru Organic

(300mL): \$20

Light, exhilarating and crisp with hints of citrus and earth.

Kikusui Junmai Ginjo

(300mL/720mL): \$20/\$55

Its medium-body taste delivers a touch of Mandarin orange, making this sake a unique substitute for white wine.

Sake

Rich & Earthy

Hakkaisan Tokubetsu Junmai

(300mL): \$20

This sake is approachable and easy to drink.

Tasting notes are balanced between sweet and dry flavors on the palate.

Kurosawa Kimoto

(300mL): \$22

Earthy and nutty with a terrific sharp acidity from the Kimoto method. It has a robust character and rustic flavor profile of black walnuts and cacao nibs.

Unique / Specialty

Sho Chiku Bai Nigori

(375mL/720mL): \$20/\$35

This creamy, sweet sake will satiate your taste buds and leave you wanting more. Emits the fruity aromas and flavors of ripe banana, vanilla, melon, strawberry, and sweet rice custard.

Yuzu Junmai

(300mL): \$20

The delicious lemon-style sake we named our restaurant after! A perfect alternative to a limoncello. This “zesty” creation is the product of blending high-grade sake with the famous citrus fruit from Japan, the yuzu.

House Sake

Reiko Yaegaki

(300mL): \$12 (Hot / Cold)

“Reiko” is named after Reiko Kushibiki, the first female Sake Master in the U.S. This authentic sake has a light aroma and subtle taste, making it enjoyable at any temperature.