DRINK

HOUSE SPECIAL	NON-ALCOHOL BEER	5.99
	TAIWAN BEER (choose one flavour)	5.99 / can
	ABV: 2.5%; Choose from: Lychee / Mango / Pineapple	
	SAPPORO	6.99 / 16 oz
	ASAHI	8.99 / 16oz
	GEKKEIKAN HOUSE SAKE (5 oz / 10 oz)	8.99 / 15.99
SHOTS	TEQUILA / RUM / GIN / VODKA / WHISKEY (RYE / BOURBON)	6 / 1oz BALL 9 / 1oz
JAPANESE		
WHISKEY	SUNTORY TOKI (10z)	8
	SUNTORY HIBIKI (1 oz)	15
	HOUSE RED	5.99 / 5 oz
WINE	HOUSE WHITE	5.99 / 5 oz
	OYSTER BAY	7.99 / 5 oz 37 / bottle
	PROSECCO	7.99 / 5 oz 37 / bottle
HIGHBALL	CHOYA UMESHU HIGHBALL (2 oz)	9
	MATCHA HIGHBALL (1.5 oz)	9
	YUZU LIME HIGHBALL (2 oz)	9
	TORI WHISKEY HIGHBALL (1 oz)	11
COCKTAIL	SHIRLEY TEMPLE (non-alcoholic)	7
	GRAPEFRUIT (non-alcoholic)	7
	MIMOSA	10
	APEROL SPRITZ	12
	PLUM SAKE SPRITZ (3 oz)	13
	SAKE-CHAMPAGNE MOJITO (2 oz)	15
	LYCHEE DAIQUIRI (2 oz)	15
	YUZU GIN & TONIC (2 oz)	16
TEA	GREEN TEA	4 / pot
	PREMIUM OO-LONG TEA	7 / pot
POP	SOFT DRINK	
	Coke / Diet coke / Sprite / Ice tea / Ginger ale / Club soda	3 / can
	Perrier sparkling water	4 / bottle



BENIAKA Amber

9 / bottle 330 ml

ABV: 7%

This imperial Amber is rich and smooth bodied in style, perfectly balanced with earthy hop bitterness. With the aroma of caramel, sweet potato and hops, Beniaka delivers on all senses.



SHIKKOKU Black Lager

9 / bottle

330 ml

ABV: 5%

Enigmatic shadows contrast sharply with the brightness of its fine, tea-colored head, while the fragrance of aromatic hops delights the nose.



YUZU JPA

9 / bottle

330 ml

ABV: 5%

This JPA from COEDO is brewed with rice and Yuzu from Japan has a delicate, citrusy aroma of Yuzu paired with the fragrant aroma of hops.



KOSHIHIKARI GF Lager



11 / bottle

500 ml

ABV: 5%

Koshihikari Echigo Beer is a rice lager beer that uses a superpremium short grain rice called Koshihikari, produced in the ideal rice growing region of Niigata Prefecture.



RED ALE

Red Ale

11 / bottle

330 ml

ABV: 6%

This premium ale, brewed with a deep red color, is both complex and refreshing. It has a refined aroma, balanced between bitter and sweet.



Stout **ABV: 7%**

STOUT

12 / bottle

330 ml

The brewing of Echigo Stout is done with 100% malt, and can take up to three months to complete, contributing to a spectacular roasted aroma and great depth of flavor.



ORION Lager

14 / bottle

630 ml

ABV: 5%

Light grain aromas with a faint hint of hops on the nose. Mild taste character with a buscuity profile, perhaps from the rice. Thin mouthfeel and light-bodied.





HAKUTSURU Draft Sake

17 / bottle

ABV: 14%

"Nama" or Draft Sake is "raw" sake that has not been pasteurized sake thus must be refrigerated.

Nama sake is fresher and livelier with more complex flavors than pasteurized sake.



SHO_UNE Junmai Dai Ginjo 23 / bottle

300 ml

ABV: 15.5%

Hakutsuru "Sho-Une" is a premium sake brewed with Nada spring water and Yamada Nishiki, known as the king of sake rice. The techniques used to produce this sake mix the expert skills of the Tamba Toji masters and Hakutsuru's state-of-the-art brewing technology.



OKA GINJO Ginjo

300 ml

25 / bottle

Rice: Dewasansan Rice | Rice Polished to 50%

ABV: 15.5% | SMV: +5 | Acidity: 1.2

Soft-feeling on the tongue, this ground-breaking sake shows classic Ginjo characteristics. It is floral rather than fruity, though there is a touch of pear and melon.



DEWANOSATO JUNMAI Junmai 25 / bottle

300 ml

Rice: Dewanosato Rice | Rice Polished to 60%

ABV: 15.5% | SMV: +1 | Acidity: 1.2

It is crispy, clear and full of flavor. A youthful, dry style Sake with umami notes on the nose. Fresh green apple and spice, with a rich, soft mouth feel and good balance. Perfect Umami and acidity balance.



KOBO 1801 SAKÉ Junmai Ginjo

38 / bottle

300 ml

Aroma: Ripe Pear, Chestnut, Banana Taste: Rice, Green Apple, Grapes

Rice: Wakamizu | Rice Polished to 55%

ABV: 15.5% | SMV: +2 | Acidity: 1.4 | Water: Soft

The Wakamizu rice variety is ideal for Aichi Prefecture sakés. This beautiful saké flows from its gorgeous aromas to its rich, flavourful taste. A saké that is truly loved by locals.



ASAHI SHUZO SAKE BREWERY

AKE BREWERY "DAS

- Producers of the infamous 'Dassai ' Saké
- · Produce only highest level premium Saké
- Certified Kosher since 2010





DASSAI "45" NIGORI

45 / bottle

300 ml

DASSAI "23" Junmai Dai-Ginjo

258 / bottle

720 ml



Aroma: Cream, Rose Water, Japanese Chestnuts Taste: Almond, Honey, Macintosh Apple

Rice: Yamada Nishiki | Rice Polished to 45-23%

ABV: 13.5% | Water: Soft

Intense aromatics of melon fruit with fresh cucumber and floral notes. Incredibly balanced with a great depth of flavours, rich and smooth on the palate with a long, dry finish. Serve chilled with raw oysters.



GAHOUJIN Junmai Dai-Ginio 129 / bottle

720 ml

Aroma: Green Musk Melon, Quince, Granny Smith Apple Taste: Ripe Banana, Rice Umami, White Peach

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Rice: Yamada Nishiki Rice Polished to 50% ABV: 15.5% | SMV: 0 | Acidity: 1.3 | Water: Soft

"king of rice," Yamada-Nishiki, Hakutsuru spent eight years in research and development to cultivate the Hakutsuru Nishiki rice, a new cross of Yamadaho and Tankan Wataribune. Enjoy the elegance of refreshing floral notes of jasmine and orange blossom and savour a hint of vanilla sweetness in the long finish.



KOI

139 / bottle

720 ml

Junmai Dai-Ginjo

Aroma: Tropical fruit and floral aromas finished with a hint of

cocoa

Rice: Niigata Polished to 50%

ABV: 17% | SMV: 0 | Acidity: 1 | Water: Soft

A winner of numerous awards this sake is a select cuvée of the top lots. The bouquet is very aromatic with notes of tropical fruit and steamed rice. Round and flavourful on the palate with a hint of cocoa on the finish.



KUBOTA

149 / bottle

720 ml

Junmai Dai-Ginjo

Aroma: Manjyu' has a pleasantly floral, refined aroma which is in perfect harmony with its clean, silky smooth texture

Rice: Niigata Polished to 50%

ABV: 15.5% | SMV: 0 | Acidity: 1 | Water: Soft

A hint of pear and melon with an elegant aroma, and excellent harmony and acidic taste gives a pleasant mouth-feel. This Junmai Daiginjo sake has a distinctive feature of Kubota, with even more smooth and clean texture with crisp flavor leaves a comfortable long finish.



TFN7AN SAKE BREWERY

"SHICHIDA" est.1875 SAGA, JAPAN

· New wave of younger generation visionaries re-creating their profiles with fresher, elegantly finessed sakés





"G BABY" Junmai Ginio Genshu (Undiluted) 31 / bottle

29 / bottle

59 / bottle

750 ml

300 ml 59 / bottle

750 ml

300 ml

Aroma: Perfumed Anjou, Lush Melons, Sticky Rice Taste: Water Chestnut, Black Pepper, Ripe Cantaloupe

Rice Polished to 58%

ABV: 18% | SMV: +3 | Acidity: 1.9 | Water: Soft

Rich, genshu style saké that is big and bold with fruit aromas supported with a velvety dense body featuring melon, cherry and pepper finish.



MOMOKAWA PEARL

Junmai Ginjo Nigori

Aroma: Coconut, Pineapple, Vanilla Taste: Banana, Coconut, Cream

Rice Polished to 58%

ABV: 14.8% | SMV: 18 | Acidity: 2.5 | Water: Soft

A richly thick 'cloudy 'Nigori (less filtered) saké is bright and creamy with bold tropical notes.



MOMOKAWA DIAMOND

Junmai Ginjo

Aroma: Plum, Green Apple, Melon Taste: Anise, Citrus, Honeydew Melon

Rice Polished to 58%

ABV: 14.8% | SMV: +4 | Acidity: 1.8 | Water: Soft

Medium dry and crisp with a balance of soft water notes and fall flavours of apple and pear. Melon, and mild anise on the nose.



KOTO SEN NEN Junmai Daiginjo

Rice: Iwai Mai Rice | Rice Polished to 45%

ABV: 15.2% | SMV: 0 | Acidity: 1.3

This sake produces extremely smooth and delicate taste with fruity and flowery fragrance.



TENZAN BAMBOO GENSHU

Junmai Genshu

Aroma: Soft Coconut, Dried Fruit, Banana Taste: Caramel, Walnuts, Apple Skin

Rice: Saga no Hana | Rice Polished to 60% ABV: 18 | SMV: 4.4 | Acidity: 1.6 | Water: Hard

Earthy, full bodied flavours flow from this powerful, rich, unfiltered gem.

300 ml

39 / bottle

59 / bottle 300 ml



YOSHI NO GAWA SAKE BREWERY





 Credited with a number of iconic sake industry innovations kurabito, koji bed automation



"INSPIRATION" SAKAGURA NO AWAYUKI

Sparkling

Aroma: Yogurt, Honey, Asian Pear Taste: Cotton Candy, Ramune, Meringue

Rice: Niigata Rice | Rice Polished to 65% ABV: 7.5% | SMV: -44 | Acidity: 2 | Water: Soft

Ripe, rich fruity aromas with soft koji sweetness. Light mouthfeel, landing like a feather.



YUZU SPARKLING

Sparkling

Aroma: Yuzu, Chestnut Koji, Mint Taste: Lemon Peel, Lychee, Yuzu Jam

Rice: Niigata Rice

ABV: 7.5% | SMV: -33 | Acidity: 4 | Water: Soft

Vibrant Yuzu aroma, draws to natural koji sweetness. Refreshingly tart with clean acidity.



GOKU JO

Ginjo

Aroma: Licorice, Orange Blossom, Apple mint

Taste: Fuji Apple, Nectarine, Fennel

Rice: Gohyaku Mangoku | Rice Polished to 55% ABV: 15.5% | SMV: 7 | Acidity: 1.2 | Water: Soft

Very aromatic, smooth with a clear tasting profile. All Gohyaku Mangoku rice used to create softness and extend body feel.



HAKU-DAIGINJO

Daiginjo

Rice: Hakutsuru Nishikie | Rice Polished to 50% ABV: 15.5% | SMV: +4.8 | Acidity: 1.0

Hakutsuru Daiginjo has a sweet floral aroma with notes of pear and melon. On the palate, it is silky and light with a sweet, subtle flavor and balanced acidity. The finish is crisp and clean with a slight honey note.



YUSA

Junmai Ginjo

Aroma: Orange Blossom, Ripe Pear, Honeydew Melon Taste: Macadamia Nuts, Mild Toasted Nuts, Taffy

Rice: Koshi Hikari Rice Polished to 55% ABV: 16% | SMV: 1.5 | Acidity: 1.5 | Water: Soft

A wonderfully balanced melon aroma with a soft, gently sweet creamy touch, leading to a mild clean finish.

25 / bottle 300 ml

25 / bottle 300 ml

35 / bottle 300 ml

45 / bottle

79 / bottle

720 ml

720 ml





HANNARI KYO UMESHU

Seishu

16 / bottle 180 ml

ABV: 13%

This Umeshu is brewed by blending Sake-based Umeshu and Shochu-based Umeshu. By using the ripe Plum fruit, it produces even sour and tart taste.



NIGORI YUZU UMESHU

Seishu

16 / bottle

180 ml

ABV: 12%

The fresh and tart taste of Yuzu fruits wonderfully combine with the flavour of Plum fruits. Drinking this Yuzu Umeshu before meals will increase your appetite.



TAKARA Plum Wine

39 / bottle

750 ml

ABV: 12%

Pleasant plums have a distinctively refreshing, sweet taste that always leaves you craving more. When you pick up a plum wine, you taste the contrast of the slightly bitter skin and the juicy flesh inside.



YAMA YUZU SHIBORI SAKE

Seishu

49 / bottle

720 ml

ABV: 8%

A yuzu-infused sake with unique fruity aromas. Full flavoured with aromas of yuzu citrus fruit, pleasant and crisp with balanced acidity on the palate. Best served chilled or on the rocks, as an aperitif, or with fruity desserts.



OBAACHAN'S YUZU Japanese Yuzu

29 / bottle

300 ml

Aroma: Yuzu, Lemon, White Grapefruit Taste: Yuzu, Lemon Peel, Creamed Honey

ABV: 7.5%

All natural Japanese Yuzu bursting with sweet, tart acidity, citrus aromas and a kiss of peel bitterness.



MOMO NO OSAKÉ

29 / bottle

300 ml

Aroma: Fresh Cut Peach, Rose, White Grapefruit Taste: White Peach, Honeycomb, Lemon

ABV: 7.3%

Peach

Gorgeous aromas and flavours of ripened peach juice in a luscious purée. Drink chilled, over ice or craft the perfect Bellini.



MIKAN NO OSAKÉ Mandarin Orange

29 / bottle

300 ml

Aroma: Passion Fruit, Orange Blossom, White Flower Honey Taste: Mandarin Orange Peel, Spiced Cantaloupe, Passion Fruit

ABV: 7.5%

Bright, juicy flavour bursting from a fresh squeezed ripe mandarin orange.



POMEGRANATE OSAKÉ

29 / bottle

300ml

Pomegranate

Aroma: Pomegranate, Black Cherry, Crushed Fig Taste: Pomegranate, Dried Fruits, Stewed Cranberry

ABV: 7%

Soft tannins lead to expressive explosion of pomegranate richness kissed with a hint of bitterness.