

# ドリックメニュー

## SOFT DRINKS ソフトドリンク

HOT GREEN TEA	refillable	3
ICED GREEN TEA	refillable	4
UNSWEETENED ICED TEA	refillable	3
BOTTLED WATER	500ml, bottled – no refills	3
PERRIER SPARKLING WATER	330ml, bottled – no refills	5
SODAS	Can – no refills Choose - coke / diet coke / sprite / dr. pepper	3
CALPICO	Can – no refills Japanese light yogurt drink with citrus flavor	3.5
RAMUNE	Bottled – no refills Old fashioned Japanese carbonated soft drink in a unique glass bottle Choose - Citrus / Strawberry / Melon	4.5
FRUIT JUICE	no refills Choose - lemonade / orange / apple / cranberry	3.5

## BEER ビール

All of our beer is bottled, draft not available.  
Served in a chilled glass

	12 oz	20 ~ 22 oz
ASAHI	5	8
SAPPORO	5	8
SAPPORO RESERVE	5	
KIRIN ICHIBAN	5	8
KIRIN LITE	5	
MILLER LITE	5	
SHINER BOCK	5	

## JAPANESE WHISKEY ウィスキー

Please specify neat, on the rocks, or mixed

SUNTORY TOKI	7
blended, 43% abv	
CHUGOKU JOZO TOGOUCHI	6.5
blended, 40% abv	
IWAI MARS	7.5
blended, 40% abv	
NIKKA TAKETSURU PURE MALT	12
blended malt, 43% abv	
NIKKA YOICHI SINGLE MALT	12
single malt, 45% abv	

## DRINK MENU

### SHOCHU 焼酎

Please specify neat, on the rocks, or mixed

IICHIKO	6.5
distilled barley, 25% abv	
IKKOMON	6.5
distilled sweet potato, 25% abv	

Shochu is a Japanese traditional hard liquor, distilled spirits made from grains and vegetables. The most common base ingredients are sweet potato, barley, rice, buckwheat and sugar cane. It is similar to brandy or vodka

### WHITE WINE 白ワイン

Served in a chilled glass

ESTANCIA	glass 8 / bottle 32
Pinot Grigio, California	
KENDALL JACKSON	glass 8 / bottle 32
Chardonnay, California	
NOBILO	glass 7 / bottle 30
Sauvignon Blanc, New Zealand	

### RED WINE 赤ワイン

KENDALL JACKSON	glass 8 / bottle 32
Cabernet, California	
MEIOMI	glass 9 / bottle 34
Pinot Noir, California	

### PLUM WINE 梅酒

HAKUTSURU	glass 6.5 / bottle 30
Japan	

### HOT SAKE 熱燗

ShoChikuBai	9
Carafe, One size – about 8oz	

**Warning:** Consuming alcohol during pregnancy may be harmful to an unborn and is not recommended.  
You must be 21 years or older to consume alcohol on the premises

# 日本酒 x 2

## JUNMAI DAIGINJO

### 純米大吟醸酒

#### 45 - The Otter Festival



Clean, soft and very subtle, the balanced aromas and a mild sweetness envelop the senses. The rice is milled down to 45%

Rice: Yamadanishiki  
SMV: +3.0  
Acidity: 1.4  
ABV: 16%

10 fl oz / 300ml - 28

獺祭 DASSAI

YAMAGUCHI PREFECTURE

#### Onikoroshi - Demon Slayer



You get a clear, delicate aroma of ripe fruits, a velvety texture, with a sharp, crisp note finish. Its elegance makes it stand out as a delightful sake

Rice: Aichinokaori  
SMV: +0  
Acidity: 1.4  
ABV: 16.5%

24 fl oz / 720ml - 80

若竹 WAKATAKE

SHIZUOKA PREFECTURE

## JAPANESE SAKE

Rice: Type of rice

**SMV (Sake Meter Value):** Measures dryness/sweetness of a sake. The higher the value, the drier it is. The lower the value, the sweeter it is. The median is +3

**Acidity:** Generally between 1.0 to 2.0. Higher acidity gives a richer taste. Lower acidity is lighter

**ABV (Alcohol by Volume):** Alcohol content of the drink, generally 14-16% for sake

✻ All sake on this page are served chilled, except for the Sho Chiku Bai hot sake

## DAIGINJO SAKE

### 大吟醸酒

#### 45 - Daiginjo



This sake has a clean, dry flavor, bolstered by its wispy, light floral aroma and crisp mouth finish. The rice milled down to 45%

Rice: Yamadanishiki, Gohyakumangoku  
SMV: +5.0  
Acidity: 1.2  
ABV: 15.5%

10 fl oz / 300ml - 32

八海山 HAKKAISAN

NIIGATA PREFECTURE

## GINJO SAKE

### 吟醸酒

#### Senju - 1000 Long Lives



The sake has a modest nose with hints of melon that may compliment many dishes. Overall, light and dry, made from rice that is polished to 55%.

Rice: Gohyakumangoku  
SMV: +5.0  
Acidity: 1.1  
ABV: 15%

10 fl oz / 300ml - 34

久保田 KUBOTA

NIIGATA PREFECTURE

#### Oka - Cherry Bouquet



This sake has delicate floral notes reminiscent of cherry blossom petals and a clean nose of mineral. Light, dry, and made from 50% milled rice.

Rice: Dewasansan, Haenukiku  
SMV: +5.0  
Acidity: 1.2  
ABV: 15.5%

10 fl oz / 300ml - 28

出羽桜 DEWAZAKURA

YAMAGATA PREFECTURE

## JUNMAI SAKE

### 純米酒

#### Man's Mountain



Earthy, yet sweet and aromatic nose that borders on ripe fruit. There is an unmistakable dryness with a full-bodied solid flavor. A favorite of samurais.

Rice: Dewasansan, Haenukiku  
SMV: +10.0  
Acidity: 1.6  
ABV: 15.5%

24 fl oz / 720ml - 50

男山 OTOKOYAMA

HOKKAIDO PREFECTURE

#### Taru - Cedar Barrel Aged



This sake has delicate floral notes reminiscent of cherry blossom petals and a clean nose of mineral. Light, dry, and made from 50% rice.

Rice: Japanese  
SMV: +5.0  
Acidity: 1.6  
ABV: 15%

24 fl oz / 720ml - 40

菊正宗 KIKUMASAMUNE

HYOGO PREFECTURE

## PLUM WINE

### 梅酒

#### Hakutsuru Plum Wine



This semi-sweet wine is characterized by its refreshing, slightly tart, sour taste and aroma from plum fruit. Served chilled

Rice: NA  
SMV: NA  
Acidity: NA  
ABV: 12.5%

Glass - 6.5, Bottle 750ml - 30

白鶴 HAKUTSURI

HYOGO PREFECTURE

## NIGORI SAKE

### 吟醸酒

#### Perfect Snow



A white, cloudy sake reminiscent of pure snow, with a crisp, dynamic flavor despite its sweet, full-bodied palate. A genshu sake, not diluted with water

Rice: Gohyakumangoku  
SMV: -19.0  
Acidity: 1.6  
ABV: 21%

10 fl oz / 300ml - 22

菊水 KIKUSUI

CHUBU PREFECTURE

#### Yuki Nigori Lychee/ Peach



Choose lychee or peach flavor. Aromas of the fruit and rose petals lead into a creamy palate with silky texture. Lightly tart, the fresh fruit balances the sweetness

Rice: Japanese  
SMV: -20.0  
Acidity: 1.6  
ABV: 10%

12.5 fl oz / 375ml - 20

宝酒造 TAKARASHUZO

STATE OF CALIFORNIA

## HOT SAKE

### 熱燗

#### Sho Chiku Bai



A classic junmai that is brewed in California with local ingredients. Calrose rice and Sierra Nevada mountain water. Served hot

Rice: Calrose  
SMV: +3.0  
Acidity: NA  
ABV: 15%

Carafe, 8 fl oz / 240ml - 9

宝酒造 TAKARASHUZO

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