

BEER

- SAPPORO DRAFT 8

Sapporo Premium
- SUNTORY DRAFT 11

Premium Malts (Japan)
- YUZU BEER 12

Japanese craft beer with citrus notes
- ORGANIC MATCHA BEER 12

made with freshly ground matcha from Kagoshima
- SAPPORO ALCOHOL FREE 7

Sapporo Premium 0.0%

COCKTAILS

- UJI GREEN TEA UMESHU 10

green tea flavored plum liqueur, made with select Kyoto green tea
- EDO EMBER 10

nankai white oak shochu with salted caramel & angostura bitters
- YUZU CHUHAI 12

fresh yuzu juice, shochu, club soda & yuzu zest
- UBE HORCHATA 12

nankai white oak shochu with rice horchata, ube, condensed milk
- BLOOD ORANGE SPRITZ 15

mommenpop blood orange, sparkling wine

WINE

RED

- THE CALLING

Pinot Noir 2021
Monterey, CA

12/45
- CRŪ

Grenache 2022
Paso Robles, CA

15/55
- PASO-D'ORO

Cabernet Sauvignon 2022
Paso Robles, CA

15/55
- QUATTRO THEORY

Cabernet Sauvignon 2021
Napa Valley, CA

98
- NEYERS PLACIDA

Pinot Noir 2021
Russian River Valley, CA

125
- HEITZ

Cabernet Sauvignon 2018
Napa Valley, CA

145

ROSE

- THE PALE

Provence, France

11/-

WHITE

- CRŪ

Albariño 2023
Paso Robles, CA

14/53
- SERENITY

White Wine Blend 2022
High Valley, CA

13/50
- NEYERS '304'

Chardonnay 2022
Sonoma, CA

13/50
- GROTH

Sauvignon Blanc 2023
Napa Valley, CA

65
- MEERLUST

Chardonnay 2022
South Africa

75
- KAZUMI [CHEF MARU'S RECOMMENDED WINE]

Koshu 2023
Napa Valley, CA

130
- KENZO ASATSUYU

Sauvignon Blanc 2023
Napa Valley, CA

170

CHAMPAGNE

- VEUVE CLICQUOT

90/170
- DOM PERIGNON CHAMPAGNE 2013

550
- LOUIS ROEDERER CRISTAL 2015

700

SOFT DRINKS

- SAN BENEDETTO SPARKLING 5

COCA-COLA 3

DIET COKE 3

CALPICO 4

STRAWBERRY RAMUNE 6
- YUZU SODA 7

GREEN TEA 5

HOT GREEN TEA 4

HOT HÔJICHA ROASTED TEA 4

SAKE ^{B_Y} THE GLASS

	GLASS / BOTTLE*
OYAJI GOKURAKU ONE CUP Junmai Ginjo • Chiyomusubi Tottori • Goriki clean, silky texture with hints of cotton candy sweetness and minerals.	19/-
NOGUCHI KANAGASO MUROKA Futsushu • Noguchi Naohiko Ishikawa • Gohyakumangoku strong, yet smooth presence with savory, character and a sharp, dry finish	16/60
DAINA Junmai • Kiku no Sato Tochigi • Gohyakumangoku extra dry, soft mouthfeel, umami, dry finish,	18/68
SHINRYU NISHIKI Junmai Ginjo • Honda Shoten Hyogo • Shinryu Nishiki gentle aroma, rich flavor with dry taste, and pleasant acidity	18/68
GANGI MIZUNOWA Junmai Ginjo • Yaoshin Yamaguchi • Yamada Nishiki light and soft, pleasant and easy to drink	17/65
*720mL	

SAKE ^{B_Y} THE BOTTLE ^{300 ML}

PERFECT SNOW Nigori • Kikusui Niigata • Hakumai unfiltered, full-bodied and floral, with a crisp and dynamic sweetness	24
KUBOTA Junmai Daiginjo • Kubota Niigata • Gohyakumangoku mild blend of cherry, pear, mango, floral in light, clean, dry style	30
MUTSU OTOKOYAMA CHOKARA Junmai • Hachinohe Aomori • Hanafubuki refreshing, dry with a clean flavor with a slight, citrusy aroma	30

SAKE ^{B_Y} THE BOTTLE ^{720 ML}

HANEYA KIRABI Junmai Ginjo • Fumigiku Toyama • Gohyakumangoku fresh and juicy with fruity aroma, elegant apple-like ginjo aroma	70
ZEN “SURF” Tokubetsu Junmai • Seiryō Ehime • Matsuyama soft, silky, mellow, round, very clean, light with a quick finish	78
NANBU BIJIN Daiginjo • Nanbu Bijin Iwate • Yuinoka balanced umami and sweetness, delicate and floral, gold award winner	120
HAKKAISAN YUKIMURO SNOW AGED (3 YEARS) Junmai Daiginjo • Hakkaisan Niigata • Yuki no Sei, Gohyakumangoku green apple, floral scents, and full-bodied, smooth, honeydew flavors	120
NABESHIMA Junmai Daiginjo • Fukuchiyo Saga • Yamada Nishiki soft, fruity notes of citrus and green apple, clean and refreshing finish	160
HEAVEN SAKE BY DASSAI LABEL NOIR Junmai Daiginjo • Tatenokawa Yamagata • Yamadanishiki refined, with a fruity and aromatic profile, notes of tropical fruit	210
HAKKAISAN KONGOSHIN BLUE Junmai Daiginjo • Hakkaisan Niigata • Yamada Nishiki yamada nishiki rice polished to the limit & carefully brewed, very limited	230
IWA 5 “ASSEMBLAGE 4” Junmai Daiginjo • Shiraiwa K.K. Tateyama • Omachi unique experience, crafted by the former Master Brewer of Dom Pérignon	350

HOT SAKE	REGULAR / LARGE
TOJI-KAN Futsushu • Hakutsuru Hyogo • Yamada Nishiki medium body, balanced umami, sweetness. Rich, mellow, slightly dry	13/24

Sake Guide: Sake Class • Brewery | Location • Rice Variety