

SIGNATURE COCKTAILS

Hibiscus Old Fashioned	17
Hibiki Harmony Japanese Whiskey, Hibiscus, Angostura Bitters	
Kumamoto Kiss	13
Hakutake Ginrei Shiro Shochu, Hendricks Gin, Mirin	
Meet Your Match-a	13
Miso Infused Tanqueray, Lemon, Voveti Prosecco, Matcha Green Tea	
Yuzu Ruby	13
Deep Eddy Ruby Red Vodka, Yuzu Juice, Triple Sec, Simple Syrup	
Ginger Sage	13
Grey Goose La Poire Vodka, TY KU Citrus Liqueur, Canton Ginger, Pineapple Juice, Fresh Sage	
Kyuri Blanco	13
Milagro Silver Tequila, Yuzu, Agave Syrup, Lime, Cucumber	
Blood Orange Horizon	13
Ketel 1 Citroen Vodka, St. Germaine, Lemon Juice, Fresh Jalapeno, Blood Orange Puree	
Sake Mule	13
Sushi Den Sake, Tito's Vodka, Lime, Ginger Beer	

SAKE FLIGHT

Three Premium Sakes | \$25

These wonderful sakes have been paired by Master Chef Toshi Kizaki to showcase a wide array of styles from various prefectures across Japan.

Please ask your server about our current featured products.

WATER

Voss Still 800ml | 8
Voss Sparkling 800ml | 8

SAKE

<u>Junmai</u>			
Suijin 'God of Water'	Iwate SMV: +10 Acidity: 1.5	300ml	19
Ippin 'The One'	Ibaraki SMV: +4 Acidity: 1.5	300ml	20
Shichida	Saga SMV: +2 Acidity: 1.8	720ml	65
Sushi Den Sake	Yamagata SMV: +10	720ml 180ml	75 20
<u>Junmai Ginjo</u>			
Hakushika 'White Deer'	Hyogo SMV: 0 Acidity: 1.4	300ml	15
Kikusui 'Chrysanthemum Mist'	Niigata SMV: +4 Acidity: 1.5	300ml	35
Kanbara 'Bride of the Fox'	Niigata SMV: +3 Acidity: 1.6	720ml	70
Suigei 20th Anniversary 'Kouiku No. 54'	Kochi SMV: +6.5	720ml	85
Urakasumi 'Zen'	Miyagi SMV: +2 Acidity: 1.4	720ml	118
Umenishiki Hitosuji	Ehime SMV: +5 Acidity: 1.9	1.8L 180ml	125 15
<u>Junmai Daiginjo</u>			
Dassai 50 'Otter Fest'	Yamaguchi SMV: +4 Acidity: 1.54	720ml 300ml	75 40
Konteki 'Pearls of Simplicity'	Kyoto SMV: +2 Acidity: 1.5	720ml 300ml	75 40
Kan-Chiku 'Cold Bamboo'	Nagano SMV: +3 Acidity: 1.3	720ml	90
Wakatake Onikoroshi 'Demon Slayer'	Shizuoka SMV: 0 Acidity: 1.5	720ml 300ml	96 45
Chokaisan	Akita SMV: +1 Acidity: 1.4	720ml	106
Nanbu Bijin 'Ancient Pillars'	Iwate SMV: +3 Acidity: 1.4	720ml	129
Takasago 'Divine Droplets'	Hokkaido SMV: +3 Acidity: 1.2	720ml 300ml	135 65

SPIRITS

Single/Neat-Rocks/Double

Vodka

1.5oz/2.0oz/3.0oz

Chopin <i>Small Batch Polish Potato Vodka</i>	11	13	16
Grey Goose <i>French Grain Vodka</i>	10	12	15
Ketel 1	10	12	15
Ketel 1 Citroen	10	12	15
Ketel 1 Oranje	10	12	15
Tito's Pot <i>Distilled Corn Vodka</i>	9	11	14

Gin

Barr Hill <i>Organic Gin Finished with Honey</i>	11	13	16
Bombay Sapphire <i>Botanical Infused Gin</i>	10	12	15
Hendrick's <i>Scottish Pot-Still Gin</i>	9	11	14
Tanqueray <i>London Dry Gin</i>	9	11	14
The Botanist <i>Artisanal Islay Gin</i>	9	11	14

Rum

Bacardi Silver <i>White Rum</i>	9	11	14
Maestro de Ron by Bacardi <i>Aged White Rum</i>	11	13	16
Captain Morgan <i>Spiced Rum</i>	9	11	14
Meyer's <i>Aged Dark Rum</i>	10	12	15

Whiskey

Bulleit Bourbon <i>Frontier Bourbon</i>	11	13	16
Bulleit Rye <i>Frontier Rye Bourbon</i>	12	14	17
Jameson <i>Aged Irish Whiskey</i>	9	11	14
Jack Daniel's <i>Tennessee Straight Whiskey</i>	9	11	14
Maker's Mark <i>Small Batch American Bourbon</i>	10	12	15
Breckenridge Bourbon <i>Colorado Small Batch</i>	14	18	24

Japanese Whiskey

Hibiki Harmony <i>Blended Japanese Whiskey</i>	20
Nikka Coffey <i>Japanese Grain Whiskey</i>	25
Nikka Taketsuru <i>Japanese Pure Malt Whiskey</i>	20

SAKE

Tokubetsu Junmai

Suigei 'Drunken Whale'	Kochi	300ml	33
Tokubetsu Junmai	SMV: +7 Acidity: 1.6		
Chiyomusubi	Tottori	720ml	65
Tokubetsu Junmai	SMV: +3 Acidity: 1.5		
Hakkaisan	Niigata	720ml	65
Tokubetsu Junmai	SMV: -1 Acidity: 1.5		
Ama No To 'Heavens Door'	Akita	720ml	75
Tokubetsu Junmai	SMV: +4 Acidity: 1.5	300ml	40
Otokoyama 'Man's Mountain'	Hokkaido	1.8L	115
Tokubetsu Junmai	SMV: +10 Acidity: 1.6	180ml	14

Honjozo

Ozeki Karatamba 'Dry Wave'	Hyogo	300ml	14
Honjozo	SMV: +7 Acidity: 1.4		
Kubota Senjyu '1000 Long Lives'	Niigata	720ml	70
Tokubetsu Honjozo	SMV: +6 Acidity: 1.0		
Konteki 'Tears of Dawn'	Kyoto	720ml	75
Honjozo Daiginjo	SMV: +3 Acidity: 1.4	300ml	40
Genbei San No Onikoroshi 'Demon Slayer'	Kyoto	1.8L	100
Honjozo	SMV: +5 Acidity: 1.5	180ml	13

Daiginjo, Nigori, Kimoto & Aged

Ozeki Shirosasa	California	300ml	13
Junmai Nigori	SMV: -8 Acidity: 1.4		
Hakutsuru Sayuri 'Little Lilly'	Hyogo	300ml	17
Junmai Nigori	SMV: -11 Acidity: 1.6		
Hisui Red	Kumamoto	300ml	27
Junmai-Aged 4 Years	SMV: -30 Acidity: 5.0		
Rihaku 'Dreamy Clouds'	Shimane	720ml	75
Tokubetsu Junmai Nigori	SMV: +3 Acidity: 1.6		
Jokigen Red Label Kimoto	Yamagata	720ml	110
Kimoto Junmai Ginjo	SMV: +2 Acidity: 1.7		
Kurosawa 'Black Mountain Spring'	Nagano	720ml	120
Daiginjo	SMV: +1 Acidity: 1.5		

SPIRITS

Scotch	Single/Neat-Rocks/Double		
	1.5oz	2.0oz	3.0oz
Glenlivet 12 year <i>Speyside Single Malt</i>	12	15	21
Glenlivet 15 year <i>Speyside Single Malt</i>	15	19	26
Glenmorangie 10 year <i>Highlands Single Malt</i>	12	15	21
Johnnie Walker Black <i>Blended</i>	12	15	21
Macallan 12 year <i>Speyside Single Malt</i>	14	18	24

Tequila

Don Julio Blanco <i>Silver Tequila</i>	11	13	16
Don Julio Reposado <i>Rested Tequila</i>	15	17	21
Don Julio Añejo <i>Aged Tequila</i>	16	19	23
Don Julio 1942 Extra Añejo <i>Aged Tequila</i>	23	27	35
Milagro Silver <i>Silver Tequila</i>	9	11	14
Roca Patrón Blanco <i>Premium Silver Tequila</i>	19	22	26

Shochu

Okunomatsu	10
83% Sweet Potato, 17% Rice Fukushima, Japan	

Congac

Courvoisier VS <i>Very Special Brandy</i>	12
Hennessy VSOP <i>Very Special Old Pale Brandy</i>	25
Remy Martin XO <i>Extra Old Brandy</i>	40

Cordials, Digestifs, and Apertifs

Aperol <i>Italian Rhubarb Liqueur</i>	10
Amaretto Di Saronno <i>Italian Almond Liqueur</i>	10
Averna <i>Scicilian Amaro</i>	15
Bailey's <i>Irish Cream</i>	13
Campari <i>Italian Herbal Apertif</i>	10
Frangelico <i>Italian Hazelnut Liqueur</i>	13
Grand Marnier <i>French Orange-Flavored Congac</i>	13
Kahlúa <i>Mexican Coffee Liqueur</i>	10
Pernod <i>French Anise Liqueur</i>	12

Sambuca Romana *Italian Anise Liqueur*

12

WINE

Champagne

Veuve Cliquot Ponsardin	Champagne, FR	110
Krug Grand Cuvée	Champagne, FR	250
'06 Dom Perignon	Champagne, FR	320

Whites

NV Castillo Perelada 'Blanc Pescador'	Macabeo, Parellada, Xarello	Empordà, Spain	40
'16 La Cappuccina 'Soave'	Garganega	Veneto, Italy	44
'15 Louis Jadot Pouilly Fuisse	Chardonnay	Burgundy, France	46
'15 Müller-Grossman 'Grosser Satz'	Grüner Veltliner	Kremstal, Austria	48
'15 Domaine Thomas & Fils 'La Crele'	Sauvignon Blanc	Sancerre, France	78
'15 Twomey by Silver Oak	Sauvignon Blanc	Alexander Valley, CA	80

Reds

'14 Selvapiana Chianti	Sangiovese	Rufina, Italy	44
'14 Vall Llach 'Embruix'	Garnacha, Carinyena, Merlot, Syrah	Priorat, Spain	51
'12 Chateau Redortier Gigondas	Granache, Syrah, Mourvedre	Rhone, France	75
'14 Maison Roche De Bellene Sauvigny Les	Pinot Noir	Beaune Burgundy, France	75
'15 The Prisoner	Zinfandel, Cabernet Sauvignon	Napa Val, CA	76
'14 Emeritus 'Hallberg Ranch'	Pinot Noir	Russian River, CA	82
'11 Cabutto Tenuta La Volta Barolo	Nebbiolo	Piedmont, Italy	100
'12 Silver Oak	Cabernet Sauvignon	Alexander Valley, CA	137
'10 Chateaux Clos du Marquis St. Julien	Cabernet Sauvignon	Bordeaux, France	190
'13 Opus One	Cabernet Sauvignon	Napa Valley, CA	340

SAKE

Hot Sake

Kuromatsu-Hakushika Junmai Ginjo	5/8
Purple Haze Kuromatsu-Hakushika Hot Sake and Berry Liqueur	9/11
Ginger Haze Kuromatsu-Hakushika Hot Sake and Ginger Liqueur	9/11
Elderflower Haze Kuromatsu-Hakushika Hot Sake and Elderflower Liqueur	9/11
Golden Sake Kuromatsu-Hakushika Hot Sake and Choya Plum Wine	9/11

BEER

Drafts

Kirin Ichiban <i>Kirin Brewery – Tokyo, Japan</i>	6
Namaste Witbier <i>Dogfish Head Brewery – Milton, DE</i>	7
Samurai Rice Ale <i>Great Divide Brewery – Denver, CO</i>	7
Odell's India Pale Ale <i>Odell's Brewery – Fort Collins, CO</i>	7

Imported Japanese Bottles & Cans

Hitachino Nest White Ale Ibaraki, Japan	11
Hitachino Nest Classic Ale Ibaraki, Japan	11
Echigo Red Ale Niigata, Japan	11
Cyonmage Alt Yamaguchi Hagi, Japan	10
Yo-Ho Tokyo Black Porter Nagano, Japan	10
Orion Lager Nago, Okinawa	6

Other Bottles & Cans

Asahi Super "Dry" 22 oz	10
Sapporo Lager 22 oz	7.5
Coors Light	5
Clausthaler Non-Alcoholic	4.5

GLASS WINES

Bubbles

Voveti Prosecco	10/40 Friuli, Italy
Lucien Albrecht Brut Rosé	13/52 Alsace, France

White

'15 Domaine de la Quilla Muscadet Sèvre et Maine Melon de Bourgogne	9/36 Loire Valley, France
'15 Bodegas Eidosela 'Néboa' Albariño	11/44 Rias Baixas, Spain
'16 Kim Crawford Sauvignon Blanc	11/44 Marlborough, New Zealand
'15 Scarpetta Pinot Grigio	12/48 Friuli, Italy
'15 Ovum 'Toro y Scorpio' Riesling	14/56 Ribbon Ridge, Oregon
'15 Joseph Drouhin Laforet Chardonnay	10/40 Burgundy, France
'15 Sonoma-Cutrer 'Russian River Ranches' Chardonnay	13/52 Sonoma County, California

Rosé

'16 Gateway 'Vinho Verde' Touriga Nacional and Espadiero Rosé	10/40 Minho, Portugal
'16 Tormaresca Calafuria Negroamaro Rosé	11/44 Puglia, Italy

Red

'14 La Crema Pinot Noir	14/56 Monterey, California
'14 Trig Point 'Diamond Dust Vineyard' Merlot	12/48 Alexander Valley, California
'15 Altocedro Malbec	11/44 Mendoza, Argentina
'08 La Antigua Classico Reserva Garnacha, Tempranillo, Graciano	13/54 Rioja, Spain
'15 Seventy Five Cabernet Sauvignon	12/48 California
'14 Conn Creek Cabernet Sauvignon	18/72 Napa Valley, California
'14 Faithful Hound Bordeaux Blend	13/52 Stellenbosch, South Africa

Rihaku <i>Dreamy Clouds</i>	Shichida <i>Seven Fields</i>	Wakatake Onikoroshi <i>Demon Slayer</i>
<p>Prefecture: Shimane Rice: Gohyakumangoku Rice Milling: 59% Grade: Tokubetsu Junmai Nigori SMV: +3 Acidity: 1.6 Pairs With: Tan Tan Men Ramen</p>	<p>Prefecture: Saga Rice: Yamada Nishki, Reihou Rice Milling: 65% Grade: Junmai SMV: +2 Acidity: 1.8 Pairs With: Jalapeno Sashimi, Akamutsu</p>	<p>Prefecture: Shizuoka Rice: Aichinokaori Rice Milling: 48% Grade: Junmai Daiginjo SMV: +0 Acidity: 1.4 Pairs With: Usuzukuri, Snow/King Crab</p>
<p><i>Dreamy Clouds is a very special sake as its milling rate qualifies it as a Junmai Ginjo, a rare level for this style of sake. This dreamy nigori is bright and lean, as opposed to cloying on the palate. The sweet rice flavors delicately balance with the nutty and fruity characteristics making and ideal pairing for spicy ramen.</i></p>	<p><i>Hailing from the Saga Prefecture in the northwest of Kyushu, this junmai is extremely balanced making it curiously versatile. Its medium body and intensity is light, with calming honey and green apple on the nose, but strong enough to stand up to aburi and grilled items, cleansing with a bright acidity.</i></p>	<p><i>One of our most popular Junmai Daiginjo, the Onikoroshi is surprisingly dry despite its fruity nose full of peach, plum and melon. Its silky texture is complimented by its delicate, yet expressive palate. So good one sip will slay all your demons. This house favorite pairs wonderfully with lighter, more delicate white fish.</i></p>

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What is Sake made of?

- Sake is an all-natural rice-based fermented alcoholic beverage. It is made *like beer* and *served like wine*.
- Sake is made from 4 basic ingredients: **rice, water, yeast, and Koji mold**.

What is the “Sake Meter Value”?

- It measures the density of sake relative to water, and this is the barometer for gauging the dryness or sweetness.
- The higher the S.M.V., the drier the sake. The **median value** of S.M.V. is +3.

Sake Categories

- **Junmai** - made from rice, water, yeast and Koji mold only.
- **Junmai Ginjo** - Junmai Sake with 40% - 50% of the rice grain polished away.
- **Junmai Daiginjo** - Junmai Sake with 50% or more of the rice grain polished away.
- **Nama** - Sake that has not been pasteurized. *Nama-zake* must be kept chilled.
- **Nigori** - unpressed sake - leaving a white, cloudy layer. The taste is often sweet, but can be dry.
- **Honjozo** - Sake with a small amount of brewer’s alcohol added. This brings out flavors & aroma.
- **Genshu** - Sake that has not been diluted with water. Alcohol content can reach 20%.

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