

## FEATURED WINES

### WHITE

TENUTA CORTE GIACOBBE

#### 2017 Soave

Garganega

Veneto, Soave | Italy

\$11 | \$44



#### Winemaker's Notes:

straw yellow color | aromas of ripe melon and orange, jasmine and chamomile | balanced | notes of melon and citrus | vibrant minerality | harvested exclusively by hand | Crisp Finish  
*sashimi plates • salmon • veggies*

### ROSE

May Georges

#### NV Cremant de Loire Brut Rosé

Pinot Noir | Pinot d'Aunis | Cabernet Franc | Grolleau

Loire Valley | France

\$14 | \$52



#### Winemaker's Notes:

Old World Sparkling Rose | shimmering salmon color | persistent bubbles | aromas of summer strawberries, tulips & dried herbs | flavors of orange zest & rhubarb | pleasant density | tangy acidity  
*oysters • shellfish • smoked salmon • oysters*

### RED

BARON de LEY

#### 2010 Siete Viñas Tinto Reserva

“The Total Rioja”, A Tribute to Intermingling and Biodiversity

Mendavia - Rioja | Spain

\$20 | \$80



#### Winemaker's Notes:

Combination of seven grape varieties grown side by side | single vineyard | complex | elegant | aromas of ripe berries, hint of spices and vanilla | balanced | full | soft tannins | Mediterranean Influence  
*seared duck • wagyu • aburi toro*

## SIGNATURE COCKTAILS

### Vodka & Friends

#### Blood Orange Horizon 13

Ketel 1 Citroen Vodka, St. Germain, Ancho Reyes Verde

Lemon Juice, Fresh Jalapenos, Blood Orange Puree

#### Yuzu Ruby 13

Deep Eddy Ruby Red Vodka, Yuzu, Simple Syrup, Triple Sec

#### Sake Mule 13

Sushi Den Sake, Tito's Vodka, Lime, Ginger Beer

### Bourbon

#### 5 Rings 13

Bulleit Rye Bourbon, Hakutake Kinjo Shochu, Lemon,

Stürring's Ginger Liqueur, Shiso

#### Denhattan 13

Maker's Mark Bourbon, St. Germaine, Breckenridge Bitters

### Gin

#### Yamabushi Blossom 13

Barr Hill Gin, Yuzu, Orange Blossom Water, Tonic

### Tequila

#### Red Sun 13

Don Julio Blanco, Aperol, Pink Grapefruit, Lemon Juice

Simple Syrup, Peychaud's Bitter

#### Kyuri Blanco 13

Milagro Silver Tequila, Yuzu, Agave, Fresh Cucumber

### SAKE FLIGHT

A 2oz sample of Three Japanese Sake | **\$30**

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

### JAPANESE WHISKY FLIGHT

A 1oz sample of Three Japanese Whiskies | **\$35**

Japanese people are known for their attention to detail and their constant pursuit of perfection. The three whisky presented in this flight accentuate those values and prove why Japanese Whisky is considered some of the best in the world.

## SAKE

### Available on Tap

**Bushido** ‘Way of the Warrior’ Kyoto 5oz **13**  
Ginjo Genshu SMV: +6.5 Acidity: 1.6

### 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

**Kikumasamune Kimoto Junmai** Hyogo 500ml **30**  
Kimoto Junmai SMV: +5 Acidity: 1.7

**Rihaku** ‘Dreamy Clouds’ Shimane 720ml **75**  
Tokubetsu Junmai Nigori SMV: +3 Acidity: 1.6

## SEASONAL COCKTAILS

**The Founder** **22**  
Our ode to Masataka Taketsuru, the “Father of Japanese Whisky”  
Nikka Coffey Grain Whisky, Stirrings Ginger, Simple Syrup  
Toasted Orange Peel, Bordeaux Cherry

**Yamabiko** **13**  
Bulleit Bourbon, Lemon Juice, Yuzu, Egg White,  
Simple Syrup, Angostura Bitters

**Hot Sake Toddy** **13**  
Junmai Gingo Hot Sake, Angel’s Envy Kentucky Bourbon,  
Yuzu, Agave, Green Tea

**Lupin III** **14**  
Empress Original Indigo Gin, Ketel One Vodka, St. Germaine  
Lemon Twist

**Cheeky Bear** **13**  
Kawabe Shochu, Yuzu, Honey, Simple Syrup, Strawberry

## DESSERT COCKTAIL

**Tiramisu Martini** **13**  
Stoli Vanilla, Galliano Ristretto, Godiva White Chocolate Liqueur

## FEATURED SAKE

**Suehiro Ken “The Sword”** Fukushima 720ml **160**  
SMV: +4 Acidity: 1.3

A dry sake that provides a vibrant nose filled with notes of watermelon, strawberry, and cantaloupe. The twangy palate is highlighted with strong minerality and notes of ginger, anise, and grapefruit. A beautifully balanced Junmai Daiginjo that still has attitude.

## SAKE

### Junmai

<b>Suijin</b> ‘God of Water’ Junmai	Iwate SMV: +10 Acidity: 1.5	300ml	<b>19</b>
<b>Ippin</b> ‘The One’ Junmai	Ibaraki SMV: +4 Acidity: 1.5	300ml	<b>20</b>
<b>Shichida</b> Junmai	Saga SMV: +2 Acidity: 1.8	720ml	<b>65</b>
<b>Sushi Den Sake</b> Junmai	Yamagata SMV: +10	720ml 180ml	<b>75</b> <b>20</b>

### Junmai Ginjo

<b>Hakushika</b> ‘White Deer’ Junmai Ginjo	Hyogo SMV: 0 Acidity: 1.4	300ml	<b>15</b>
<b>Fukuju</b> ‘Blue Label’ Junmai Ginjo	Nada SMV: +2 Acidity: 1.4	300ml	<b>31</b>
<b>Kikusui</b> ‘Chrysanthemum Mist’ Organic Junmai Ginjo	Niigata SMV: +4 Acidity: 1.5	300ml	<b>35</b>
<b>Kanbara</b> ‘Bride of the Fox’ Junmai Ginjo	Niigata SMV: +3 Acidity: 1.6	720ml	<b>70</b>
<b>Suigei 20<sup>th</sup> Anniversary</b> ‘Kouiku No. 54’ Junmai Ginjo	Kochi SMV: +6.5	720ml	<b>85</b>
<b>Urakasumi</b> ‘Zen’ Junmai Ginjo	Miyagi SMV: +2 Acidity: 1.4	720ml	<b>118</b>
<b>Umenishiki Hitosuji</b> Junmai Ginjo Genshu	Ehime SMV: +5 Acidity: 1.9	1.8L 180ml	<b>125</b> <b>15</b>

### Junmai Daiginjo

<b>Dassai 50</b> ‘Otter Fest’ Junmai Daiginjo	Yamaguchi SMV: +4 Acidity: 1.54	720ml 300ml	<b>75</b> <b>40</b>
<b>Konteki</b> ‘Pearls of Simplicity’ Junmai Daiginjo	Kyoto SMV: +2 Acidity: 1.5	720ml 300ml	<b>75</b> <b>40</b>
<b>Kan-Chiku</b> ‘Cold Bamboo’ Junmai Daiginjo	Nagano SMV: +3 Acidity: 1.3	720ml	<b>90</b>
<b>Wakatake Onikoroshi</b> ‘Demon Slayer’ Junmai Daiginjo	Shizuoka SMV: 0 Acidity: 1.5	720ml 300ml	<b>96</b> <b>45</b>
<b>Chokaisan</b> Junmai Daiginjo	Akita SMV: +1 Acidity: 1.4	720ml	<b>106</b>
<b>Kubota Manju</b> “10,000 Long Lives” (Premium)	Niigata SMV: +2 Acidity: 1.2	720ml	<b>150</b>
<b>Suehiro Ken</b> “The Sword” (Premium)	Fukushima SMV: +4 Acidity: 1.3	720ml	<b>160</b>

## JAPANESE WHISKY

Neat-Rocks

<b>Mars Iwai</b> <i>Corn Based Japanese Whisky aged in ex bourbon barrels</i> Notes: Pear, Red Fruits, Vanilla Region: Nagano	<b>12</b>
<b>Akashi Single Malt</b> <i>Japanese Single Malt aged in sherry, brandy, wine, and American oak barrels</i> Notes: Sea Air, Yellow Apple, Garden Angelica Region: Kansai	<b>40</b>
<b>Akashi Single Malt- Pinot Noir Cask</b> <i>#2 release of ‘Sommelier Series’ – Finished in Pinot Noir wine cask</i> Notes: Malt, Red Fruit, Floral, Baking Spice, Leather Region: Hyogo	<b>75</b>
<b>Nikka Coffey Grain</b> <i>Single grain from Miyagikyo Distillery</i> Notes: Cherry, Star Anise, Caramel Region: Chubu	<b>25</b>
<b>Hakushu 18 year</b> (Limited Supply) <i>Single malt crafted with natural spring water from Japan’s Southern Alps</i> Notes: Dried Mint, Oregano, Menthol, Ripe Pear Region: Kanto	<b>90</b>
<b>Ichiro’s Malt and Grain</b> <i>Ichiro’s malt blended with Scotch, Irish, Canadian, and American Whiskey</i> Notes: Popcorn, Toffee, Meyer Lemon, Gingerbread, Black Pepper Region: Kanto	<b>40</b>
<b>Iwai Tradition</b> <i>Japanese whiskey aged in sherry, bourbon, and wine casks</i> Notes: Ripe Cherry, Honey, Toffee, Ginger Spice Region: Chubu	<b>20</b>
<b>Iwai Komagatake: Shinanotanpopo</b> <i>#3 of “Nature of Shinsbu” Single Malt named for the spring time dandelions</i> Notes: Floral, Caramel, Vanilla, Mint Finish Region: Nagano	<b>55</b>
<b>Mars Shinshu Komagatake 27 year</b> <i>Single malt - exclusive release; only three bottles in Colorado</i> <i>*Please allow time to receive</i> Notes: Butter Toast, Cantaloupe, Cherry, Pepper, Mild Peat Region: Okinawa	<b>150</b>
<b>Taketsuru Pure Malt 17 year</b> <i>Blended Malt from Miyagikyo Distillery</i> Notes: Spicy, Fruity Nose, Sherry Cask Region: Chubu	<b>70</b>

## SPIRITS

Scotch	<i>Single/Neat-Rocks/Double</i>		
	<i>1.5oz/2.0oz/3.0oz</i>		
<b>The Balvenie 12 year Speyside Single Malt</b>	13	15	17
<b>The Balvenie 14 year Speyside Single Malt</b>	16	19	21
<b>Glenmorangie 10 year Highlands Single Malt</b>	12	15	21
<b>Johnnie Walker Black Blended</b>	12	15	21
<b>Macallan 12 year Speyside Single Malt</b>	14	18	24
<b>Glenlivet 12 year Scottish Single Malt</b>	12	15	21
<b>Laphroaig 10 year Islay Single Malt</b>	12	14	16

## Tequila

<b>Don Julio Blanco Silver Tequila</b>	11	13	16
<b>Don Julio Reposado Rested Tequila</b>	15	17	21
<b>Don Julio Añejo Aged Tequila</b>	16	19	23
<b>Don Julio Añejo 70<sup>th</sup> Anniversary Aged Tequila</b>	20	23	26
<b>Don Julio 1942 Extra Añejo Aged Tequila</b>	23	27	35
<b>Milagro Silver Silver Tequila</b>	9	11	14

## Shochu

<b>Hakutake Ginrei Shiro Silver 100% Rice</b>	9	11	14
<b>Hakutake Kinjo Shiro Gold Barrel Aged 100% Rice</b>	9	11	14
<b>Kawabe Kumamoto Premium Rice Shochu</b>	9	11	14

## Cordials, Digestifs, and Apertifs

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

## GLASS WINES

### Bubbles

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

### White

'17 <b>Bodegas Eidosela 'Néboa'</b>	<b>11/44</b>
Albariño	Rias Baixas, Spain
'17 <b>Kim Crawford</b>	<b>11/44</b>
Sauvignon Blanc	Marlborough, New Zealand
'17 <b>King Estate Domaine</b>	<b>15/60</b>
Pinot Gris	Willamette Valley, Oregon
'17 <b>Ovum 'Toro y Scorpio'</b>	<b>14/56</b>
Riesling	Rogue Valley, Oregon
'16 <b>Joseph Drouhin Laforet</b>	<b>10/40</b>
Chardonnay	Burgundy, France
'16 <b>Sonoma-Cutrer 'Russian River Ranches'</b>	<b>13/52</b>
Chardonnay	Sonoma County, California
'17 <b>Pfaffl</b>	<b>15/60</b>
Gruner Veltliner	Weinertel, Austria
'17 <b>Pascal Jolivet Sancerre</b>	<b>16/64</b>
Sancerre Blanc	Sancerre, France

### Rosé

'17 <b>Gateway 'Vinho Verde'</b>	<b>10/40</b>
Touriga Nacional and Espadiero Rosé	Minho, Portugal
'17 <b>Summer Water</b>	<b>11/42</b>
Granache   Syrah	Central Coast, California

### Red

'16 <b>Foris</b>	<b>12/48</b>
Pinot Noir	Rogue Valley, Oregon
'16 <b>La Crema</b>	<b>14/56</b>
Pinot Noir	Monterey, California
'15 <b>Trig Point 'Diamond Dust Vineyard'</b>	<b>12/48</b>
Merlot	Alexander Valley, California
'17 <b>Altocedro</b>	<b>11/44</b>
Malbec	Mendoza, Argentina
'15 <b>Ontañón 'Rioja'</b>	<b>11/44</b>
Tempranillo, Garnacha	Rioja, Spain
'16 <b>Seventy Five</b>	<b>12/48</b>
Cabernet Sauvignon	California
'15 <b>Conn Creek</b>	<b>18/72</b>
Cabernet Sauvignon	Napa Valley, California
'16 <b>Juggernaut</b>	<b>13/52</b>
Cabernet Sauvignon	California

## SPIRITS

Single/Neat-Rocks/Double  
1.5oz/2.0oz/3.0oz

### Vodka

<b>Chopin</b> <i>Small Batch Polish Potato Vodka</i>	11	13	16
<b>Grey Goose</b> <i>French Grain Vodka</i>	10	12	15
<b>Ketel One</b> <i>European Grain Vodka</i>	10	12	15
<b>Ketel One Citroen</b> <i>Citrus Flavor</i>	10	12	15
<b>Ketel One Botanicals</b> <i>Natural Flavored Vodka</i>	10	12	15
<b>Tito's</b> <i>Copper Pot Distilled Potato Vodka</i>	9	11	14

### Gin

<b>Barr Hill</b> <i>Organic Gin Finished with Honey</i>	11	13	16
<b>Nolet's Silver Gin</b> <i>European Botanical Gin</i>	9	11	13
<b>Bombay Sapphire</b> <i>Botanical Infused Gin</i>	10	12	15
<b>Hendrick's</b> <i>Scottish Pot-Still Gin</i>	9	11	14
<b>Tanqueray</b> <i>London Dry Gin</i>	9	11	14
<b>Empress</b> <i>Victorian Indigo Gin</i>	9	11	14
<b>Ki No Bi</b> <i>Artisanal Japanese Gin</i>	16	19	22

### Rum

<b>Bacardi Superior</b> <i>White Rum</i>	9	11	14
<b>Captain Morgan</b> <i>Spiced Rum</i>	9	11	14
<b>Meyer's</b> <i>Aged Dark Rum</i>	10	12	15
<b>Zacappa</b> <i>Solera Rum</i>	11	13	16

### Whiskey

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

## WINE

### Champagne

<b>Collet Brut</b>	Champagne, FR	72
<b>Veuve Cliquot Yellow Label</b>	Champagne, FR	110
<b>Krug Grand Cuvée</b>	Champagne, FR	250
<b>'06 Dom Perignon</b>	Champagne, FR	320

### Whites

<b>NV Castillo Perelada</b> 'Blanc Pescador'	Macabeo, Parellada, Xarello	Empordà, Spain	40
<b>'16 La Cappuccina</b> 'Soave'	Garganega	Veneto, Italy	44
<b>'16 Louis Jadot Pouilly Fuisse</b>	Chardonnay	Burgundy, France	46
<b>'17 Twomey</b> by Silver Oak	Sauvignon Blanc	Alexander Valley, CA	80
<b>'16 The FMC</b> by Ken Forrester	Chenin Blanc	Stellenbosch, South Africa	120

### Reds

<b>'16 Vall Llach</b> 'Embruiux'	Garnacha, Carinyena, Merlot, Syrah	Priorat, Spain	51
<b>'16 Selvapiana Chianti</b>	Sangiovese	Ruffina, Italy	44
<b>'14 Chateau Redortier</b> 'Gigondas'	Granache, Syrah, Mourvedre	Rhone, France	75
<b>'17 The Prisoner</b>	Zinfandel, Cabernet Sauvignon	Napa Valley, CA	76
<b>'16 8 Years in the Desert</b>	Zinfandel, Petite Sirah, Syrah	Napa Valley, CA	96
<b>'15 Emeritus</b> 'Hallberg Ranch'	Pinot Noir	Russian River, CA	82
<b>'13 Renato Ratti</b> 'Marcenasco'	Barolo	La Morra, Italy	112
<b>'14 Silver Oak</b>	Cabernet Sauvignon	Alexander Valley California	141

## HOT SAKE

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

## BEER

<i>Drafts</i>	
<b>Sapporo Lager</b>   <i>Sapporo Breweries Ltd. – Tokyo, Japan</i>	6
<b>Japance Off Sake Saison</b>   <i>Denver Beer Co. – Denver, CO</i>	7
<b>IPA</b>   <i>Odell's Brewery – Fort Collins, CO</i>	7

<i>Imported Japanese Bottles &amp; Cans</i>	
<b>Hitachino Nest White Ale</b>   Ibaraki, Japan	11
<b>Hitachino Nest Classic Ale</b>   Ibaraki, Japan	11
<b>Echigo Red Ale</b>   Niigata, Japan	11
<b>Coedo Shikkoku Black Lager</b>   Kawagoe, Japan	9
<b>Orion Lager</b>   Nago, Okinawa	6
<b>Kyoto 'Kura No Kaori'</b>   Kyoto Prefecture, Japan	8
<i>Other Bottles &amp; Cans</i>	
<b>Asahi Super "Dry"</b>   22 oz	10
<b>Stone IPA</b>	5
<b>Odell Sippin' Pretty</b> Fruited Sour	5
<b>Coors Light</b>	5
<b>Clausthaler Non-Alcoholic</b>	4.5

## WATER

<b>Acqua Panna</b>   500ml	6
<b>San Pellegrino Sparkling</b>   750ml	8

## (a very general) SAKE 101

Sake is a traditional Japanese beverage made from fermented rice in a style similar to brewing beer (although consumed more like a wine).

Sake is composed of four main ingredients: rice, water, yeast and koji.

### Shaka Suru (or Kumu)

In strict Japanese tradition, it is not the norm to pour your own glass of sake – in fact, it is rude. Instead, someone must pour for you and ideally, you will pour for others! Adopting this custom is good manners and respectful of the company you are with.

### SMV (sake meter value)

Measures density of the liquid – paired with acidity, an SMV can be a tool to guess at the level of sweetness in a sake. Generally, the higher a positive SMV level, the drier that sake is, whereas a negative level tends to be heavy bodied.

### Junmai

Made with only rice (polished to at least 70%), water, yeast and koji. Often a full and solid flavor profile, clean and well structured.

### Ginjo

Brewed with labor-intensive steps usually involving eschewing machinery, using highly polished rice and fermented at colder temperatures for longer periods of time – light, aromatic, fruity and refined.

### Daiginjo

A subclass of Ginjo brewed with very highly polished rice and even more precise and labor intensive methods. Known to showcase the pinnacle of the brewers' art – generally light, complex & quite fragrant

### Tokubetsu

“Special” category for sake which is the result of a brewer doing something out of the ordinary (i.e. natural chilling process in snow, extra milling, etc.).

### Honjozo

Made with rice, water, koji and a very small amount of pure distilled alcohol to help extract different flavors and aromas – light & mildly fragrant.

### Nigori

“Cloudy sake” – white, cloudy sake that is typically sweet, smooth & creamy. The ‘cloudiness’ comes from the unfermented rice solids deliberately left to float around.