

SIGNATURE COCKTAILS

Vodka & Friends

Blood Orange Horizon 13
Ketel 1 Citroen Vodka, St~Germain, 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,
Stirring'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 Sakes | **\$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 Senju '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 Shiroasasa 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

PREMIUM SAKE

Sparkling

Hakkaisan Clear Sparkling 'AWA' Niigata 720ml **140**
SMV: -.5 Acidity: 1.4

Hakkaisan Clear Sparkling 'AWA' is made using a secondary in-bottle fermentation to create a clear & elegant sake. It has a lovely fruity aroma and refreshing taste that is rounded out with a gentle sweetness yet crisp finish – a perfect sake to toast for any occasion.

Junmai Daiginjo

Kubota Manju "10,000 Long Lives" Niigata 720ml **150**
SMV: +2 Acidity: 1.2

This unbelievably clean sake is perhaps too drinkable, with the phantom finish leaving you wondering if you ever swallowed. A nose balanced between honeysuckle and white flowers gives way to a bright, citrusy palate including fuji apple and tart pear.

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.

Dassai 23 "Otter Festival" Yamaguchi 720ml **180**
SMV: +3.5 Acidity: 1.4

One of Japan's most highly polished sake with just 23% of the grain remaining. A nose bursting with flowers, honeydew, grapes and the strong minerality from the water does not disappoint. A palate full of fleshy plums and crisp honeydew proves why this is the standard for premium sake.

Daiginjo

Kurosawa 'Premium Reserve' Nagano 720ml **150**
SMV: -1 Acidity: 1.4

Light & Smooth. Elegant. Well Balanced. Delicate Entry. Lingering Tail. This Kurosawa Daiginjo Premium Reserve was specially brewed to celebrate the 10th Anniversary of Kurosawa Brewery's introduction to the United States. Enjoy this sake while you can, production is very limited on this special brew!

SAKE

Junmai

Suijin 'God of Water' Iwate 300ml **19**
SMV: +10 Acidity: 1.5

Ippin 'The One' Ibaraki 300ml **20**
SMV: +4 Acidity: 1.9

Shichida Saga 720ml **65**
SMV: +2 Acidity: 1.8

Sushi Den Sake Yamagata 720ml **75**
SMV: +10 180ml 20

Junmai Ginjo

Hakushika 'White Deer' Hyogo 300ml **15**
SMV: 0 Acidity: 1.4

Fukuju 'Blue Label' Nada 300ml **31**
SMV: +2 Acidity: 1.4

Kikusui 'Chrysanthemum Mist' Niigata 300ml **35**
Organic Junmai Ginjo SMV: +4 Acidity: 1.5

Suigei 20th Anniversary 'Kouiku No. 54' Kochi 720ml **85**
SMV: +6.5

Umenishiki Hitosuji Ehime 1.8L **125**
SMV: +5 Acidity: 1.9 180ml 15

Junmai Daiginjo

Dassai 50 'Otter Fest' Yamaguchi 720ml **75**
SMV: +4 Acidity: 1.54 300ml 40

Konteki 'Pearls of Simplicity' Kyoto 720ml **75**
SMV: +2 Acidity: 1.5 300ml 40

Kan-Chiku 'Cold Bamboo' Nagano 720ml **90**
SMV: +3 Acidity: 1.3

Wakatake Onikoroshi 'Demon Slayer' Shizuoka 720ml **96**
SMV: 0 Acidity: 1.5 300ml 45

Chokaisan Akita 720ml **106**
SMV: +1 Acidity: 1.4

FEATURED SAKE

Ginjo

Izumi Judan 'Tenth Degree' Yamagata 720ml **72**
SMV: +12 Acidity: 1.4 180ml **18**

A rare ginjo that combines dryness and edginess to such exhilarating effects. Izumi Judan exemplifies a light body, fragrant aromas and fruity notes reminiscent of certain white wines – think crisp finish and green fruit flavors.

Food Pairing: Toro, Hamachi, Ikura and dishes featuring caviar.

JAPANESE WHISKY

Neat-Rocks

Akashi White Oak	17
<i>Japanese whiskey blended in the Scotch tradition</i>	
Notes: Sea Air, Peat, Yellow Apple	
Region: Kansai	
Akashi Single Malt	40
<i>Japanese Single Malt aged in sherry, brandy, wine, and American oak barrels</i>	
Notes: Sea Air, Yellow Apple, Garden Angelica	
Region: Kansai	
Akashi Single Malt- Pinot Noir Cask	75
<i>#2 release of 'Sommelier Series' - Finished in Pinot Noir wine cask</i>	
Notes: Malt, Red Fruit, Floral, Baking Spice, Leather	
Region: Hyogo	
Nikka Coffey Grain	25
<i>Single grain from Miyagikyo Distillery</i>	
Notes: Cherry, Star Anise, Caramel	
Region: Chubu	
Hakushu 18 year (Limited Supply)	90
<i>Single malt crafted with natural spring water from Japan's Southern Alps</i>	
Notes: Dried Mint, Oregano, Menthol, Ripe Pear	
Region: Kanto	
Ichiro's Malt and Grain	40
<i>Ichiro's malt blended with Scotch, Irish, Canadian, and American Whiskey</i>	
Notes: Popcorn, Toffee, Meyer Lemon, Gingerbread, Black Pepper	
Region: Kanto	
Iwai Tradition	20
<i>Japanese whiskey aged in sherry, bourbon, and wine casks</i>	
Notes: Ripe Cherry, Honey, Toffee, Ginger Spice	
Region: Chubu	
Iwai Komagatake: Shinanotanpopo	55
<i>#3 of "Nature of Shinshu" Single Malt named for the spring time dandelions</i>	
Notes: Floral, Caramel, Vanilla, Mint Finish	
Region: Nagano	
Mars Shinshu Komagatake 27 year	200
<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	
Taketsuru Pure Malt 17 year	70
<i>Blended Malt from Miyagikyo Distillery</i>	
Notes: Spicy, Fruity Nose, Sherry Cask	
Region: Chubu	

SPIRITS

Single/Neat-Rocks/Double

1.5oz/2.0oz/3.0oz

Scotch			
The Balvenie 12 year Speyside Single Malt	13	15	17
The Balvenie 14 year Speyside Single Malt	16	19	21
Glenmorangie 10 year Highlands Single Malt	12	15	21
Johnnie Walker Black Blended	12	15	21
Macallan 12 year Speyside Single Malt	14	18	24
Glenlivet 12 year Scottish Single Malt	12	15	21
Laphroaig 10 year Islay Single Malt	12	14	16
Tequila			
Don Julio Blanco Silver Tequila	11	13	16
Don Julio Reposado Rested Tequila	15	17	21
Don Julio Añejo Aged Tequila	16	19	23
Don Julio 1942 Extra Añejo Aged Tequila	23	27	35
Milagro Silver Silver Tequila	9	11	14
Sotol			
Flor del Desierto Green Sotol Plant - Chihuahua	11	13	16
Shochu			
Hakutake Ginrei Shiro Silver 100% Rice	9	11	14
Hakutake Kinjo Shiro Gold Barrel Aged 100% Rice	9	11	14
Kawabe Kumamoto Premium Rice Shochu	9	11	14
Cordials, Digestifs, and Apertifs			
Aperol Italian Rhubarb Liqueur			10
Amaretto Di Saronno Italian Almond Liqueur			10
Averna Sicilian Amaro			15
Bailey's Irish Cream			13
Campari Italian Herbal Apertif			10
Frangelico Italian Hazelnut Liqueur			13
Grand Marnier French Orange-Flavored Congac			13
Kahlúa Mexican Coffee Liqueur			10
Pernod French Anise Liqueur			12

GLASS WINES

Bubbles

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

White

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

Rosé

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

Red

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

SPIRITS

Vodka

Single/Neat-Rocks/Double
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 One <i>European Grain Vodka</i>	10	12	15
Ketel One Citroen <i>Citrus Flavor</i>	10	12	15
Ketel One Botanicals <i>Natural Flavored Vodka</i>	10	12	15
Tito's <i>Copper Pot Distilled Potato Vodka</i>	9	11	14

Gin

Barr Hill <i>Organic Gin Finished with Honey</i>	11	13	16
Nolet's Silver Gin <i>European Botanical Gin</i>	9	11	13
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
Empress <i>Victorian Indigo Gin</i>	9	11	14
Ki No Bi <i>Artisanal Japanese Gin</i>	16	19	22

Rum

Bacardi Superior <i>White Rum</i>	9	11	14
Captain Morgan <i>Spiced Rum</i>	9	11	14
Meyer's <i>Aged Dark Rum</i>	10	12	15
Santa Teresa 1796 <i>Solera Rum</i>	11	13	16

Whiskey

Angel's Envy <i>Kentucky Straight Bourbon</i>	11	13	16
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

WINE

Champagne

Collet Brut	Champagne, FR	72
Veuve Cliquot Yellow Label	Champagne, FR	110
Krug Grand Cuvée	Champagne, FR	250
'09 Dom Pérignon	Champagne, FR	320

Whites

'17 La Cappuccina 'Soave' Garganega	Veneto, Italy	44
'17 Louis Jadot Pouilly Fuisse Chardonnay	Burgundy, France	46
'17 Twomey by Silver Oak Sauvignon Blanc	Alexander Valley, CA	80
'16 The FMC by Ken Forrester Chenin Blanc	Stellenbosch, South Africa	120

Reds

'16 Vall Llach 'Embruiux' Garnacha, Carinyena, Merlot, Syrah	Priorat, Spain	51
'16 Selvapiana Chianti Sangiovese	Ruffina, Italy	44
'14 Chateau Redortier 'Gigondas' Granache, Syrah, Mouvedre	Rhone, France	75
'17 The Prisoner Zinfandel, Cabernet Sauvignon	Napa Valley, CA	76
'17 8 Years in the Desert Zinfandel, Petite Sirah, Syrah	Napa Valley, CA	96
'15 Emeritus 'Hallberg Ranch' Pinot Noir	Russian River, CA	82
'14 Renato Ratti 'Marcesasco' Barolo	La Morra, Italy	112
'14 Silver Oak Cabernet Sauvignon	Alexander Valley, California	141
NV Overture by Opus One Cabernet Sauvignon	Oakville, California	170

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

Sapporo Lager <i>Sapporo Breweries Ltd. – Tokyo, Japan</i>	6
Coedo Shiro Hefeweizen <i>Coedo Brewery – Saitama, Japan</i>	8
Mountain Standard IPA <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
Coedo Shikkoku Black Lager Kawagoe, Japan	9
Orion Lager Nago, Okinawa	6

Other Bottles & Cans

Asahi Super "Dry" 22oz	10
Stone IPA	5
Coors Light	5
Clausthaler Non-Alcoholic	4.5

WATER

Acqua Panna 500ml	6
San Pellegrino Sparkling 500ml	6

(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.

SEASONAL COCKTAILS

Globally inspired cocktails balanced with Japanese influence

The Founder

23

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

Ki No Bi

15

Hakutake Ginrei Shiro | Ki No Bi Kyoto Dry Gin | St. Germain
Lemon Zest | Edible Flowers

Dress to Empress

14

Empress 1908 Gin | Yuzu | Simple Syrup | Shiro Sasa Nigori
Egg White | Prosecco | Rosemary & Lemon

Desierto

14

Flor del Desierto Sotol | Ancho Reyes Verde | Fresh Lime Juice
Housemade Wasabi Simple Syrup | Q Drink Grapefruit Soda

Mai Tai no.23

13

Ron Zacappa 23 | Magdala Orange | Fresh Lime Juice
Orgeat | Shiro Sasa Nigori | Muddled Rosemary

500 Days of Summer

12

Ketel One Peach & Orange Blossom Botanicals | Stirrings Ginger
Simple Syrup | Yuzu | Lemon | Q Drink Grapefruit Soda

DESSERT COCKTAIL

Tiramisu Martini

13

Stoli Vanilla, Frangelico, Godiva White Chocolate Liqueur