

FROM THE BAR

Junmai

'pure rice', tends to be more earthy

Suijin God of Water 300ml 19

SMV: +10 Acidity: 1.5
Clove, wet stone, light & dry
Iwate • shrimp, crab

Ippin The One 300ml 20

SMV: +6 Acidity: 1.9
Medium bodied, smooth & dry
Ibaraki • oyster, salmon, king fish

Shichida 720ml 65

SMV: +2 Acidity: 1.8
Green apple, honey, medium-dry, mild acidity, round – award winning
Iwate • meat, fish

Junmai Ginjo

'milled 60% minimum, generally fruity'

Hakushika White Deer 300ml 15

SMV: +0 Acidity: 1.4
Mild, dry, fruity, balanced
Hyogo • lobster, yakitori

Fukuju Blue Label 300ml 31

SMV: +2 Acidity: 1.4
Ripe apricot, mango & pineapple
Nada • creamy dish, meat, fish

Koiku 54 720ml 85

Suigei 20th Anniversary
SMV: +6.7 Acidity: 1.3
Hint of tang, solid umami, modest citrus, light and semi-dry
Kochi • Fresh seafood, roasted vegetables

Namazake

'Unpasteurized' sake

Fukucho Moon on the Water 720ml 80

Junmai Ginjo
SMV: +3 Acidity: 1.4
Fragrant, soft yet bold, ripe cantaloupe and anise, soft water
Hiroshima • lobster, scallops

Tokubetsu Junmai

'Special' sake

Suigei, Drunken Whale 300ml 33

SMV: +7 Acidity: 1.6
Mild umami, pleasant acidity, light & dry - clean & easy to drink
Kochi • tempura, ginger sashimi

Chiyomusubi, Eternal Ties 720ml 65

SMV: +3 Acidity: 1.3
Cucumber, white peach & Asian pear, soft with a lingering finish
Tottori • shishito peppers

Hakkaisan 720ml 65

SMV: -1 Acidity: 1.5
Clean, well-balanced and elegant
Niigata • versatile to all cuisines

Otokoyama, Man's Mountain

Glass 14 1.8L 115
SMV: +10 Acidity: 1.6
Velvety, balanced, elegant & dry
Hokkaido • miso cod, sashimi dinner

Ama No To, Heaven's Door 300ml 40

SMV: +4 Acidity: 1.5
Melon, Flower, Light & Dry
Akita • shellfish, squid, octopus

Junmai Daiginjo

'milled 50% minimum, generally floral'

Dassai 39 720ml 99

SMV: +3 Acidity: 1.3
Light, dry, banana and apple
Yamaguchi • meat, fish

Pearls of Simplicity

300ml 40 720ml 75

SMV: +2 Acidity: 1.5
White flower, Asian pear, subtle nuances – celebrating simplicity
Yamaguchi • scallops, pork, light meat

Wakatake Onikoroshi Demon Slayer

300ml 45 720ml 96

SMV: +0 Acidity: 1.5
Bright, fresh, peach & melon, velvety texture with a sharp, crisp finish
Niigata • duck, chicken, herb-forward dishes

Divine Droplets Toko 720ml 135

SMV: +4 Acidity: 1.5
Beautiful notes of peach, melon, radish, & ripe pineapple with a delicate texture and teasing acidity that will have you craving for more
Yamagata • salmon, yellowtail, tuna

Kubota Manjyu 720ml 150

10,000 long lives
SMV: +2 Acidity: 1.2
Aromas of honeysuckle & white flowers, bright palate
Niigata • shellfish, ceviche

Suehiro Ken, The Sword 720ml 160

SMV: +3 Acidity: 1.3
A dry sake with a vibrant nose of summer fruit, the palate is twangy with strong minerality and balance
Fukushima • grilled salty fare, cured meats

Dassai 23, Otter Festival 720ml 180

SMV: +3.5 Acidity: 1.4
Flowers, honeydew, strong minerality
One of Japan's most highly polished sake with only 23% of the grain remaining.
Yamaguchi • shellfish, octopus

Nigori

'cloudy sake, filtered + kasu'

Shiro Sasa 300ml 13

SMV: -8 Acidity: 1.4
Sweet and creamy yet refreshing
California • aperitif

Sayuri, Little Lilly 300ml 17

SMV: -11 Acidity: 1.6
Soft and floral with hints of white grape and cherry blossom – this sake is lush & smooth
Hyogo • spicy food

Rihaku, Dreamy Clouds 720ml 75

SMV: +3 Acidity: 1.6
Bright, lean, nutty & slightly fruity, this sake technically qualifies as a Junmai Ginjo with only accents of nigori
Shimane • spicy noodle dish, risotto,

Honjozo

'brewer's alcohol added'

Kubota Senjyu, 1000 Long Lives

300ml 30 720ml 70

SMV: +6 Acidity: 1.1
Dry, light, clean, timeless
Niigata • meat, fish

Tears of Dawn

300ml 40 720ml 75

SMV: +3 Acidity: 1.4
Lush notes of tropical banana, baking spice – a touch of distilled alcohol is added to open up aromatics and lighten the overall impact. Full bodied & dangerously smooth
Kyoto • braised pork ribs, oysters, cheese

Genbei San No Onikoroshi

4 Eyed Devil
Glass 13 1.8L 100

SMV: +5 Acidity: 1.5
Round with notes of vanilla, caramel and sweet rice - this sake is both semi-rich & semi-sweet with a ting finish
Niigata • grilled fare, salty & savory

Hot Sake

Classic 5/8

Junmai Ginjo, Kuromatsu Hakushika

Purple Haze 9/11

Black Raspberry liqueur

Ginger Haze 9/11

Stirring's Ginger liqueur

Elderflower Haze 9/11

Elderflower liqueur

Golden Sake 9/11

Choya Plum Wine

Sake Flight

A 2oz sample of Three Japanese

Japanese sakes **curated by**

Master Chef, Toshi Kizaki | 35

Carafes of each sake from flight are also available

Shochu 1.5oz / 2oz / 3oz

Traditionally ordered as **Mizuwari** (with water) or a **High Ball Mizuwari** (with soda) over ice.

Hakutake Ginrei Shiro 9/11/14

Silver, 100% rice
Floral aroma, smooth, drinks like a Junmai Ginjo

Hakutake Kinjo Shiro 9/11/14

Gold Barrel Aged 100% rice
Aged in White American, Cognac, and Sherry. Enjoyed as a digestif

Kawabe 9/11/14

Kumamoto Premium Rice
Los Angeles Wine & Spirits Competition 2013 - Best in Class

FROM THE BAR

White

'19 Glazebrook	11 44
Sauvignon Blanc Marlborough, New Zealand	
Patient Cottat	18 72
Sancerre Sancerre, France	
'18 Gobelsburg Kamptal	12 48
Grüner Veltliner Kamptal, Austria	
'18 Bulgioni 'Musa'	15 60
Lugana Lugana, Italy	
'17 Sonoma-Cutrer	13 52
Chardonnay 'Russian River Ranches' Sonoma County, California	
NV Bisol Jeio	10 40
Prosecco Brut Valdobbiadene Prosecco D.O.C., Italy	
'18 King Estate 'Backbone'	15 60
Pinot Gris Willamette Valley, Oregon	
'19 Pazo Das Bruxas	14 56
Albariño Rías Bruxas, Galicia, Spain	
'18 H Riesling by Dr. Herman	12 28
Riesling Mosel, Germany	
'18 Twomey by Silver Oak	180
Sauvignon Blanc Alexander Valley, California	

Rosé

Whispering Angel	15 60
Granache, Cinsault, Vermentino Côtes de Provence, France	
NV Scharffenberger Brut	13 52
Chardonnay, Pinot Noir Mendocino, California	
'19 Vidal-Fleury	14 56
Cinsault, Syrah, Grenache Cotes Du Rhône Rhône Valley, France	
'20 Chateau Miraval	20 80
Grenache Côtes de Provence, France	

Red

'17 Foris	12 48
Pinot Noir Rogue Valley, Oregon	
'17 La Crema	14 56
Pinot Noir Monterey, California	
'17 Colomé Estate Malbec	12 48
Malbec Salta, Argentina	
'17 Juggernaut	13 52
Cabernet Sauvignon California	

Red Continued

'18 Tenuta Tescante	13 52
'Ghiaia Nera' Nerello Mascalese Etna Rosso, Sicily, Italy	
'18 Kunde Estate	15 60
Zinfandel Sonoma Valley, California	
'16 Sterling Vineyards	18 72
Cabernet Sauvignon Napa Valley, California	
'18 Duckhorn	25 100
Cabernet Sauvignon Napa Valley, California	
'17 Vall Llach Embruix	51
Granacha, Carinyena, Merlot, Syrah Priorat, Spain	
'18 The Prisoner	96
Zinfandel Blend Napa Valley, California	
'18 8 Years in the Desert	96
Zinfandel Blend Napa Valley, California	
'16 Emeritus Hallberg Ranch	82
Pinot Noir Russian River, California	
'15 Silver Oak	141
Cabernet Sauvignon Alexander Valley, California	
'17 Overture by Opus One	Glass 58
Cabernet Sauvignon Oakville, California 750ml 230	
'17 Opus One	Glass 113
Cabernet Sauvignon Oakville, California 375ml 225 750ml 450	

Japanese Whisky

Mars Iwai Nagano	11
Sweet notes of pear, quince, vanilla Region: Nagano	
Akashi White Oak Kansai	17
Japanese whisky blended in the Scotch Tradition	
Mars Iwai Tradition Nagano	20
Aged in sherry, bourbon and wine casks	
Akashi Single Malt Kansai	40
Single Malt aged in sherry, brandy, wine & American oak barrels	
Ichiro's Malt & Grain Kanto	40
Blended with Scotch, Irish, Canadian & American whisk(e)y	
Komagatake Shinanontanpopo	55
Nagano Single malt named for the spring time dandelions	
Mars Shinshu Okinawa	150
Komagatake 27yr Single malt- butter toast, cantaloupe, mild peat & pepper	

Japanese Whisky Flights

A 1oz sample of three Japanese Whiskies

Artisan Flight | 20

Mars Iwai, Akashi White Oak,
Ichiro's Malt & Grain

Mars Flight | 40

Iwai, Iwai Tradition, Komagatake 2018

Akashi Flight | 50

White Oak, Single Malt, Sake Cask

Collector's Flight | 150

Iwai Komagatake Double Cellar Cask,
Akashi Sommelier Cask,
Ichiro's US Edition 2019

Champagne

'13 Louis Roederer	750ml 120
Palmer & Co. Brut Reserve	375ml 45 750ml 88
Veuve Clicquot Yellow Label	110
'09 Dom Perignon	320

Signature Cocktails

Blood Orange Horizon	13
Ketel 1 Citroen, St. Germain, Lemon Juice, Fresh Jalapenos, Blood Orange Purée	
Musashi	15
Ki No Bi Sei Gin, Ginrei Shiro Shochu, Green Chartreuse, Luxardo Maraschino Liqueur, Lime Juice, Shiso Bitters, Simple Syrup	

Sake Mule	13
Seasonal Sake, Tito's Vodka, Lime, Ginger Beer	

5 Rings	13
Bulleit Rye Bourbon, Hakutake Kinjo Shochu, Lemon, Stirring's Ginger	

Denhattan	15
Locke + Co Aspen Aged Rye Whiskey, St~Germain, Breckenridge Bitters	

Lychee Margarita	13
Don Julio Blanco, Lychee Liqueur, Lime Juice, Lemon Juice, Agave	

Draft Beer

Sapporo	6
Heart Tattoo	7
Blackberry Belgian Witbier Ratio Beerworks, Denver, CO	
Wolfpicker , Experimental IPA	7
Odell Brewing Co., Fort Collins, CO	

Bottled Beer

Asahi 21oz	12
Hitachino Nest White Ale	11
Ibaraki, Japan	
Hitachino Nest Espresso Ale	9
Ibaraki, Japan	
Echigo Red Ale	11
Niigata, Japan	
Orion Lager	6
Okinawa, Japan	
Stone IPA Can	5
Coors Light	5

FROM THE BAR

Clausthaler Non-Alcoholic

4.5