

## JAPANESE SAKE

### CRISP & DRY

3.5oz GLASS | 10oz CARAFE | 720ml BOTTLE

**Tozai | Living Jewel** 10 | 34 | 60

Junmai - Kyoto

Slight notes of white grape, anise, and a hint of sweet rice

**Kawatsuru | Crane of Paradise** 12 | 42 | 96

Junmai - Kagawa

Complex, slightly dry. Notes of grapefruit and salted pineapple

**Koshi no Kanbai Sai | Blue River** 720ml: 96

Junmai Ginjo - Niigata

Ultra clean and elegant Niigata style Ginjo, but with a wonderful intensity and depth. This juxtaposition between crisp Niigata style and the subtle umami character in this sake makes it great for pairing with rich and bold dishes

**Seikyo | "Omachi" Ancient Strain** 720ml: 98

Junmai Ginjo - Hiroshima

Inviting grapefruit-esque flavor, as if the brewers themselves were welcoming you to the wonderful world of sake. Hint of lime & fennel

### ELEGANT & AROMATIC

**Oka | Cherry Bouquet** 13 | 43 | 100

Ginjo - Yamagata

Floral aromas with hints of melon and pear

**Wakatake | Demon Slayer** 16 | 53 | 130

Junmai Daiginjo - Shizuoka

Smooth with notes of cantaloupe and tangerine

**Hakkaisan | AWA** 720ml: 130

Junmai Clear Sparkling - Niigata

Fruity aroma with fresh floral tasting note, rounded out a gentle sweetness and crisp finish. Perfect sake to toast any occasion.

### CLEAN & FLAVORFUL

**Dewazakura | Green Ridge** 12 | 42 | 96

Junmai Ginjo Nama Genshu - Yamagata

Notes of green apple. Round with a slight, refreshing bite

**Narutotai | Drunken Snapper** 15 | 52 | 108

Ginjo Nama Genshu - Tokushima

Vivid and vibrant. Unpasteurized and full of bold, bright flavors

**Konteki | Tears of Dawn** 720ml: 98

Daiginjo - Kyoto

Lush notes of tropical banana, anise seed, and truffle. These same flavors come rushing through the full-bodied palate followed by a velvety and dangerously smooth finish

**Ten To Chi | Heaven & Earth** 720ml: 120

Junmai Daiginjo - Niigata

Not the typical fruity Daiginjo. Rich and gamey notes but smooth, mineral and clean finish

**Seikyo | Takehara** 1.8 litre: 150

Junmai - Hiroshima

Mellow, mild, and balanced with hints of honey and brown butter.

Best served slightly chilled or room temperature

### UNIQUE & PLAYFUL

**Tozai | Snow Maiden** 12 | 35 | 75

Junmai Nigori - Kyoto

Pleasantly mellow with sweet notes of melon and rice.

**Kamoizumi | Umelicious** 16 | 40 | 80

Tokubetsu Junmai Umeshu (Plum Sake) - Hiroshima

Crisp and fun, sweet and vibrant plum

**Kikusui | Perfect Snow** 300ml: 32

Genshu Nigori - Niigata

White, cloudy sake reminiscent of pure snow, with a crisp, dynamic flavor despite its sweet, full-bodied palate

**Murai Family** 300ml: 34

Genshu Nigori - Aomon

Mildly sweet scent with notes of vanilla followed by flavors of coconut, currant, cream, and spice with a velvety, lingering finish.

Layered, bold, round and robust!

### WARM SAKE

12oz CARAFE

**Gekkeikan** 16

Junmai - California

Herbaceous with hints of grapefruit and a light earthiness

### SAKE CAN

180ml CAN

**Maki Sake** 12

Easy drinking & approachable. Light with hints of steamed rice sweetness

**Bushido | Way of the Warrior** 16

Ginjo Genshu - Kyoto

Smooth & crisp with notes of tart raspberry and watermelon rind

**Tozai | Night Swim** 16

Futsu - Kyoto

Refreshing notes of banana, baked pear and caramelized pineapple with hints of orange and mint

*\*All Sakes are subject to availability & change*

## WINE BY THE GLASS

### SPARKLING

**Prosecco**, Carletto, Italy 13 | 60

**Brut**, Moet Imperial, France 17 | 85

**Brut**, Veuve Clicquot Yellow, Champagne, France 21 | 120

**Brut Rosé**, Pierre Sparr Cremant, France 14 | 62

### WHITE

**Pinot Grigio**, Scarpetta, Italy 14 | 65

**Riesling**, Georg Albrecht Schneider, Germany 14 | 65

**Sauvignon Blanc**, Echo Bay, New Zealand 15 | 63

**Sauvignon Blanc**, Babich, Marlborough, New Zealand 16 | 70

**Chardonnay**, Chanson "Viré-Clessé", Burgundy, France 16 | 70

**Chardonnay**, Jordan, Russian River Valley, CA 20 | 85

**Rosé**, Bieler Père et Fils, Aix-en-Provence, France 16 | 70

### RED

**Pinot Noir**, Diora "La Grande Majesté", Monterey, CA 15 | 68

**Pinot Noir**, The Four Graces, Willamette Valley, OR 17 | 72

**Cabernet Sauvignon**, Imagery, CA 17 | 72

**Merlot**, Alexander Valley, CA 15 | 68

**Malbec**, La Posta Pizzella, Mendoza, Argentina 15 | 68

**Bordeaux Rouge**, Château Pey La Tour, France 16 | 70

**Red Blend**, Unshackled by The Prisoner Wine Co., CA 19 | 80

## WINE BY THE BOTTLE

### SPARKLING

**Brut**, NV Bollinger Special Cuvee, Champagne, France 135

**Brut**, NV Ruinart Blanc de Blancs, Champagne, France 180

**Brut Rosé**, NV Veuve Clicquot, Champagne, France 170

### CHARDONNAY

2016 Domaine Montrose, France 59

2017 Raeburn, Russian River Valley, CA 63

2017 Rombauer, Carneros, CA 90

2018 Far Niente, Napa Valley, CA 125

### SAUVIGNON BLANC

2018 Cloudy Bay, Marlborough, New Zealand 68

2020 Sancerre, Chateau de Sancerre, France 81

2018 Jayson by Pahlmeyer, Napa Valley, CA 98

### OTHER WHITES

**Pinot Grigio**, 2018 Jermann, Friuly, Italy 64

**Grüner**, 2019 Laurenz V. Friendly, Austria 64

**Dry Riesling**, 2017 Trefethen, Napa Valley, CA 65

**Pinot Blanc**, 2018 Au Bon Climat, Central Coast, CA 68

**Chablis**, 2018 Joseph Drouhin "Vaudon", Burgundy, France 76

**Rosé**, 2020 Peyrassol Cuvee des Commandeurs, France 85

### PINOT NOIR

2016 Emeritus, Sonoma Coast 89

2017 En Route, Russian River Valley 90

2017 Flowers, Sonoma Coast 100

2018 Goldeneye, Anderson Valley 120

### CABERNET SAUVIGNON

2017 Lion Tamer, Napa Valley 98

2020 Quilt, Napa Valley 100

2019 Sequoia Grove, Napa Valley 125

2016 Cakebread, Napa Valley 185

2018 Jayson by Pahlmeyer, Napa Valley 250

### OTHER REDS

**Malbec**, 2017 Susana Balbo, Mendoza, Argentina 64

**Cabernet/Zinfandel**, 2019 Paraduxx by Duckhorn, Napa Valley 84

**Red Blend**, 2018 La Nerthe Les Cassagnes, Côtes du Rhône 85

**Cab/Zin/Syrah**, 2018 The Prisoner, Napa Valley, CA 110

**Nebbiolo**, 2018 "IL Principe", Italy 96

**Merlot/Cab Blend**, 2018 Delille D2, Columbia Valley, WA 110

**Red Blend**, 2018 Penfolds Bin 389, Australia 120

**Merlot**, 2017 Duckhorn Three Palms Vineyard, Napa Valley, CA 225

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## BEER

### BOTTLE

Hitachino White Ale	12
Sapporo	9
Kirin Light	9
Asahi	9

### DRAFT

Kirin Ichiban	9
Stella Artois	9
Goose Island 312	9
Goose Island Seasonal	9

## SPIRITS

### ASIAN WHISKY

Hibiki Harmony

Kurayoshi 18yr

Matsui Cask / Peat

Suntory Toki

Yamazaki 12yr

Kavalan Single Malt

### WHISKEY/BOURBON

Four Roses Yellow / SB

Angle's Envy Rye

Basil Hayden's

Bulleit / Rye

High West Double Rye

High West American Prairie

Crown Royal

Jameson

Maker's Mark

Seagram's

Woodford Reserve

### SCOTCH

Chivas 12yr

Dewars 12yr

Glenfiddich 12yr

Glenlivet 12yr/18yr

Johnnie Walker Black

Johnnie Walker Blue

Laphroaig 10yr

Macallan 12yr/18yr

Oban 14yr

Talisker 10yr

### VODKA

Chopin

Grey Goose

Haku

Ketel One

Tito's

Grey Goose La Poire

Grey Goose Le Citron

Absolut Citron

### TEQUILA

Altos Plata

Tres Generaciones Plata/ Anj

Fortaleza Bln / Rep

Casa Dragones

Casamigos Bln / Anj / Rep

Clase Azul Anj / Rep

Don Julio Bln / Rep / 1942

Patron Anejo

Casamigos Mezcal

### GIN

Beefeater

Bombay Sapphire

Hendrick's

Roku

### RUM

Bacardi

Blackheart

Gosling

Malibu

Ron Zacapa 23

Tanduay Gold / Silver

## SWEETS

### "RIDICULOUS" 14

vanilla ice cream, ginger carrot cake, glazed walnuts, caramel

### MOLTEN CHOCOLATE CAKE 14

green tea white chocolate ganache, vanilla ice cream, whipped cream

### COCONUT CHEESECAKE 14

coconut mousse, graham cracker crust, coconut caramel, berries

### MOCHI ICE CREAM 14

assorted seasonal flavors of ice cream, wrapped in rice dough

### SUNDA SUNDAE 12

shaved ice, ube ice cream, pandan coconut gel, red mung bean, lychee fruit, flan

### SEASONAL SORBET 9

served with fresh berries

## COFFEE & TEA

### COFFEE 4

### ESPRESSO 3.5

### HOT TEA 4.5

## NON-ALCOHOLIC BEVERAGES

### SAN PELLEGRINO 9

sparkling water

### ACQUA PANNA 9

still water

### RED BULL 7

energy drink /sugarfree

## AFTER DINNER LIBATIONS

### KAMOIZUMI UMECIOUS 16

Umeshu (plum sake) - Hiroshima

Crisp and fun, sweet and vibrant plum

### ESPRESSO MARTINI 17

## SPECIALTY COCKTAILS

### PEARED SAKE 19

grey goose la poire, ginger, pineapple, sparkling sake, cinnamon rim

### GRASS TIGER 19

jalapeño infused roku gin, lemongrass, lime, orange, ginger beer, fresh spanked mint

### SUNDA OLD FASHIONED 19

four roses, cherry gastrique, bourbon barrel smoked sugar, angostura bitters, orange bitters

### MANILA MAI TAI 19

tanduay light, tanduay gold, triple sec, lime juice, gingerbread hibiscus syrup, small hands orgeat, agave

### BLUSHING GEISHA 18

altos plata, pama, domain de canton, guava juice, yuzu lime soda

### GOLDEN CHILD 18

aged rum, lychee, st germain, lemon, mint, sparkling brut

### BLACKBERRY LIMEADE 18

tito's, lime, rosemary syrup, muddled fresh blackberries

### STRAWBERRY FIELDS 18

tito's, muddled fresh strawberries, lemon, lime, triple sec, orange, fennel syrup