

COCKTAILS

Nigori Pina Colada • 12

nigori sake, pineapple rum, lime, pineapple

Okinawa Daiquiri • 12

cor cor Okinawan rum, overproof Jamaican rum, yuzu, lime, sugar

Rokurokubi • 10

genmaicha-infused shochu, toasted rice syrup, pear, soda

Paragons of Normalcy • 12

yamahai sake, blanc vermouth, orange bitters, absinthe

Kyushiki • 15

japanese whisky, kuro sato ginger syrup, bitters

Cherry Blossom • 12

bourbon, sesame, cherry heering, lemon

Poor Impulse Control • 14

mezcal, yuzu kosho, shiso liqueur, lime

Royal Martini • 20

tanqueray malacca gin, ginjo sake, sakura blossom

FROZEN DRINKS

Tokyo Mule • 11

shochu, vodka, pickled ginger, lime

Lychee Rum Runner • 14

light rum, dark rum, lychee grenadine, calpico, banana, lime

WINE

SPARKLING

Conquilla Brut Sparkling • 11 / 50

Cava, Spain, NV

Val de Mer Brut Nature Rosé • 15 / 70

France, NV

Gruet "Sauvage" Brut Nature • 65

New Mexico, NV

Laurent-Perrier "La Cuvée" • 56 (375ml)

Champagne, NV

Krug "Grande Cuvée" • 375

Champagne, NV

Henri Goutorbe "Special Club" Brut Grand Cru • 225

Champagne, 2008

Jacques Selosse "Initial" • 425

Champagne, NV

Schramsberg Brut Rose • 130

Nort Coast, California, 2017

ROSÉ & ORANGE

Figuière Le Saint André Rosé • 12 / 55

Cinsault/Grenache/Syrah/Cabernet • Provence, France, 2020

Konpira Maru Mt. Midoriyama: Total Victory • 65

Rosé Pet-Nat • Australia, 2020

Mikho "Qvevri" Amber • 13 / 60

Rkatsiteli • Kakheti, Georgia, 2019

Slobodne "Supermajer" • 92

Gruner Veltliner • Slovakia, 2017

WHITE

Hubert Brochard "Les Carisannes" • 12 / 55

Sauvignon Blanc • Val de Loire, France, 2020

Anton Bauer "Ried Gmirk" • 12 / 55

Gruner Veltliner • Wagram, Austria, 2020

Gustavshof Vom Berg • 14 / 80 (1L)

Riesling • Rheinhessen, Germany, 2020

Fritz Müller Perlwein • 56

Müller-Thurgau • Rheinhessen, Germany, NV

Domaine Laporte "Le Rochoy" • 82

Sauvignon Blanc • Sancerre, France, 2019

Xarmant Txakoli • 58

Hondarribi Zuri • Arabako Txakolina, Spain, 2020

Rémi Jobard "Vieilles Vignes" • 95

Chardonnay • Bourgogne, France, 2019

Chateau Musar "Jeune" • 65

Viogner/Vermentino/Chardonnay • Bekaa Valley, Lebanon, 2019

Schloss Lieser "SL" • 48

Riesling • Mosel, Germany, 2016

RED

Garage Wine Co. "215 BC Ferment" • 13 / 60

País, • Maule, Chile, 2019

Allegrini Valpolicella • 14 / 65

Corvina/Rondinella • Valpolicella, Italy, 2019

Jermann "Red Angel" • 75

Pinot Noir • Friuli, Italy, 2017

Olga Raffault "Les Picasses" • 96

Cabernet Franc • Chinon, France, 2015

NON-ALCOHOLIC

Yuzu Spritz • 8

yuzu, lime, plum bitters, soda

Choya Yuzu Soda • 4

Japanese yuzu soda (12oz can)

Ginger Mint Smash • 8

mint, ginger syrup, lime, soda

Kimino Sparkling Juice • 6

ume, ringo, or mikan (8oz bottle)

KITCHEN SPECIALS

Kabuto Age • 28

fried assorted Japanese fish heads and collars, ponzu sauce, grated daikon, cabbage, red onion, lemon

Uni Ikura Don • 60

Hokkaido uni and soy-marinated salmon roe over seasoned sushi rice

add osetra caviar • 35

DRAFT BEER

Kirin Ichiban • 4 / 14 pitcher

lager 5% Tokyo

New Trail Lazy River • 7

pilsner 4.4% PA

Tonewood Blackbird • 6

schwarzbier 4% NJ

Love City Unity • 6

American IPA 5.5% Philly

Threes Crying on the Inside • 8

hazy IPA 6.7% NY

Oxbow Farmhouse Pale • 8

farmhouse ale 6% ME

Tonewood Revolution Porter • 6

American porter 6.5% NJ

Hitachino Nest Espresso Stout • 13

coffee stout 7.5% Japan

Collective Arts Origin of Darkness • 9

barrel aged stout with miso 11.5% Canada

Anxo PA Orchard Select • 8

dry cider 6.9% DC

BOTTLES & CAN BEER

Sapporo • 10

lager 4.9% Tokyo (22oz)

Japas Maturika • 8

pilsner with jasmine petals 5% Brazil (16oz)

Stillwater Extra Dry • 6

sake-style saison 6.8% MD (16oz)

Stillwater Insetto • 7

dry-hopped sour ale with plum 5% MD

Hitachino Nest White • 10

wheat ale 5% Japan

Kagua Blanc • 12

white ale with yuzu and sansho 7.6% Belgium

Saison Dupont • 9

saison 6.5% Belgium

Love City Sylvie Stout • 5

oatmeal stout 5% Philly

Anxo Cidre Blanc • 7

dry cider 6.9% DC

FEATURED SAKE

Warm Sake • 24/carafe

Shirakabe Gura Tokubetsu Junmai. Smooth and complex, with savory umami notes. 15%

Azuma Rikishi Junmai • 22/44/98

Bright, clean, and light-bodied with notes of minerality and rice, and a subtle fruity finish. 14-15%

Kikuhime Yamahai Junmai Nama Genshu • 32/64/145

Kikuhime is a benchmark producer of Yamahai style sakes, which uses a slow, natural fermentation process that produces bold flavors and big structure. As a Nama Genshu, it is also undiluted and unpasteurized. Complex notes of honey, nuts, pear, pine, and umami with very bright, lingering acidity. 19.5%

Koshi No Iso Junmai Ginjo • 45 (300ml)

A Muroka Genshu (non-charcoal filtered, undiluted) style. Robust, savory, and great with hearty dishes. 17-18%

Oyaji Gokuraku Junmai Ginjo • 28 (180ml cup)

Medium-bodied with a silky texture and notes of sugar cane, yeast, and rice. Finishes crisp and dry. 16%

Kitaya Arabashiri Daiginjo • 155

Taken from the "first run" sake that separates from the lees after fermentation with no pressure or squeezing, leaving fresh, vibrant flavor and a touch of color. This daiginjo shows notes of earth and melon with bright acidity. 16-17%

Kunizakari Nigori • 18 (200ml cup)

Plush, velvety texture, notes of coconut and sweet rice, dry finish. 16%