

# COCKTAILS

## Nigori Pina Colada • 12

nigori sake, pineapple rum, lime, pineapple

## Okinawa Daiquiri • 12

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

## 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

## Ghost Pottery • 12

blended scotch, cynar, miso, honey, black walnut

## FROZEN DRINKS

### Tokyo Mule • 11

shochu, vodka, pickled ginger, lime

### Negroni • 12

gin, campari, sweet vermouth, orange

# WINE

## SPARKLING

### Conquilla Brut Sparkling • 11 / 50

Cava, Spain, NV

### Domaine Ruet Brut • 16 / 75

Crémant de Bourgogne, France, NV

### Gruet "Sauvage" Brut Nature • 65

New Mexico, NV

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

Champagne, NV

### Tamellini "Millesimato" • 78

Soave, Italy, 2010

### 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

## WHITE

### Hubert Brochard "Les Carisannes" • 12 / 55

Sauvignon Blanc • Val de Loire, France, 2020

### Anton Bauer "Ried Gmirk" • 12 / 55

Gruener Veltliner • Wagram, Austria, 2020

### Weingut Stadt Krems • 16 / 75

Riesling • Kremstal, Austria, 2019

### Domaine de la Forêt Gasselín • 78

Sauvignon Blanc • Sancerre, France, 2019

### Xarmant Txakoli • 58

Hondarribi Zuri • Arabako Txakolina, Spain, 2020

### Rémi Jobard "Vieilles Vignes" • 95

Chardonnay • Bourgogne, France, 2019

### Von Winning "Kirchenstück" • 245

Riesling • Pfalz, Germany, 2019

### Schloss Lieser "SL" • 48

Riesling • Mosel, Germany, 2016

## RED

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

País , • Maule, Chile, 2019

### Marcel Giraudon Bourgogne Chitry • 14 / 65

Pinot Noir • Bourgogne, France, 2020

### 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

## Sake Kama • 16

grilled fatty New Zealand king salmon collars, lemon, cabbage, yuzu salt

## Kabuto-age • 28

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

## Uni Ikura Don • 52

California 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

## Fair State Stranger in the Alps • 6

alpine lager (collaboration with Threes Brewing) 5.1% MN

## Benediktiner Festbier • 7

Oktoberfest 5.8% Germany

## Half Acre Daisy Cutter • 6

pale ale 5.2% IL

## Love City Unity • 6

American IPA 5.5% Philly

## Threes Logical Conclusion • 8

hazy IPA 7% NY

## Hitachino Nest Pirika • 12

ale with yuzu and sansho pepper 4.5% Japan

## Tonewood Revolution Porter • 7

American porter 6.5% NJ

## Collective Arts Origin of Darkness • 12

bourbon barrel stout with miso 11.5% Canada (10oz)

## 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)

## Tonewood Freshies • 6

pale ale 5% NJ

## Singlecut Some Cat From Japan • 9

hazy session IPA 4.2% NY (16oz)

## Vault Double Of Hops and Clouds • 9

hazy double IPA 8% PA (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 Ale • 10

wheat ale 5% Japan

## Saison Dupont • 9

saison 6.5% Belgium

## Love City Sylvie Stout • 5

oatmeal stout 5% Philly

## Anderson Valley Bourbon Barrel Stout • 28

barrel-aged stout 6.9% CA (22 oz)

## Shacksbury Arlo • 7

Basque-style dry cider 6% VT

# FEATURED SAKE

## Warm Sake • 24/carafe

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

## Azuma Rikishi Junmai Ginjo • 24/48/105

Restrained and balanced but with a long finish. Hints of grain and rice with notes of red apple on the palate. 14-16%

## Amabuki "Strawberry" Junmai Ginjo • 28 (180ml cup)

Made with yeasts harvested from strawberry plants. Plump and rich with a fruity sweetness reminiscent of ripe strawberries. 16%

## Kiku Masamune Taru • 18/36/78

Aged in Yoshini cedar casks. Easy-drinking and dry with notes of spice on the finish. 15%

## 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%

## Kunizakari Nigori • 18 (200ml cup)

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