

COCKTAILS

Paragons of Normalcy • 12

yamahai sake, blanc vermouth, orange bitters, absinthe

Kappa Punch • 15

blanco tequila, shochu, lime, midori, matcha orgeat

Kyushiki • 15

japanese whisky, kuro sato ginger syrup, bitters

Cherry Blossom • 12

bourbon, sesame, cherry heering, lemon

Poor Impulse Control • 15

mezcal, yuzu kosho, shiso liqueur, lime

FROZEN DRINKS

Panda Creamsicle • 13

pandan-infused white rum, calpico, orange liqueur

Nigori Pina Colada • 13

nigori sake, pineapple rum, lime, pineapple

WINE

SPARKLING

Conquilla Brut Sparkling • 11 / 50

Cava, Spain, NV

Maison Foucher "Crémant de Loire" • 16 / 75

Loire, France, NV

A. Margaine “Le Brut” 1er Cru • 80 (375mL)

Champagne, NV

Gruet “Sauvage” Brut Nature • 65

New Mexico, NV

Pierre Richard "Harmonie" • 85

Jura, France, NV

Chavost "Blanc d'Assemblage" Brut Nature • 170

Champagne, NV

Henri Goutorbe “Special Club” Grand Cru • 225

Champagne, 2008

Schramsberg Brut Rosé • 130

North Coast, California, 2019

ROSÉ

Atla • 12 / 55

Corvina • Veneto, 2023

Ameztoi "Rubentis" • 75

Rosé Txakoli • Getariako Txakolina, Spain, 2022

La Bernarde "Les Hauts du Luc" • 65

Grenache/Cinsault • Cotes de Provence, France, 2023

ORANGE

Tenuta Cipressi "John Doe" • 16 / 75

Trebbiano/Moscato • Abruzzo, Italy, 2023

Pray Tell "Creamsicle" • 80

Pinot Gris/Chardonnay • Willamette Valley, Oregon, 2023

Yeti & The Kokonut "Salsa Verde" • 95

Verdelho • McLaren Vale, Australia, 2021

WHITE

Zum Martin "Sepp" • 12 / 60 (1L)

Gruner Veltliner • Niederosterreich, Austria, 2023

Vom Berg • 14 / 70 (1L)

Riesling Trocken• Rheinhessen, Germany, 2021

Ciello Terre Catarratto • 13 / 60

Catarratto • Sicily, Italy, 2022

Fritz Müller Perlwein • 56

Müller-Thurgau • Rheinhessen, Germany, NV

Foucher-Lebrun "Petit Le Mont" • 65

Sauvignon Blanc • Loire, France, 2022

Viñabade • 75

Albariño • Rías Baixas, Spain, 2022

Kofererhof • 85

Gruner Veltliner • Alto Adige, Italy, 2020

Katsunuma Jozo "Aruga Branca" • 84

Koshu • Yamanashi, Japan, 2023

Domaine Bailly-Reverdy • 126

Sauvignon Blanc • Sancerre, France, 2023

Hofgut Falkenstein • 110

Riesling Kabinett • Mosel, Germany, 2022

RED

Angelo Negro • 16 / 75 *(served chilled)*

Brachetto • Piedmont, Italy, 2023

Olivares Altos de la Hoya • 13 / 60

Monastrell • Jumilla, Spain, 2021

Merlin Moulin à Vent • 88

Gamay • Beaujolais, France, 2018

Olga Raffault "Les Picasses" • 96

Cabernet Franc • Chinon, France, 2015

NON-ALCOHOLIC

Yuzu Spritz • 9

yuzu, lime, plum bitters, soda

Ginger Mint Smash • 9

mint, ginger syrup, lime, soda

Athletic Upside Dawn* • 6

NA golden ale, Milton, CT (12 oz can)

**ABV below 0.5%*

Kimino Sparkling Juice • 6

ume, ringo, momo, or mikan (8oz bottle)

Choya Yuzu Soda • 4

Japanese yuzu soda (12 oz can)

Leitz Eins Zwei Zero• 12

sparkling riesling (250ml can)

Copenhagen Company 'Lysegrøn'• 18 / 75

sparkling tea

KITCHEN SPECIALS

Hamachi Kama • 20
broiled Japanese yellowtail collar, grated ginger and daikon

Sake Kama • 16
grilled fatty New Zealand salmon collars, lemon, cabbage

Negi Toro Roll • 36
chopped fatty tuna, scallion, white onion (jumbo 5 pc)

Uni Ikura Don • 65
Hokkaido uni and salmon roe over seasoned sushi rice
add .5 oz osetra caviar • 50

DRAFT BEER

Kirin Ichiban • 5.5 pint / 20 pitcher
lager 5% Tokyo

Hitachino Nest Yuzu Lager • 11
lager with yuzu 5.5% Japan (12oz)

Bitburger • 8
pilsner 4.8% Germany

Neshimany Creek County Line • 7
IPA 6.6% Philly

Second District Turbski • 8
hazy NEIPA 6.4% Philly

Von Trapp Schwarzbier • 7
black lager 5.2% Ambler, PA

Oxbow No. 1 • 11
farmhouse rice ale with lemon peel 4% ME (12oz)

BOTTLES & CAN BEER

Sapporo • 11
lager 4.9% Tokyo (22oz)

Japas Sawā Strawberry Sour Ale • 10
strawberry sour ale 4.7% Brazil (16oz)

Half Acre Slow Melt • 6
pale ale 5.8% Chicago

Stillwater Extra Dry • 7
sake-style saison 4.2% MD (16oz)

Saison Dupont • 9
saison 6.5% Belgium

Hitachino Nest Red Rice • 13
Belgian-style pale ale with rice 7% Japan

Hitachino Nest Anbai Ale • 12
plum wheat ale with salt 7% Japan

Anxo Cidre Blanc • 7
dry cider 6.9% DC

Shacksbury Yuzu Ginger Cider • 8
dry cider 6% VT

FEATURED SAKE

Warm Sake • 26/carafe
Shirakabe Gura *Tokubetsu Junmai*. Smooth and complex, with savory umami notes. 15%

Takenotsuyu 'Genzou Haguro' *Honjozo* • 29/58
A brewery hidden in a bamboo grove in Yamagata. Mandarin orange and black tea flavor with a hint of jasmine. If you drink the last of the bottle, you get to take a complimentary sake cup home! 14.5%

Kan Nihonkai *Hiyaoroshi Junmai* • 19/38/86
Hiyaoroshi style sake is produced in the spring, conditioned over the summer, and released in the fall. This limited release sake is honeyed, earthy, rich and dry. 17%

Hakkaisan *Tokubetsu Junmai* • 20/40/90
This 'special' sake is polished down to 60% and uses fine local water, coming from melted snow and filtered by Mount Hakkai. The purity of the naturally soft water gives it a very smooth taste. It is well balanced, mellow and elegant. 15.5%