

COCKTAILS

SHINRIN

*planteray cut & dry, ube,
pandan, coconut, lime*

- 16 -

ISHI KOJI '95

*jigaden shochu, oka rice vodka,
aperitif wine, marigolds, umami*

- 18 -

ZENSET

*st george california shochu, chinola
passion fruit, ginger, yuzu*

- 18 -

KYUSHU

*olmeca altos plata, raspberry,
lichi-li, lime, agave*

- 18 -

WAX ON, WAX OFF

*four roses bourbon, banana,
bermutto, mizunara, lemon, honey*

- 18 -

AWAYUKI SPRITZ

*shot tower gin, awayuki gin,
strawberry, lemon, prosecco*

- 17 -

MIYAGI-DO*

*suntory toki, midori, herbal liqueur
almond, citrus, clarified milk punch*

- 21 -

** limited availability*

COBRA KAI

*kikori whiskey, aperol, shiso liqu,
lime, bitters*

- 19 -

AZUMI LYCHEE MARTINI • 19

haiken lychee vodka, giffard lichi-li, lemon

SPIRIT-FREE COCKTAILS

KUMANO KODO

*the pathfinder, strawberry,
demerara, lime, ginger*

- 15 -

CHIKI

*seedlip grove, coconut,
orange, lime*

- 15 -

UBE-LYCHEE LEMONADE

*seedlip grove, ube,
lychee, lemon*

- 15 -



WASHU FLIGHTS

SAKE *three 1.5oz pours*

TREASURES OF KYOTO. 21

Living Jewel, Junmai

Well of Wisdom, Junmai Ginjo

Snow Maiden, Junmai Nigori

A trio of Tozai's finest: the radiant clarity of Living Jewel, the thoughtful depth of Well of Wisdom and the creamy elegance of Snow Maiden. A graceful journey through Kyoto's brewing tradition.

WATER & WIND 38

Kikusui "Chrysanthemum Water", Junmai Ginjo

Tentak "Hawk in the Heavens", Junmai Tokubetsu

Kirinzan "Flying Dragon", Junmai Ginjo

A flight of strength and grace. The smooth clarity of "Chrysanthemum Water", the vibrant lift of "Hawk of the Heavens", and the bold spirit of "Flying Dragon". A celebration of sake's power and purity.

WOMEN OF THE WATER. 30

Yuho "Eternal Embers", Junmai

Kanbara "Bride of the Fox", Junmai Ginjo

Fukucho "Moon on the Water", Junmai Ginjo

An exceptional flight crafted by all female toji masters. The smoky depth of Eternal Embers, the delicate intrigue of Bride of the Fox and the luminous clarity of Moon on the Water. A beautiful way to taste tradition with a modern touch.

TENSHU NO KIMAGURE. 45

Dassai 45, Junmai Daiginjo

Izumibashi "Akitoonbo Rakuhumai", Junmai Ginjo

Konteki "Tears of Dawn", Daiginjo

A journey through three expressions of sake artistry. Refined balance, rich & bold, finishing with delicate silky notes. A tasting flight that celebrates harmony, tradition and craftsmanship.

SHOCHU *three 1.5oz pours*

INTRO 25

Mugi Hokka

Yokaichi Kome

Honkaku Colorful

SAKE BY THE GLASS

3oz / 9oz CARAFE

EIKO FUJI BAN RYU "10,000 WAYS", HONJOZO.	11/24
<i>Light and crisp with hints of currant and sesame</i>	
KUROSAWA, JUNMAI KIMOTO.	14/28
<i>Earthy and nutty, rustic flavor profile of black walnuts and cacao nibs</i>	
TOZAI "LIVING JEWEL", JUNMAI	12/25
<i>Notes of citrus, white pepper and an herbal finish</i>	
YUHO "ETERNAL EMBERS", JUNMAI.	15/32
<i>Bread pudding aromatics of raisin, nut and fig</i>	
HAKKAISAN, TOKUBETSU HONJOZO	16/35
<i>Notes of mango and honey with light dryness</i>	
SUIGEI SHUZO "DRUNKEN WHALE" JUNMAI TOKUBETSU	18/37
<i>Dry with hints of strawberry and fresh herbs</i>	
TENTAKA "HAWK IN THE HEAVENS", JUNMAI TOKUBETSU.	17/36
<i>Nutty and earthy, medium body with dry finish</i>	
FUKUCHO "MOON ON THE WATER", JUNMAI GINJO	24/52
<i>Notes of apple, pear, mango. Smooth and soft</i>	
IZUMIBASHI AKITONBO RAKUHUMAI, JUNMAI GINJO	31/70
<i>Juicy yellow apple, strawberry, mint, anise</i>	
KANBARA "BRIDE OF THE FOX", JUNMAI GINJO.	19/38
<i>Notes of pistachio and honeydew, crisp and slightly sweet</i>	
KIKUSUI "CHRYSANTHEMUM WATER", JUNMAI GINJO.	23/51
<i>Hints of citrus and persimmons with a dry finish</i>	

SAKE BY THE GLASS

3oz / 9oz CARAFE

KIRIZAN “FLYING DRAGON”, JUNMAI GINJO.32/75
Light and dry, citrus notes with a long finish

KUBOTA SENJU “THOUSAND DREAMS”, GINJO 21/46
Crisp and delicate, balanced minerality with tropical notes

TOZAI “WELL OF WISDOM”, GINJO.15/32
Soft and silky, watermelon, honeydew and sweet melon

DASSAI 45, JUNMAI DAIGINJO 22/49
Light and dry with notes of canteloupe and muscat grapes

KONTEKI “TEARS OF DAWN”, DAIGINJO. 21/46
Lush notes of tropical banana, anise seed, and truffle

DASSAI 45, JUNMAI DAIGINJO NIGORI25/57
Slightly sweet, hints of anise and cotton candy

RIHAKU “DREAMY CLOUDS”, JUNMAI NIGORI17/36
Rich and dry with hints of chestnut, plum, and yuzu

TOZAI “SNOW MAIDEN”, JUNMAI NIGORI12/25
Bright and fresh, honeydew, pumpkin and radish

NARUTOTAI “RED SNAPPER” GINJO NAMA GENSU.23/49
Rich pear, white grape, hint of citrus, rock candy

GEKKEIKAN, JUNMAI 5oz CARAFE 18 / 10oz CARAFE 30
Served Hot / Full bodied with hints of cantaloupe and honeydew

WINE

SPARKLING

PALADIN, PROSECCO EXTRA DRY. PROSECCO, ITALY	16
PERE MATA, 'CUPADO', CAVA ROSÉ. PENEDES, ESP	19
LAURENT PERRIER 'LA CUVEE' CHAMPAGNE BRUT. CHAMPAGNE, FRA	28

ROSÉ

LA GALOPE GASCONY, FRA	15
LA FÊTE DU ROSÉ, 'COTES DE PROVENCE' PROVENCE, FRA	16

WHITE

LAURENT MIQUEL SOLAS, FRA ALBARIÑO	14
BRÜNDLMAYER, LANGENLOIS, AUT GRÜNER VELTLINER	15
RONCO DEI PINI COLLI, ITALY PINOT GRIGIO	15
VON WINNING, PFALZ, GER RIESLING	16
THREE BROOMS, MARLBOROUGH, NZL SAUVIGNON BLANC	17
CAMBRIA, KATHERINE'S VINEYARD, CA CHARDONNAY	19
STOLPMAN UNI, BALLARD CANYON, CA CHARDONNAY/ROUSSANNE	21

RED

4 GATOS LOCOS, MENDOZA, ARG MALBEC	16
COLTERENZIO, ALTO ADIGE, ITALY PINOT NERO	17
OUTERBOUND, ALEXANDER VALLEY, CA CABERNET SAUVIGNON	19
CINQ CEPAGES, SONOMA COUNTY, CA CABERNET SAUVIGNON	34

BEER

DRAFT

SAPPORO, LAGER.....	7
DIAMONDBACK "GREEN MACHINE," IPA.....	9

JAPANESE BEER & SELTZER

KIRIN LIGHT, LIGHT LAGER.....	7
KIRIN ICHIBAN, LAGER	7
ASAHI "SUPER DRY", RICE LAGER	8
ASAHI (NON ALCOHOLIC)	8
HITACHINO, RED RICE ALE	18
ECHIGO KOSHIHIKARI, PALE RICE LAGER	12
SUNTORY -196, SELTZER	9
<i>Lemon, Peach</i>	