

COCKTAIL

BONSAI <i>Mizu Green Tea Shochu, Pineapple Juice Chateau Aloe, Lime Juice, cucumber</i>	\$ 15	TROPIC THUNDER <i>Cazadores Reposado Tequila, Chinola Passion Fruit, lime, jalapeño</i>	\$ 13
SPARKLER <i>3 Stars Rum, Blackberry Sage, lemon, Sparkling Peach JELLY Sake</i>	\$ 12	ESU•PUR•ESSO SHAKE <i>Fujimi Japanese Vodka, Borghetti Espresso, Carolina Cream</i>	\$ 15
LYCHEE MARTINI <i>vodka, lemon, fresh lychee juice, lychee fruit</i>	\$ 15	LOTUS <i>Gin, Passion Fruit, Pomegranate, Lemon</i>	\$ 16
OLD FASHIONED <i>Iwai Mars, maple, aromatic bitters, cherry</i>	\$ 16	BOBA MARTINI <i>Vodka, passion fruit, peach, pineapple, strawberry boba</i>	\$ 16

CRAFT BEER

WEDNESDAY CAT <i>White Ale - 5% - Nagano, Japan</i>	\$ 10	MATCHA IPA <i>8.5% - Kyoto, Japan</i>	\$ 13
YONA YONA PALE ALE <i>6% - Nagano, Japan</i>	\$ 10	DRAFT BEER	
ECHIGO STOUT <i>7% - Niigata, Japan</i>	\$ 13	SAPPORO PREMIUM <i>5%, Tokyo, Japan</i>	\$ 9
BLUE DEMON "AOONI" IPA <i>7% - Niigata, Japan</i>	\$ 9	THREE TAVERNS UKIYO <i>Rice Lager - 4.25%, Decatur, GA</i>	\$ 8

FAVORITE WINE

glass / carafe

ARCHER ROOSE SPARKLING <i>40% Glera, 60% Garganega, Veneto, Italy</i>	\$ 10	WHITE BLEND <i>70% Verdejo, 30% Sauvignon Blanc</i>	\$ 10 / \$32
STILL ROSÉ <i>50% Garnacha, 50% Tempranillo</i>	\$ 10 / \$32	RED BLEND <i>80% Tempranillo, 20% Garnacha</i>	\$ 10 / \$32

CURATE WINE

ANCORA PINOT GRIGIO <i>dry, citrus aromas with hint of spicy notes</i>	\$ 30	SAND POINT <i>ripe strawberry, black raspberry and lush fruit notes</i>	\$ 38
KURANAI SAUVIGNON BLANC <i>tropical, gooseberry and passion fruit notes</i>	\$ 38	SAND POINT MERLOT <i>ripe raisiny aromas, smooth, full bodied</i>	\$ 36
DANTE CHARDONNAY <i>oak, crisp and clean</i>	\$ 40	PARDUCCI CABERNET SAUVIGNON <i>dried cherry and cranberry aromas, hint of vanilla</i>	\$ 42

NON-ALCOHOLIC

SOFT DRINK <i>coke, diet coke, sprite</i>	\$ 3	ICED TEA <i>sweet or unsweet</i>	\$ 3
RAMUNE <i>japanese classic soft drink sealed with a marble</i>	\$ 5	GREEN TEA <i>hot or cold</i>	\$ 3
CALPICO <i>refreshing light, sweet yogurt flavor</i>	\$ 6	PEACH ICED TEA	\$ 5
		PEACH ICED GREEN TEA	\$ 5
		PERRIER	\$ 4

PREMIUM SAKE

DASSAI "THIRTY NINE" <i>fruity, crisp, light, 16% - Yamaguchi</i>	\$ 75 24oz
DASSAI "TWENTY THREE" <i>fruity, crisp, clean, 16% - Yamaguchi</i>	\$ 150 24oz
SHIRAKAWAGO SPARKLING NIGORI <i>refreshing, silky, semi-sweet, 11% - Nagano</i>	\$ 45 17oz

CLASSIC SAKE

"SAKE BARREL" KIKUMASAMUNE <i>woody, dry, punch - 14%, Hyogo</i>	\$ 45 24oz
KIKUSUI "CHRYSANTHEMUM WATER" <i>fruity, clean, semi-dry - 15%, Niigata</i>	\$ 49 24oz \$ 25 10oz
KIKUSUI "DRY" <i>super dry, clean, crisp - 15%, Niigata</i>	\$ 15 6oz

FUN SAKE

IKEZO SPARKLING JELLY <i>yuzu or peach, 5% - Hokkaido</i>	\$ 11 6oz	TOKURI PINK <i>easy, sweet, cloudy, 10% - Kyoto</i>	\$ 14 6oz
"STAR" SPARKLING <i>refreshing, light, fuzzy, 10% - Kyoto</i>	\$ 17 10oz	PERFECT SNOW <i>creamy, rich, milky, 21% - Niigata</i>	\$ 16 6oz
WAGAYA "OUR HOME" <i>rich, balanced, semi-dry, 15% - Tottori</i>	\$ 17 6oz	HOMARE ICHIGO NIGORI <i>creamy, fruity, sweet, 10% - Fukushima</i>	\$ 18 10oz
KIKUSUI "GOLD" CAN <i>honey, aged, juicy, 19% - Niigata</i>	\$ 18 7oz	KIKUMASAMUNE TARU "BARREL"	\$ 20 10oz

WHISKY

GYOKUSENDO PEAK <i>light, citrusy, honey - Gifu, Japan</i>	\$ 15	AKASHI WHITE OAK <i>smooth, delicate, vanilla - Hyogo, Japan</i>	\$ 20
IWAI MARS "45" <i>honey, white chocolate, vanilla - Nagano, Japan</i>	\$ 14	AKASHI UME <i>balanced, savory, sweet - Hyogo, Japan</i>	\$ 15
IWAI MARS <i>pear, quince, vanilla - Nagano, Japan</i>	\$ 14	SINGLE MALT AKASHI SINGLE MALT <i>rich, malty, smokey- Hyogo, Japan</i>	\$ 15
IWAI TRADITION <i>ripe cherry, honey, ginger - Nagano, Japan</i>	\$ 18	AGED YAME 10 YEAR <i>rich, semi-sweetness - Hyogo, Japan</i>	\$ 15

HIGHBALL

Gyokusendo Peak with club soda	\$ 15
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FLIGHT

IWAI <i>Iwai Mars "45", Iwai Mars, Iwai Tradition</i>	\$ 40
AKASHI <i>Akashi white oak, Akashi single malt, Akashi Ume</i>	\$ 50

Sake Pairing



Learn about Japan's national beverage and taste how it pairs beyond Japanese cuisine. Indulge your taste buds in the world of sake pairing.

By appointment only. \$30 per-person. Minimum party of 5 guests. 30 minute session by our certified Sake Sommelier.

