

## COCKTAIL

<b>BONSAI</b> mizu green tea shochu, pineapple juice chateau aloe, lime juice, cucumber	\$ 15	<b>TROPIC THUNDER</b> Cazadores reposado tequila, Chinola passion fruit, lime, jalapeño	\$ 13
<b>SPARKLER</b> 3 stars rum, blackberry sage, lemon, sparkling peach jelly sake	\$ 12	<b>ESU•PUR•ESSO SHAKE</b> Fujimi japanese vodka, borghetti espresso, Carolina Cream	\$ 15
<b>LYCHEE MARTINI</b> vodka, lemon, fresh lychee juice, lychee fruit	\$ 15	<b>LOTUS</b> gin, passion fruit, pomegranate,lemon	\$ 16
<b>OLD FASHIONED</b> Iwai mars, maple, aromatic bitters, cherry	\$ 16	<b>BOBA MARTINI</b> vodka, passion fruit, peach, pineapple, strawberry boba	\$ 16

## CRAFT BEER

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

## FAVORITE WINE

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

## CURATE WINE

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

## NON-ALCOHOLIC

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

## PREMIUM SAKE

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

## CLASSIC SAKE

"SAKE BARREL" KIKUMASAMUNE woody, dry, punch - 14%, Hyogo	\$ 45 24oz
KIKUSUI "CHRYSANTHEMUM WATER" fruity, clean, semi-dry - 15%, Niigata	\$ 49 24oz \$ 25 10oz
WESAKE smooth, crisp, semi-dry, 13% - Kobe	\$ 15 17oz

## FUN SAKE

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

## WHISKY

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

## HIGHBALL

Gyokusendo Peak with club soda	\$ 15
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## FLIGHT

IWAI Iwai Mars "45", Iwai Mars, Iwai Tradition	\$ 40
AKASHI Akashi white oak, Akashi single malt, Akashi Ume	\$ 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.

