

COCKTAIL

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| 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 | PANCAKES <i>Iwai 45 Whisky, Choya Kokuto, Barrel Smoked Maple, Aromatic Bitters</i> | \$ 16 |
| OLD FASHIONED <i>Iwai Mars, maple, aromatic bitters, cherry</i> | \$ 16 | | |

CRAFT BEER

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| 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 | SAPORO 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

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| 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

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| ANCORA PINOT GRIGIO <i>dry, citrus aromas with hint of spicy notes</i> | \$ 30 | PETE'S PURE PINOT NOIR <i>ripe juicy red berry notes, hint of spice</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

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| 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

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| 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

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| "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

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| IKEZO SPARKLING JELLY <i>yuzu or peach, 5% - Hokkaido</i> | \$ 11 6oz |
| "STAR" SPARKLING <i>refreshing, light, fuzzy, 10% - Kyoto</i> | \$ 17 10oz |
| WAGAYA "OUR HOME" <i>rich, balanced, semi-dry, 15% - Tottori</i> | \$ 17 6oz |
| KIKUSUI "GOLD" CAN <i>honey, aged, juicy, 19% - Niigata</i> | \$ 18 7oz |
| TOKURI PINK <i>easy, sweet, cloudy, 10% - Kyoto</i> | \$ 14 6oz |

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| PERFECT SNOW <i>creamy, rich, milky, 21% - Niigata</i> | \$ 16 6oz |
| HOMARE ICHIGO NIGORI <i>creamy, fruity, sweet, 10% - Fukushima</i> | \$ 18 10oz |
| KIKUMASAMUNE TARU "BARREL" | \$ 20 10oz |
| NIGHTINGALE'S GARDEN SIXTY "NIWA NO UGUISU" <i>dry, rich, light, 15% - Fukuoka</i> | \$ 52 24oz |

WHISKY

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| GYOKUSENDO PEAK <i>light, citrusy, honey - Gifu, Japan</i> | \$ 15 |
| IWAI MARS "45" <i>honey, white chocolate, vanilla - Nagano, Japan</i> | \$ 14 |
| IWAI MARS <i>pear, quince, vanilla - Nagano, Japan</i> | \$ 14 |
| IWAI TRADITION <i>ripe cherry, honey, ginger - Nagano, Japan</i> | \$ 14 |
| SHIBUI GRAIN SELECT <i>roasty nuts, baked apple clove - Niigata, Japan</i> | \$ 15 |
| SHINOBU "FORBEARANCE" <i>smooth, buttery, coconut - Niigata, Japan</i> | \$ 14 |

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| AKASHI WHITE OAK <i>smooth, delicate, vanilla - Hyogo, Japan</i> | \$ 15 |
| AKASHI UME <i>balanced, savory, sweet - Hyogo, Japan</i> | \$ 15 |
| SINGLE MALT AKASHI SINGLE MALT <i>rich, malty, smokey - Hyogo, Japan</i> | \$ 15 |
| AGED YAME 10 YEAR <i>rich, semi-sweetness - Hyogo, Japan</i> | \$ 15 |

HIGHBALL

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| Gyokusendo Peak with club soda | \$ 15 |
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FLIGHT

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| A SET OF THREE <i>Iwai mars "45", Akashi white oak, Gyokusendo peak</i> | \$ 30 |
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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.

