

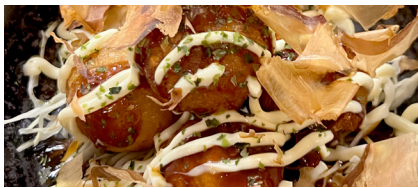
— I Z A K A Y A B I T E S —

TAKOYAKI CHEESE CORN \$ 8



octopus, okonomi glaze, mayo, bonito flake, parmesan cheese

TAKOYAKI \$ 7



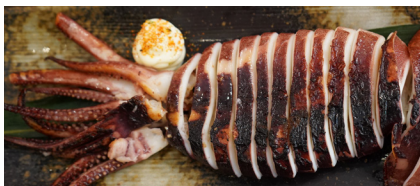
octopus ball, 5pcs, okonomi sauce, mayo, bonito flake, aonori

GARLIC SAUTEED CALAMARI \$ 16



calamari sautéed with ginger sweet soy, pickled ginger

GRILLED CALAMARI \$ 16



whole, homemade teriyaki glaze, mayo, shichimi pepper

GARLIC FRIED CALAMARI \$ 9



squid legs, garlic chili sauce

FRIED OYSTER \$ 8



panko breaded, deep fried, tartar, tonkatsu dip

CHAWANMUSHI \$ 6



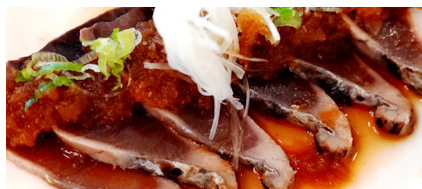
steamed dashi egg, shrimp, mushroom, bok choy, edamame

HAMACHI KAMA \$ 15



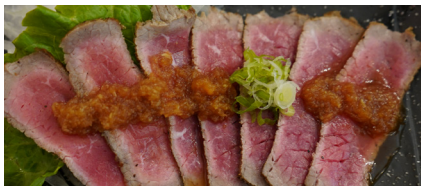
grilled yellowtail collar, grated daikon, ponzu

KATSUO TATAKI \$ 14



wood smoked bonito sashimi, scallion, onion soy

GYU TATAKI \$ 14



seared medium-rare beef slices, garlic onion ponzu

ABURI CHASHU \$ 10



braised pork belly slices, cabbage, teriyaki aioli, sunny side egg

A5 WAGYU STEAK \$ 19



cooked medium, yellow onion, mustard soy sauce

SPICY CHEESE KARAAGE \$ 8



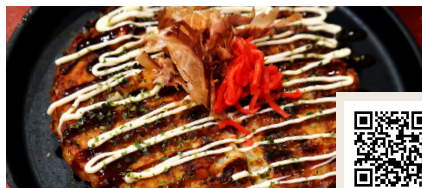
soy garlic fried chicken, mozzarella, scallion, garlic chili

BUTA KIMUCHI \$ 8.5



pork belly slices sautéed with kimchi

OKONOMI YAKI \$ 13



pancake, pork belly, cabbage, egg, scallion, aonori, bonito flake

TAMAGO YAKI \$ 6



fresh water eel (+\$2) or mentaiko wrapped in egg omelette

MENTAI CHEESE WRAP \$ 6.5



spicy cod egg, cream cheese, sweet chili dip

SAUTÉED SHISHITO PEPPER \$ 7



Japanese pepper, sukiyaki sauce, bonito flake

RAW		SALAD	
KING SALMON TATAKI	\$ 15	SEAWEED SALAD	\$ 5.5
<i>seared, garlic chips, truffle ponzu, scallion</i>		<i>seaweed, sesame oil & seeds</i>	
CRISPY RICE	\$ 12	SUNOMONO	\$ 10
<i>spicy tuna, garlic chili oil, serrano, cilantro</i>		<i>octopus, seaweed, cucumber, dashi vinaigrette</i>	
BLUEFIN TARTAR	\$ 16	SASHIMI SALAD	\$ 13
<i>fatty tuna, avocado, scallion, pickled wasabi, ceviche, black caviar, add uni+\$10</i>		<i>tuna, salmon, yellowtail, avocado, yuzu soy dressing</i>	
HAMACHI SERRANO	\$ 14	AVOCADO TOFU SALAD	\$ 10
<i>yellowtail, yuzu tobiko, yuzu soy vinaigrette</i>		<i>silk tofu, crispy gobo chips, sesame dressing</i>	



NIGIRI & SASHIMI		GREEN	
SASHIMI THREE	\$ 14	EDAMAME	\$ 5.5
<i>2pcs each of tuna, salmon, yellowtail</i>		<i>green soy bean with sea salt</i>	
SASHIMI FIVE	\$ 18	GARLIC SPICY EDAMAME	\$ 6
<i>2pcs each of tuna, salmon, yellowtail, albacore, scallop</i>		<i>garlic chili sesame oil, chili pepper</i>	
NIGIRI FIVE	\$ 18	OTSUKEMONO	\$ 5
<i>tuna, salmon, yellowtail, amberjack, scallop</i>		<i>assorted pickles, cucumber, radish, eggplant</i>	
ULTIMATE NIGIRI THREE	\$ 27	SEASONAL VEGETABLE TEMPURA	\$ 8
<i>bluefin toro, A5 wagyu from Japan, and sweet shrimp on Uni</i>		<i>kabocha, sweet potato, zucchini, shishito, with tempura dipping sauce</i>	
SASHIMI PLATTER	\$ 27	MUSHROOM TEMPURA	\$ 10
<i>13 pieces, add uni+\$10</i>		<i>shiitake, enoki, shimeji with tempura dipping sauce and truffle oil</i>	
SASHIMI DELUXE	\$ 40	CHILLED SPICY CUCUMBER	\$ 5
<i>23 pieces, add uni+\$10</i>		<i>garlic chili miso aioli, hot sesame oil</i>	

SEAFOOD		MEAT	
SHRIMP TEMPURA	\$ 10	PORK GYOZA	\$ 6.5
<i>deep fried, with tempura dipping sauce</i>		<i>5pcs, pan fried dumplings</i>	
SPICY SHRIMP SHUMAI	\$ 6	KARAAGE FRIED CHICKEN	\$ 7
<i>steamed dumplings, 5 pcs, garlic chili</i>		<i>soy garlic marinated, spicy garlic dip</i>	
MISO GINDARA	\$ 17	A5 WAGYU KUSHIKATSU	\$ 10
<i>grilled marinated cod</i>		<i>1pc, skewered, deep fried, tonkatsu dip, tartar</i>	

SOUP		RICE	
MISO	\$ 4	RICE SET	\$ 4.5
<i>scallion, seaweed, tofu</i>		<i>miso soup, pickles</i>	
MUSHROOM MISO	\$ 7	ONIGIRI	\$ 5.5
<i>shiitake, shimeji, enoki, seaweed</i>		<i>2pcs, choice of grilled salmon, spicy mentaiko, or pickled plum</i>	
SPICY GYOZA	\$ 8		
<i>pork dumplings, silk tofu, mushroom, napa, scallion in iron cast</i>			

RAMEN

scallion, soft boiled egg, bok choy

KOTTERI TONKOTSU
thick pork broth, kikurage mushroom,
bok choy, pork chashu

\$ 15

CHICKEN PAITAN
slow cooked breast chashu, chili strings

\$ 15

Add-Ons
chashu +1.50 / soft boiled egg +1 / spicy miso ball +1.50 hot sesame oil +1



RAMEN + TWO

\$23

SELECT ONE RAMEN
KOTTERI TONKOTSU, CHICKEN PAITAN

SELECT TWO SUSHI ROLLS
6pcs each
CRUNCHY SALMON, CRUNCHY YELLOWTAIL
CALIFORNIA, SPICY TUNA

RAMEN + MORE



RAMEN & KATSU

\$ 22

Tonkotsu or Chicken ramen
Chicken or Organic pork+\$1.50



RAMEN & SASHIMI

\$ 26

Tonkotsu or Chicken ramen
Sashimi 6pcs
California roll or Nigiri Spc +\$6
Rice



CHUKA

\$ 25

Tonkotsu or Chicken ramen
Gyoza dumpling
Karaage fried chicken
Rice

DINNER SET



SASHIMI & UDON

\$ 24

Sashimi 6pcs
Udon noodle soup
Tempura
Inari (rice in fried tofu)



TRADITIONAL

\$ 26

Sashimi 6pcs
California roll
Tempura
Rice
Miso soup

Pick teriyaki
Chicken
Salmon+\$2



KAISEN

\$ 27

6pcs sashimi
5pcs nigiri
Rice
Miso soup

Pick teriyaki
Chicken
Salmon+\$2
Miso Gindara+\$3

SUMMER SPECIAL

tempura, 6pcs chirashi over rice served with chawanmushi (shrimp, mushroom, bok choy, edamame)



TENZARU SOBA + MINI CHIRASHI \$ 28
chilled buckwheat noodle, dipping broth, wasabi, scallion, seaweed



KATSUNI + MINI CHIRASHI \$ 30
organic pork loin cutlet, onion, scallion simmered in egg dashi broth, in toban pot



SUKIYAKI + MINI CHIRASHI \$ 32
sweet soy broth, sliced beef, napa, tofu, shirataki, scallion, mushroom, egg, in iron cast bowl



CHILLED UDON + MINI CHIRASHI \$ 32
chicken with sesame dressing, cherry tomatoes, cucumber, shiitake, bok choy, half boiled egg, soy based dashi soup

RICE

miso soup, pickles



HITSUMABUSHI \$ 24
broiled eel over rice in stone bowl with dashi broth along with wasabi, scallion, seaweed.

GYU-DON \$ 16
sliced beef, tofu, soft boiled egg, sukiyaki broth

JAPANESE CURRY \$ 18
chicken, organic pork loin+\$1.5, deep fried cutlet



NOODLE

TRUFFLE MUSHROOM UDON \$15
shiitake, shimeji, enoki, ankake, soy broth, tempura

BEEF CURRY UDON \$ 16
sliced beef, napa, scallion, seaweed, egg, in iron bowl, tempura on side

NABEYAKI UDON \$ 16
chicken, napa, scallion, seaweed, egg, in stone bowl, tempura on side

SIZZLING SUKIYAKI UDON \$ 15
sliced beef, onion, napa, egg, pickles, tempura on side



MEAT
miso soup, rice

TEPPAN TERIYAKI \$ 22
slow cooked chicken or salmon+\$2
corn butter, satsuma potato tempura, shishito pepper

KATSUNI \$ 23
organic pork loin cutlet, onion, scallion simmered in egg dashi broth, in toban pot

SUKIYAKI \$ 25
sliced meat, napa, tofu, egg, shirataki, scallion, sweet soy broth, in iron cast bowl

TEPPAN HAMBURG STEAK \$24
garlic ponzu, corn butter, satsuma potato tempura, shishito pepper




ENTRÉE

BLUEFIN TUNA SPECIAL



BLUEFIN PLATTER
3pcs nigiri / 6pcs sashimi / negitoro roll including akami / chu-toro / o-toro
AKAMI = lean
CHU-TORO = fattier
O-TORO = fattiest

\$50


BLUEFIN TARTAR <i>tuna belly, avocado, scallion, pickled wasabi, black caviar, add uni+\$10</i>	\$ 16	NEGITORO ROLL <i>tuna belly, scallion, 6pcs</i>	\$ 12
BLUEFIN NIGIRI TASTING <i>1 pc each of akami, chu-toro, o-toro</i>	\$ 18	BLUEFIN SASHIMI TASTING <i>2 pcs each of akami, chu-toro, o-toro</i>	\$ 32

NIGIRI

chef's choice

NIGIRI FIVE <i>tuna, salmon, yellowtail, amberjack, scallop</i>	\$ 18
NIGIRI PLATTER <i>7 pieces, california roll, add uni+\$10</i>	\$ 25
NIGIRI DELUXE <i>premium 10 pieces, tuna roll, add uni+\$10</i>	\$ 34
ULTIMATE NIGIRI THREE <i>bluefin toro, A5 wagyu from Japan, sweet shrimp, add uni+\$10</i>	\$ 27



MODERN NIGIRI

1 pc, seasoned

BLUEFIN TUNA <i>pickled wasabi</i>	\$ 4.5	KAMPACHI <i>amberjack, grated ginger, scallion</i>	\$ 5.5
BLUEFIN TORO <i>gold flake, black truffle</i>	\$ 10	SCALLOP <i>yuzu kosho, yuzu tobiko</i>	\$ 5.5
KING SALMON <i>crème aioli, black pepper</i>	\$ 6	SWEET SHRIMP <i>black caviar, yuzu salt, shiso, add uni+\$7</i>	\$ 7
SCOTTISH SALMON <i>seared, chili, garlic chip</i>	\$ 5	WAGYU <i>A5 grade, garlic ponzu & chips, scallion</i>	\$ 13
YELLOWTAIL <i>serrano, cilantro, yuzu vinaigrette</i>	\$ 4		

TOKUSEN OMAKASE



SEVEN COURSE
Truffle chawanmushi, sunomono, tempura, 9pcs premium nigiri, hand roll, soup, dessert

\$ 75

Nagomiya is excited to invite you to take pleasure in a uniquely intimate dining experience in our newly renovated private rooms with cozy booths.

*advanced reservation required

SASHIMI

chef's choice, changes daily

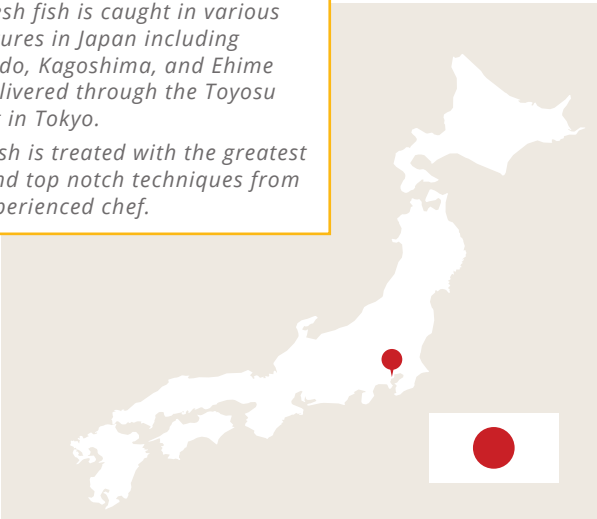


SASHIMI PLATTER
13 pieces, add uni+\$10

\$ 27

Our fresh fish is caught in various prefectures in Japan including Hokkaido, Kagoshima, and Ehime and delivered through the Toyosu market in Tokyo.

Each fish is treated with the greatest care and top notch techniques from our experienced chef.



SASHIMI THREE
2pcs each of tuna, salmon, yellowtail

\$ 14



SASHIMI DELUXE
23 pieces, add uni+\$10

\$ 40



SASHIMI FIVE
2pcs each of tuna, salmon, yellowtail, amberjack

\$ 18



CHIRASHI DON
13pcs of sashimi, rice with toppings, add uni+\$10

\$ 28

A LA CARTE

RAW		NIGIRI 2 PIECES	SASHIMI 3 PIECES
BLUEFIN TUNA	MAGURO	\$ 7.5	\$ 10
CHU-TORO		\$ 18	\$ 20
O-TORO		\$ 20	\$ 22
SALMON		\$ 7	\$ 9.5
KING ALASKAN SALMON		\$ 8	\$ 10.5
YELLOWTAIL	HAMACHI	\$ 7	\$ 9.5
AMBERJACK	BIN NAGA	\$ 8.75	\$ 11.5
STRIPEDJACK	SHIMA AJI	\$ 8	\$ 10.5
SALMON ROE	IKURA	\$ 9	
UNI		\$ 18	\$ 20
SEABREAM	MADAI	\$ 9	\$ 11.5

SHELLFISH		NIGIRI 2 PIECES	SASHIMI 3 PIECES
SHRIMP	EBI	\$ 6.5	
SWEET SHRIMP	AMAEBI	\$ 12	\$ 18
SCALLOP	HOTATE	\$ 8.5	\$ 11
COOKED			
SMOKED SALMON		\$ 6.75	\$ 9.25
FRESH WATER EEL	UNAGI	\$ 7.25	\$ 9.75
OCTOPUS	TAKO	\$ 7.25	\$ 9.75
AMBERJACK	KANPACHI		

SIGNATURE ROLL

DEVIL’S BREATH \$ 14
“AKUMA NO TOIKI”



spicy tuna, cucumber, jalapeño, topped with seared tuna, spicy aioli, garlic chips, spicy tobiko

KISS OF JUJU \$ 14
“JUJU NO KISU”



crunchy scallop tempura, avocado, topped with fresh scallop, salmon, strawberry

GREEN TYPHOON \$ 14
“MIDORI NO TAIFU”



soft shell crab, cream cheese, topped with shrimp, eel, spicy aioli, aonori, crispy onion

MIND OF ZEN \$ 14
“ZEN NO KOKORO”



white fish tempura, cucumber, topped with yellowtail, scallion, shiso, wasabi tobiko, ponzu with grated ginger

FOUR SEASONS \$ 14
“SHIKI”



four kinds of fish: (tuna, salmon, yellowtail, unagi) inside and outside, topped with fried gobo

TREASURE BOX \$ 17
“TAMATE BAKO”



hickory smoked boxed sushi, topped with salmon, unagi, avocado, stuffed with tempura cracker, masago

SWIRLING EEL \$ 14



eel tempura, mayo, cucumber topped with eel, avocado, arare

SALMON TRINITY \$ 14



spicy salmon, cucumber, topped with seared smoked salmon, salmon skin salad, sesame dressing

ENDLESS LAVA \$ 13



california roll baked with scallop, lobster, shichimi pepper, chili string, spicy tobiko, garlic chili sauce

YELLOW JACKET \$ 16



yellow soy paper, soft shell crab, crawfish and crab salad, avocado, cucumber, black tobiko

BAGEL TEMPURA \$ 14



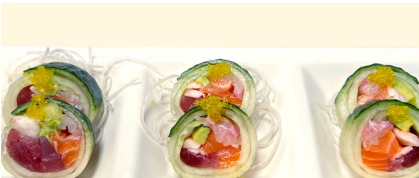
smoked salmon, avocado, cream cheese, spicy aioli, kabayaki glaze, flash fried

DOUBLE SHRIMP ROLL \$ 13



shrimp tempura, crab flake, cream cheese, boiled shrimp, kabayaki glaze

CUCUMBER SUMMER BREEZE \$ 13



tuna, salmon, hamachi, shrimp, avocado, yuzu tobiko, ponzu

CRUNCHY 14TH \$ 12



tuna, salmon, yellowtail, cream cheese, flash fried, yuzu ponzu

FIRE CRACKER \$ 12



spicy aioli, tempura flake topped with spicy tuna, wasabi tobiko

CLASSIC ROLL

TUNA ROLL	\$ 6.25	LOBSTER ROLL	\$ 8
		<i>avocado, mayo, shichimi</i>	
CALIFORNIA ROLL	\$ 6.5	PHILLY ROLL	\$ 7
		<i>smoked salmon, avocado, cream cheese</i>	
SPICY TUNA	\$7	SPICY CRUNCHY SHRIMP	\$ 7
		<i>cucumber, spicy aioli, tempura crunch</i>	
YELLOWTAIL ROLL	\$ 6.25	SHRIMP TEMPURA ROLL	\$ 9
		<i>cucumber, mayo</i>	
CRUNCHY SALMON	\$ 7	RAINBOW ROLL	\$ 13
		<i>california roll, tuna, salmon, yellowtail</i>	
CRUNCHY YELLOWTAIL	\$ 7	SPIDER ROLL	\$ 11
		<i>soft shell crab, cucumber, avocado, mayo</i>	
EEL CUCUMBER ROLL	\$ 7.5	TORO TAKUWAN	\$ 10.5
		<i>bluefin tuna belly, pickled radish</i>	

VEGGIE ROLL

CUCUMBER ROLL	\$ 4.5		
AVOCADO ROLL	\$ 4		
AVOCADO CUCUMBER	\$ 5.5		
VEGETABLE TEMPURA	\$ 7.5		
<i>sweet potato, japanese pumpkin</i>			
UME SHISO ROLL	\$ 5.5	VEGGIE DRAGON ROLL	\$ 9
<i>pickled plum, shiso leaf</i>		<i>pickles, carrot, cucumber topped with</i>	
SHIITAKE ROLL	\$ 5.5	<i>inari fried tofu, avocado</i>	
<i>simmered in soy broth</i>			
BLESSING FROM THE OCEAN	\$ 10	Extra	
<i>various types of seaweed, cucumber,</i>		<i>PICKLED WASABI \$4 WASABI / GINGER / SAUCES \$1</i>	
<i>avocado, dashi vinaigrette</i>			




SUPREME ROLL



SEXY LANGOSTA	\$35
<i>lobster tempura, cucumber, lobster salad,</i>	
<i>topped with shrimp, avocado</i>	



THE WAGYU	\$ 42	TRUFFLE ON TORO	\$ 32
			
<i>soft shell crab tempura, cucumber, avocado lobster</i>		<i>tempura crunchy mix, topped with spicy toro, black</i>	
<i>salad topped with yakiniku glaze, green onion, garlic chips</i>		<i>truffle slices, truffle salt</i>	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

20% GRATUITY ON A PARTY OF 5 OR MORE. WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE AT OUR DISCRETION. *PHOTOS ARE IMAGES ONLY

LUNCH SPECIALS

served with miso soup



TRADITIONAL

\$ 16.5

Pick teriyaki:
Chicken or Salmon (+\$2), Tempura
California roll, Rice



NIGIRI SUSHI

\$ 15

1pc each of tuna, salmon, yellowtail, shrimp
California roll, Tempura



SALAD & ROLL

\$ 15

Pick one salad:
Avocado, tofu or Sunomono seaweed

Pick two rolls:
California, Spicy tuna, Crunchy salmon,
Crunchy yellowtail



TERIYAKI & ROLLS

\$ 15

Pick teriyaki:
Chicken or Salmon (+\$2)

Pick two rolls:
California, Spicy tuna, Crunchy salmon,
Crunchy yellowtail



SASHIMI JEWEL

\$ 17

fresh tuna, salmon, yellowtail, over rice,
organic green, pickles, edamame, cucumber,
baby radish, poke sauce



THREE JEWELS

\$ 17

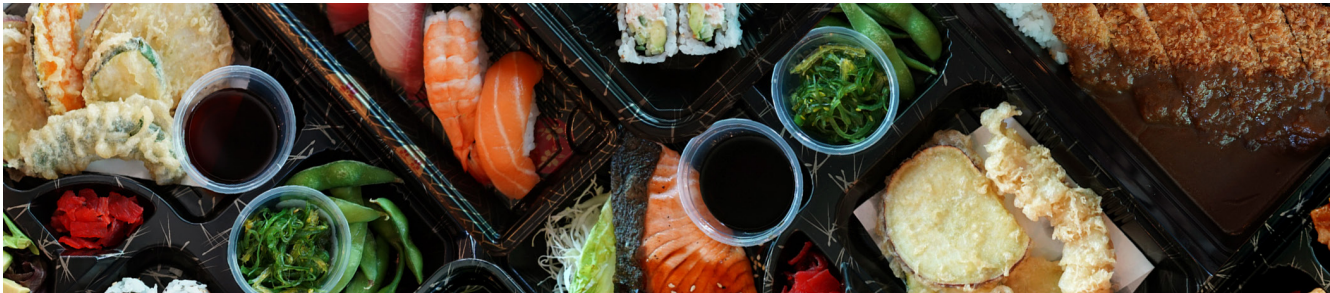
Choose three rolls:
California, Spicy tuna, Crunchy salmon,
Crunchy yellowtail

WE DELIVER LUNCH TO YOUR OFFICE








- \$100 minimum subtotal
- Order 24 hours in advance
- Available Tuesday through Friday
- Register buildings in Midtown only (within 7 blocks)
- Free delivery by our restaurant staff

Delivered between
11:45 AM - 12:15 PM

* On rare occasions delays may occur
due to unforeseen circumstances.



DESSERTS

COPPA PISTACHIO	\$ 9	MONAKO	\$ 5	MATCHA CHEESECAKE	\$ 6
					
		<i>strawberry wafer ice cream sandwich</i>		<i>green tea, pocky</i>	
		MOCHI ZENZAI	\$ 7	TEMPURA ICE CREAM	\$ 7
					
		<i>red bean, green tea ice cream, mochi</i>		<i>deep fried, green tea</i>	
		MOCHI ICE CREAM	\$ 6.5	ICE CREAM	\$ 5
					
<i>custard gelato swirled with chocolate and pistachio</i>		<i>1 pc each of green tea, vanilla, strawberry</i>		<i>green tea</i>	

• Our Brands •



Catering

Whether you are hosting a holiday party, an office meeting, or a school function, Nagomiya's delicious meal will make your event more enjoyable for your guests. You can choose buffets or individual bento box, pickups or deliveries! Customize your order to fit your catering needs.



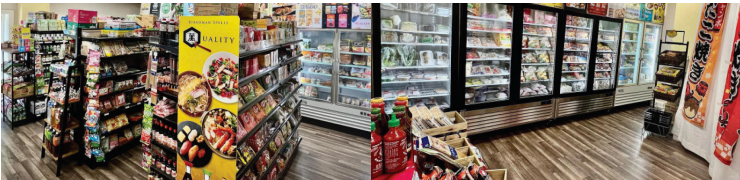
Wagaya Groceries

Right on 14 ST NW

WAGAYA GROCERY STORE

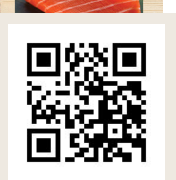
We carry an extensive selection mainly focusing on Japanese products and other Eastern Asian products.

349 14th St NW Suite D, Atlanta, GA 30318
(404) 951-8536



WAGAYA FISH MARKET

We offer various seafood from the Toyosu market in Japan to your table. Fresh seasonal items will be available every season. Order online and pick it up at Wagaya Groceries.



COCKTAIL			
BONSAI	\$ 15	TROPIC THUNDER	\$ 13
Mizu Green Tea Shochu, Pineapple Juice Chateau Aloe, Lime Juice, cucumber		Cazadores Reposado Tequila, Chinola Passion Fruit, lime, jalapeño	
SPARKLER	\$ 12	ESU•PUR•ESSO SHAKE	\$ 15
3 Stars Rum, Blackberry Sage, lemon, Sparkling Peach JELLY Sake		Fujimi Japanese Vodka, Borghetti Espresso, Carolina Cream	
LYCHEE MARTINI	\$ 15	PANCAKES	\$ 16
vodka, lemon, fresh lychee juice, lychee fruit		Iwai 45 Whisky, Choya Kokuto, Barrel Smoked Maple, Aromatic Bitters	
OLD FASHIONED	\$ 16		
Iwai Mars, maple, aromatic bitters, cherry			

CRAFT BEER			
WEDNESDAY CAT	\$ 9	MATCHA IPA	\$ 12
White Ale - 5% - Nagano, Japan		8.5% - Kyoto, Japan	
YONA YONA PALE ALE	\$ 9	DRAFT BEER	
6% - Nagano, Japan		SAPPORO PREMIUM	\$ 9
ECHIGO STOUT	\$ 12	5%, Tokyo, Japan	
7% - Niigata, Japan		THREE TAVERNS UKIYO	\$ 8
		Rice Lager - 4.25%, Decatur, GA	

FAVORITE WINE			
			glass / carafe
ARCHER ROOSE SPARKLING	\$ 9	WHITE BLEND	\$ 9 / \$32
40% Glera, 60% Garganega, Veneto, Italy		70% Verdejo, 30% Sauvignon Blanc	
STILL ROSÉ	\$ 9 / \$32	RED BLEND	\$ 9 / \$32
50% Garnacha, 50% Tempranillo		80% Tempranillo, 20% Garnacha	

CURATE WINE			
ANCORA PINOT GRIGIO	\$ 30	PETE’S PURE PINOT NOIR	\$ 38
dry, citrus aromas with hint of spicy notes		ripe juicy red berry notes, hint of spice	
KURANAI SAUVIGNON BLANC	\$ 38	SAND POINT MERLOT	\$ 36
tropical, gooseberry and passion fruit notes		ripe raisiny aromas, smooth, full bodied	
DANTE CHARDONNAY	\$ 40	PARDUCCI CABERNET SAUVIGNON	\$ 42
oak, crisp and clean		dried cherry and cranberry aromas, hint of vanilla	

RTDs			
LONG DRINK			\$ 8
cranberry, or zero - gin, juice, bubbles			
TIP TOP			\$ 10
old fashioned, negroni, or manhattan			

NON-ALCOHOLIC			
SOFT DRINK	\$ 3	ICED TEA	\$ 3
coke, diet coke, sprite		sweet or unsweet	
RAMUNE	\$ 5	GREEN TEA	\$ 3
japanese classic soft drink sealed with a marble		hot or cold	
CALPICO	\$ 6	PEACH ICED TEA	\$ 4.5
refreshing light, sweet yogurt flavor		PEACH ICED GREEN TEA	\$ 4.5
		PERRIER	\$ 4

PREMIUM SAKE		CLASSIC SAKE	
DASSAI “THIRTY NINE” <i>fruity, crisp, light, 16% - Yamaguchi</i>	\$ 75 24oz	“SAKE BARREL” KIKUMASAMUNE <i>woody, dry, punch - 14%, Hyogo</i>	\$ 45 24oz
DASSAI “TWENTY THREE” <i>fruity, crisp, clean, 16% - Yamaguchi</i>	\$ 150 24oz	KIKUSUI “CHRYSANTHEMUM WATER” <i>fruity, clean, semi-dry - 15%, Niigata</i>	\$ 49 24oz \$ 25 10oz
SHIRAKAWAGO SPARKLING NIGORI <i>refreshing, silky, semi-sweet, 11% - Nagano</i>	\$ 45 17oz	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	PERFECT SNOW <i>creamy, rich, milky, 21% - Niigata</i>	\$ 16 6oz
“STAR” SPARKLING <i>refreshing, light, fuzzy, 10% - Kyoto</i>	\$ 17 10oz	HOMARE ICHIGO NIGORI <i>creamy, fruity, sweet, 10% - Fukushima</i>	\$ 18 10oz
WAGAYA “OUR HOME” <i>smooth, balanced, semi-dry, 15% - Wakayama</i>	\$ 16 6oz	KIKUMASAMUNE TARU “BARREL”	\$ 20 10oz
KIKUSUI “GOLD” CAN <i>honey, aged, juicy, 19% - Niigata</i>	\$ 18 7oz	NIGHTINGALE’S GARDEN SIXTY “NIWA NO UGUISU” <i>dry, rich, light, 15% - Fukuoka</i>	\$ 52 24oz
TOKURI PINK <i>easy, sweet, cloudy, 10% - Kyoto</i>	\$ 14 6oz	NIGHTINGALE’S GARDEN FIFTY “NIWA NO UGUISU” <i>fruity, dry, light, 15% - Fukuoka</i>	\$ 60 24oz

WHISKY			
GYOKUSENDO PEAK <i>light, citrusy, honey - Gifu, Japan</i>	\$ 15	AKASHI WHITE OAK <i>smooth, delicate, vanilla - Hyogo, Japan</i>	\$ 15
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>	\$ 14	AGED YAME 10 YEAR <i>rich, semi-sweetness – Hyogo, Japan</i>	\$ 15
SHIBUI GRAIN SELECT <i>roasty nuts, baked apple clove- Niigata, Japan</i>	\$ 15		
SHINOBU “FORBEARANCE” <i>smooth, buttery, coconut - Niigata, Japan</i>	\$ 14		

HIGHBALL		FLIGHT	
Gyokusendo Peak with club soda	\$ 15	A SET OF THREE <i>Iwai mars “45”, Akashi white oak, Gyokusendo peak</i>	\$ 30

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.

