

SAKE

Sho Chiku Bai Hot Sake 300ml 10

A classic, warming choice featuring comforting notes of steamed rice and roasted nuts. It offers a smooth, creamy texture with a some dried fruit on the finish.

Best Paired with: Yakitori

Dassai 45 Junmai Daiginjo 獺祭 300ml 30 720ml 55

Light, balanced, clean and easy drinking, this is a star. It's wonderful for beginners to get into sake and fantastic for others to simply enjoy. Simply fantastic.

Best Paired with:

Dassai 39 Junmai Daiginjo 獺祭 300ml 49

Enjoy the flowery and expertly-balanced Dassai 39 Junmai Daiginjo's pleasant and addictive notes of ripe pineapples, mangoes, apples and pears.

Best Paired with:

Hakutsuru Sho-Une Daiginjo 翔雲 720ml 77

This light and floral sake is layered with watermelon and anise, with enough body and acid for food or as a standalone beverage on a crisp afternoon.

Best Paired with: Tuna Tataki

Sho Chiku Bai Ocean View Ginjo 750ml 13/45

Refreshing and bright, this Ginjo evokes a coastal breeze with delicate aromas of wildflower honey, anise, and fresh cut grass. It concludes with a crisp bone-dry finish.

Best Paired with: Oysters or Sashimi

Sho Chiku Bai Skyline Ginjo 750ml 13/45

This sake has a rich and lush mouthfeel and a pop of acidity that makes it perfect for pairing. Barrel aged sake is blended in for structure and tanning.

Best Paired with: Yakitori of any kind!

Sho Chiku Bai Nigori 750ml 12/40

This unfiltered sake is lush and semi-sweet, boasting a tropical bouquet of vanilla, coconut, and fresh cream. It provides a perfect cooling counterpart to bolder flavors.

Best Paired with: Spicy Ramen

Sho Chiku Bai Silky Mild 750ml 13/45

Nigori is lightly filtered sweet sake. It is rich and robust with distinctive rice flavor. It is especially delicious with rich ad well-seasoned dishes.

Best Paired with:

Sho Chiku Bai Organic Sake 300ml 20

Lively and expressive, this unpasteurized sake delivers a nuanced sweetness paired with subtle spice. Sweet corn, ripe banana, and wasabi peas mingle on the palate.

Best Paired with: Nigiri or Tuna Tataki

SPIRITS

AMERICAN WHISKEY

ANGEL'S ENVY BOURBON 13

ANGEL'S ENVY BOTTLED IN BOND LTD 18

ANGEL'S ENVY RYE WHISKEY 100 PROOF 20

BASIL HAYDEN BOURBON 12

BASIL HAYDEN TOASTED BOURBON 14

ELIJAH CRAIG SMALL BATCH 8

ELIJAH CRAIG STRAIGHT RYE 10

ELIJAH CRAIG TOASTED BARREL 10

I.W. HARPER BOURBON CASK 13

HIGH WEST BOURBON 15

HIGH WEST DOUBLE RYE 10

WILDERNESS TRAIL WHEATED BOURBON 12

WILDERNESS TRAIL RYE 100 PROOF 11

WHISTLEPIG 12YR RYE 30

WORLD WHISKY

HAKUSHU 12YR SINGLE MALT 42

JOHNNIE WALKER BLACK 11

NIKKA FROM THE BARREL 18

NIKKA MIYAGIKYO SINGLE MALT 20

NIKKA TAKETSURU PURE MALT 18

NIKKA WHISKY DAYS 11

SUNTORY WHISKY TOKI 8

YAMAZAKI 12YR SINGLE MALT 39

YAMAZAKI DISTILLER'S RESERVE 21

COGNAC

HINE COGNAC BONNEUIL 32

HINE COGNAC CIGAR RESERVE XO 32

AGAVE SPIRITS

ESPOLON BLANCO 10

CASAMIGOS BLANCO 13

ARETTE REPOSADO 12

EL TESORO ANEJO 20

RAYU MEZCAL ESPADIN 12

VODKA & GIN

TITO'S VODKA 10

GREY GOOSE 14

SUNTORY HAKU VODKA 12

SUNTORY ROKU GIN 12

BALTIMORE SPIRITS SHOT TOWER 10

HENDRICK'S GIN 12

COCKTAILS

BULLET TRAIN 新幹線 12

*Oceanview Sake, BSC Shot Tower Gin,
St. George Thai Basil, Fever Tree Tonic, Lime*

TOKYO HIGHBALL 東京ハイボール 12

Nikka Days Whisky, Topo Chico, Grapefruit

VEGETAL HIGHBALL トマトハイボール 15

*Roku Gin, Chartreuse Vegetal ISO,
Shiso, Fever Tree tonic*

UMESHU 75 梅 12

*Roku Gin, Hakutsuru Umeshu Sake,
Lemon, Bubbles*

LYCHEE-COSMO ライチ・コスモ 14

*Nigori Sake, Honkaku Shochu, Lychee,
Seasonal Fruit, Lemon*

DEW IN JAPAN 夜露 16

*Haku Vodka, Midori, Green Chartreuse,
Fever Tree Tonic, Lime, Bitters*

GRAND ARMY SOUR アマレット・サワー 15

Caffo Amaretto, Campari, Lemon, Egg White

AMATERASU 天照 15

*Hakutsuru Organic Sake, Ancho Reyes Verde,
Dry Vermouth, Ginger, Nori*

VESPER MARTINI ボンド・マティーニ 14

*BSC Shot Tower Gin, Grey Goose Citron,
Lillet, Strega*

A NIGHT IN SHINJUKU 新宿の夜 15

*Nikka Days Whisky, Cognac, Dry Vermouth,
Amaro Nonino, Maraschino, Angostura*

HANA OLD FASHIONED 花 16

*House Whiskey, Nikka from the Barrel,
Maple, Bitters*

BETSUBARA 別腹 16

*Arette Reposado, Hakutsuru Ume and Juicy Yuzu,
Vanilla, Cocoa Bitters, Cream*



WINE

SPARKLING WINE

BASSANO BRUT 10/35

Mombaruzzo, Italy
Bright floral aroma, soft fruit, persistent bubbles

BIUTIFUL CAVA BRUT 10/35

Cava, Spain Green pear, hazelnut, and citrus.

GOUGUENHEIM SPARKLING ROSE 12/42

Mendoza, Argentina
Wild strawberries and cherries.

CORDERO SAN GIORGIO, MOSCATO D'ASTI 13/50

Piedmont, Italy
Orange blossom, fresh peach, sage

WHITE & PINK WINES

LAURENT MIQUEL PERE & FILS ROSÉ 11/44

Languedoc, France. Crisp red fruit, warm strawberry and redcurrant

DALIA PINOT GRIGIO 11/40

Delle Venezie, Italy. First of the season peaches, lemon rind, wet stone

DOM DIOGO VINHO VERDE AZAL 11/40

Vinho Verde, Portugal. Lightly effervescent, green apple, fresh acidity

KARL JOSEF PIESPORTER RIELSLING 11/40

Mosel, Germany. Yellow apple, soft white flowers, honeysuckle

DIATOM CHARDONNAY 15/60

Santa Barbara California, California. Meyer lemon, lime peel, rich texture

CEDRE HERITAGE CHARDONNAY 12/40

Southwest France. Green apple, lemon, white fruits

ESSAY CHENIN BLANC 12/40

South Africa, Western Cape. Pineapple, lychee, guava

RED WINE

NOMADE PINOT NOIR 11/40

Patagonia, Argentina. Old vine, but light bodied. Red berries.

VINA JARBA RED BLEND 12/44

La Mancha, Spain. Red and black berries, balsamic, spicy oak

Shirakabegura Kimoto Junmai 300ml 26

As a result of the exacting methods of the Kimoto process, this Junmai sake presents a robust body. It will present lighter, delicately nuanced aromas of vanilla, flowers, stone fruit, melon and sweet milk.

Best Paired with:

Kiku-Masamune Kimoto Junmai 300ml 25

A traditional, authentically dry sake brewed using the classic Kimoto method. It delivers a robust, satisfying umami profile with an exceptionally crisp, clean finish.

Best Paired with:

SOTO Premium Junmai 720ml 55

An award-winning, elegant Junmai. It offers a smooth, earthy profile with rich umami depth, subtle tasting notes of roasted nuts, a hint of crisp apple, and a perfectly clean, dry finish.

Best Paired with:

Muwa Bourbon Barrel Aged Junmai 750ml 100

A bold expression of East and West, this junmai is aged in bourbon barrels to add incredible depth and sophisticated expressions of smoked honey, rich butterscotch, and baking spice.

Best Paired with: Yakitori or Bluefin Toro Nigiri

Hana Lychee Sake 375ml 20

Hana Lychee lives up to its name with an appealing aroma that fulfills its promise on the palate with the crisp tartness of a delicious lychee. Its low alcohol makes it a fine aperitif.

Best Paired with:

Hana White Peach Sake 375ml 20

Hana white peach promises on the palate with the crisp tartness of a delicious white peach. The lovely lingering finish continues the taste of rich peach flavor.

Best Paired with:

Hana Yuzu Sake 375ml 20

New exciting sake bursts with aromas of tangy Japanese citrus, Yuzu. Enjoy the smooth textured palate with a refreshing finish.

Best Paired with:

Mio Sparkling Sake 300ml 22

This Sparkling Sake is light and refreshing with honeydew, lemon, this is the perfect introductory sake for sparkling wine lovers.

Best Paired with: Crab Rangoon.

Tuna Crispy Rice, or Volcano Roll

Hana Sparkling White Peach 250ml 8

Delightful aromas and flavors of just-ripe, white peaches in cream with a sweet and sparkling taste.

Best Paired with:

BEER

Draft Beer

Sapporo 7

A perfectly crisp, balanced, and universally loved Japanese lager. The quintessential, refreshing pairing for any dish on the menu.

Peabody Heights 'Speed Gal' Yuzu Gose 7

A vibrant local Baltimore favorite. This tart gose beautifully balances bright Japanese yuzu citrus with a subtle hint of sea salt for a highly refreshing finish.

Peabody Heights Hazy IPA 9

A juicy, locally brewed hazy IPA bursting with expressive tropical fruit aromas and a smooth, hop-forward palate.

Stillwater Extra Dry Lager 9

A masterful sake-inspired brew. Crafted to mimic the crisp, bone-dry profile of traditional Japanese sake, offering an incredibly clean and palate-cleansing experience.

Cans & Bottles

Hitachino Nest White Ale (Can) 7

An iconic Japanese craft wheat beer brewed with coriander, orange peel, and nutmeg. Soft, floral, and deeply refreshing.

Hitachino Nest Yuzu Lager (Can) 7

A lively, zesty craft lager that perfectly captures the tart, aromatic, and floral essence of fresh Japanese yuzu citrus.

Hitachino Nest Red Rice Ale (Bottle) 8

A uniquely striking, rose-hued ale brewed with ancient Asamurasaki red rice. It delivers complex, subtly sweet fruit notes and a fascinating sake-like finish.

Hitachino Nest Dai Dai IPA (Can) 7

Brewed with indigenous Japanese Fukuoka Mikan oranges and specialty hops, creating a beautifully balanced, citrus-forward bitterness.

Suntory Vodka Seltzer (Assorted Cans) 7

A crisp, effervescent Japanese seltzer offering an incredibly light, refreshing, and clean burst of fruit flavor.

N/A Beer

Sapporo N/A Can 7

Good Time IPA Can 7



SAKE FLIGHTS

The Enso Collection 18

A journey of ultimate balance, moving from pristine purity to robust tradition, finishing with a vibrant citrus burst.

- Dassai 45 (Premium Daiginjo)
- Kiku-Masamune Kimoto Junmai (Traditional Junmai)
- HANA Yuzu Sake (Fruit Infusion)

The Ukiyo Experience 22

An exploration of contrasting realms—from a coastal breeze to smoky bourbon-barrel depths, concluding in lush creaminess.

- Sho Chiku Bai Ocean View Ginjo (Crisp Ginjo)
- Muwa Bourbon Barrel Aged Junmai (Aged Junmai)
- Sho Chiku Bai Nigori (Unfiltered Nigori)

The Miyabi Selection 23

A study in sophisticated refinement, blending luxurious silkiness, earthy umami, and playful effervescence.

- Dassai 39 (Premium Daiginjo)
- SOTO Premium Junmai (Modern Junmai)
- Mio Sparkling Sake (Sparkling)