

SAKE

Sho Chiku Bai Hot Sake 300ml 15

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(Thigh or Pork Belly)

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: Hamachi Crudo, Chirashi Don

Dassai 39 Junmai Daiginjo 獺祭 300ml 49 720ml 98

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: Sweet Shrimp Sashimi

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 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 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 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 BOTTLED IN BOND LTD 18

ANGEL'S ENVY RYE WHISKEY 100 PROOF 20

BASIL HAYDEN BOURBON 12

BASIL HAYDEN DARK RYE 12

BASIL HAYDEN TOASTED BOURBON 14

ELIJAH CRAIG SMALL BATCH 10

ELIJAH CRAIG STRAIGHT RYE 10

ELIJAH CRAIG TOASTED BARREL 10

I.W. HARPER CABERNET 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

DUUSE COGNAC VSOP 25

AGAVE SPIRITS

ARETTE BLANCO 10

CASAMIGOS BLANCO 13

PATRON SILVER 12

ARETTE REPOSADO 12

LA GRITONA REPOSADO 20

EL TESORO ANEJO 20

RAYU MEZCAL ESPADIN 12

OJO DE TIGRE MEZCAL ARTESANNAL12

VODKA & GIN

TITO'S VODKA 10

GREY GOOSE 14

SUNTORY HAKU VODKA 12

SUNTORY ROKU GIN 12

HENDRICK'S GIN 12

COCKTAILS

BULLET TRAIN (Gin&Tonic) 新幹線 13

*Oceanview Sake, House Gin,
St. George Thai Basil, Fever Tree Tonic, Lime*

TOKI HIGHBALL ハイボール 13

Suntory Toki, Topo Chico, Lemon

HANA SPRITZ 花 15

St-Germain, Topo Chico, Bubbles, Lime, Shiso

MOMO (Peach Gimlet) 桃 15

Roku Gin, White Peach Sake, Peach Schnapps, Lime

YUTA (Yuzu Margrita) 柚 14

Aratte Blanco, Juicy Yuzu, Triple Sec, Lime

LYCHEE-COSMO ライチ・コスモ 15

Lychee Sake, Shochu, Lychee, Cranberry, Lemon

DEW IN JAPAN 夜露 16

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

GARI MARTINI ガリ・マティーニ 15

Pickled Ginger Juice, House Gin, St-Germain

GRAND ARMY SOUR アマレット・サワー 15

(Grand Army, NYC)Caffo Amaretto, Campari, Lemon, Egg White

OLD FASHIONED ファッションド 18

House Whiskey, Nikka from the Barrel, Maple, Bitters

BETSUBARA 別腹 17

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

JAPANESE COLD NOODLES 冷やし中華 18

*(Double Chicken Please, NYC)White rum, Pineapple,
Cucumber, Lime, Coconut, Spicy Sesame oil, Nori*



「今日という日に、
乾杯。」

WINE

WHITE WINES

Lake Chalice-Sauvignon Blanc 12|42

Marlborough, New Zealand, Dry, Crisp, Tropical fruits
Pairings: Shrimp Tempura roll, Sake Tacos

Contexto-Vinho Verde 10|35

Vinho Verde, Portugal, Off-dry, Apricots, Saline Finish, Lime peel
Pairings: Spicy Kani taco, Fried calamari, Seafood Gyoza, Hamachi Taco, Mango Ceviche

Essay-Chenin Blanc 12|40

Western Cape, South Africa, Bone-dry, Citrus-forward, Pears, Melon
Pairings: Hampden heat, Spicy Tuna Roll

Fossi-Friuli Pinot Grigio 9|30

Friuli, Italy, Peaches, Lemon Curd, Grapefruit
Pairings: Hokkaido Scallops, Fried oysters

Diatom-Chardonnay 15|60

Santa Rita Hills, California, Subtle Acidity, Off-dry, Lemon Curd, Yellow Apples, Pastry, Vanilla
Pairings: Hamachi Tacos, Hamachi Crudo, Seasonal Sashimi Salad

PINK WINES

Fabre en Provence-Côtes de Provence Rosé 13|45

Cotes de Provence, France, Dry, wild strawberries, watermelon, cantaloupe, lemon zest,
Pairings: spicy salmon roll, titanic roll, Hana roll

Viña Otano-Rosado Rioja 10|35

Rioja, Spain, Off-dry, Sour Cherries, Grapefruit, Pear
Pairings: Fried Calamari, Spicy Tuna Roll, Spicy Kani Taco

SPARKLING WINES

Bassano Brut 10|35

Mombuzzo, Italy, Bright Floral Aroma, Soft fruit, Persistent bubbles
Pairings: Spicy Salmon Roll, Spicy Kani Taco

Biutiful-Cava Brut 12|42

Cava, Spain, Brut, Pear, Brioche, Persistent Bubbles
Pairings: Crab Rangoon Sticks, Seafood Gyoza, Karage Fried Chicken, Tuna crispy rice

Gouguenheim Sparkling Malbec 11|37

Mendoza, Argentina, Extra brut, Tart Cranberries, Pomegranate, Brioche Bread, Licorice
Pairings: Smokin' Aces, Philly roll, Coconut shrimp

RED WINES

Coeur de Terre-Pinot Noir 15|60

Willamette Valley, Oregon, Tart, Off-dry, fine tannins, Light, Earthy, raspberries, Red Cherries, Leather, Cedar
Pairings: Mushroom Yakitori, Miso Buttered Mushrooms, Oyster roll

Viña Jaraba-Red Blend 10|35

Castillo La Mancha, Spain, Dry, Dark plums, Figs, Balsamic Glaze, Cocoa, Tobacco Smoke, Oak, Moderate Tannins
Pairings: Zen roll, Mongolian Beef, Tonkatsu Ramen, Wagyu dishes

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

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: Chicken Karage or Gyoza

Kiku-Masamune Taru Sake 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: Kuro Yakitori

SOTO Premium Junmai 720ml 13|45

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: Wagyu Nigiri

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: Bluefin Toro Nigiri

Hana Lychee Sake 375ml 25

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: Spicy Tuna Roll

Hana White Peach Sake 375ml 25

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: Sake Taco

SAKE FLIGHTS

The Enso Collection 20

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

- Dassai 45 (Premium Daiginjo)
- Kiku-Masamune (Taru Junmai)
- Sho Chiku Bai Organic Sake

The Ukiyo Experience 22

A celebration of texture and lift, guiding you through deep, earthy heritage and crisp effervescence, culminating in a rich, creamy, unfiltered finish.

- Shirakabegura (Kimoto Junmai)
- Mio Sparkling Sake (Sparkling Sake)
- Sho Chiku Bai Nigori (Unfiltered Nigori)

The Miyabi Selection 30

An exploration of elegance and innovative depth, showcasing complex fruity refinement and modern crispness, beautifully rounded out by rich, spirit-kissed oak tones.

- Dassai 39 (Premium Daiginjo)
- SOTO Premium Junmai (Modern Junmai):
- Muwa Bourbon Barrel (Aged Junmai)

0% Abv

GYARU GIRLS ギャル 10

Rose water, Cranberry, Lychee, Strawberry, Lemon

UMEBOSHI GINGER 梅干し 9

Umeboshi, Neri Ume, Ginger Ale

HOJICHA NIGHTCAP おやすみ 9

Hojicha, Cherry, Coke, Orange

Pandan Coconut Sparkler (Bottle) 6

Sapporo N/A (Can) 7

Good Time IPA (Can) 7

'Free Kittens' N/A Pilsner (Can) 7

BEER

Draft Beer

Sapporo 7

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

Butch Garden Cucumber Wheat Ale 7

This refreshing summer wheat features notes of lemon and cucumber. It's a perfect match with our spicy tuna roll.

Peabody Heights Hazy IPA 9

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

Stillwater Japanese Saison Ale 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 Yuzu Lager 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 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 7

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

Suntory Vodka Seltzer 7

Peach/Lemon/Strawberry/Grapefruit

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

Hana Sparkling Sake 7

White Peach/Fuji Apple

It's bright and smooth, with a lively effervescence. Its aroma bursts with the inviting scent of fresh white peaches.