

SAKE & SHOCHU LOUNGE

COCKTAILS

Zengo Margarita / avion silver / blood orange / serrano / cilantro / citrus	13
Tamarind-Togarashi Margarita / silver tequila / citrus / togarashi salt	11
Fidencio's Cider / fidencio mezcal / apple cider / lime / chipotle-canela simple chamomile bitters	13
Cucumber-serrano Martini / scorpion silver mezcal / cucumber / serrano-chile citrus / chile piquin salt	13

SAKE

Japanese sakes range from subtle and delicate to robust and full flavored. A sake's profile defined by the rice used in its production – specifically, the degree to which the rice is polished before brewing. Polishing purifies the grains, exposing sophisticated flavors and aromas. The traditional grades of sake – Junmai, Ginjo and Daiginjo – are polished a minimum of 30, 40 and 50 percent, resulting in increasingly refined tastes and textures. Region, climate and brewing techniques also impart unique characteristics to sake. We invite you to explore each different nuance.

	CUP	CAN	GLASS	BTL
JUNMAI				
Ichishima Silk / Niigata / 500 mL				50
Square One / Nagano / 750 mL				115
Fukujukai Komedake / Tottori / 720 mL		12		36
TOKUBETSU JUNMAI				
Suigei / Kouchi / 720 mL		11		45
Shirakabe Gura / Hyogo / 720 mL				45
Housui / Tokushima / 300 mL				36
GINJO				
Kitaro Jungin Junmai / Totori / 180 mL	18			
Nezumi Otoko Junmai / Totori / 180 mL	18			
Oyahi Gokuraku Junmai / Totori / 180 mL	18			
Manotsuru Four Diamonds / Niigata / 500 mL		17		62
Fukucho / Hiroshima / 300 mL				40
Jokigen / Yamagata / 720 mL				56
Fukucho Biho / Hiroshima / 720 mL				78
Sato No Homare Junmai / Ibaraki / 720 mL				95
Kikusui Organic Junmai Ginjo / Niigata / 300 mL		15		33
DAIGINJO				
Kamotsuro Tokusei Gold Flakes / Hiroshima / 180 mL				28
Horin / Kyoto / 720 mL				50
Dassai 23 / Yamaguchi / 300 mL				85
Dassai 50 Junmai Daiginjo / Yamaguchi / 720 mL		13		56
Born Muroka / Fukui / 720 mL		16		95
Kubota Hekiju / Niigata / 720 mL				99
Manabito / Akita / 720 mL				96
Azumaichi / Saga / 720 mL				111
Muromachi-Jidai Gokudaiginjo / Okayama / 720 mL				195
Kakunoko / Ibaraki / 720 mL				380
HONJOZO				
Kikusui Funaguchi Nama / Niigata / 200 mL		11		
Kikusui Funaguchi Aged Nama / Niigata / 200 mL		16		
Hideyoshi Namacho / Akita / 300 mL				23
Kubota Senju / Nigita / 720 mL				63
NIGORI				
Dassai 50 / Nigori / Yamaguchi / 300 mL				25
Murai Family / Aomori / 300 mL				21
Daku Niigata / Nigori / 500 mL		13		46
NON-TRADITIONAL SAKES				
Tenranzan "Koten" Koshu / Saitama / 500 mL				54
Nihonshu de tsuketa Umeshu Plum / Okayama / 500 mL		12		48
Flying Pegasus "Aged" / Akita / 720 mL				350
Minato Harbor Tsuchizaki Yamahai Nama Futsushu / Akita / 720mL	10			
SPARKLING				
Hana Awaka / Hyogo / 250 mL		9		14
Tsukiusagi / Kyoto / 300 mL		12		21
Nagaragana Nigori Nama / Gifu / 360 mL				28
Zipang / Kyoto / 250 mL				11
Dassai 39 Nigori / Yamaguchi / 360 mL				68

SOME LIKE IT HOT

Kirinzan Junmai / Niigata / 720 mL	11	56
Yoshinogawa Gensen Karakuchi Honjozo / Akita / 720 mL	7	39
Dewatsuru Kimoto / Akita / 720 mL	11	56

FLIGHTS

JUNMAI TASTING	18
<i>Compare and contrast the traditional grades of sake</i>	
Kirinzan Junmai / Kikusui Organic Junmai Ginjo / Dassai 50 Junmai Daiginjo	

HONJOZO TASTING	12
<i>Adding alcohol to sake during the final stages of production enhances flavors and aromas. Savor the impact on each grade of sake</i>	
Yoshinogawa Gensen Honjozo / Kikusui Funaguchi Ginjo / Kamotsuro Tokusei Gold Daiginjo	

KURA TASTING	15
<i>Discover the surprising flavors and textures that result from different pressing and fermentation techniques</i>	
Dewatsuru Kimoto Junmai / Hana Awaka Junmai Sparkling / Daku Junmai Nigori	

Mango Mojito / rum / mango / lime	12
Midnight Luna / riazul añejo / sweet vermouth / hibiscus / lemon	14
Passion Caipirinha / cachaca / passion fruit / lime / brown sugar	12
Sake Sangria / sake / red wine / mango / apple / passion fruit / pineapple	11
Pisco Punch / pisco porton / mango / ginger simple / lime / egg whites	12
Limonada de fresa / citrus vodka / strawberry / citrus	12

SHOCHU

Shochu is a clear Japanese spirit distilled from a variety of ingredients, including barley, rice and sweet potato. Single distillation preserves the essence of each ingredient, resulting in spirits with dramatically different profiles. Traditionally, shochu are served with misers and garnishes that compliment their unique profiles. Our shochus are listed from light to full bodied. We have listed the traditional pairings, although we encourage you to order your shochu to taste.

	GL	BTL
Sudachi / citrus / nishi shuzo <i>on the rocks with shiso and club soda</i>	9	38
Mizuho Awamori / okinawa rice / mizuho <i>on the rocks with soy milk</i>	13	56
Towari Soba / buckwheat / takara shuzo <i>with hot or iced black tea and honey</i>	15	57
Kichho Hozan Imo / sweet potato / nishi shuzo <i>with hot water; mix to taste</i>	8	73
Tori Kai Kome / japanese rice / torikaishu <i>on the rocks with a wedge of lemon</i>	24	101
Yokaichi Mugi / barley / takara shuzo <i>on the rocks; slightly diluted with water</i>	8	34
Tomino Hozan / sweet potato / nishi shuzo <i>on the rocks or with a splash of grapefruit</i>	22	72

FLIGHTS

LIGHT BODIED	13
<i>A taste of more delicate shochus, mild in character with subtle flavors and aromas</i>	
Sweet Potato / Tomino Hozan / grapefruit	
Barley / Yokaichi Mugi / splash of water	
Citrus / Sudachi / club soda	

FULL BODIED	16
<i>A taste of robust shochus, rich in flavor and deeply aromatic</i>	
Buckwheat / Towari Soba / black tea & honey	
Sweet Potato / Kichho Hozan Imo / hot water	
Thai Rice / Mizuho Awamori / soy milk	

SOCIAL DRINKING

BIG BOTTLES 1.8L

Tsukinowa Kinen Honjozo	97
Kikumamune Junmai	65
Hakkaisan Honjozo	135
Tamano Hikari Ginjo	110
Nambu Bijin Tokubetsu Junmai	95
Isojiman Tokubetsu Junmai	175
Tengumai Yamahai	120
PITCHERS	
Sake Sangria 750 mL	32

BUCKETS

SAKE	3 bottles for 20
Zipang Sparkling	
Hana Awaka Sparkling	
Kikusui Funaguchi Nama	

BEER

BEER	3 bottles for 10
Tsing Tao	
Tiger	
Beer Lao	

WINE

Chardonnay / Hanging Vine / California / 2009	12
Pinot Gris / Hugel 'Gentil' / France / 2008	10
Sauvignon Blanc / De Martino / Chile / 2010	11
Riesling / S.A.Prum "Essence" / Germany / 2009	10
Cabernet / Toro de Piedra / Chile / 2009	11
Malbec / Michel Torino 'Don David' / Argentina / 2008	11
Pinot Noir / Pacifico Sur / Chile / 2010	11

BEER

		11 / 12 oz	22 oz
Tsing Tao	China	6	
Kingfisher	India	7	
Kirin Ichiban	Japan	6	
Sapporo	Japan	7	11
Asahi	Japan	7	11
Singha	Thailand	7	12
Tiger	Singapore	7	
33 Expor	Vietnam	6	
Beer Lao	Laos	7	

ASIAN SPIRITS

Kai & Kai Lychee Vodka / Vietnam	11
Kissui Vodka / Japan	14
Suntory Hibiki 12YR Blended Whiskey / Japan	12
Suntory Yamazaki 12YR Single Malt Whiskey / Japan	12