

**Beverages**

- Coke, Diet Coke, Sprite, Fanta Orange, Ginger Ale 2.5
- RAMUNE (Marble Soda) Ask server for flavors 3
- MAINE ROOT Cola or Root Beer 2.5  
Handcrafted with organic raw cane sugar
- HONEST TEA ICED TEA - Organic Black 2.5
- YAMAMOTO-YAMA Hot Green Tea 2.5
- SARATOGA sparkling water (12 oz/28 oz) 3 / 6

**White**

- Seaglass (Monterey) rosé 9/34
- Tribute (California) sauvignon blanc 9/34
- Kung Fu Girl (Washington) riesling 8/32
- Matteo Braidot (Friuli, Italy) pinot grigio 7.5/30
- Segura Viudas (Spain) sparkling rosé cava 8/30
- Matthew Fritz (North Coast) chardonnay 9/36
- Maddelena (California) chardonnay 10/39

**Bottled Beers**

- Kirin Light lager 6
- Asahi 'Super Dry' lager 6 / 9
- Orion (Okinawa) lager 11.8-oz can 6
- Suntory 'All Free' non-alcoholic from Japan 11.2-oz can 6
- Sapporo 'Steel Jacket' lager 22-oz can 10
- Sapporo 'Black Jacket' dark lager 22-oz can 10

**Red**

- Altavista Classic (Mendoza, Argentina) malbec 8.5/34
- Poppy Wines (California) pinot noir 9.5/36
- Athena (California) cab sauvignon 10/40
- Les Abeilles (Côtes du Rhone) red blend 9/35
- Athena (California) pinot noir 10/40

**Mediterra**

POM pomegranate juice, blood orange  
liqueur, prosecco 10

**Light Yet Stormy**

thyme-infused rum, fresh lime juice,  
Gosling's ginger beer 9

**Dragon's Bite**

jalapeño-infused gold tequila, hibiscus  
water, lime, agave nectar 10

**Nina-tini**

Joto Yuzu sake, Tito's, and pomegranate  
juice 11

**Water Lily**

Jameson Irish, Peachtree, fresh  
squeezed lime, agave 9

**Social Sparkling Sake**

Sulfite-free, GMO-free, gluten free, organic, and  
only 88 calories. Clean label for clean living.  
Comes in 4 fabulously fresh flavors

**\* Elderflower Apple \***

**Strawberry Rose**

**Hibiscus Cucumber**

**Pink Grapefruit Ginger**

10-oz slim can 6

**Hitachino 'White'** (11.2-oz bottle) 11  
*Belgian white of 5.5% abv and 13 IBU*

Brewed with wheat malt, and flavored with  
coriander, orange peel, and nutmeg. Soft  
and flavorful taste. Winner of many gold  
medals at beer competitions around the  
world, Hitachino White is one of the top  
selling Hitachino beers in Japan and USA.

**Blackberry Black Tea** (16-oz can) 8  
*fruited sour of 7.0% abv*

Juicy blackberry notes are tamed by the  
earthy and bold flavors of black tea  
sourced by Teatulia Organic Teas in  
Denver. The beer is then elevated by  
blending in a dark sour for acidity.

**Pabst Blue Ribbon Hard Cold Brew  
Coffee** (11-oz can) 7.5

PBR Hard Cold Brew delivers a delicious  
black cold brewed coffee with a lower 4.2%  
abv kick. Dairy-free and just under 30 mg of  
naturally occurring caffeine.

**Straight Beast 'Passion Fruit,  
Hops, & Blood Orange Hard  
Kombucha** (12-oz can) 7

Tropical, peach, and apricot notes jump  
from the aroma, enhanced by a fruity hop  
blend. Bright citrus anchors each sip.

**SAKE BOMB !**

10 oz sapporo draft + shot of sake 7.5

**HOT SAKE !**

Sml / Lrg 6 / 10

**Kyoto Brewery Matcha IPA** (11.2-oz btl)  
12

*IPA of 8.5% abv and 70 IBU*

Kyoto's "Matcha" green tea powder is  
considered to be the highest quality of  
Japanese green tea. The tea flavor comes  
through with a tangy hop kick, spicy clove  
like aroma and refreshing citrusy smell,  
from its Cascade hop bill.

1

**Ardent "Plum Gose" 8 / 10** (5.6% abv)

Plum Gose is a kettle-soured wheat beer with a touch of saltiness and balanced acidity true to traditional gose style, while the plum addition provides a brilliant pink color and bright stone fruit flavors.

2

**Downeast Cider House 'Original' 8 pint**  
unfiltered cider (5.1% abv, 4.6 brix)

Juicy and sweet, tastes and smells just like farm fresh cider you drank as a kid. Intensely flavorful, remarkably drinkable. Amazing light apple character and light sweetness paired with mildly acidic fruit salad. Maraschino cherry. Very clean fermentation character and strong apple-skin tannins.

3

**Sapporo Premium lager 7.5 / 9**

An ideal choice for diners seeking a fine lager with a refreshing flavor and moderate body. Brewed in accordance with the German Purity Laws, this lager stands out and cries out to be enjoyed with sushi and ramen.

4

**Kindred Spirits 'Frequency Modulation' NE IPA**  
(6.8% abv) 9 / 10.5 Premium

Bright aromatics, super soft and creamy mouthfeel, leading into a long smooth finish.

5

**Kirin Ichiban lager 7.5 / 9** (5.0% abv)

Effervescence opens to a smooth, rich flavor. Typically, 100% malt beer delivers a strong and heavy taste, but, when brewed only from the first wort, a smooth, rich flavor ensues. This flavor is the pure flavor of the malt.

6

**Kizuna Kanpai pilsner 7 / 8.5** (4.5% abv)

Brewed by The Lion Brewery in Pennsylvania, this pilsner features premium American malt and a perfect touch of American grown hops. This pilsner has a crisp, dry mouth feel with a subtle touch of sweet overtones. Complements many of the dishes on our menu.

7

**Ardent IPA X hazy IPA 8.5 / 10** (7.1% abv, 10 IBUs)

IPA X is double dry hopped with Citra and Mosaic hops, an exciting combination that provides big citrus and tropical fruit notes in both aroma and flavor. This juicy beer pours a cloudy, deep golden color, with super low bitterness and a silky soft mouthfeel.

8

**Cigar City 'Maduro' brown ale 8 / 10** (5.5% abv, 25 IBUs)

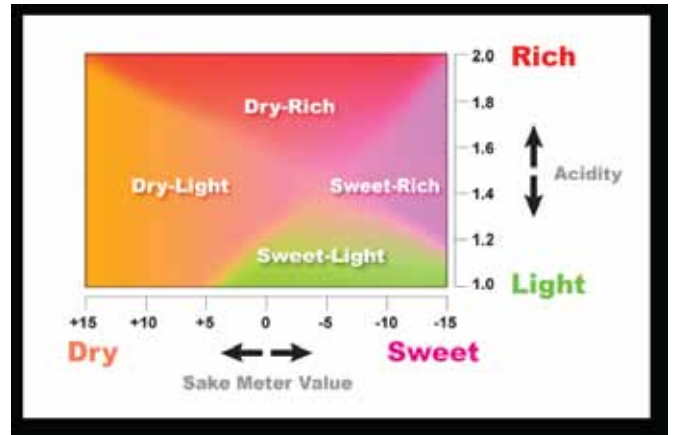
A Northern English-style Brown Ale brewed with flaked oats. Full in body and silky on the palate, Maduro Brown Ale's chocolate and espresso notes are rounded out by toffee-like qualities and a light woody hop presence.

# 日本酒 Nihonshu (Sake) @ Kizuna

Sake is a Japanese fermented alcoholic beverage, made of rice. While many people call sake rice wine, it's actually not wine at all. Sake is made by brewing sake rice, water, and koji. In fact, the process of brewing sake is more similar to that of brewing beer. Unlike beer, which often includes hops, rice is the only grain used in a true sake.

Much like a brewmaster, a toji can play with the fermentation process to alter the taste of the final product.

The chart (right) uses the SMV rating and acidity of a sake to help describe the perception of the sake on the palate.



## Nigori (濁り)

Cloudy white and coarsely filtered with very small bits of rice floating around in it. It's usually sweet and creamy, and can range from silky smooth to thick and chunky.



### HAKUSHIKA "SNOW BEAUTY"

Type: Junmai Nigori SMV: -13

Prefecture: Kinki, Hyogo

Velvety in texture with a pleasant fragrance of freshly steamed rice, Nigori-style sakes are a traditional favorite. Creamy with a mild sweetness and a mellow finish.

**300 ml 21**



### KIKUSUI "PERFECT SNOW"

Type: Genshu Nigori SMV: -39 Acid: 1.6

Prefecture: Niigata

Reminiscent of pure snow, with a crisp, dynamic flavor despite its sweet, full-bodied palate. Japan's #1 Nigori

**300 ml 28**



### SHO CHIKU BAI "SILKY"

Type: Junmai Nigori SMV: -20 Acid: 1.2

Prefecture: California

Bold and sweet. Rich and robust flavor with distinctive rice savor.

**375 ml 28**



### DASSAI 45 "OTTER FEST"

Type: Nigori Junmai Daiginjo SMV: +3.0 Acid: 1.4

Prefecture: Yamaguchi

Nose is made up of rose water, cream, apple, and melon aromas. Fruity, light, buoyant, bouncy, and soft. No sweet bum rush of flavor like other nigoris. This is what a Daiginjo nigori should taste like elegant, special, high-end and delicious.

**300 ml 31**

## Junmai & Junmai Ginjo (純米と純米吟醸)

Junmai is the Japanese word meaning "pure rice." This is an important term in the world of sake, as it separates pure rice sake from non-pure rice sake. Additionally, the junmai classification means that the rice used has been polished to at least 70 percent, while ginjo classification means the rice is polished to 60%. The higher polishing rates require more rice, but results in a lighter, fruitier, and more complex flavor that is usually quite fragrant. As a sake features the more polished rice, it is more meant to be enjoyed chilled.



### RAI

Type: Junmai SMV: +2

Prefecture: Hyogo

Aromatic, rich style that's smooth with loads of umami, a touch of sweetness, subtle hints of caramel and bright tones. Brewed with amazake (a creamy fermented rice drink) and lactic acid bacteria which provides balanced acidity.

**720 ml 52**



### MIYOZAKURA "PANDA"

Type: Junmai SMV: 6.5 Acid: 1.4

Prefecture: Gifu

Smooth and plush with a nice dry finish and a shy but flowery aroma. When warmed, the deep, hearty and almost fierce flavor is revealed, but enjoyable at almost every temperature. One of Japan's famous cup sakes.

**180 ml 10**



### YAMAGATA KAORI "AROMA"

Type: Junmai Ginjo SMV: +3.0 Acid: 1.5

Prefecture: Chugoku, Yamagori

Floral notes of Japanese neroli (citrus blossom) and honeysuckle, followed by white peach and citrus zest. Though this sake is highly aromatic, the flavor is refined with a hint of flint. Well-balanced acidity leads to a crisp and clean finish.

**300 ml 26**



### TYKU "BLACK"

Type: Junmai Ginjo SMV: +2.0 Acid: 1.4

Prefecture: Nara

Rich and silky texture with hints of peach and vanilla notes. Crafted from a special blend of Yamada Nishiki and Akebono sake rice that is polished so only 55% of the grain remains.

**330 ml 42**

## Junmai Daiginjo (純米大吟醸)

Junmai Daiginjo category has the highest standards of milling rates in the sake market with a minimum of 50% rice polishing and 50% remaining. Junmai Daiginjo all drink with an elegance and sophistication of flavors and complexities. The entire category is exceptional for consuming on special occasions and gifting. They are always served chilled.



### KUBOTA

Type: Junmai Daiginjo SMV: +0 Acid: 1.3  
Prefecture: Niigata

Nose is a mild collection of cherry, pear, mango, melon, and floral aromas. Dry is the word, but there are hidden layers of raisins, apricot, and green grapes as the brew acclimates to your palate with a peek-a-boo hint of sweetness that comes later in the sip.

**300 ml**

**36**



### WAKATAKE 'ONIKOROSHI'

Type: Junmai Daiginjo SMV: +0.0 Acid: 1.4  
Prefecture: Shizuoka

"Demon Slayer" Look for plum, melon, peach scents in a sake that drinks with far more pop in a wine glass. Good acidity meets good flavor hints of peach and tangerine elements in a fluid that has presence in the palate. As the fluid warms look for rich semi-sweets licks of honey and citrus.

**300 ml**

**40**



### DASSAI 45 "OTTER FEST"

Type: Junmai Daiginjo SMV: +4.0  
Prefecture: Yamaguchi

Light, balanced, clean and easy drinking. Fruit on the palate without coming off too sweet. Just fantastic.

**300 ml**

**32**



### SHIMIZU NO MAI 'PURE DUSK'

Type: Junmai Daiginjo SMV: +3.0 Acid: 1.3  
Prefecture: Akita

Lush velvety flow with currents of amazing flavors such as pear, sweet rice, cooked apple and a touch of banana. Very drinkable.

**300 ml**

**42**



### BORN "GOLD"

Type: Junmai Daiginjo SMV: +2  
Prefecture: Fukui

Nose comprised of green apple, sweet rice, plum skin, and peach aromas. Layers of smooth fruit tones from grapes and pears to applesauce and a hint of citrus and a peek-a-boo vein of vanilla.

**720 ml**

**100**



### OZE NO YUKIDOKE

Type: Junmai Daiginjo SMV: +1  
Prefecture: Kyoto

Exemplifies boutique sake brewery. Rich in all aspects, aromatic bouquet, refined body, and clean finish. An unusually longer fermentation time, coupled with a special yeast strain will make it dance on your palate

**720 ml**

**165**



### TOMIO GENZO

Type: Genshu, Junmai Daiginjo SMV: +3  
Prefecture: Kyoto

Incredibly smooth. This undiluted daiginjo has a nose of white grape, plum, and earthy elements. Find gentle hints of nougat or cooked marshmallow. Velvety finish.

**720 ml**

**120**



### DAISHICHI RADEN

Type: Junmai Daiginjo SMV: +2  
Prefecture: Tohoku, Fukushima

Gorgeous fragrance and mellow taste in a willowy sapphire bottle.

**500 ml**

**135**

## Special Sake (特別日本酒)

A selection of different sakes to show you a wide range of tastes and styles that are available. Highlights include a citrusy sweet and tangy sake that's had highest quality yuzu (Japanese lemon) added for a refreshing sipper, a sparkling sake which will change your view of sake, and a high-grade honjozo which is a sake that's had some distilled alcohol added to boost the flavors and make the sake more hearty.



### YUZU OMOI "CITRUS DREAM"

Type: Tokubetsu Junmai SMV: -70.0 Acid: 11.0  
Prefecture: Kinki, Fushimi

Abundance of fat and chewy citrus flavors that are balanced by a firm acidity all on a smooth and expansive flow. It is sweet, but not overtly so. This is not a cheap infused sake that you see out on the market. A quality sake with quality Yuzu added.

**500 ml**

**39**



### SHIRAKABE GURA "MIO"

Type: Sparkling Sake SMV: -70.0 Acid: 4.0  
Prefecture: Hyogo

Bright with aromas of peach, ripe persimmon, freesia, and fresh bread. Its gentle effervescence creates a refreshing piquancy in the mouth, and sets off the flavors of pear and peach, with accents of yellow rose and baking spice.

**300 ml**

**20**



### KUBOTA SENJU "1000 LIVES"

Type: Tokubetsu Honjozo SMV: +6  
Prefecture: Niigata

Nose is a party of dried fruit, minerals, nutmeg, ripe plum, and banana cream pie. Find flavors of caramel, cotton candy, and cocoa in a very dry and clean package. Changes as it warms.

**720 ml**

**76**

# Japanese Whiskies

## KAIYŌ

*Kaiyō, meaning "ocean", is matured in Japanese Mizunara oak barrels crafted by the Ariake cooperage in Kyoto. The whisky then begins a sea voyage from Osaka, Japan for up to three months allowing the whisky to ocean-mature. We feature 4 different expressions.*

### **Kaiyō The 7-Year Old** (48% abv) 14

7 years in bourbon barrels with a 6-month finish in mizunara. Sandalwood, incense, long pepper, grapefruit, cilantro leaf, pencil shavings, and red pepper rice cracker give this a dry, fragrant air. Silky w/light honey, vanilla, fudge, and peaks with pepper, coconut, then green apple, before a finish of aromatic spices and tangy orange.

### **Kaiyō Mizunara Oak** (43% abv) 16

Finely ground spice, vanilla sponge cake, light honey, and brown sugar cubes, as well as the mizunara fingerprints of aromatic wood and incense. Pastry, egg custard, and allspice flavors; enough body apparent as the spices settle - unleashing a substantial wave of vanilla creaminess.

### **Kaiyō The Peated** (46% abv) 21

This is utterly unique; made from imported Scottish peated malt, it spends 2 years in madeira casks, then 6 years in mizunara casks. Light, clean, fruity refreshment: apple, white grape, lingering cigar smoke, coconut macaroons, and ample Japanese oak influence. Apple and watermelon flavors, developing a more sugary fruitiness of Life Savers hard candy, all brushed with gentle spice and a swish of smoke.

### **Kaiyō Cask Strength** (53% abv) 21

Matured in mizunara oak on land & sea, this has tangy orange, ground ginger, fennel seed, cedar, and incense, though it seems a little more tightly wound than the standard strength whisky. Juicy orange, quick firecracker spices, and more toffee sweetness; becomes heavy and thick, flaunting high alcohol, then turns creamier with marzipan, orange Jell-O, and singed oak spices.

### **Kamiki 'Ocean' Umiki** (46% abv) 14

Ocean is source of life and Pines are symbol of life in Japan. Inspired by Japan's respect for nature and the ocean, we blended local ocean-side malt whiskies with grain whiskies from rest of the world, before blending with pure filtered ocean water and finishing the blend in Japanese pine barrels.

World's First Ocean-fused whisky

World's First Whisky finished in Japanese pine barrels

### **Kavalan Distillery Select** (40% abv) 20

From Taiwan, a single malt celebrating the craftsmanship of Master Blender Ian Chang. It's been aged in refill casks and boasts all the fruity hallmarks of a classic Kavalan.

Nose: Sweet aromas of tropical fruit, namely mango and banana, buttery caramel with a floral undertone.

Palate: Rich oak and warming vanilla, mellow lavender honey notes and orchard fruits.

Finish: Lingering stewed fruit, butterscotch and more vanilla.

### **Yamazaki 12-Year** (43% abv) 24

The first thing you notice is the elegant fragrance of lychee, spring blossoms, lily, rosewater, and raspberry meringue. Deeper in, grassy notes with star fruit, kumquat, and kaffir lime leaves. The flavors offer perfection in their simplicity: silky honey, soft spices, crystalized pineapple, barley sugar, lemon, and orange. On the finish, the spices chatter on and on as the sweet citrus and honey fade in and out. One to cherish.

### **Hatozaki Small Batch** (46% abv) 16

Pale golden straw color. Aromas of underripe apricot, basil, and oatmeal cookie with a glycerous, crisp, fruity light-to-medium body and a warming, medium-length honey-butter biscuit, green tea, pressed flowers, toffee, and dark chocolate finish. Rich honey-like sweetness and biscuit flavors make this an easy-to-drink blended whisky that is perfect for highballs.

### **Hibiki 'Harmony'** (53% abv) 25

Poised and complex, with typically lifted fruitiness: strawberry ice cream, pineapple, peach, balanced by delicate oak, bamboo shoot-like delicacy, then lemon. The palate is more rounded than its very forward nose, with toffee notes adding some weight. A touch of smoke comes along in the mid-palate, before fruits and caramelized coffee biscuits.

### **Nikka Coffey Grain** (45% abv) 17

Sweet, with subtle, crisp, nutty oak, then comes fudge, ripe banana, and peach. The overall effect is like eating vanilla ice cream with toffee fudge and hazelnut sprinkles. The structure is thick and physical, the palate sweet and quite fat, with light hints of raspberry, fruit salad. A jag of acidity freshens the delivery on the finish. With water there's more toffee, and it becomes slightly more yielding, with less oak.

### **Nikka Taketsuru Pure Malt** (43% abv) 18

It is a blend of malts averaging 10 years of age, with a high percentage of Miyagikyo malt, with some Yoichi added in. The whiskies were aged in different cask types, including ex-sherry barrels.

### **Suntory 'Toki'** (43% abv) 12

Dying embers of burnt heather and aromas of sliced apples browning through careless neglect. A complex interplay between the smoky embers, roasted spices, tiger fruit, coriander, and whole peppercorn precedes a sweet taste of buttered popcorn, orchard fruit, and burnished orange, supported by increasingly provocative pepperiness.

### **Kamiki 'Maltage'** (43% abv) 23

Aroma is light and a tad spicity with some smoke and fruity sweetness running through. The cedar hangs in the back and builds gradually as it opens; Palate comes through young with an almost unruly sweetness. Looking for something wholly unique? Look no further.

### **"The Kurayoshi" Pure Malt** (43% abv) 21.5

A blended malt from little-known Japanese whisky producer, Matsui Shuzo. Made with whiskies sourced from Scottish distilleries, blended with Japanese whisky and volcanic-stone-filtered water. A soft refreshing balanced acidity, bitterness and sweetness from the raisins, nuts and vanilla spread harmoniously throughout the mouth.