

White

Bieler Pere et Fils Sabine Rosé (Provence, France)	10/39
Biscaye Baie (Cotes de Gascogne, France) sauvignon blanc	10/39
Raphael Luneau ‘Brin’ (Sevre et Maine) muscadet	11/42
RELAX (Germany) riesling	8.5/34
Lumina (Friuli, Italy) pinot grigio	8.5/34
Segura Viudas (Spain) sparkling rosé cava	8.5/34
Fess Parker (Santa Barbara, California) chardonnay	11/42
Raeburn (Sonoma, California) chardonnay	11/43
Ruffino (Veneto, Italy) prosecco	10/40
JFJ (California) sparkling	8/30

Red

Alta Vista ‘Vive’ (Mendoza, Argentina) malbec	9.5/38
Lyric by Etude (California) pinot noir	12/46
Coppola Diamond (California) cab sauvignon	11/40
Les Abeilles (Côtes du Rhone) red blend	11/42
Underwood (Oregon) pinot noir	11/42

Cocktails

Pink Lotus	Tito’s, lychee simple syrup, lychee fruit, grenadine	13
Mediterra	POM pomegranate juice, blood orange liqueur, prosecco	12
Water Lily	Jameson Irish, Peachtree, fresh squeezed lime, agave	12
Nina-tini	Joto Yuzu sake, Tito’s, and pomegranate juice	13
Dragon’s Bite	jalapeño-infused gold tequila, hibiscus water, lime, agave nectar	12
Ipponia	Seagram’s batch gin infused with strawberries, rhubarb liqueur, fresh squeezed lemon and splash of Sprite	12
Nina-tini	Joto Yuzu sake, Tito’s, and pomegranate juice	13

Beers

Kirin Light lager	6	0.0 Asahi ‘Non-alcoholic’ 12-oz bottle	6
Asahi ‘Super Dry’ lager	6 / 9	Sapporo ‘Steel Jacket’ lager 22-oz can	10
Sapporo lager 12-oz bottle	6	Sapporo ‘Black Jacket’ dark lager 22-oz can	10
Orion (Okinawa) lager 11.8-oz/21.4-oz	8 / 13	Sapporo and Kirin Ichiban Drafts	7.5 / 9 16 or 21-oz
Kiuchi Hitachino Nest White Ale (Japan) (11.2-oz btl)	11	Kiuchi Hitachino Nest Yuzu Lager (Japan) (11.8-oz can)	11
Kizakura “Lucky Cat’ White Ale (Japan) (11.2-oz btl)	11		
Kizakura “Lucky Dog’ Session IPA (Japan) (11.2-oz btl)	11		
Kizakura “Lucky Chicken’ Red IPA (Japan) (11.8-oz can)	11		
Echigo Weizen Relaxing (Japan) (11.8-oz can)	11		
Kyoto Brewery White Yuzu Ale (Japan) (11.2-oz btl)	12	IPA of 5% abv and 21 IBU	
Kyoto Brewery Matcha IPA (Japan) (11.2-oz btl)	13	IPA of 8.5% abv and 70 IBU	
Iwatekura Oyster Stout (Japan) (11.2-oz btl)	13		
Master Gao Jasmine Baby Lager (China) 9.5 (11.2-oz can)	pale ale of 7.4% abv and 16 IBU		
Downeast Cider ‘Maple Waffle’ Cider (Boston, MA) (12-oz can)	10		
Stone Sublimely Self-Righteous (VA) 8 (12-oz can)	naster black IPA of 8.7% abv and 90 IBU		

SAKE BOMB !
10 oz sapporo draft + shot of sake 9

Kizuna Highlights...

Master Gao Black Nanjing Beer (11.2-oz can) 9.5
5.6% abv / 22 IBU
A lighter version of the award winning Lunar Eclipse imperial stout. A rich blend of chocolate malt, coffee malt and roast barley to provide a dark chocolate flavor and milky smooth finish on the palate..

Stillwater Artisianal ‘Extra Dry’ (16-oz can) 10
4.2% abv, clean, bright, crisp, floral
The original saké inspired saison ale. Our modern classic is designed to mimic the subtle and drinkable flavors of saké. Brewed in Grand Mound, WA



On Draft

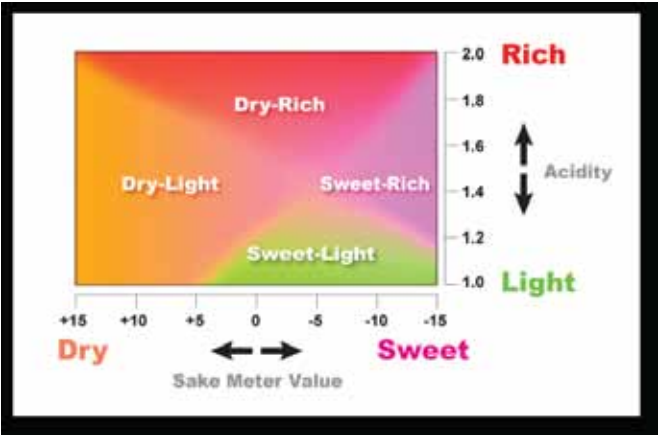
			16 oz / 21 oz	
Sapporo Premium	(Richmond, VA)	lager	8 / 9.5	(4.9% abv)
Kirin Ichiban	(Williamsburg)	lager	8 / 9.5	(4.9% abv)
Asahi	(Japan)	lager	9 / 11	(5.0% abv)
3 Floyd’s Turbo Reaper	(Munster, IN)	West Coast IPA	8.75 / 10.5	(7.0% abv)
Downeast Cider House Original	(Boston, MA)	unfiltered cider	8.5 / 10.5	(5.1% abv, 4.6 brix) GF
Stone Delicious Hazy IPA	(Herndon, VA)	hazy IPA	9 / 10.5	(7.2% abv.)
Aslin ‘No Backsies’	(Herndon, VA)	hefeweizen	8.5 / 10.5	(5.5% abv.)

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. 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. Creamy with a mild sweetness and a mellow finish.

300 ml 28



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 NIGORI

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 36



TOZAI 'SNOW MAIDEN'

Type: Junmai Nigori SMV: +6.5 Acid: 1.6

Prefecture: Hyogo

Bright and fresh with a lovely ricey and fruity combination. Flavors of honeydew melon, raw pumpkin, and radish. Creamy texture and full body

180 ml 12



MANOTSURU 'COUNTLESS' VISIONS'

Type: Junmai Ginjo Nigori SMV: -9.0 Acid: 1.9

Prefecture: Niigata

Tropical notes of starfruit and guava hit the palate with a refreshing burst of flavor along with anise and melon flavors. Beverage Tasting Institute - 90 pts. Gold Medal.

300 ml 39

Junmai & Junmai Ginjo (純米と純米吟醸)

Junmai is the Japanese word meaning pure rice. and identifies pure rice sake from non-pure rice sake. The junmai classification means that the rice used has been polished to at least 70 percent, while ginjo 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. These sakes are meant to be enjoyed chilled.



KIBO "HOPE"

Type: Junmai SMV: 2.0 Acid: 2.0

Prefecture: Iwate

The nose is a gentle collection of steamed rice, forest floor, woody, and marshmallow elements. Round, clean, incredibly smooth, with a nice nougat finish. Hints of rice sweetness, but the overall drinking experience is dry.

180 ml 12



MIYUZAKURA "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 15



SOTO

Type: Junmai SMV: +3.0 Acid: 1.8

Prefecture: Niigata

SÔTÔ, meaning "outside" in Japanese, is a celebration of the Earth's purest elements, brought together to make this premium, all-natural sake. This Junmai has soft umami with understated fruit notes. It is clean and light on the palate with flavors of apples.

180 / 720 ml 11 / 38



YOMI "AFTERLIFE"

Type: Junmai Ginjo SMV: 0.0 Acid: 1.7

Prefecture: Oregon

With delicious notes of melon, cherry, red berries, light cream and subtle mochi. Shows a medium body with purity of flavor. 91 Points, Gold Medal 2019 Los Angeles Int. Wine Awards

250 ml 12

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



SÔTÔ DAIGINJO

Type: Junmai Daiginjo SMV: -1.0 Acid: 1.8
Prefecture: Niigata

The highest grade sake in the world. SÔTÔ is a celebration of the earth's purest elements, brought together to make this super-premium, all-natural sake. The flagship brew generously gives the drinker a smooth, clean, crisp experience with hints of cucumber and melon.

300 ml

42



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

36



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

95



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

150



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

125

Special Sake (特別日本酒)



KIUCHI HITACHINO 'AWASHIZUKU'

Type: Junmai Sparkling SMV: -6.0
Prefecture: Niigata

The unusual addition of white koji to Kiuchi's 6-stage mashing process ferments to a refreshing, sparkling sake. The result is a highly amazing combination of sweetness balanced with white koji's acidity.

300 ml

21



JOTO YUZU "THE CITRUS ONE"

Type: Tokubetsu Junmai SMV: -70.0 Acid: 11.0
Prefecture: Shimane

A blend of sake and Yuzu juice from Yuzu fruit that is grown locally near Izumo. Yuzu is a prized Japanese citrus fruit that has the sweet and tart flavors of mandarin orange, Meyer lemon and Key lime. Blended with sake, Joto Yuzu is a delicious balance of sweetness and acidity.

500 ml

48



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

69

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 spiritry 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.