



### Negi-Maki

*Now with Certified Angus beef wrapped around asparagus and scallions, grilled and glazed w/housemade teriyaki sauce.*

1 roll (8pcs) appetizer **11**

2 rolls (16 pcs) entree w/rice, miso soup, salad **23**



### Back in Stock

**Kitakura Brewery 'Kyoto Matcha IPA'** (8.5% abv, 70.6 IBU) **13** (11.2-oz)

After months and months of supply chain issue, this special Matcha IPA is back. 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. This special beer will pair well with fatty dishes such as Gyoza and Tonkotsu Ramen. Tempura with matcha salt or green tea soba will be great to pair with this beer.

# SPECIALS



### Ipponia

*(sweet and fruity with slight notes of juniper berries)*

Seagram's batch gin infused with strawberries, rhubarb liqueur, fresh squeezed lemon and splash of Sprite

10



## Starters

SEAWEED SALAD	7.5	MISO SOUP	5
KURO 'Black' EDAMAME w/Sea Salt	6.5		
Slightly brown-green, popular 'delicacy' in Japan, much tastier			
GARLIC EDAMAME	7.5	SPICY EDAMAME	8
Edamame sauteed w/butter & garlic. Spicy - add our flavor amp			
CUCUMBER SPIRAL SALAD	10		
cucumber spirals, seaweed salad, dried bonito ribbons, daikon threads, house ponzu			
TEMPURA BRUSSEL SPROUTS or STRING BEANS	9		
choice of <b>spicy mayo</b> or smoky tempura sauce			
AGE DASHI TOFU	7		
tender tofu fried and served w/soy dashi, daikon, bonito			
JUMBO KRISPY CHICKEN WINGS (6)	12.5		
light crunchy batter + ginger-garlic soy glaze or <b>spicy</b>			
CHICKEN KARA AGE	9		
marinated hand-carved chicken thighs, dusted, fried			
SMOTHERED TATER TOTS	8.5		
10-ingredient spicy mayo, pork chashu, scallions, bonito			
KAIJU 'Monster' GYOZA (4)	10		
ground pork, garlic, Asian chives, cabbage, ginger, garlic			
PORK BELLY BAOS (Steamed buns)	9.75		
thick-cut chashu, cucumber, scallion, mayo, black pepper			
SHRIMP (2) & VEGGIE TEMPURA APPETIZER	9		
SHRIMP TEMPURA (4) APPETIZER	10		
TAKOYAKI (6) (Diced octopus in a 'batter hush puppie')	8.5		
IKA GESO AGE	10.5		
crispy squid tentacles w/spicy mayo			
GRILLED HAMACHI KAMA	13.5		
yellowtail jaw, salt, served with ponzu & lemon			
SASHIMI APPETIZER*	13		
AHI TUNA POK'E BITES*	12.5		
chopped ahi, seaweed salad, ginger, sesame, soy sauce, toasted sesame oil, scallions, shichimi pepper powder			
SPICY TUNA CRYSTAL ROLLS*	11.5		
chopped ahi, shrimp, scallions, shiso, avocado, spicy sauce, spring greens, Viet-style rice flour wrap			

## Ramen ラーメン

Our signature toro chashu is hand-carved from day fresh whole pork belly, rolled, tied, braised 7 hours, wrapped, chilled, sliced, and torched then charbroiled to smoky perfection for every order. It's a lot of work, but the results are undeniable. Our 100% clean broths are made of natural ingredients. Never MSG, disodium inosinate, disodium guanalyte, disodium succinate or manufactured chemicals. Natural enough for even a newborn.

**All ramens topped with:** charred garlic oil, charred garlic sprinkles, menma, bean sprouts, benishoga, chopped scallions, and nori.

*Washington Post's "Best Shio Ramen"*

*What is Shio? - Shio is the Japanese word for salt. Our shio base is made from apples, garlic, ginger, and onions braised for 6 hours.*

PORK SHIO 鹽 14.5

chicken stock + 2 pc pork  
toro chashu

CHICKEN SHIO 鹽 15

chicken stock + grilled chicken  
breast

VEGETABLE SHIO or SHOYU 鹽 15.5

chicken stock + spinach + broccoli + shitake +  
kikurage + tofu + skillet corn

TORO CHASHU RAMEN トロ焼豚ラーメン 19.5

Chicken shoyu broth and our wavy noodles completely covered with many slices of toro chashu. Topped with scallions, bean sprouts, benishoga. Want tonkotsu broth? +1 *The kitchen can split the bowl with a little more soup, a little more chashu, a little more toppings for you.* +5

TONKOTSU 豚骨 16.5

pork stock + pork chashu flavor  
base + 2 pc pork toro chashu

PORK SHOYU 醤油 14.5

chicken stock + pork chashu flavor  
base + 2 pc pork toro chashu

MISO 味噌 16.5

pork stock + 3-miso blend + 2  
pc pork toro chashu

CHICKEN SHOYU 醤油 15

chicken stock + pork chashu flavor  
base + grilled chicken breast

KIZUNA RAMEN 豚骨 18.5

pork stock + 3 pc toro chashu +  
whole hanjuku LAVA egg\*

Sub SHIRATAKI 白滝 add 2.5

Noodles made from white yam.  
Chewy, springy, translucent.

KAEDAMA 替え玉 3.5

Extra bowl of noodles



KIZUNA  
SUSHI & RAMEN

## Ramen Extras

Pork Toro Chashu (2)	4	Scallions	1.25
Menma (Bamboo Shoots)	1	Bean Sprouts	0.75
1/2 Hanjuku 'LAVA' Egg*	2.25	Tofu	1.25
Whole Hanjuku 'LAVA' Egg*	3.5	Broccoli	1.25
Black Shitake Mushroom	1.75	Butter	1.25
Beni Shoga (Red Ginger)	1	Garlic	1.25
Flavor Amp/Spice Bomb	1.75	Buttered Corn	1.25
Crunchy Fried Shallots	1.25	Nori (2)	1
Kikurage Mushroom	1.25	Spinach	1.25
Kamaboko & Naruto	1.25	Grilled Chicken	4.25
Shrimp Katsu (2)	5		

## Kitchen Entrées (with miso soup, house salad, & rice)

CHICKEN KATSU FILLETS	18
CHAR-GRILLED TERIYAKI CHICKEN BREAST	18
CHAR-GRILLED TERIYAKI FAROE ISLAND SALMON	23
TEMPURA Assorted Vegetables	15.5
TEMPURA Chicken w/Assorted Vegetables	18
TEMPURA Shrimp (5) w/Assorted Vegetables	20
JAPANESE CURRY vegetables/chicken	14 / 16
CURRY w/KATSU CHICKEN	17.5
GRILLED FAROE ISLAND SALMON* SALAD (w/miso soup) cucumber, beets, radish, almonds, cheese, yuzu-soy dressing	23
TEMPURA UDON (w/ house salad) 4 pcs Shrimp tempura, spinach, kamaboko, naruto, scallions	17
NABEYAKI UDON 鍋焼きうどん (w/ house salad) 2 pc hrimp tempura, spinach, mushroom, scallions, carrots, naruto maki, garlic chicken breast, 1/2 hanjuku 'lava' egg*	15.5

*Parties of 5 or more subject to 20% service charge.*

\* Are served raw or undercooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



With Rice	No Rice	With Rice = 2 pc Nigiri	No Rice = 3 pc Sashimi (+\$3.5)
—	—	Amaebi (Sweet Shrimp)*	10.5
—	—	Ebi (Steamed Shrimp)	6.5
—	—	Hamachi (Yellowtail)*	9
—	—	Hokkigai (Arctic Surf Clam)	6.5
—	—	Hotate (Jumbo Hokkaido Scallop)*	10
—	—	Ika (Squid)*	7
—	—	Ikura (House-Cured Salmon Egg)*	10
—	—	Inari (Marinated Tofu)	5.5
—	—	Iwana (Arctic Char)* (Tyson's Exclusive)	8.5
—	—	Kanikama (Crab Stick)	6
—	—	Kanpachi (Amberjack)*	9
—	—	Madai (Japanese True Sea Bream)*	10
—	—	Bincho Maguro (Albacore Tuna)*	7.5
—	—	Hon-Maguro (Bluefin Tuna)*	9.5
—	—	Maguro (Ahi Yellowfin Tuna)*	8.5
—	—	Maguro O-toro (Fatty Tuna)*	m.p.
—	—	Masago (Capelin Eggs)*	6.5
—	—	Mentaiko (Spicy Pollock Roe)*	8.5
—	—	Namasake (Faroe Island Salmon)*	8.5
—	—	King Salmon (New Zealand)*	10
—	—	Saba (Boston Mackerel)*	7
—	—	Seared Salmon Belly*(limited)	8.5
—	—	Spicy Scallop*	10
—	—	Spicy Tuna Pok'e*	10
—	—	Sunazuri (Yellowtail Toro)* (limited)	10
—	—	Tako (Octopus)	6.5
—	—	Tamago Housemade (Omelet)	6
—	—	Tobiko (Flying Fish Eggs) Red, Yellow, Green or Black*	8
—	—	Unagi (Freshwater Eel)	9
—	—	Uni (Sea Urchin) Hokkaido, Maine, California	m.p.
—	—	White Tuna (Escolar)*	7.5

**Everyday Rolls**
*(cut into 6 pcs) H = seaweed outside*

—	Avocado (H)	6
—	California <i>(add masago +1.5)</i>	7.5
—	California w/super lump blue crab	9.5
—	Cucumber (H)	5
—	Tri-Veggie (asparagus, avocado, cucumber)	7
—	Salmon (H)*	6
—	Salmon + Avocado*	8
—	Spicy Salmon*	8.5
—	Tuna (H)*	6.5
—	Spicy Tuna*	8
—	Tuna + Avocado*	8.5
—	Nova Lox Japanese-style*	9.5
	(Nova smoked salmon, cheese, avocado, scallions)	
—	Eel + Avocado or Cucumber	9
—	Kanpyo + Shitake	6
—	Yellowtail + Scallions (Negi Hamachi)*	7.5
—	Sriracha Salmon Skin	7
	(salmon skin, yamagobo, shiso, scallions)	
—	Shrimp Tempura w/avocado & spicy mayo	10.5
—	Soft Shell Crab or Spider Roll	14
	(avocado on top, scallions, soy-wasabi aioli)	
—	Spicy Scallop Roll*(w/spicy mayo, crunchies, scallion)	12
—	Sweet Potato Tempura Roll	8
—	Rainbow*(california,salmon, tuna, white tuna, shrimp)	15

**Special Tastings**

—	Ankimo (Monkfish L iver)	11
	Pâté, sliced served w/ponzu, scallions, & daikon.	
—	Tuna Nigiri Tasting*	23
	2 pc albacore tuna, 2 pc ahi, 2 pc bluefin	
—	Orange Fish Tasting*	23
	2 pc salmon, 2 pc arctic char, 2 pc king salmon	
—	Yellowtail Carpaccio*	19
	expertly sliced premium hamachi, topped with jalapeño and housemade ponzu	

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v08062025

**KIZUNA Signature Rolls**
(Red = Spicy)

—	KIZUNA*	spicy chutoro, avocado, crunchies, in soy paper with white tuna and maguro on top, seared mayo, kochujang, mango glaze, red & green tobiko	19
—	ROCK'S LOBSTER	lobster tempura, sundried tomato, asian pear, asparagus, wasabi tobiko, wasabi tartar sauce	20
—	PIGGIE IN & OUT	shrimp tempura, asparagus inside, topped with avocado, grilled salmon, crumbled bacon, spicy mayo, BBQ eel glaze	18.5
—	CATERPILLAR	shrimp tempura, asparagus w/avocado slices on top and small dollops of housemade spicy mayo	16.5
—	RUBY DRAGON*	spicy blue crab salad w/scallions, and tempura crunchies inside, outside layered with avocado, o-toro, and tobiko	23
—	VEGAS STRIP*	tamago and unagi inside, outside tuna, yellowtail, salmon, & avocado, topped w/ tobiko & nori	21.5
—	ONYX DRAGON	kanikama, avocado, and cucumbers inside, a BBQ unagi eel filet and scallions over the top	21.5
—	TUNA ALL DAY*	tuna pok'e mix and cucumbers inside; ahi, albacore, and white tunas layered on outside. Tobiko, eel glaze and mango sauce.	18
—	ONO*	california roll with tempura crunchies, fresh tuna, spicy mayo, eel glaze, scallions	16
—	KANI KANE	shrimp tempura, avocado, topped w/kanikama, duo of tobiko, BBQ eel sauce, kewpie mayonnaise and blazed with a torch	17
—	RED LIGHT, GREEN LIGHT*	spicy blue crab w/avocado, topped w/tuna, salmon, tri-colored tobiko. Fried potato matchsticks, spicy mayo, eel glaze.	18.5
—	TIGER VINE*	a spicy mix of octopus, tuna, and yellow-tail, tempura crunchies in the middle, draped with avocado & shrimp, mango glaze & BBQ eel sauce	17
—	VOLCANO*	avocado slices over a California roll surrounds a mountain of baked spicy scallop	17
—	INFERNO*	shrimp, tuna, white tuna, cilantro, chives, jalapeño & habanero masago, sriracha, kochujang, crunchy	17
—	RED & WHITE*	spicy combination of tuna, white tuna, shrimp and tempura crunchies, draped w/ tuna and white tuna, drizzled w/ gochujang, mango, and scallions	18
—	THE LAW*	inside - spicy crab and avocado salad, outside is draped with premium white tuna that is then seared. Finished with red & black tobiko, jalapeño and drizzled w/ wasabi tartar sauce and soy-mustard sauce	19.5
—	DYNO-MITE*	6 pc white tuna hosomaki roll, topped w/spicy mayo, super lump blue crab, tempura crunchies, baked and finished with tobiko	17
—	ULTIMO*	soy paper, tuna, avocado, fresh jalapeño, spicy mayo on the inside. Over the top, super lump blue crab, fried potato sticks, tobiko, and edible gold flakes.	20
—	SHRIMP PICANTE*	marinated large shrimp, jalapeno, jalapeno masago, cilantro, and side of sweet-spicy kochujang sauce (in 6 pieces)	13
—	WONDER*	spicy scallop & cucumber inside, covered with salmon, torched and finished w/Japanese chive aioli, soy mustard, and drops of eel sauce. Jalapenos & tobikos on top	23

**Sushi Platters / Combos**

Sushi Moriawase*		(california roll + assorted nigiri)	
— Regular (6 pcs)	28	— Luxe (10 pcs)	34
Sashimi Moriawase*		(chef's assorted fresh fish)	
— Regular (12 pcs)	31	— Luxe (16 pcs)	39
Chirashi*		(chef's selection sashimi over rice)	
— Regular	29	— Luxe (o-toro, uni, madai, and more)	49
— Tekka Don*	(maguro + spicy tuna tartar over rice)		29
— Namasake Don*	(salmon + spicy salmon over rice)		28
— Unaju (BBQ eel served over sushi rice)			28
— Flying Dragon*	(dragon roll, 15 pc nigiri & 6 pc sashimi)		88
— Jewels of the Sea*	(california roll draped w/tuna slices, 9 pc chef's premium nigiri - uni, o-toro, hokkaido scallop, etc)		55

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
Moselland ‘Ars Vitis’ (Mosel, Germany) riesling	10/38
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

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

Packaged Beers

Kirin Light lager	6	
Asahi ‘Super Dry’ lager	6 / 9	
Sapporo lager 12-oz bottle	6	
Orion (Okinawa) lager 11.8-oz/21.4-oz	8 / 13	
Kiuchi Hitachino Nest White Ale (Japan)	(11.2-oz btl)	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
Kyoto Brewery Matcha IPA (Japan)	(11.2-oz btl)	13
Iwatekura Oyster Stout (Japan)	(11.2-oz btl)	13
Downeast Cider ‘Maple Waffle’ Cider (Boston, MA)	(12-oz can)	10
Stone Sublimely Self-Righteous Black IPA (VA)	8 (12-oz can)	

0.0 Asahi ‘Non-alcoholic’ 12-oz bottle	6
Sapporo ‘Steel Jacket’ lager 22-oz can	10
Sapporo ‘Black Jacket’ dark lager 22-oz can	10
Kiuchi Hitachino Nest Yuzu Lager (Japan)	(11.8-oz can) 11

SAKE BOMB !

10 oz sapporo draft + shot of sake

9

Kizuna Highlights...

Master Gao Jasmine Baby Lager (11.2-oz can) 9.5

5.4% abv

High-grade jasmine tea from Guangxi province is used for a mild tea flavor to complement the lager qualities, making this a very refreshing, easy-to-drink beer.

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

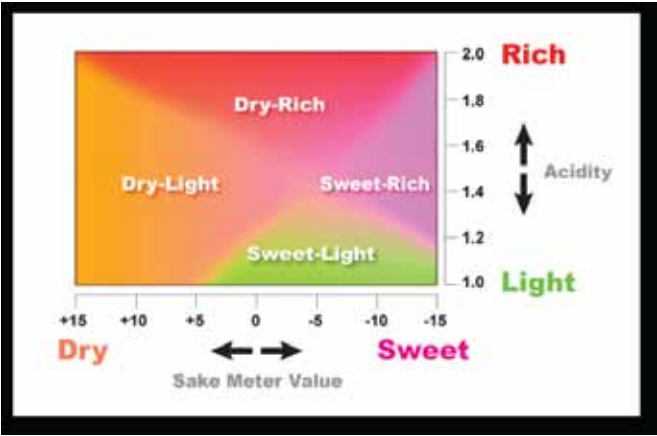
		16 oz / 21 oz	
Sapporo Premium	(Richmond, VA) lager	8 / 9.5	(4.9% abv)
Kirin Ichiban	(Williamsburg) lager	8 / 9.5	(4.9% abv)
Asahi	(Japan) lager	9 / 11	(5.0% abv)
3 Floyd’s Turbo Reaper	(Munster, IN) West Coast IPA	8.75 / 10.5	(7.0% abv)
Downeast Cider House Original	(Boston, MA) unfiltered cider	8.5 / 10.5	(5.1% abv, 4.6 brix) GF
Triple Crossing Baby Falcon	(Richmond, VA) session hazy IPA	9 / 11	(4.5% abv)
Triple Crossing Falcon Smash	(Richmond, VA) hazy IPA	9 / 11	(7.2% 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



### 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 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.



## LUNCH SPECIALS

Tuesday - Friday, 11:30 AM - 2:30 PM  
(Substitutions may have additional charge)

### FROM THE SUSHI BAR

with miso soup OR house salad

**\* Sushi 'Ki' 13**

5 pc nigiri sushi + 6 pc california roll

**\* Sushi 'Zu' 17**

7 pc nigiri sushi + 6 pc california or spicy tuna roll

**\* Sushi 'Na' 19**

6 pc sashimi + 3 pc nigiri + 6 pc california or spicy tuna roll

**Vegetable Roll Trio 12**

6 pc asparagus roll + 6 pc avocado roll + 6 pc cucumber roll

**\* Double Roll 13 / \* Triple Roll 16.5**

choose any 2 or 3 rolls:

california  
salmon avocado  
eel & avocado

spicy tuna  
tuna avocado  
eel & cucumber

spicy salmon  
yellowtail scallions  
kanpyo + shitake

### LUNCH BENTO BOX

with miso soup, rice, salad, 3 pc california roll

**Box 1 - Vegetable Tempura 12**

**Box 2 - Shrimp & Vegetable Tempura 14**

**Box 3 - Chicken Teriyaki 13**

**Box 4 - Salmon Teriyaki 16**

**Box 5 - Chicken Katsu (Fried Breast Cutlet) 13**

### FAST LUNCH DONBURI

with miso soup OR house salad

**Japanese Chicken or Vegetable Curry over Rice 12**

\* Are served raw or undercooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.