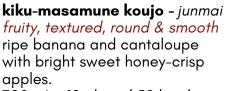
- sakè

by the glass/bottle



720 mL - 10 glass / 50 bottle

kiku-masamune taru – junmai pepper, cedar, clean, baking spices stored in sustainably-crafted cedar barrels. whiskey drinkers sakè. 720 mL – 12 glass / 60 bottle

suehiro denshou – yamahai junmai *umami, slightly sweet, acidic finish* naturally fermented for a delicious umami flavor 720mL – 14 glass / 70 bottle

nanbu bijin "southern beauty" - tokubetsu junmai neat, clean & aromatic fruit & grain notes, impeccable taste, pairs with a wide range of foods.
720mL - 17 glass / 85 bottle

nihon sakari no. 13 – junmai ginjo floral, minerality, dry light, dry, white florals and delicate flavors 720mL – 13 glass / 65 bottle

nihon sakari no. 11 – junmai daiginjo floral, citrus, creamy rice light, crisp and dry with a pillowy texture from the Hyogo prefecture 720mL – 14 glass / 70 bottle

smooth, mellow and slightly sweet 100% local rice from the niigata prefecture, and pasteurized only once, allowing in bottle maturation to bring forth depth of flavor, while still tasting fresh 720mL - 20 glass / 115 bottle

nigori sake unfiltered sake

hakutsuru "sayuri" - nigori junmai balanced, creamy, semi sweet smooth, lush fruity and floral notes 720 mL - 10 glass / 50 bottle

dassai 39 - junmai daiginjo

dassai 45 - nigori junmai daiginjo light, clean, elevated cream, muscat grape, melon. 720 mL - 15 glass / 75 bottle



— **small format sake** — bottle or can only

yaemon - nigori junmai sweet, acidic, full-bodied unfiltered rich, creamy mouthfeel 300 mL bottle - 25

kikusui karakuchi - honjozo clear, clean & dry fennel, baking spice,umami. brewed with 100% local rice from the niigata prefecture. 300mL bottle - 24

amabuki "i love sushi" - junmai super dry, crisp, acidic light koji aroma, crispy acidity, sharp finish 180 mL can - 16



HOT SAKE CARAFE / 10

- cocktails

sake & spirit based

i love yuzu much \$14

nihon sakari brewery's limited release, yuzu sakè over ice with a splash of sparkling water, finished with candied ginger and lemon

yuzu kosho margarita \$15

milagro silver tequila, paula's orange liquer, fresh lime juice, fresh lemon juice, yuzu mix and yuzu kosho with a togarashi salt rim

why so plum \$15

mars iwai whiskey, heiwa shuzou plum sake, cherry and peychaud's bitters



asahi draft 12oz 🤉 lager "super dry" imported from japanclassic asahi lager with creamy, foamy head

athletic brewing 6 ipa styled "freewave" citrus, mouthwatering, hoppy



cans & bottled beer

kirin ichiban 6 rice laaer Japanese rice lager sapporo 6

rice lager Japanese rice lager

austin beer works 6 German style pilsner "pearl snap" malt, spice, easy drinking

meanwhile brewing 8 hazy ipa "tender robot fruity with a smooth texture



Fairweather Cider 6

"Common"

classic dry cider, zero sugars, medium acidity

Ask your server about our rotating beer selection

white wine

chardonnay - bonterra 10 / 38 california gentle yellow apple, balanced acid, creamy oak finish

gruner veltliner - biokult 12 / 46 burgenland, austria bright lime, fresh honeysuckle, white pepper

sauvignon blanc - mount fishtail 12 / 46 marlborough, new zealand aromatic, exotic tropical fruit, stony minerality

rosè - the seeker 12 / 46 provence, france raspberry, strawberry, floral finish

HOUSE WINE

white - vinho verde 8 portugal tangy, zippy, ready to drink red - tempranillo 8 spain cherries, red currant spices, soft hazelnut



- sparkling wine -

prosecco - pizolleto 200mL bottle / 16 delicate, creamy spumante with rich finish, organic grapes

red wine

cabernet sauvignon - les jamelles 12 / 46

black currant, green peppercorn, oak with silky tannins

dessert

mochi ice cream trio

3 delicious flavors *single flavor for \$3 each

sake kasu cheese cake

our signature dessert since 2011 made with sake lees

matcha cheesecake

rich, creamy cheese cake with ceremonial matcha

chocolate torte

a rich finish after your meal

yuzu creme brulee

everyone's favorite creme brulee meets Japanese yuzu citrus

strawberry crepe cake

layers of crepe with strawberry cream

\$9 each

brought your own? \$15 cake fee applies

- non-alcoholic beverages

hot tea 5 sencha

classic green tea genmai cha

sencha with toasted rice

cold tea 4 oi ocha green tea [can] oolong tea [can] iced tea [freshly brewed] carbonated

kimino sparkling yuzu juice 5

rambler sparkling water 4

ramune 3.50

maine root soda 3 soda made with real cane sugar

mexicane diet mexicane ginger brew

prickly pear

lemon lime doppelganger cucoomba blueberry