SAKE CREATIONS

Yuzu Mojito 13
Add lychee +1

Guava Punch 15
sake, guava, umeshu, yuzu, jasmine green tea
**coconut milk clarified

Negroni 15
Koji sake, cappelletti aperitivo, vya dry vermouth

Late Summer Spritz 13
Strawberry, blood orange, rosemary, lemon, touch of rose

Lychee Jasmine 13
Try it still or as a spritz!

Digestif
Lo-Fi Gentian Amaro 11
wine based, floral, citrus, spice, delicate bitter finish

- Add ice and soda for a light nightcap

SAKETINI 14

Matcha

Espresso

SAKE FLIGHTS

#1 29
Ginno Kurenai
Dassai 45
Kiku Masamune

Brunch Mimosa 13
Choice of Classic, Yuzu or Lychee
SAT & SUN ONLY

SAKE

	gls/btl
Dassai 45 white peach, honeydew, vanilla	18/90
Amabuki "Ginno Kurenai" Raspberry, pomegranate, slight dry	18/90
Kiku-Masamune earth, umami, hint of vanilla & spice	12/60
Drunken Whale dry, floral, unripe strawberry, great food sake	12/60
Seitoku "Bessen" futsushu Light & clean palette, subtle umami	18/90
Kizakura Piano Sparkling 300ml Junmai, fruity aroma of apples and pears	17
Funaguchi Gold 200ml full body, melon, honey	14
Shibata Pink 200ml red berries, cherry blossom, citrus	18

SAKE BY THE BOTTLE

Heiwa Shuzou AKA KID (Red Rice) honey, watermelon, sarsaparilla, vanilla	65
Ohmine Shuzou 3 Grain pineapple, tea-like bitterness, coconut	115
Narutotai cashew, fennel, rice pudding	95
Kamoshibito Kuheiji, Eau Du Désir melon, apple, oat	105

WINE

	gls/btl
Muscadet, Domaine de la Fessardière Loire Valley, FRA	14/60
Rosé, La Fête Côtes De Provence, FRA	15/65
Pinot Grigio, Peter Zemmer Alto Adige DOC, ITA	14/60
Sauvignon Blanc, Upwell California, USA	14/60
Getariako Txakolinako, Bidaia Basque Country, SPN	16/75
Pinot Noir, Elk Cove 375ml Willamette Valley, Oregon, USA	-/32

BEER

Sapporo 6
Creature Comforts Automatic 6
Hitachino White Ale 10
Kizakura Kyoto Yamadanishiki Ale 9

NON-ALCOHOLIC

Taiwanese Root Beer 5
Honey Winter Melon Tea 5
Guava Juice 5
Apple Sidra 5
Choya Plum Soda 5
Moshi Yuzu Soda 6
Yuzu Genmai Cha 7
Osmathus Oolong 7
House Herbal Blend Tea caffeine-free 8