

DESSERT MENU

BLACK SESAME FLAN 6

rich black sesame flavor,
whipped cream

GREEN TEA TIRAMISU 8

alternating layers of green tea
mascarpone cheese and green tea
soaked sponge cake

WARM BREAD PUDDING 6

vanilla ice cream, whipped cream

MILK CHOCOLATE MOUSSE 8

whipped cream

CHOCOLATE MIL CREPES 7

alternating layers of chocolate crepes,
cognac whipped cream, dusted with
Valrhona cocoa powder

GREEN TEA ICE CREAM 6

konacha matcha green tea sprinkled house
vanilla ice cream

CHOCOLATE CUBE 2

1-inch cube with a drop
hennessy vs cognac

MANGO SUNNY 8

fresh mango jelly, coconut panna cotta

YUZU SORBET 6

japanese citrus

GREEN TEA CAPPUCINO 3

savory green tea w/ a hint of cream & sweet-
ness. a great non-alcoholic after dinner drink

AFTER DINNER DRINKS

PORT WINE

FONSECA BIN 27 RUBY 8

TAYLOR FLADGATE TAWNY 20 yr 11

COGNAC

REMY XO 28

Rémy Martin XO is the signature of our Cellar Master who with his expertise blends over 400 different eaux-de-vie. His art of blending allows us to express the full aromatic complexity of this XO Cognac Fine Champagne.

CAMUS BORDERIES 24

The Borderies cru is not just the smallest, but it is above all, the most sought-after of all the Cognac AOC growth areas. The Borderies cru provides the vines with the perfect amount of water, thanks to the chalky soil and ideal exposure.

DRAFT BEER

SCATTERED SUN BELGIAN WIT 5

hints of coriander & citrus peel, pleasant tart lemon aroma; refreshing & crisp

DELIRIUM TREMENS 7

belgian dark strong pale ale, bright, nutty, malty & spicy beer

SECOND SELF RED HOP RYE IPA 5

new local favorite, hoppy citrus, spice from rye and malty backbone

SWEETWATER 420 EXTRA PALE ALE 5

west coast style pale ale w/ a good hop feel and crisp finish.

BOTTLED BEER

KIZAKURA KYOTO FLAVOR SAKE BREWERY 7

This beer is made using the same yeast that Kizakura uses for brewing sake. A rich and bitter beer, with a slightly floral aroma.

KIZAKURA WHITE YUZU 7

has hints of coriander, a bright flavor of yuzu citrus, and a crisp finish.

SAPPORO LIGHT 5

featuring aroma hops, gentle, rich & elegant

SAPPORO RESERVE 22 oz 9

world class lager, full body & complex

HITACHINO NIPPONIA 11

featuring sorace ace hops, citrus & floral

OZENO YUKIDOKE IPA 10

truly unique, very floral, oily, dry bitter finish, toasted grain and caramel notes

KIRIN ICHIBAN 5

Japan's best selling malt beer. rich, smooth & clean

CHIMAY BLUE CAP 10

powerful aroma, floral & caramel notes

HITACHINO WHITE ALE 11

belgian white ale, coriander, orange peel & nutmeg

EINBECKER 7

NON-ALCOHOLIC, german style, powerful aroma, floral and caramel notes

ASAHI AMBER LAGER 5

crystal malt, aroma hops, lager yeast

TOKYO BLACK PORTER 10

creamy, smooth, lots of coffee & chocolate

HITACHINO CLASSIC ALE 11

Japanese IPA aged in cedar sake casks

ECHIGO RICE BEER 17 oz 11

aged koshihikari rice style lager, uses malt & hops. very light & clean, great beer to start with

COCKTAILS

SATSUMA 9

hangar one mandarin orange, yuzu, lemongrass simple syrup

YUZU MARGARITA 9

espolon blanco, yuzu, agave nectar

RANSOM OLD FASHION 9

barrel aged old tom gin, bitters, fresh club soda, orange, Filthy® black cherry

THE ST GERMAIN 9

piper sonoma brut, st germain, twist

CUCUMBER MARTINI 10

cucumber infused pickers vodka, lemongrass simple syrup, lime

MELON SHOCHU 10

ginza no suzume barley shochu, midori

NIPPON SEVENTY-FIVE 10

bombay east, yuzu juice, lemongrass simple syrup, topped with sparkling sake

NIKKA MANHATTAN 16

nikka coffey, orange, cherry, bitters

COSMOPOLITAN 10

hangar 1 buddha hand, cointreau, cranberry and fresh lime juice, twist

LYCHEE MARTINI 10

anestasia vodka, st germain

SAMURAI 10

bulleit whiskey, yuzu juice, lemon simple syrup

MOSCOW MULE 9

russian standard, ginger beer, lime

JAPANESE WHISKY

IWAI TRADITION 12

aged in bourbon, sherry & wine casks. ripe cherry, toffee & ginger spice

ICHIRO'S MALT & GRAIN 19

Peach & dried apricot, sweet butterscotch, vanilla cream, citrus zest. Medium finish

HAKUSHU 12

dry pear, strong oak back, similar to glenlivet style of whisky

HIBIKI HARMONY (limited) 19

at least 10 malt & grain whiskies, aged in 5 different types of casks, from Yamazaki, Hakushu & Chita

IWAI 9

sweet with fruit like pear, quince and hints of red fruits including vanilla

AKASHI EIGASHIMA 12

The nose is very fruity with apricots and dried fruits, and a shy note of honey.

YAME 10

Super Mellow, Delicate notes of vanilla interlaced with citrus undertones.

KOMAGATAKE SINGLE MALT 14

rich and beautiful universe of taste just like the Japanese Alps flora and fauna surrounding Shinshu distillery.

NIKKA PURE MALT 17

tight core of blue smoke, spice, caramel with a surprisingly clean finish

NIKKA COFFEY 14

reminiscent of a manhattan. smooth cedar notes & a touch of corn sweetness

NIKKA COFFEY MALT 17

the malt is delightfully fruity and spicy.

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BLENDED & SCOTTISH WHISKY

BALLECHIN 10 Heavily peated

BALVENIE CARRBN CASK 14

BALVENIE SHERRY 15

BOWMORE 12

CHIVAS 12

CHIVAS 18

COMPASS BOX OAK CROSS 10

GLENFIDDICH 12

GLENFIDDICH 15

14 GLENLIVET 15

14 JOHNNIE WALKER BLACK

15 JOHNNIE WALKER BLUE

13 JOHNNIE WALKER DBL BLACK

9 JOHNNIE WALKER PLATINUM

17 LAGAVULIN 16

10 LAPHROAIG 10

10 MACALLAN 12

14 MACALLAN 15 FINE OAK

BOURBON & WHISKEY

BUFFALO TRACE 8

BULLEIT BOURBON 8

BRECKENRIDGE 10

BUSHMILLS BLACK BUSH 9

COL EH TAYLOR SM BATCH 12

DOC HOLIDAY RYE 8

WHSTL PIG FARMSTOCK 18

7 EAGLE RARE 10

8 FOUR ROSES SMALL BATCH

8 HIGH WEST RYE

19 HILLROCK SINGLE MALT

JAMESON 9

19 JEFFERSON'S OCEAN

21 WHSTL PIG OLD WORLD 12

7 KNOB CREEK 11

8 MAKER'S MARK 9

8 RUSSELL'S RESERVE 9

19 WHSTL PIG RYE 10 13

9 WILD TURKEY 10 1 8

19 WOODFORD RESERVE 9

21 WHSTL PIG STRAIGHT 15 25

SHOCHU

Shochu is a distilled spirit that is typically made from barley and sweet potatoes along with a small percentage of rice. It is often treated like vodka even though it is more closely related to scotch. Shochu is served neat (nothing added), on the rocks, diluted with room temperature or hot water or mixed.

GINZA NO SUZUME BARLEY 7 65

TAISO BARLEY ANCIENT GREATNESS 8 73

IMA SOJU SWEET POTATO SHOCHU 12 128

BUKEYASHIKI SWEET POTATO 7 70

KAIDO IWAI NO AKA SWEET POTATO 8 73

KAPPA NO SASUIMIZU SWEET POTATO 10 100

HYAKUNEN NO KODOKU BARLEY 24 258



History of Sake

Sake has been an integral part of Japanese history for over 1700 years. Legend has it that a natural airborne yeast landed in an open container of rice producing a liquid that gave some lucky farmer a buzz. The more realistic explanation is that Chinese immigrants brought the product over (that explains why Chinese and Japanese use the same characters when labeling some sake). Eventually sake was incorporated into ceremonial use by the Shinto shrines for purifying and became an important part of the culture. It wasn't until the advances in technology did sake come to the masses and become what we know today

Types of Sake

There are several different types of sake. **Filtered sake** is most commonly found. There is a misconception that hot sake is of poor quality. Several sake benefit from warming. It helps to bring out flavor and aromas. Filtered sake can be classified by its rate of polishing. **Junmai** is polished 70-60%. **Ginjo** polished 60-50%. **Daiginjo** is polished 50% or lower. There are several other classifications, we have kept it simple to minimize confusion. **Nigorizake** refers to sake that is unfiltered allowing a portion of the unfermented rice to remain in the final product. It has a silky texture and is typically more viscous and sweet. **Namazake** is unpasteurized sake that results in a very vibrant and rich sake that is usually decidedly sweet, which is a preference of Japanese when pairing sake with food. Dry sake is typically enjoyed without food.

Choosing a Sake

Selecting a sake can be a very daunting task. We offer a couple of suggestions when choosing sake. **Follow your dollar.** There is a relationship between price and quality. The finer sakes are more higher polished and in order to make the equivalent amount of sake, more raw product must be used, increasing the price. **Price is a good indicator of richness.** Less expensive sake tends to be simple and straightforward. As price increases, richness and complexity also increases. **Know the styles of sake.** Unfiltered sake will range from light and dry to medium bodied to rich. Simple descriptions are available to help give you an idea what the sake is like. Nigori tends to be sweeter and have a thicker consistency. Namazake is a favorite among Japanese as they prefer sweeter sake with food and drier sake without food. There is a misconception that hot sake is poor quality. Often times hot sake enhances the flavor of a sake bringing out more aroma as well as flavor. Always be careful not to heat too much. It is possible to overheat and ruin the flavor of the sake. Not to mention the potential physical injury from trying to consume super heated beverages. Hot sake is perfect when the temperatures are cold outside.

SAKE TASTING FLIGHTS

two ounce tastings of each sake resulting in a total of six ounces served

花薫 **KAKUN**

light, elegant and floral sake

Kikusui Junmai Ginjo "Chrysanthemum Mist"
Amabuki Junmai Ginjo Nama Strawberry
Kubota Manjyu

36

辛口 **KARAKUCHI**

clean, dry, sake to be enjoyed without food

Otokoyama Junmai
Oni No Shitaburi Honjyozo "Bound Forever"
One Ten Red Mask Junami

12

濁り **NIGORI**

unfiltered sake that expresses itself through texture and light sweetness

Shirakawago Sassanigori
Yaegaki Nigori
Dassai 50 Junmai Daiginjo Nigori

15

甘美 **KANBI**

sweeter sake, the natural choice for Japanese when pairing with food

Yoizuru "Dancing Crane" Tokubetsu Junmai
Kudoki Jozu "Good at Seducing" Junmai
Kubota Suiju Daiginjo Nama

26

至高 **SHIKOE 63**

they are the truffles of the sake world. they are giants of flavor and complexity
daiginjo sake enjoy the most amount of polishing under 50%

Kotsuzumi Dai Ginjo "Bloom on the Path"
Murasaki No Mine "Purple Mountain"
Born Yume wa Masayume Junmai Daiginjo "Dreams Come True"