

SAKE

Hot Sake

Small Large

大七生酏 *Daishichi Kimoto Honjozo Fukushima* 8.00 13.50

Small Bottle (300 ml)

大山 *Ohyama Tokubetsu Junmai Yamagata* 20.00
Dry, crisp and smooth sake. Clean aroma of apple and pear

瀬祭 *Dassai 39 Junmai Daiginjo Yamaguchi* 36.00
Smooth and delicately fruity, elegant aroma with clean finish

月の桂 *Tsukino Katsura Nigori Kyoto* 48.00
Unfiltered cloudy dry sake with classy aroma and sharp flavor

Glass, Carafe, Bottle (720 ml)

Glass Carafe Bottle

大七生酏 *Daishichi Kimoto Honjozo Fukushima* 8.00 12.50
Creamy fragrance of rice with a stout aroma of Japanese cypress

笹一 *Sasaichi Junmai Yamanashi* 8.50 13.00 45.00
Very smooth and well balanced, using excellent underground water from Mt. Fuji

伝心 雪 *Denshin Yuki Junmai Ginjo Fukui* 9.50 15.00 50.00
Dry, pure and gentle with a fragrant and refreshing taste

松の翠 *Matsuno Midori Junmai Daiginjo Kyoto* 13.50 23.00 75.00
Subtle aroma of young greens and long and slightly dry finish

梵 *Born Junmai Daiginjo Fukui* 16.50 27.00 92.00
Powerful, complex aroma and elegant flavor with dry finish

きりん山 *Kirinzan Junmai Daiginjo Niigata* 20.00 34.00 115.00
Elegant, citrus and dry sake with a hint of ripe pear

飛白 *Hihaku Junmai Daiginjo Akita* 23.00 37.00 125.00
Delightfully smooth and soft, impression of violets and a hint of melon and cherry

天馬 *Flying Pegasus Daiginjo Koshu Akita* 300.00
Aged premium daiginjo sake with exceptionally interesting flavors and a long smooth finish

鶴齡梅酒 *Kakurei Plum Sake Junmai Ginjo Niigata* 13.00
Well balanced, light and sweet plum sake with clean finish

Sake Pairing ~ paired with each course

Kaze 4 Sake 29.00
Hana 5 Sake 36.00

Sake Tasting ~ set of 3 small glasses

Chef's Selection *Denshin, Born, Hihaku* 17.00
Daiginjo Selection *Matsunomidori, Kirinzan, Hihaku* 21.00

WINE

Half Bottle

Kenzo Estate 'Asatsuyu', Sauvignon Blanc <i>Napa Valley, CA 2010</i>	68.00
Kenzo Estate 'Ai', Cabernet Sauvignon <i>Napa Valley, CA 2007</i>	158.00

Sparkling Wine

	Glass	Bottle
Juve y Camps, Reserva de la Familia <i>Cava, Spain 2005</i>		50.00
Schramsberg, Blanc de Noirs <i>Napa Valley, CA 2007</i>		70.00

White Wine

Dr.Loosen, Riesling Kabinett <i>Mosel, Germany 2010</i>	11.50	43.00
Domaine de la Perriere, Sancerre <i>Loire Valley, France 2010</i>	12.00	46.00
Domaine Jean-Claude Bessin, Chablis <i>Burgundy, France 2009</i>	12.50	48.00
DeMorgenzon, Chenin Blanc <i>Stellenbosch, South Africa 2008</i>		65.00

Red Wine

Francoise & Denis CLAIR, Cote-de-Beaune Village, Pinot Noir <i>Burgandy, France 2009</i>	12.00	46.00
La Tiare du Pape, Cheateauneuf du Pape <i>Rhone Valley, France 2007</i>		85.00
Poderi Elia, Barbaresco Serracapelli <i>Piedmont, Italy 2003</i>		95.00

BEER

Sapporo Draft	6.00
Kirin Bottle	6.50

TEA by IPPODO

Iced Tea (Glass)

ほうじ茶	Hoji Cha	<i>Dark roasted green tea</i>	3.50
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Hot Tea (Pot)

ほうじ茶	Hoji Cha	<i>Dark roasted green tea, pairs well with food</i>	5.50
煎茶	Sen Cha	<i>Green tea with a refreshing aroma, pairs well with food</i>	7.00
玉露	Gyokuro	<i>Mellow and slightly sweet, best before/after a meal</i>	10.00
抹茶	Matcha	<i>Rich and full-bodied, pairs well with sweets</i>	9.00(cup)