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55.00
per person (before tax & gratuity)

25.00
optional drink pairing

Choose one option from each course.

COURSE 1

ANTIPASTI

前菜

BURRATA

sichuan chili oil / orange dressing / clementine / toasted pan rustico

WAFU CAESAR

rucola / mizuna / potato chips / thai fish sauce Caesar dressing /
yuzu / 24-month Parmigiano Reggiano

COURSE 1 PAIRING // Bisol 'Jeio' Brut Prosecco - N.V. - Italy (3 oz)

COURSE 2

PASTA

パスタ

CLASSIC MARCELLA HAZAN TOMATO SAUCE

whipped tofu / pecorino / parmesan / basil / onion

+ Add Meatballs (3 pcs) +6.00

COURSE 2 (TOMATO SAUCE) PAIRING // King Estate 'Inscription' Pinot Noir - 2023 - Willamette Valley (3 oz)

KOUIKA BLACK RAGU

slow braised cuttlefish / sofrito / white wine / tinta / pimenton / salsa verde

COURSE 2 (BLACK RAGU) PAIRING // De Wetshof 'Limestone Hill' Chardonnay - 2024 - South Africa (3 oz)

SPICY TOMATO-KARE RIGATONI ALLA VODKA

sake-vodka tomato sauce / Japanese curry / cream / parmesan

+ Add Meatballs (3 pcs) +6.00 + Add Roasted Sweet Italian Sausage +5.00

COURSE 2 (RIGATONI) PAIRING // King Estate 'Inscription' Pinot Noir - 2023 - Willamette Valley (3 oz)

COURSE 3

PIZZA

ピザ

MARUGERÏTAPIZA

umeboshi tomato sauce / brick cheese / basil

PEPPERONI

spicy rayu-honey / toasted sesame seeds / brick cheese

COURSE 3 PAIRING // Medici Ermete 'I Quercioli' Dolce Lambrusco - N.V. - Italy (3 oz)

COURSE 4

DESSERT

デザート

TIRAMISU

dalgona coffee whip

COURSE 4 (TIRAMISU) PAIRING // Nonino Amaro (1.5 oz)

FRESH FRUIT

strawberry / persimmon / melon / apple / warm crema inglese

COURSE 4 (FRESH FRUIT) PAIRING // Hakutsuru Juicy Yuzu Liqueur (1.5 oz)

A 20% auto-gratuity is added to the check for parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server about any dietary or allergen concerns.

COCKTAILS

CHUHAI 14
barley shochu / spiced apple cider syrup /
apple liqueur / lemon / tonic water

SESAME MARTINI 15
sesame infused barley shochu / gin / Liquore
Strega / dry vermouth / sesame oil

EDEN 15
mezcal / Iwai whisky / orange / lime / ichimi

FUNK LODGE 14
dark rum / miso-gochujang syrup / lime

MOCHI SOUR 17
strawberry hibiscus gin / lemon / jasmine tea
syrup / green tea shochu / pêche de vigne /
egg white

ESPRESSO MARTINI 15
Suntory Haku vodka / Iichiko Saiten shochu /
coffee liqueur / espresso

PAPER TIGER 16
Iwai Tradition whisky / Baltamaro szechuan
amaro / sweet vermouth

‘SAKE BOMB’ SHOOTER
5 (one each) / 24 (six each)
Sapporo / ginger beer / sake bubble sphere

NOT-TAILS
ZERO-PROOF MOCKTAILS

MANGO NO. 5 11
oolong tea syrup / mango nectar / lime / club soda

PASSION AT THE DISCO! 11
passionfruit / vanilla syrup / lime / tonic water

BEER

DRAFT SAPPORO
6 (single) / 28 (pitcher)

DRAFT IPA 8
RaR Nanticoke Nectar - Cambridge, MD

PERONI 7
Italian pale lager

HITACHINO WHITE 15
Japanese witbier

HITACHINO RED RICE 16
Japanese ale brewed with special red rice

**ATHLETIC BREWING
‘UPSIDE DAWN’** 7
non-alcoholic golden ale (less than 0.5% ABV)

WINE WEDNESDAYS
50% off select wine bottles

Eligible bottles will be
marked **‘WW’** on the menu .

Every Wednesday - 5 pm to close
Promo requires purchase of dinner menu item

SAKE SUNDAYS
30% off all sake bottles
20% off all sake carafes (10 oz)

Every Sunday - 5 pm to close
Promo requires purchase of dinner menu item

WHITE

**2024 COLLE CORVIANO
TREBBIANO D’ABRUZZO-IT**
refreshing ripe apples and peach notes end with
gentle acidity
11 glass / 46 bottle **‘WW’**

**2024 BETTER HALF
SAUVIGNON BLANC-NZ**
dry / juicy / punchy / zesty / citrusy
12 glass / 50 bottle

**2024 DE WETSHOF
‘LIMESTONE HILL’,
CHARDONNAY-ZA**
unwooded / rich complexity / grapefruit /
ripe peaches / green apples / nutty
14 glass / 58 bottle

ROSÉ / ORANGE

**MIRABEAU FOREVER SUMMER
ROSÉ-FR**
juicy / fresh / crisp / raspberry / sweet almond / pear
11 glass / 46 bottle **‘WW’**

**2023 CASTELLO DI TITIGNANO
PINOT NERO ROSÉ-IT**
bone dry / medium-bodied / spring berries / earthy
12 glass / 50 bottle

**2021 OLIVIER CAZENAVE
‘BEL A CIAO’-FR**
organic orange wine / fresh / complex / tangerine /
wildflowers / tropical & citrus fruits / spices
14 glass / 58 bottle

RED

**2020 FALESCO VITIANO
TUSCAN RED BLEND- IT**
medium-body / rich / dark fruit & baking spice
11 glass / 46 bottle **‘WW’**

**2022 KING ESTATE
‘INSCRIPTION’, PINOT NOIR-
WILLAMETTE VALLEY**
medium-body / vibrant / dark stone fruits / toasty oak
15 glass / 62 bottle

**2021 ‘TEXTBOOK’,
CABERNET SAUVIGNON-
NAPA VALLEY**
full-body / rich texture / juicy black cherries /
raspberry / milk chocolate
16 glass / 66 bottle

BUBBLY / BRUSCO

**CAVICCHIOLI ‘1928’
PROSECCO-IT**
extra dry / fresh / candied fruits / sweet flowers
11 glass / 46 bottle **‘WW’**

**N.V. BISOL ‘JEIO’ BRUT
PROSECCO D.O.C.-IT**
dry / refreshing / citrus fruit / spiced pear
13 glass / 52 bottle

**N.V. LAURENT-PERRIER LA
CUVÉE BRUT CHAMPAGNE-FR**
delicate nose with hints of fresh citrus & white flowers /
complex & elegant / perfect balance between freshness
and delicacy with fruity flavors very present on the finish
125 bottle

**N.V. ‘I QUERCIOLI’ DOLCE
LAMBRUSCO-IT**
semi-sweet / fresh / vivacious / delicate notes of violet
12 glass / 50 bottle

SAKE

HAKUTSURU CHIKA CUP
smooth, refreshing, light-bodied, slightly dry
14 (200 ml cup)

**SHO CHIKU BAI CLASSIC
JUNMAI**
A versatile table sake with savory and complex taste.
Pairs well with a variety of foods.
13 (10 oz carafe) - Served chilled or warm

**HAKUTSURU ‘AWA YUKI’
SPARKLING JUNMAI**
Lightly sweet with fruity & floral notes punctuated by
cold, crisp effervescence — Pairs well with desserts &
spicy dishes
13 (4 oz glass) / 24 (300 ml bottle)

**SUIGEI TOKUBETSU ‘DRUNKEN
WHALE’ JUNMAI**
Made for the serious sake drinkers. Very dry with a
strong finish. Clean and flavorful. Pairs perfectly with
any dish on the table.
15 (4 oz glass) / 36 (10 oz carafe) / 65 (720 ml bottle)

**KAMOIZUMI ‘SUMMER SNOW’
NIGORI GINJO**
Coarsely filtered, unpasteurized for a true
“fresh-from-the-vat” flavor experience — voluptuous,
rich, & creamy — notes melon & cotton candy on the
palate with a dry and subtle finish — pairs well with
pasta, cheese, & spicy dishes
23 (4 oz glass) / 60 (10 oz carafe) / 85 (500 ml bottle)

**ICHISHIMA SHUZO
‘WILDFLOWERS’ JUNMAI**
Complex, lightly sweet with good acidity — aromas of
lychee, apple, strawberry — great as an aperitif — pairs
well with seafood dishes, salads and dessert
18 (4 oz glass) / 45 (10 oz carafe) / 70 (500 ml bottle)

UMESHU / LIQUEUR

CHOYA EXCELLENT
Japanese plum liqueur made with French brandy
Try it with a splash of club soda & a lemon twist.
10 (2 oz pour)

**HAKUTSURU JUICY YUZU
LIQUEUR**
Made with 100% Japanese yuzu. Complex bitterness
balanced with subtle sweetness. Great as an aperitif on
the rocks or with a splash of club soda.
9 (2 oz pour)

SOFT DRINKS, ETC.

TONARI ICED TEA 5
tropical green tea / lightly sweetened / lemon

YUZU LEMONADE 5

TIGER WOODS 6
half iced tea + half lemonade

HOUSEMADE GINGER BEER 6

**BOTTLED MINERAL WATER
(1-LITER)** 10
S.Pellegrino Sparkling or Acqua Panna Still

CLUB SODA 3

MEXICAN COKE 6

MEXICAN SPRITE 6

DIET COKE 3