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## BREWED

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### SAKE from JAPAN

#### 180 ml

##### Futsushu

*Nihon Sakari*  
"Juice Box" Hyogo 8  
Gorgeous Aromatics and Rich Flavor of Untouched Sake

##### Yamahai Junmai

*Amabuki "Marigold"* Saga 15  
Proprietary Yeast

##### Honjozo

Enter Sake Black *Kitashitara-gun, Aichi* 12  
Subtle Fruitiness With Hints of Mango, Peach and Pineapple

#### 300 ml

##### Nigori

*Kuromatsu Hakushika*  
*Snow Beauty* Hyogo 16  
Mild Sweetness, Creamy, Hints of Coconut

##### Nigori (500ml)

*Ko's Kasumi* Kobe 30  
Mild, Sweet, Cherry, Lychee

##### Junmai Daiginjo

*Hakushika*  
*Kuromatsu Black Pine* Hyogo 24  
Slightly Dry, Melon Notes

##### Junmai Daigo

*Dassai "Otter Fest 50"* Yamaguchi 25  
Aromas Including Grape Juice, Cotton Candy, and a Hint of Lemonade.

##### Honjozo (200ml)

*Kikusui "Funaguchi"*  
*Nama Genshu* Niigata 15  
Unpasteurized, unfiltered, rich brandy-like flavor

##### Ginjo

*Dewazakura Oka Yamadanishiki*  
*Cherry Bouquet* Yamagata 28  
Like a Summer Breeze, Wafting Above Pear Blossoms

##### Yamahi Daiginjo

*Tedorigawa*  
*Chrysanthemum Meadow* Ishikawa 32  
Crisp Honey & Herbs

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### BEER

rotating selections

#### DRAUGHT 8. Pint

**Brooklyn Brewery**  
*New York, USA*

Lager Amber

IPA

Brooklyn Winter Ale

**Lagunitas Brown Shugga IPA**  
*Petaluma, CA, USA*

**Abita Brewing Company**  
Andygator, Helles Doppelbock  
*Covington, LA, USA*

**Genesee Cream Ale**  
*Rochester, NY, USA*

**Hollywood Brewing Company**  
Pilsner  
*Hollywood, Fl, USA*

#### BOTTLE

**Guinness Tall Boy (can)**  
Draught Stout  
*Dublin, Ireland*  
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**Thomas Keller**  
Brooklyn Blue Apron Beer  
\$35/750ml