

D I N N E R

## HOUSE COCKTAILS

### El Kimono 17

tequila blanco, shiso umeshu, aloe, sparkling sake

### Douglas Fir-Banks 18

sesame shochu, gin, peach, vetiver, lime, umeboshi, douglas fir

### Okinawa Shandy 18

aperol, lemon, cinnamon, honey, vanilla, peach, orion lager

### Ginza 20

jaywalk rye, roasted barley shochu, sweet vermouth, cacao, palo santo

### Island Time 24

kanosuke single malt, mizunara rum, smoked pineapple, sesame, maple, wakaucha tea, whey

### Suntory Highball 15

toki whisky & soda, haku vodka & soda, or roku gin & soda or tonic

### Jigoku 18

mezcal, pear brandy, ginger, grapefruit, horseradish, lime

### Seaweed Vesper 19

hakuto gin, oka vodka, seaweed spirit, umeshu, mastiha, nori

### Koji-Kun 20

kura shochu, pineapple, basil, almond, lemon, soda, koji cream

### Breaking Wave 18

sweet potato shochu, strawberry, hazelnut, lemon, cacao, tonka, elderflower - *served frozen*



## W I N E S   B Y   T H E   G L A S S

glass / bottle

Field Recordings ‘Salad Days’ NV 15 / 60

chenin blanc, colombard, chardonnay / Paso Robles, California

The Marigny ‘Country Grammar’ 2022 16 / 64

sauvignon blanc, chardonnay, pinot gris / Willamette Valley, Oregon

Wild Arc ‘Luca’ 2023 18 / 72

traminette / Hudson Valley, New York

Las Jaras ‘Superbloom’ 2024 18 / 72

chenin blanc, carignan, grenache noir, viognier / Sebastopol, California

Vini Rabasco ‘Cancelli’ Rosato 2024 18 / 72

montepulciano / Abruzzo, Italy

Domaine de Courbissac ‘Notre Terre Rouge’ 2023 15 / 60

grenache / Languedoc, France

## B E E R

Orion Lager 8 *can (350mL)*

Okinawa, Japan

Brooklyn Brewery ‘Pulp Art’ Hazy IPA 9 *can (12oz)*

Brooklyn, New York

Hakkaisan Brewery ‘Rydeen’ IPA 14 *bottle (330mL)*

Niigata, Japan

Saltfields ‘Nodogoshi’ Koji Rice Lager 16 *can (16oz)*

Brooklyn, New York

Good Time Brewing IPA (alcohol-free) 10 *can (12oz)*

Elmsford, New York

## C I D E R

Wild Arc Farm ‘Apples!’ Cider 16 *can (12oz)*

Hudson Valley, New York

A L C O H O L - F R E E    B E V E R A G E

S P I R I T   F R E E    C O C K T A I L S

|                       |    |                                                       |    |
|-----------------------|----|-------------------------------------------------------|----|
| Melonade              | 12 | Super Salty Dog                                       | 15 |
| cantaloupe, shiso tea |    | red bell pepper, grapefruit, miso<br>honey, nori salt |    |

|                                                             |    |
|-------------------------------------------------------------|----|
| Spirited Away                                               | 16 |
| rooibos tea, tropical juices, miso<br>honey, cinnamon, yuzu |    |

T E A - B A S E D

lightly sparkling, kombucha-style ferments  
enjoy as you would a wine. kanpai!

|                                     |                |
|-------------------------------------|----------------|
| Kettl x Unified Ferments ‘Kukicha’  | glass / bottle |
| kukicha sencha / Brooklyn, New York | 18 / 72        |
| Kettl x Unified Ferments ‘Soba’     | 18 / 72        |
| sobacha / Brooklyn, New York        |                |

W I N E S   B Y   T H E   B O T T L E

## B U B B L E S

Hervé Rafflin ‘La Naturel’ 1er Cru Extra Brut NV 120  
pinot meunier, chardonnay, pinot noir / Champagne, France

Chavost ‘Blanc d’Assemblage’ Brut Nature NV 150/380(*mag*)  
chardonnay, pinot meunier / Champagne, France

Perkins-Harter ‘Bracken Vineyard’ Blanc de Noir 2020 175  
pinot noir / Willamette Valley, Oregon

Georges Laval ‘Cumières’ 1er Cru Brut Nature NV 295  
chardonnay, pinot noir, pinot meunier / Champagne, France

## W H I T E S

The Marigny ‘Aligoté’ 2023 72  
aligoté / Willamette Valley, Oregon

Grape Republic ‘Anfora Bianco’ 2022 112  
chardonnay, rosario bianco, delaware + / Yamagata, Japan

Domaine Rijckaert ‘En Paradis’ 2021 102  
chardonnay (orange) / Jura, France

Hiyu ‘Atavus VIII’ NV 295  
gewurtztraminer, pinot noir / Columbia Gorge, Oregon

## R O S É S & O R A N G E S

Weingut Schödl ‘Rosé Supernova’ NV 90  
pinot noir, sankt laurent (rosé) / Loidesthal, Austria

Domaine de Courbissac ‘Notre Terre Orange’ 2023 68  
muscat, marsanne, grenache gris, terret gris (orange) / Languedoc, France

Barbichette ‘Nuit Blanche’ Seneca Lake 2023 78  
riesling, chardonnay (orange) / Finger Lakes, New York

Ovum ‘Big Salt’ Orange Rosé 2023 60  
riesling, pinot gris + (orange) / Willamette Valley, Oregon

## R E D S

|                                                               |     |
|---------------------------------------------------------------|-----|
| Les Vins Vivants ‘Bailey A Hakkoutai’ 2022                    | 120 |
| muscat bailey a. / Nagano, Japan                              |     |
| Chepika ‘Buzzard’s Crest’ 2024                                | 88  |
| catawba, delaware, concord / Finger Lakes, NY                 |     |
| Milan Nestarec ‘Postmoderna’ NV                               | 68  |
| blaufrankisch / Moravia, Czech Republic                       |     |
| Frank Cornelissen ‘Munjebel CR Rosso’ 2019                    | 200 |
| nerello mascalese / Sicily, Italy                             |     |
| Osamu Uchida ‘Rosa’ Haut-Medoc 2022                           | 200 |
| cabernet sauvignon, merlot / Bordeaux, France                 |     |
| Château Falfas ‘Le Chevalier’ Côtes de Bourg 2015             | 200 |
| cabernet sauvignon, cabernet franc, merlot / Bordeaux, France |     |

## F R U I T   W I N E S

|                                                               |    |
|---------------------------------------------------------------|----|
| Wonderwerk x YUZUCO ‘Lite Werk’ NV                            | 60 |
| riesling, verdejo, yuzu (sparkling) / Los Angeles, California |    |

## A L C O H O L - F R E E   F E R M E N T S

|                                       |    |
|---------------------------------------|----|
| Ketttl x Unified Ferments ‘Hojicha’   | 72 |
| jou yanagi hojicha / Brooklyn, NY     |    |
| Villbrygg ‘Eng 02’                    | 72 |
| meadowsweet & fireweed / Oslo, Norway |    |





# S A K E

## Sake for Natural Wine Lovers

Did you know that *junmai* sake is only made with four simple ingredients? Water, Rice, Yeast, and Koji. No added industrial preservatives and no hangover (just kidding, responsible drinking is still required).

Our sake program spans a rainbow spectrum of flavors, aromas, textures, and colors. Sipping through this menu will take you from Nara to Bushwick, from the 15th century to the 21st, from autumnal earthy hiyaoroshi to springtime juicy namazake. There is a wide and wonderful world of sake and we're here to help you explore.

You can continue your journey by visiting our bottle shop Bin Bin Sake just around the corner or join the club at [binbinsake.com](http://binbinsake.com)

kanpai!



Bin Bin Jizake #001

9 / 27 / 80 (750mL)

junmai

Brooklyn Kura, Sunset Park

*Our very first house sake! Dry, crisp, fruity brew with lively acidity*

TRADITIONAL STARTERS

The traditional brewing methods of yamahai, kimoto, and bodaimoto are the heart and soul of our menu. Live cultures of microbes provide layers of flavor and a pinch of acidity. Although the origins of these techniques span nearly five centuries, their deliciousness is timeless.

|         |                                          | cup | / | carafe | / | bottle       |
|---------|------------------------------------------|-----|---|--------|---|--------------|
| Lighter | Daishichi Honjozo Kimoto                 | 8   | / | 24     | / | 135 (1800mL) |
|         | kimoto honjozo                           |     |   |        |   |              |
|         | Daishichi Shuzo, Fukushima               |     |   |        |   |              |
|         | Senkin ‘Classic Muku’                    | 11  | / | 33     | / | 88 (720mL)   |
| Body    | kimoto junmai daiginjo                   |     |   |        |   | 160 (1800mL) |
|         | Senkin Shuzo, Tochigi                    |     |   |        |   |              |
|         | Hanatomoe ‘Tarumaru’                     | 9   | / | 27     | / | 80 (720mL)   |
|         | yamahai junmai taruzake                  |     |   |        |   |              |
|         | Miyoshino Jozo, Nara                     |     |   |        |   |              |
|         | Shizen No Manma                          | 12  | / | 36     | / | 95 (720mL)   |
|         | kimoto junmai nama genshu                |     |   |        |   |              |
|         | Terada Honke, Chiba                      |     |   |        |   |              |
|         | Taiheizan ‘Tenko 40’                     | 18  | / | 54     | / | 200 (720mL)  |
|         | kimoto junmai daiginjo                   |     |   |        |   |              |
|         | Kodama Shuzo, Akita                      |     |   |        |   |              |
|         | IWA 5 Assemblage 4                       |     |   |        |   | 600 (720mL)  |
|         | junmai daiginjo                          |     |   |        |   |              |
|         | Shiraiwa K.K., Toyama                    |     |   |        |   |              |
|         | Akishika ‘Yama’ 2020                     | 9   | / | 27     | / | 250 (1800mL) |
|         | yamahai junmai muroka nama genshu        |     |   |        |   |              |
| Fuller  | Akishika Shuzo, Osaka                    |     |   |        |   |              |
|         | Noguchi Yamada Nishiki 2020              |     |   |        |   | 480 (720mL)  |
|         | yamahai junmai daiginjo                  |     |   |        |   |              |
|         | Noguchi Naohiko Sake Institute, Ishikawa |     |   |        |   |              |
| <<      | Furosen Wataribune                       | 12  | / | 36     | / | 250 (1800mL) |
|         | yamahai junmai ginjo muroka nama genshu  |     |   |        |   |              |
|         | Uehara Shuzo, Shiga                      |     |   |        |   |              |

# GINJO, FRAGRANT & FLORAL BREWS

Careful polishing of sake rice trims back outer layers and reveals the starchy heart of the grain. Heartier flavors and bolder textures make way for the beautiful fragrances and vividly fruity aromas that are expressed when brewing with specialized yeasts. These techniques, along with other innovations, produce a range of styles from refined elegance to opulent juiciness.

|             |                            | cup | / | carafe | / | bottle       |
|-------------|----------------------------|-----|---|--------|---|--------------|
| ^<br>^<br>^ | Shichi Hon Yari Shizuku    |     |   |        |   | 190 (500mL)  |
|             | junmai daiginjo            |     |   |        |   |              |
|             | Tomita Shuzo, Shiga        |     |   |        |   |              |
| Less        | Shishi No Sato 'Shun'      | 11  | / | 33     | / | 105 (720mL)  |
|             | junmai ginjo               |     |   |        |   |              |
|             | Matsuura Shuzo, Ishikawa   |     |   |        |   |              |
| Aroma       | Banshu Ikkon 'Chokara'     | 10  | / | 30     | / | 95 (720mL)   |
|             | junmai ginjo               |     |   |        |   |              |
|             | Sanyohai Shuzo, Hyogo      |     |   |        |   |              |
| More        | Seikyo 'Omachi'            | 11  | / | 33     | / | 95 (720mL)   |
|             | junmai ginjo namazake      |     |   |        |   |              |
|             | Nakao Shuzo, Hiroshima     |     |   |        |   |              |
| Aroma       | Dassai Blue '50 Dry'       | 8   | / | 24     | / | 92 (720mL)   |
|             | junmai daiginjo            |     |   |        |   |              |
|             | Dassai Brewery, New York   |     |   |        |   |              |
| More        | Brooklyn Kura #14          | 8   | / | 24     | / | 80 (750mL)   |
|             | junmai ginjo nama genshu   |     |   |        |   |              |
|             | Brooklyn Kura, Sunset Park |     |   |        |   |              |
| More        | 'KID' Junmai Daiginjo      | 12  | / | 36     | / | 132 (720mL)  |
|             | junmai daiginjo            |     |   |        |   | 250 (1800mL) |
|             | Heiwa Shuzo, Wakayama      |     |   |        |   |              |
| <<<         | Watari Bune 'Liquid Gold'  |     |   |        |   | 250 (720mL)  |
|             | junmai daiginjo            |     |   |        |   |              |
|             | Huchu Homare, Ibaraki      |     |   |        |   |              |
| <<<         | Maboroshi 'Kurobako'       |     |   |        |   | 390 (720mL)  |
|             | junmai daiginjo            |     |   |        |   |              |
|             | Nakao Shuzo, Hiroshima     |     |   |        |   |              |

J U N M A I   &   M O R E   C R A F T   S A K E

The greatest diversity of sake can be found among the versatile junmai category. From sweet to dry, fruity to savory, a huge range of expressions can be created within its broad classification requirements. Also not to miss are honjozo and other added-alcohol sake. These are premium grades that have a fifth ingredient added: jozo, brewer’s distilled alcohol. Used intentionally, like a chef adding a pinch of salt to enhance a dish, a sparing amount of additional alcohol can help brewers bring out more flavor and aroma.

|             |                                          | cup | / | carafe | / | bottle       |
|-------------|------------------------------------------|-----|---|--------|---|--------------|
| ^<br>^<br>^ | Harada 80                                | 8   | / | 24     | / | 76 (720mL)   |
|             | junmai                                   |     |   |        |   |              |
|             | Hatsumomidi Shuzo, Yamaguchi             |     |   |        |   |              |
| Fruity      | Kinoene ‘Migaki Hachiwari Umakara’       | 7   | / | 21     | / | 55 (720mL)   |
|             | junmai                                   |     |   |        |   |              |
|             | Kinoene Masamune, Chiba                  |     |   |        |   |              |
| Flavor      | Abe Junmai                               | 12  | / | 36     | / | 108 (720mL)  |
|             | junmai                                   |     |   |        |   |              |
|             | Abe Shuzo, Niigata                       |     |   |        |   |              |
|             | Kaze No Mori ‘Tsuyuhakaze’               | 11  | / | 33     | / | 95 (720mL)   |
|             | junmai muroka nama genshu                |     |   |        |   |              |
|             | Yucho Shuzo, Nara                        |     |   |        |   |              |
| Savory      | Amabuki ‘Ginno Kurenai’                  | 9   | / | 27     | / | 84 (720mL)   |
|             | junmai rosé                              |     |   |        |   |              |
|             | Amabuki Shuzo, Saga                      |     |   |        |   |              |
|             | Hakkaisan Seishu                         | 8   | / | 24     | / | 144 (1800mL) |
|             | futsushu                                 |     |   |        |   |              |
|             | Hakkaisan Brewery, Niigata               |     |   |        |   |              |
| <<          | Hananoi ‘Cat Thief’                      | 14  | / | 42     | / | 320 (1800mL) |
|             | tokubetsu junmai                         |     |   |        |   |              |
|             | Nishioka Honten, Ibaraki                 |     |   |        |   |              |
| <<          | Noguchi ‘Kanagaso’                       | 9   | / | 27     | / | 81 (720mL)   |
|             | futsushu                                 |     |   |        |   |              |
|             | Noguchi Naohiko Sake Institute, Ishikawa |     |   |        |   |              |

# NIGORI & DOBUROKU

The most visually recognizable category of sake is Nigori, which means cloudy. These brews are coarsely filtered and bottled with some residual rice to provide texture and flavor. Many shades of Nigori exist and also span a spectrum of sweet to dry. Truly unfiltered sake is called Doburoku, a rustic homebrew speciality that is trending amongst young craft brewers.

|            |                                  | cup | / | carafe | / | bottle       |
|------------|----------------------------------|-----|---|--------|---|--------------|
| Less       | ^ Kikuhime ‘Origarami’ 2021      | 28  | / | 84     | / | 820 (1800mL) |
|            | ^ yamahai ginjo genshu           |     |   |        |   |              |
|            | Kikuhime Shuzo, Ishikawa         |     |   |        |   |              |
| Cloudiness | Kato ‘Nigori’                    | 9   | / | 27     | / | 88 (720mL)   |
|            | junmai nigori                    |     |   |        |   |              |
|            | Kato Sake Works, Bushwick        |     |   |        |   |              |
|            | Joto ‘The Blue One’              | 10  | / | 30     | / | 82 (720mL)   |
|            | junmai nigori                    |     |   |        |   | 125 (1800mL) |
| More       | Nakao Shuzo, Hiroshima           |     |   |        |   |              |
|            | Shirakawago Sasanigori           | 9   | / | 27     | / | 160 (1800mL) |
|            | junmai nigori                    |     |   |        |   |              |
|            | Miwa Shuzo, Gifu                 |     |   |        |   |              |
|            | Shichi Hon Yari ‘Winter Warrior’ | 12  | / | 36     | / | 120 (720mL)  |
| <<         | junmai ginjo nigori              |     |   |        |   |              |
|            | Tomita Shuzo, Shiga              |     |   |        |   |              |
|            | Niwa no Uguisu Doburoku          | 12  | / | 36     | / | 120 (720mL)  |
|            | doburoku                         |     |   |        |   |              |
|            | Tomita Shuzo, Shiga              |     |   |        |   |              |

A G E D   S A K E

Aged sake, also known as koshu or jukusei-shu, can take on additional layers of complexity, becoming richer tasting, and progress in color from light hues of gold to dark amber. The gradual transformation of aging sake results in a beverage that can exist in an entirely different niche of its own that may be reminiscent of some sherry and port wines.

|                                     |                             | cup | / | carafe | / | bottle      |
|-------------------------------------|-----------------------------|-----|---|--------|---|-------------|
| <<< <i>Darker Color Lighter</i> >>> | Hyakunen ‘100 Year Project’ | 25  | / | 75     | / | 240 (720mL) |
|                                     | kimoto junmai kijoshu       |     |   |        |   |             |
|                                     | Niida Honke, Fukushima      |     |   |        |   |             |
|                                     | Kanbara Ancient Treasure    | 25  | / | 75     | / | 240 (720mL) |
|                                     | yamahai junmai genshu koshu |     |   |        |   |             |
|                                     | Kaetsu Shuzo, Niigata       |     |   |        |   |             |
| <<< <i>Darker Color Lighter</i> >>> | Terada Honke Kaikoshu 2006  | 18  | / | 54     | / | 180 (720mL) |
|                                     | kimoto junmai koshu         |     |   |        |   |             |
|                                     | Terada Honke, Chiba         |     |   |        |   |             |

## FLAVORS, FRUIT & OTHER COLORS

There is a sake for every moment. Bright and zesty yuzushu is perfect for getting loose at brunch (or breakfast!). Ending a meal with the tart acidity and ripe sweetness of umeshu feels classy in a Japanese grandmotherly way. Don't miss some of the other modern twists like infusions with hops or green tea.

|           |                                   | cup | / | carafe | / | bottle       |
|-----------|-----------------------------------|-----|---|--------|---|--------------|
| Less      | Brooklyn Kura 'Occidental'        | 12  | / | 36     | / | 105 (750mL)  |
|           | dry-hopped junmai ginjo namachozo |     |   |        |   |              |
|           | Brooklyn Kura, Sunset Park        |     |   |        |   |              |
| Sweetness | Umenoyado Green Tea Umeshu        | 8   | / | 24     | / | 80 (720mL)   |
|           | plum sake with green tea          |     |   |        |   |              |
|           | Umenoyado Shuzo, Nara             |     |   |        |   |              |
| Sweetness | Yoigokochi Yuzu                   | 11  | / | 33     | / | 80 (720mL)   |
|           | yuzu sake, yamahai junmai         |     |   |        |   |              |
|           | Miyako Bijin, Hyogo               |     |   |        |   |              |
| Sweetness | Joto Yuzu                         | 9   | / | 27     | / | 250 (1800mL) |
|           | yuzu sake                         |     |   |        |   |              |
|           | Fuji Shuzo, Shimane               |     |   |        |   |              |
| Sweetness | Ine Mankai                        | 12  | / | 36     | / | 120 (720mL)  |
|           | red rice junmai                   |     |   |        |   | 250 (1800mL) |
|           | Mukai Shuzo, Kyoto                |     |   |        |   |              |
| More      | Kagatsuru Umeshu                  | 11  | / | 33     | / | 95 (720mL)   |
|           | plum sake                         |     |   |        |   |              |
|           | Yachiya Shuzo, Ishikawa           |     |   |        |   |              |
| More      | Tsuru-Ume 'Ichigo'                | 12  | / | 36     | / | 124 (720mL)  |
|           | strawberry sake                   |     |   |        |   |              |
|           | Heiwa Shuzo, Wakayama             |     |   |        |   |              |





# S H O C H U

The most widely consumed alcoholic beverage in all of Japan - shōchū (not to be confused with Korean *soju*) is a koji-fermented, distilled liquor. One might consider shochu as something like a distilled sake, but instead of just rice, shochu can be made from one of over 50 different types of permitted grains, vegetables, or even herbs. Most popularly, shochu is made from koji-fermented barley (*mugi*), rice (*kome*), and sweet potato (*imo*) within the prefectures of Kagoshima, Fukuoka, Saga, Kumamoto, and Miyazaki – all located on Japan’s southern island of Kyushu.

Our program focuses on *honkaku* (or “authentic”) shochu, which follows the strict regulations of single pot distillation proofed down to anywhere between 25%-45% ABV with only Japanese water and zero additives. These factors create one of the most flavorsome, terroir-driven, and diverse spirits categories in the world!

Traditionally, shochu is enjoyed with chilled water (*Mizuwari*), topped with carbonated water (*Soda-wari*), poured into warm water (*Oyuwari*), or even as a straight serve. However, if cocktails are your go-to, let our skilled bartenders craft you a refreshing *Chu-Hai* with fresh grapefruit, hojicha tea, and soda for an exciting introduction to the category!

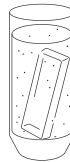
Choice of



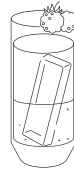
Neat



Rocks



Soda-wari  
(Highball)



Chu-Hai (+3)



Oyuwari

## I M O    *SWEET POTATO*

**Asahi Mannen ‘1000 Years’** 15  
Watanabe Shuzo, Miyazaki (25%)

**Colorful** 22  
Shoro Shuzo, Miyazaki (30%)

**Daiyame** 15  
Hamada Syuzou, Kagoshima (25%)

**Mahoko** 24  
Furusawa Shuzo, Miyazaki (35%)

**Manzen** 18  
Manzen Shuzo, Kagoshima (25%)

**Purple & Pear** 24  
Kyoya Shuzo, Miyazaki (40%)

**Kuro Shiranami** 14  
Satsuma Shuzo, Kagoshima (25%)

**Satsuma Houzan** 15  
Nishi Shuzo, Kagoshima (25%)

**Satsuma Kuradashi Genshu** 18  
Satsuma Shuzo, Kagoshima (37%)

**Satsuma Mura** 12  
Imagawa Jozo, Kagoshima (25%)

**Yamaneko “Wildcat”** 15  
Kuroki Honten Distillery, Miyazaki (25%)

## K O K U T O    *BLACK SUGAR*

**Kana** 26  
Nishihara Distillery, Kagoshima (30%)

**Beni Sango** 26  
Amami Oshima Kaiun Shuzo, Okinawa (40%)

**Selephant** 24  
Nishihara Distillery, Kagoshima (30%)

## M U G I    *BARLEY*

|                                           |    |
|-------------------------------------------|----|
| <b>Aokage 41</b>                          | 15 |
| Yanagita Distillery, Miyagaki (41%)       |    |
| <b>Jakuun Baku</b>                        | 18 |
| Nishiyoshida Shuzo, Fukuoka (25%)         |    |
| <b>Masako</b>                             | 18 |
| Furusawa Shuzo, Miyazaki (35%)            |    |
| <b>Nakanaka ‘Pretty’</b>                  | 15 |
| Kuroki Honten Distillery, Miyazaki (25%)  |    |
| <b>Mizu Saga Barley</b>                   | 16 |
| Munemasa Shuzo, Saga (35%)                |    |
| <b>Mizu Sakura Cask</b>                   | 19 |
| Munemasa Shuzo, Saga (35%)                |    |
| <b>Mugi Hokka</b>                         | 15 |
| Tensei Distillery, Kagoshima (25%)        |    |
| <b>Asahi Mannen Boshi ‘Constellation’</b> | 15 |
| Watanabe Shuzo, Miyazaki (25%)            |    |
| <b>Iichiko Frasco</b>                     | 15 |
| Sanwa Shurui, Oita (30%)                  |    |

## K O M E    *RICE*

|                                           |    |
|-------------------------------------------|----|
| <b>Motoko</b>                             | 19 |
| Furusawa Shuzo, Miyazaki (35%)            |    |
| <b>St. George California Shochu</b>       | 20 |
| St. George Distillery, California (40%)   |    |
| <b>Yokaichi Kome</b>                      | 13 |
| Kurokabegura Takara Shuzo, Miyazaki (25%) |    |
| <b>Ginrei Shiro</b>                       | 13 |
| Takahashi Shuzo, Kumamoto (25%)           |    |
| <b>Kinjo Shiro Barrel-Aged</b>            | 13 |
| Takahashi Shuzo, Kumamoto (25%)           |    |
| <b>Jigaden</b>                            | 24 |
| Toyonaga Distillery, Kumamoto (25%)       |    |

## O T H E R S



### Kura Shochu 23

kasutori (sake kasu) / Brooklyn Kura, Sunset Park (40%)

**Beni Otome** 13  
goma (sesame) / Beniotome Shuzo, Fukuoka (24%)

**Noguchi** 33  
kasutori (sake kasu) / Noguchi Naohiko Sake Institute, Ishikawa (42%)

**Rihei** 22  
ginger (with barley & rice) / Rihei Ochiai Distillery, Miyazaki (38%)

**Shigemasu** 17  
kasutori (sake kasu) / Takahashi Shoten, Fukuoka (30.5%)

**Towari** 16  
soba (buckwheat) / Kurokabegura Takara Shuzo, Miyazaki (25%)

**Chiran Tea Chu** 21  
green tea (with sweet potato) / Chiran Shuzo, Kagoshima (25%)

**Mizu Green Tea** 18  
green tea (with barley) / Munemasa Shuzo, Saga (35%)

## A W A M O R I    *INDICA RICE, BLACK KOJI*

**Seifuku Vintage** 16  
Seifuku Shuzo, Okinawa (43%)

**Yokka Koji** 18  
Chuko Distillery, Okinawa

# J A P A N E S E   W H I S K Y

As old as shochu distillation is in Japan, whisky distillation is equally new. Prior to the year 1868, Japan's borders were closed to most diplomacy and trade, but with the establishment of the Meiji period of Japanese history, cultural cross-pollination and trade flourished between the West and the once-isolated nation - including that of beverage.

The first Japanese whisky distillery - Yamazaki - was founded in 1923 by the entrepreneur Shinjiro Torii and his partner, the chemist Masataka Taketsuru. When Taketsuru left the partnership to found what is now Nikka, the seeds of Japanese whisky culture were sowed. From those two individuals comes everything after.

Last year alone, more whisky licenses were issued in Japan than had ever been issued in the history of Japanese whisky to that point. Creativity and craftsmanship within the vibrant category are unparalleled, and will only grow with each passing year. Here you will find both an introduction for the curious newcomer as well as a wealth of new experiences for a seasoned whisky pro.

1oz / 2oz

A K K E S H I

|                                      |    |     |
|--------------------------------------|----|-----|
| Akkeshi Daikan The Peak of Winter    | 40 | 76  |
| Akkeshi Seimei Radiance of Pure Life | 60 | 113 |
| Akkeshi Shosho Summer Fades          | 41 | 76  |
| Akkeshi Taisho The Peak of Summer    | 41 | 76  |

C H I C H I B U

|                                         |     |     |
|-----------------------------------------|-----|-----|
| Chichibu 2021 US Edition                | 75  | 120 |
| Chichibu 2022 US Edition                | 55  | 100 |
| Chichibu 2023 US Edition                | 83  | 136 |
| Chichibu 2024 US Edition                | 48  | 88  |
| Chichibu Single Cask ‘Scooby Label’     | 150 | 274 |
| Ichiro’s Malt & Grain 111 Proof         | 18  | 30  |
| Ichiro’s Malt & Grain ‘Limited Edition’ | 35  | 64  |
| Ichiro’s Malt & Grain ‘White Label’     | 15  | 26  |
| Ichiro’s Malt Red Wine Cask Finish      | 49  | 91  |
| Ichiro’s Malt Single Cask #5790         | 49  | 91  |
| Ichiro’s Malt Single Cask #7180         | 47  | 88  |

E I G A S H I M A S H U Z O

|                              |    |    |
|------------------------------|----|----|
| Akashi White Oak             | 10 | 18 |
| Akashi Sake Cask Single Malt | 43 | 80 |
| Akashi White Oak Single Malt | 24 | 45 |

|                                                  | 1oz | / | 2oz |
|--------------------------------------------------|-----|---|-----|
| K A N O S U K E                                  |     |   |     |
| Kanosuke 2022                                    | 39  |   | 75  |
| Kanosuke 2023                                    | 39  |   | 75  |
| Kanosuke ‘Double Distillery’                     | 28  |   | 49  |
| Kanosuke IPA Cask #18162                         | 50  |   | 92  |
| Kanosuke Hioki Pot Still                         | 24  |   | 42  |
| Kanosuke Single Malt                             | 20  |   | 36  |
| K I K O R I                                      |     |   |     |
| Kikori The Woodsman                              | 11  |   | 19  |
| K I U C H I                                      |     |   |     |
| Kiuchi Hinomaru Port Cask                        | 45  |   | 84  |
| Kiuchi Hinomaru Sakura Cask                      | 45  |   | 84  |
| M A R S   S H I N S H U                          |     |   |     |
| Iwai Tradition                                   | 16  |   | 28  |
| Iwai Tradition Fuyu Winter Chestnut Cask Finish  | 16  |   | 28  |
| Iwai Tradition Chateau Wine Cask Finish          | 14  |   | 24  |
| Mars Komagatake & Chichibu ‘Double Distilleries’ | 131 |   | 232 |
| Mars Komagatake IPA Cask 2023                    | 31  |   | 56  |
| Mars Komagatake Single Malt                      | 31  |   | 56  |
| Mars Komagatake Bakemono #04 ‘Sarahebi’          | 48  |   | 90  |
| Mars Shinshu Iwai 45                             | 9   |   | 17  |
| Mars Shinshu The Lucky Cat Luna                  | 28  |   | 49  |
| Mars the Y.A. #01                                | 37  |   | 67  |
| Mars the Y.A. Bakemono 2008                      | 46  |   | 85  |
| Mars Tsunuki Single Malt                         | 51  |   | 95  |
| S H I N O Z A K I                                |     |   |     |
| Takamine 8 Year                                  | 20  |   | 36  |
| Takamine 17 Year                                 | 48  |   | 90  |
| Takamine 23 Year                                 | 70  |   | 128 |
| Takamine Sakura Cask                             | 22  |   | 40  |

1oz / 2oz

N I K K A

|                             |    |    |
|-----------------------------|----|----|
| Nikka Coffey Grain          | 17 | 32 |
| Nikka From the Barrel       | 52 | 98 |
| Nikka Miyagikyo Single Malt | 27 | 48 |
| Nikka Yoichi Single Malt    | 27 | 48 |

S U N T O R Y

|                                             |      |      |
|---------------------------------------------|------|------|
| Hakushu 12 Year                             | 34   | 61   |
| Hakushu 12 Year 100th Anniversary           | 41   | 79   |
| Hakushu 18 Year                             | 112  | 214  |
| Hibiki ‘Blossom Harmony’                    | 38   | 70   |
| Hibiki ‘Harmony’                            | 20   | 36   |
| Hibiki 21 Year                              | 156  | 281  |
| Hibiki 30 Year                              | 1487 | 2885 |
| Suntory AO World Whisky                     | 21   | 35   |
| Suntory Toki                                | 10   | 19   |
| Yamazaki 12 Year                            | 33   | 60   |
| Yamazaki 12 Year 100th Anniversary          | 41   | 79   |
| Yamazaki 18 Year                            | 115  | 214  |
| Yamazaki 18 Year 100th Anniversary Mizunara | 319  | 575  |
| Yamazaki 25 Year                            | 716  | 1402 |
| Yamazaki Mizunara                           | 156  | 281  |
| Yamazaki Peated Malt                        | 104  | 195  |
| Yamazaki Puncheon                           | 113  | 195  |
| Yamazaki Spanish Oak                        | 113  | 195  |



O T H E R   S P I R I T S

## V O D K A

|                         |    |
|-------------------------|----|
| Absolut                 | 15 |
| Suntory Haku            | 16 |
| Tsutsumi Distillery Oka | 16 |

## G I N

|                                             |    |
|---------------------------------------------|----|
| Beefeater                                   | 16 |
| Boatyard Double Gin                         | 16 |
| Hayman's London Dry                         | 16 |
| Isolation Proof Original                    | 18 |
| Kyoto Ki No Bi                              | 29 |
| Kyoto Ki No Bi Navy Strength                | 36 |
| Kyoto Ki No Tea                             | 35 |
| Matsui Hakuto                               | 17 |
| Monkey 47                                   | 25 |
| NY Distilling Co. Perry's Tot Navy Strength | 16 |
| Nikka Coffey                                | 21 |
| St. George Terroir                          | 18 |
| Suntory Roku                                | 16 |
| Wakshio Distillery 424 Export Gin           | 25 |

## O T H E R J U N I P E R

|                          |    |
|--------------------------|----|
| Kiuchi Hinomaru Mikibito | 27 |
| Old Duff Genever         | 15 |

## AGAVE SPIRITS

### TEQUILA

|                            |    |
|----------------------------|----|
| Don Fulano Blanco          | 24 |
| Don Fulano Reposado        | 28 |
| Don Fulano Anejo           | 43 |
| El Tesoro Blanco           | 24 |
| El Tesoro Reposado         | 29 |
| Mijenta Blanco             | 20 |
| Paladar Blanco             | 24 |
| Paladar Reposado           | 26 |
| Pueblo Viejo Blanco        | 15 |
| Tres Generaciones Plata    | 25 |
| Tres Generaciones Reposado | 27 |

### MEZCAL

|                                   |    |
|-----------------------------------|----|
| Ariana Buendia Espina Roja Mezcal | 34 |
| Batuq Bacanora Reserva            | 42 |
| Del Maguey Puebla                 | 17 |
| Del Maguey Tepextate              | 57 |
| Del Maguey Chichicapa             | 37 |
| El Silencio Mezcal Rare           | 85 |
| Mal Bien Zacate Limon             | 16 |
| Rey Campero Pechuga de Codorniz   | 42 |
| Veintiocho Espadin                | 19 |
| Rosaluna Artesonal                | 16 |
| Su Casa Espadin                   | 18 |

### OTHER AGAVE

|                                      |    |
|--------------------------------------|----|
| Aqara Agave de Los Plateado          | 23 |
| Cordova & Guillen Comeiteco D'Antano | 40 |

## C A N E   S P I R I T S

### R U M

|                             |    |
|-----------------------------|----|
| Canerock Spiced             | 18 |
| Copalli Cacao               | 15 |
| Copalli White 84            | 15 |
| Grace Cor Cor Red Rum       | 21 |
| Planteray 3 Star            | 15 |
| Planteray Isle of Fiji      | 15 |
| Planteray Original Dark     | 15 |
| Planteray Pineapple         | 17 |
| Rhum Clement Mahina Coconut | 15 |

### C A C H A Ç A

|            |    |
|------------|----|
| Avua Prata | 19 |
|------------|----|

## B R A N D Y / E A U   D E   V I E S

|                                  |    |
|----------------------------------|----|
| Cognac Park XO Lunar Edition     | 46 |
| Martell Blue Swift               | 26 |
| Martell VS                       | 18 |
| Martell VSOP                     | 25 |
| Gutierrez Colosia Solera Reserva | 15 |
| 1615 Pisco Puros de Achelado     | 15 |

## A M E R I C A N   W H I S K E Y

### B O U R B O N

|                            |    |
|----------------------------|----|
| Barrell ‘Vantage’          | 36 |
| Basil Hayden’s             | 25 |
| Basil Hayden’s Toast       | 25 |
| Jefferson’s Ocean          | 39 |
| Knob Creek                 | 24 |
| Legent 94                  | 26 |
| Maker’s Mark               | 15 |
| Maker’s Mark 46            | 22 |
| Maker’s Mark Cask Strength | 23 |
| Rabbit Hole Cavehill       | 33 |

### R Y E

|                                 |    |
|---------------------------------|----|
| Barrell ‘Seagrass’              | 36 |
| Basil Hayden’s Dark Rye         | 22 |
| Basil Hayden’s Malted Rye       | 29 |
| N.Y. Distilling Co. Jaywalk Rye | 20 |
| Old Overholt Bottled in Bond    | 15 |

OTHER WORLD WHISKEY

SCOTCH

|                            |    |
|----------------------------|----|
| Ardbeg An Oa               | 30 |
| Chivas Regal Mizunara Cask | 27 |
| Glenlivet 12 Year          | 33 |
| Isle of Jura 10 Year       | 19 |
| Isle of Jura 12 Year       | 29 |
| Laphroaig 10 Year          | 32 |

IRISH WHISKEY

|                   |    |
|-------------------|----|
| Powers Gold Label | 17 |
| Redbreast 12 Year | 38 |