

D I N N E R

HOUSE COCKTAILS

Floating World 17

tequila, olive, red grape, white
peach, shiso & grapefruit soda

Douglas Fir-Banks 18

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

Shinobi 18

okinawa rum, cachaça, yuzu,
coconut, cinnamon, vanilla

Ginza 20

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

Island Time 21

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

Mugi-Wari 18

barley shochu, hazelnut, hops,
allspice, hojicha tea - *served warm*



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

Barbichette ‘Le Blanc’ 2023 18 / 72

riesling / Seneca Lake, New York

Grawü ‘Chuormo’ 2020 17 / 68

chardonnay, pinot blanc / Trentino-Alto Adige, Italy

Frank Cornelissen ‘Susucaru’ Rosato 2024 18 / 72

malvasia, moscadella, catarratto, nerello mascalese / Sicily, Italy

Vinas Mora ‘Barbba’ 2022 18 / 72

debit, marastina, plavina, lasin / Primošten, Croatia

Les Vignes Du Fresche ‘Radicalement Rouge’ 2022 16 / 64

cabernet franc, cabernet sauvignon, gamay, grolleau / Loire, 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)*

Queens, New York

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

Elmsford, New York

C I D E R

Orchard Hill Hard Cider ‘Luscious NY Apples’ 16 *can (16oz)*

New Hampton, 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 honey, nori salt	

Spirited Away	16
rooibos tea, tropical juices, miso honey, cinnamon, yuzu	

T E A - B A S E D

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

	glass / bottle
Kettl x Unified Ferments ‘Hojicha’	18 / 72
jou yanagi hojicha / Brooklyn, New York	
Villbrygg ‘Eng 02’	18 / 72
meadowsweet & fireweed / Oslo, Norway	

W I N E S B Y T H E B O T T L E

B U B B L E S

Hues, That Magic! NV	68
sylvaner / Alsace, France	
Le Grappin x Vin Noé ‘Bulles’ 2021	68
pinot noir, aligoté / Burgundy, France	
Hervé Rafflin ‘La Nature’ L’ 1er Cru Extra Brut NV	120
pinot meunier, chardonnay, pinot noir / Champagne, France	
L’Alezan ‘Merci’ 2023	108
syrah, marsanne / Ardèche, France	
Chavost ‘Blanc d’Assemblage’ Brut Nature NV	150/380(<i>mag</i>)
chardonnay, pinot meunier / Champagne, France	
Georges Laval ‘Cumières’ 1er Cru Brut Nature NV	295
chardonnay, pinot noir, pinot meunier / Champagne, France	

W H I T E S

Field Recordings Chenin Blanc 2024	62
chenin blanc / Paso Robles, California	
Ziereisen Gutedel ‘Viviser’ 2020	78
chasselas / Baden, Germany	
Maria & Sepp Muster ‘Graf’ Sauvignon 2021	114
sauvignon blanc / Styria, Austria	
Perkins Harter Bracken Vineyard 2023	140
chardonnay / Eola-Amity Hills, Oregon	
Grape Republic ‘Anfora Bianco’ 2022	112
chardonnay, rosario bianco, delaware + / Yamagata, Japan	
Le Grappin ‘Du Grappin’ Mâcon-Villages 2023	78
chardonnay / Burgundy, France	
Hiyu ‘Atavus VIII’ NV	295
gewürztraminer, pinot noir / Columbia Gorge, Oregon	

R O S É S & O R A N G E S

Domaine Tetta ‘Aki Queen’ 2023	98
aki queen, queen nina / Okayama, Japan	
Weingut Schödl ‘Rosé Supernova’ 2023	90
pinot noir, st. laurent / Loidesthal, Austria	
Tenuta Foresto ‘Favonio’ 2022	68 / 130 (<i>mag</i>)
moscato bianco / Piedmont, Italy	
Barbichette ‘Nuit Blanche’ 2023	78
riesling, chardonnay / Finger Lakes, New York	

R E D S

Chepika ‘Buzzard’s Crest’ 2024	88
catawba, delaware, concord / Finger Lakes, NY	
Wasenhaus Spätburgunder 2022	132
pinot noir / Baden, Germany	
Christian Tschida ‘Birdscape Pink Maceration’ 2024	104
blaufränkisch, pinot noir / Burgenland, Austria	
Milan Nestarec ‘Postmoderna’ NV	68
blaufränkisch / Moravia, Czech Republic	
Orsi Vigneto San Vito ‘Posca Rossa’ NV	76
barbera, cabernet sauvignon, cabernet franc, negretto, sangiovese / Emilia-Romagna, Italy	
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

Kettl x Unified Ferments ‘Kukicha’	72
kukicha sencha / Brooklyn, New York	
Kettl x Unified Ferments ‘Soba’	72
sobacha / Brooklyn, New York	

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

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					
	Hanatomoe ‘Tarumaru’	9	/	27	/	80 (720mL)
	yamahai junmai taruzake					
Body	Miyoshino Jozo, Nara					
	Kidoizumi ‘Shizenmai Sparkling’					68 (360mL)
	yamahai junmai muroka nama genshu					
	Kidoizumi Shuzo, Chiba					
	Shizen No Manma	12	/	36	/	95 (720mL)
Fuller	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					
	Kamitaka Octopus Label	9	/	27	/	81 (720mL)
	mizumoto junmai					
<<<	Eigashima Shuzo, Hyogo					
	Noguchi Yamada Nishiki 2020					480 (720mL)
	yamahai junmai daiginjo					
	Noguchi Naohiko Sake Institute, Ishikawa					
	Furosen Kamenoo	12	/	36	/	105 (720mL)
<<<	junmai ginjo yamahai 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
Less	Shichi Hon Yari Shizuku					190 (500mL)
	junmai daiginjo					
	Tomita Shuzo, Shiga					
	Shishi No Sato 'Shun'	11	/	33	/	105 (720mL)
	junmai ginjo					
	Matsuura Shuzo, Ishikawa					
	'KID' Hiyaoroshi	12	/	36	/	96 (720mL)
	junmai ginjo					
	Heiwa Shuzo, Wakayama					
	Banshu Ikkon 'Chokara'	10	/	30	/	95 (720mL)
Aroma	junmai ginjo					
	Sanyohai Shuzo, Hyogo					
	Dassai Blue '50 Dry'	8	/	24	/	92 (720mL)
	junmai daiginjo					
	Dassai Brewery, New York					
	Brooklyn Kura #14	8	/	24	/	80 (750mL)
	junmai ginjo nama					
	Brooklyn Kura, Sunset Park					
	Kaze no Mori 'Wind of the Woods' Pink Label	12	/	36	/	105 (750mL)
	junmai daiginjo muroka nama genshu					
More	Yucho Shuzo, Nara					
	'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	
^ ^ ^ <i>Fruity</i>	Harada 80	8	/	24	/	76	(720mL)
	junmai						
	Hatsumomidi Shuzo, Yamaguchi						
	Kinoene ‘Migaki Hachiwari Umakara’	7	/	21	/	55	(720mL)
	junmai						
	Kinoene Masamune, Chiba						
<i>Flavor</i>	Abe Junmai	12	/	36	/	108	(720mL)
	junmai						
	Abe Shuzo, Niigata						
	Amabuki ‘Ginno Kurenai’	9	/	27	/	84	(720mL)
	junmai rosé						
	Amabuki Shuzo, Saga						
<i>Savory</i>	Hakkaisan Seishu	8	/	24	/	144	(1800mL)
	futsushu						
	Hakkaisan Brewery, Niigata						
<<<	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					135 (1800mL)
	Nakao Shuzo, Hiroshima					
	Shirakawago Sasanigori	9	/	27	/	160 (1800mL)
	junmai nigori					
	Miwa Shuzo, Gifu					
More	Shichi Hon Yari ‘Winter Warrior’	12	/	36	/	120 (720mL)
	junmai ginjo nigori					
	Tomita Shuzo, Shiga					
<<	Niwa no Uguisu Doburoku	12	/	36	/	120 (720mL)
	doburoku					
	Yamaguchi Shuzojo, Fukuoka					

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
<<< Darker Color Lighter >>>	Hyakunen ‘100 Year Project’	25	/	75	/	240 (720mL)
	kimoto junmai kijoshu					
	Niida Honke, Fukushima					
	Black Moheji	23	/	69	/	180 (720mL)
	junmai gingo muroka nama genshu					
	Akishika Shuzo, Osaka					
	Kanbara Ancient Treasure	25	/	75	/	240 (720mL)
	yamahai junmai genshu koshu					
	Kaetsu Shuzo, Niigata					
	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 ^	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!

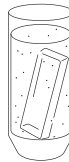
Choice of



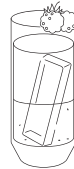
Neat



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*

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

K O M E *RICE*

Motoko	19
Furusawa Shuzo, Miyazaki (35%)	
St. George California Shochu	20
St. George Distillery, California (40%)	
Yokaichi Kome	13
Kurokabegura Takara Shuzo, Miyazaki (25%)	
Ginrei Shiro	13
Takahashi Shuzo, Kumamoto (25%)	
Kinjo Shiro Barrel-Aged	13
Takahashi Shuzo, Kumamoto (25%)	
Jigaden	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 Seimei ‘Radiance of Pure Life’	60		113
Akkeshi Taisho ‘The Peak of Summer’	41		76
Akkeshi Shosho ‘Summer Fades’	41		76
Akkeshi Shoshetsu ‘The Greeting of Snow’	31		59
Akkeshi Daikan ‘The Peak of Winter’	40		76
C H I C H I B U			
Chichibu 2025 US Edition	50		92
Chichibu 2024 US Edition	48		88
Chichibu 2023 US Edition	83		136
Chichibu 2022 US Edition	55		100
Chichibu 2021 US Edition	75		120
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
F U J I			
Full Blended Japanese Whisky	15		26
Fuji Single Grain Japanese Whisky	24		45

K A N O S U K E	1oz	/	2oz
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
Kanosuke Ghost Series #23a	60		113
Kanosuke Ghost Series #23b	60		113
Kanosuke Ghost Series #23c	62		116
K I U C H I			
Kiuchi Hinomaru Port Cask	45		84
Kiuchi Hinomaru Sakura Cask	45		84
M A R S			
Iwai Tradition	16		28
Iwai Tradition ‘Aki’ Fall Napa Wine Cask Finish	16		28
Iwai Tradition ‘Fuyu’ Winter Chestnut Cask Finish	16		28
Iwai Tradition Chateau Mars 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
Mars Tsunuki x Akkeshi Distillery Malt Duo	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
AO World Whisky	21	35
Toki Black	12	20
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

Altos Olmeca Plata	15
Don Fulano Blanco	24
Don Fulano Reposado	28
Don Fulano Anejo	43
El Tesoro Blanco	24
El Tesoro Reposado	29
Mijenta Blanco	20
Ocho Plata	24
Paladar Blanco	24
Paladar Reposado	26
Tres Generaciones Plata	25
Tres Generaciones Reposado	27

MEZCAL

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
Minoki Japanese Mizunara Cask	19
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
Avua Amburana	20

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

Cognac Park Borderies Mizunara Cask	34
Domaine de Montreuil ‘Sélection’ Calvados du Pays d’Auge	18
Matchbook Distilling Co. ‘Ritual Sister’	
Smoked Pineapple Eau de Vie	28
Martell Blue Swift	26
Martell VS	18
Martell VSOP	25
Gutierrez Colosia Solera Reserva	15
T.O.S. Distillerie ‘Humulus’ Hops Eau de Vie	25
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

O T H E R W O R L D W H I S K E Y

S C O T C H

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

I R I S H W H I S K E Y

Powers Gold Label	17
Redbreast 12 Year	38