

D I N N E R

HOUSE COCKTAILS

Floating World 18

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

Douglas Fir-Banks 18

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

Hanabi 20

daiyame shochu, strawberry, peach,
lemongrass, chamomile, sakura,
whey

Shinobi 18

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

Cold Toast 19

toasted barley shochu, raspberry,
hazelnut, lemon, sencha
- served frozen

Hibiya Line 17

mezcal, kombu, watermelon, basil,
lemon

Banker Street 20

kura shochu, cocchi americano,
genepy, palo santo, reposado,
banana

Dancing Crane 20

gin, dry vermouth, barley shochu,
olive oil, melon, chive

Koji-Kun 2.0 18

barley shochu, shiitake, yuzu, tonka,
buckwheat soda, koji cream

Suntory Highball 16

toki whisky & soda, haku vodka &
soda, or roku gin & soda or tonic
*try with any of our selection of Japanese
Whiskies!*



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

glass / bottle

Field Recordings ‘Salad Days’ NV	15 / 60
chardonnay, chenin blanc, colombard / Central Coast, California	
Philip Lardot ‘Kontakt’ 2024	18 / 72
riesling, auxerrois, johanniter / Mosel, Germany	
Enderle & Moll ‘Weiss & Grau’ 2023	18 / 72
pinot blanc, pinot gris / Baden, Germany	
Pheasant’s Tears ‘Vardisperi Rkatsiteli’ 2024	18 / 72
vardisperi rkatsiteli / Signaghi, Georgia	
Vini Rabasco ‘Cancelli’ Rosato 2025	18 / 72
montepulciano / Abruzzo, Italy	
Florèz ‘Cave Dew’ 2024	18 / 72
pinot noir / Central Coast, California	

B E E R

Orion Lager	8 <i>can (350mL)</i>
Okinawa, Japan	
Brooklyn Brewery ‘Pulp Art’ Hazy IPA	10 <i>can (12oz)</i>
Brooklyn, New York	
Hakkaisan Brewery ‘Rydeen’ IPA	18 <i>bottle (330mL)</i>
Niigata, Japan	
Saltfields ‘Nodogoshi’ Koji Rice Lager	16 <i>can (16oz)</i>
Queens, New York	
Good Time Brewing IPA (alcohol-free)	10 <i>can (12oz)</i>
Elmsford, New York	

C I D E R

Patois ‘Bricolage’ 2022	18 <i>glass</i> / 72 <i>bottle (750mL)</i>
Charlottesville, Virginia	
Orchard Hill Hard Cider ‘Luscious NY Apples’	16 <i>can (16oz)</i>
New Hampton, New York	
Les Vins Vivants ‘Kokuu’ 2021	82 <i>bottle (750 mL)</i>
Nagano, Japan	

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!

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

Gut Oggau ‘Gut Feeling’	18 / 72
nettle, chamomile, yarrow, dandelion, wormwood, honey / Burgenland, Austria	

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

L’Alezan ‘Merci’ 2023 88
syrah, marsanne / Ardèche, France

Moritz Kissinger ‘Winzersekt’ No. 4 NV 96
pinot blanc, pinot noir, chardonnay / Rheinhessen, Germany

Bénédicte et Stéphane Tissot Crémant du Jura Rosé 88
Extra Brut NV
pinot noir, poulsard, trousseau / Jura, France

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

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

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

W H I T E S

Barbichette ‘Le Blanc’ 2023 72
riesling / Seneca Lake, New York

Leipold Obervolkacher Scheurebe Trocken 2023 72
scheurebe / Franken, Germany

La Grange Aux Belles ‘Fragile’ 2024 78
chenin blanc / Loire, France

Ziereisen Gutedel ‘Viviser’ 2020 78
chasselas / Baden, Germany

Maria & Sepp Muster ‘Graf’ Sauvignon 2021 102
sauvignon blanc / Styria, Austria

Perkins Harter Bracken Vineyard 2023 140
chardonnay / Willamette Valley, Oregon

Domaine Clair Obscur ‘Le Chat Blanc’ 2023 90
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 84
pinot noir, st. laurent / Loidesthal, Austria

Tenuta Foresto ‘Favonio’ 2022 68 / 130 (*mag*)
moscato bianco / Piedmont, Italy

Barbichette ‘Nuit Blanche’ 2023 78
riesling, chardonnay / Seneca Lake, New York

R E D S

Les Vins Vivants ‘Kigou’ 2023	86
kyoho, shine muscat, queen nina, nagano purple / Nagano, Japan	
Christian Tschida ‘Birdscape Pink Maceration’ 2024	104
blaufränkisch, pinot noir / Burgenland, Austria	
Jess Miller ‘LBJ’ 2024	82
pinot noir / Willamette Valley, Oregon	
Wasenhaus Spätburgunder 2022	132
pinot noir / Baden, Germany	
Du Grappin Beaujolais-Villages ‘Lardons’ 2022	76
gamay / Beaujolais, France	
Milan Nestarec ‘Postmoderna’ NV	68
blaufränkisch / Moravia, Czech Republic	
Vin Noé ‘Lucky Star’ Mercurey 2024	174
pinot noir / Burgundy, France	
Lightsome Aglianico 2023	90
aglianico / Texas Hill Country, Texas	
Frank Cornelissen ‘Munjebel CR Rosso’ 2019	200
nerello mascalese / Sicily, Italy	
Roxanich ‘Petra 2/6’ 2016	88
plavac mali, teran / Istria & Kvarner, Croatia	
Osamu Uchida ‘Rosa’ Haut-Médoc 2022	200
cabernet sauvignon, merlot / Bordeaux, France	

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

Ketttl x Unified Ferments ‘Soba’	72
nagano sobacha / Brooklyn, New York	
Ketttl x Unified Ferments ‘Hojicha’	72
jou yanagi hojicha / 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

12 / 30 / 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	^ Musubi					90 (720mL)
	> hatsuga-genmai muroka nama genshu					
	> Terada Honke, Chiba					
	Daishichi Honjozo Kimoto	11	/	28	/	140 (1800mL)
	kimoto honjozo					
	Daishichi Shuzo, Fukushima					
	Hanatomoe ‘Tarumaru’	12	/	30	/	80 (720mL)
	yamahai junmai taruzake					
	Miyoshino Jozo, Nara					
	Gonin Musume	14	/	34	/	88 (720mL)
Body	junmai kimoto muroka					
	Terada Honke, Chiba					
	Taiheizan ‘Tenko 40’	24	/	60	/	180 (720mL)
	kimoto junmai daiginjo					
	Kodama Shuzo, Akita					
	Amabuki Omachi	15	/	36	/	96 (720mL)
	kimoto junmai daiginjo					
	Amabuki Shuzo, Saga					
	IWA 5 Assemblage 4					600 (720mL)
	junmai daiginjo					
Fuller	Shiraiwa K.K., Toyama					
	Kamitaka Octopus Label	12	/	30	/	80 (720mL)
	mizumoto junmai					
	Eigashima Shuzo, Hyogo					
	Noguchi Yamada Nishiki 2020					480 (720mL)
	yamahai junmai daiginjo					
	Noguchi Naohiko Sake Institute, Ishikawa					
	Furosen ‘Nakagumi’	16	/	39	/	96 (720mL)
	yamahai junmai ginjo muroka nama genshu					
	< Uehara Shuzo, Shugo					

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
^	Masumi Arabashiri	18	/	42	/	112 (720mL)
	junmai ginjo nama					
	Miyasaka Shuzo, Nagano					
Less	Shichi Hon Yari Shizuku					190 (500mL)
	junmai daiginjo					
	Tomita Shuzo, Shiga					
Dassai Blue ‘50 Dry’	Dassai Blue ‘50 Dry’	12	/	30	/	80 (720mL)
	junmai daiginjo					
	Dassai Brewery, New York					
Brooklyn Kura #14	Brooklyn Kura #14	12	/	30	/	80 (750mL)
	junmai ginjo nama					
	Brooklyn Kura, Sunset Park					
Aroma	Yuki No Bosha ‘Cabin In The Snow’	15	/	39	/	220 (1800mL)
	junmai ginjo					
	Saiya Shuzoten, Akita					
More	‘KID’ Junmai Daiginjo	17	/	40	/	120 (720mL)
	junmai daiginjo					250 (1800mL)
	Heiwa Shuzo, Wakayama					
Watari Bune ‘Liquid Gold’	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>	Kinoene ‘Migaki Hachiwari Umakara’	10	/	26	/	60 (720mL)
	junmai					
	Kinoene Masamune, Chiba					
<i>Flavor</i>	Kaze No Mori	17	/	39	/	105 (720mL)
	‘Wind of the Woods’ Black Label					
	junmai muroka nama genshu					
<i>Savory</i>	Yucho Shuzo, Nara					
	Izumo Fuji ‘Ancient Shrine’	15	/	36	/	88 (720mL)
	junmai					
<<<	Fuji Shuzo, Shimane					
	Hakkaisan Seishu	10	/	26	/	144 (1800mL)
	futsushu					
<<<	Hakkaisan Brewery, Niigata					
	Shishi No Sato ‘Chokara’	16	/	39	/	84 (720 mL)
	junmai					
<<<	Matsuura Shuzo, Ishikawa					
	Noguchi ‘Kanagaso’	14	/	34	/	88 (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	36	/	94	/	820 (1800mL)
	^ yamahai ginjo genshu					
	^ Kikuhime Shuzo, Ishikawa					
Cloudiness	Kato ‘Nigori’	13	/	32	/	88 (720mL)
	junmai nigori					
	Kato Sake Works, Bushwick					
	Joto ‘The Blue One’	16	/	39	/	82 (720mL)
	junmai nigori					150 (1800mL)
More	Nakao Shuzo, Hiroshima					
	Shirakawago Sasanigori	12	/	30	/	160 (1800mL)
	junmai nigori					
	Miwa Shuzo, Gifu					
	Shichi Hon Yari ‘Winter Warrior’	16	/	39	/	112 (720mL)
<<	junmai ginjo nigori					
	Tomita Shuzo, Shiga					
	Niwa no Uguisu Doburoku	14	/	34	/	92 (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.

<<Darker Color Lighter >>		cup / carafe / bottle
	Hyakunen ‘100 Year Project’	30 / 75 / 225 (720mL)
	kimoto junmai kijoshu	
	Niida Honke, Fukushima	
	Black Moheji	28 / 70 / 180 (720mL)
	junmai gingo muroka nama genshu	
	Akishika Shuzo, Osaka	
	Kanbara Ancient Treasure	30 / 75 / 225 (720mL)
	yamahai junmai genshu koshu	
	Kaetsu Shuzo, Niigata	
	Kaikoshu 2007	25 / 58 / 160 (720mL)
	junmai kimoto muroka nama genshu	
	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'	16	/	39	/	96 (750mL)
	dry-hopped junmai ginjo namachozo Brooklyn Kura, Sunset Park					
	Kato Yuzu 'Citrus Junos'	13	/	32	/	90 (720mL)
	yuzu sake Kato Sake Works, Bushwick					
	Umenoyado Green Tea Umeshu	13	/	32	/	80 (720mL)
	plum sake with green tea Umenoyado Shuzo, Nara					
Sweetness	Joto Yuzu	13	/	32	/	240 (1800mL)
	yuzu sake Fuji Shuzo, Shimane					
	Ine Mankai	16	/	39	/	120 (720mL)
	red rice junmai Mukai Shuzo, Kyoto					
	Kagatsuru Umeshu	15	/	36	/	96 (720mL)
	plum sake Yachiya Shuzo, Ishikawa					
More	Tsuru-Ume 'Ichigo'	16	/	39	/	120 (720mL)
	strawberry sake Heiwa Shuzo, Wakayama					
	Tsuru-Ume Kanjuku Nigori	16	/	39	/	120 (720mL)
	peach 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!

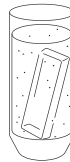
Choice of



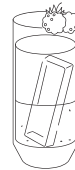
Neat



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%)

Satsuma 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
Osuzuyama 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	17
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%)	
Yamasemi ‘Kingfisher’	15
Osuzuyama Distillery, Miyazaki (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 24
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.

1 oz / 2 oz / Highball

A K K E S H I

Akkeshi Seimei ‘Radiance of Pure Life’	60	113	95
Akkeshi Taisho ‘The Peak of Summer’	41	76	65
Akkeshi Shosho ‘Summer Fades’	41	76	65
Akkeshi Shoshetsu ‘The Greeting of Snow’	35	59	51
Akkeshi Daikan ‘The Peak of Winter’	41	76	65

C H I C H I B U

Chichibu 2025 US Edition	50	92	79
Chichibu 2024 US Edition	50	92	79
Chichibu 2023 US Edition	45	81	72
Chichibu 2022 US Edition	60	108	94
Chichibu 2021 US Edition	75	132	105
Chichibu ‘On the Way’ 2024	75	132	105
Chichibu Distillery II Single Malt	38	69	61
Ichiro’s Malt & Grain 111 Proof	21	37	34
Ichiro’s Malt & Grain ‘Limited Edition’	45	81	72
Ichiro’s Malt & Grain ‘White Label’	15	26	23
Ichiro’s Malt 10 Year	64	118	100
Ichiro’s Malt Red Wine Cask Finish	60	113	94
Ichiro’s Malt Single Cask ‘Scooby Label’ #64	150	274	
Ichiro’s Malt Single Cask ‘Crow’ #7180	54	97	85
Ichiro’s Malt Single Cask ‘Tomodachi’ #12507	100	180	140

	1 oz / 2 oz / Highball		
E I G A S H I M A S H U Z O			
Akashi White Oak	10	18	15
Akashi Single Malt 5yr Sake Cask	43	80	66
Akashi Single Malt 5yr Sherry Cask	40	76	61
Akashi White Oak Single Malt	24	45	40
Akashi Single Malt 7yr Bourbon Cask	43	80	66
F U J I			
Fuji Single Grain Japanese Whisky	24	45	39
Fuji Single Malt Japanese Whisky	24	45	39
K A N O S U K E			
Kanosuke 2025 Double Distillery	39	75	62
Kanosuke 2023	39	75	62
Kanosuke 2022	39	75	62
Kanosuke ‘Double Distillery’	28	49	36
Kanosuke IPA Cask #18162	50	92	81
Kanosuke Hioki Pot Still	24	45	39
Kanosuke Single Malt	20	36	34
Kanosuke Single Malt Single Edition #003	106	192	162
Kanosuke Ghost Series #23a	60	113	94
Kanosuke Ghost Series #23b	60	113	94
Kanosuke Ghost Series #23c	62	116	98
K I U C H I			
Kiuchi Hinomaru Port Cask	45	84	71
Kiuchi Hinomaru Sakura Cask	45	84	71

1 oz / 2 oz / Highball

M A R S

Iwai Tradition	16	28	25
Iwai Tradition ‘Aki’ Fall Napa Wine Cask Finish	16	28	25
Iwai Tradition ‘Fuyu’ Winter Chestnut Cask Finish	19	34	32
Iwai Tradition Chateau Mars Wine Cask Finish	14	24	23
Mars Komagatake & Chichibu ‘Double Distilleries’	131	232	180
Mars Komagatake IPA Cask 2023	31	56	49
Mars Komagatake 2022	31	56	49
Mars Komagatake Bakemono #04 ‘Sarahebi’	48	90	74
Mars Komagatake Bakemono #09 ‘Odoroshi’	56	102	85
Mars Iwai 45	9	17	15
Mars The Lucky Cat ‘Hana & Choco’	22	40	35

Double Individuals

Mars The Y.A. #01	37	67	58
Mars The Y.A. #02	32	58	49
Mars The Y.A. Bakemono #03 ‘Dōmo-Kōmo’	46	85	72
Mars The Y.A. Bakemono #06 ‘Nobusuma’	48	90	74
Mars The Y.A. Bakemono #07 ‘Umashika’	52	96	81
Mars Tsunuki 2022	51	95	80
Mars Tsunuki Bakemono #05 ‘Minokedachi’	48	90	74
Mars Tsunuki Bakemono #08 ‘Hajikkaki’	54	100	83
Mars Tsunuki x Akkeshi Distillery Malt Duo	51	95	80

S H I N O Z A K I

Takamine 8 Year	20	36	33
Takamine 17 Year	48	90	86
Takamine 23 Year	70	128	115
Takamine Sakura Cask	22	40	35

N I K K A

Nikka Coffey Grain	17	32	28
Nikka Coffey Malt	35	63	42
Nikka From the Barrel	20	36	32
Miyagikyo Single Malt	27	48	37
Taketsuru Pure Malt 17 yr	125	250	208
Taketsuru Pure Malt 21 yr	185	370	298
Yoichi Single Malt	27	48	37

S H I Z U O K A

Shizuoka ‘Contact S’ Single Malt	60	113	94
Shizuoka ‘Ghost Series #20’ Private Cask #1809	166	292	253
Shizuoka ‘Prologue K’ Single Malt	69	124	108
Shizuoka ‘Prologue W’ Single Malt	74	136	122
Shizuoka ‘The Colors of Four Seasons’ Private Cask #2019-404	97	175	150
Shizuoka ‘United S’ First Edition	45	81	72
Shizuoka Private Cask #2017-025	106	192	162

S U N T O R Y

Hakushu 12 Year	38	69	61
Hakushu 12 Year 100th Anniversary	41	79	70
Hakushu 18 Year	175	320	265
Hibiki ‘Harmony’	20	36	34
Hibiki 21 Year	185	333	282
Hibiki 30 Year	1487	2885	2280
AO World Whisky	21	35	32
Toki Black	12	20	17
Toki	10	19	16
Yamazaki 12 Year	38	69	61
Yamazaki 12 Year 100th Anniversary	41	79	70
Yamazaki 18 Year	164	294	249
Yamazaki 18 Year 100th Anniversary Mizunara	348	627	526
Yamazaki 25 Year	1301	2602	1956
Yamazaki Mizunara	156	281	231
Yamazaki Peated Malt	104	187	161
Yamazaki Puncheon	113	195	163
Yamazaki Spanish Oak	113	195	163

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	36
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

A G A V E S P I R I T S

T E Q U I L A

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

M E Z C A L

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

O T H E R A G A V E

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
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
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