

# COCKTAIL

BEER

SHOCHU

SAKE

WINE



## COCKTAILS

20

#### CHILL PASSION MARTINI

Don Q Passion Fruit Rum, passion fruit purée with fresh ginger, orange, pineapple and cranberry juices mixed with seeds of red chili pepper.

#### LYCHEE MARTINI

Stolichnaya Vodka, lychee purée, splash of Cassis

#### **GINGER MARTINI**

Appleton VX Estate Rum, Malibu Coconut Rum, pineapple juice, fresh ginger juice.

#### MANDARIN MOJITO

Bacardi Limon Rum, muddled mandarin orange, mint.

## MANGO JALAPEÑO

Dos Hombres Mezcal, mango purée, lime juice, jalapeño slice.

#### TOKU-TINI

Stoli Razberi Vodka, Stoli Ohranj Vodka, Malibu Coconut Rum, cranberry and fresh lime juice.

#### **PACIFIC BLUE**

Appleton Rum, Malibu Coconut Rum, Peach Schnapps, Blue Curação and pineapple juice, fresh fruit.

#### **TOKU-GRIA**

Asian twist of a classic sangria, sake, plum wine, ginger, fruit.

#### **ESPRESSO MARTINI**

Absolut Vanilia, Kahlua, chilled espresso.

## **SPICY PEAR**

Absolut Pears Vodka, pear purée, jalapeño infused elderflower liqueur, lemon juice.

#### PASSION FRUIT MARGARITA

Sauza Hornitos Plata Tequila, fresh passion fruit purée, lime juice, triple sec.

# TAIJO (Sunshine)

Absolut Grapefruit Infused Vodka, Chambord, pineapple juice, lime juice.

#### **MYSTIC CHARMER**

Brothers Bond Bourbon, lemon juice, honey syrup, ginger ale.

#### FIG MARTINI

Stolichnaya Vodka infuses with figs, splash of lychee juice.

#### **MANGO MARTINI**

Absolut Mango Vodka, mango purée, splash of pineapple juice.

## **WASABI BLOODY MARY**

Stolichnaya Vodka, bloody mary mix, wasabi.

#### **HIBISCUS**

Maestro Dobel Diamante Tequila, hibiscus, pineapple purée, fresh lime juice.

# NON-ALCOHOLIC

13

#### **COCONUT MARTINI**

Fresh coconut purée, splash of pineapple juice.

#### PINEAPPLE MARTINI

Fresh pineapple purée, pineapple juice, splash of grenadine.

#### LYCHEE

Fresh lychee purée, splash of pineapple, splash of grenadine.

# **SHOCHU** (Asian Vodka)

Shochu, a smooth spirit from Japan is often compared to vodka. This spirit is lower in alcohol and made from a variety of grains. In the past few years, Shochu has experienced a huge boom across Asia, thanks to its light and varied styles. It is best served straight, on the rocks, or with our fresh squeezed juices. **Kanpai!** 

# MIZU SAGA BARLEY (Barley)

12

Fragrant aroma of barley envelops the senses to a clean finish. Highly recommended for Vodka lovers.

# SHOCHU COCKTAILS

SULTRY SAKE

17.5

Shochu, sake, lychee, mango.

#### **SPICY GINGER**

17.5

Shochu, Stolichnaya Raspberry Vodka, ginger, fresh lime.

# SAKE

HONJOZO	glass / bottle
<b>EIKO FUJI BAN RYU</b> 300 ml (Rich Flavored) Simple, clean, and mild, followed by a gentle and slightly sweet richness. Medium dry. Great with any dish!	34
<b>OKUNOMATSU</b> 720 ml (Light and Smooth) Complex and diverse flavor with hints of lychee, peach and vanilla and a full finish. Great with salads, seafood, and fish.	10 / 56
JUNMAI	
<b>SEIKYO</b> 300 ml (Rich Flavored) This refined dry sake is full of taste with powerful flavors of rice and a sharp finish. Enjoy with meats, and poultry or by itself!	32
JUNMAI GINJO	
<b>RYO</b> 180 ml (Light and Smooth) A sprightly and fresh sake for any occasion! Smooth and luxurious as it enters, leading to a crisp clean lively finish. Bring it on! Enjoy with sushi, sashimi, salads.	32
<b>YUKI NO BOSHA</b> 300 ml (Fragrant) Delightfully fragrant and elegant, this smooth semi sweet sake boasts refreshing overtones of melons and muscat. Medium dry. Enjoy with sushi, sashimi, salads.	14 / 49
KIKUSUI JUNMAI GINJO 720 ml (Rich Flavored) This sake was produced with images of early autumn in mind. Initially light and bitter, it has a smooth finish that will leave you wanting more. Enjoy with skewers and dumplings.	12 / 68
<b>MABOROSHI "Nako's Secret"</b> 720 ml overall a light and delicate junmai ginjo; lower in aroma and fruit than many ginjos. Representative of the Hiroshima region which is known for soft water and crisp flavors.	17 / 81
DAIGINJO	
<b>JOTO</b> 720 ml (Fragrant) This sake unfolds a refreshing aroma of fruit fragrances such as pears, plums, jasmine flowers and spring greens. Surprisingly great by itself or at the sushi bar.	22 / 96
SPARKLING	
MIO SPARKLING SAKE 300 ml Festive, sparkling sake with bright aromas of peach and flavors of pear with accents of yellow rose and baking spices.	31
<b>HOU HOU SHOU "Blue Clouds"</b> 300 ml Soft and creamy with delicate carbonation, showing notes of peach yogurt and cream soda	16 / 46

JUNMAI DAIGINJO / SUPER PREMIUM	glass / bottle
<b>KITAYA</b> (Cold Mountain Water) 300ml  A mellow, medium bodied sake with layers of citrus, basil, and grape.	65
MINOWAMON 720 ml (Fragrant) Positively luxurious and elegant. A graceful harmony of aromatic fruit, creamy sweetness and tart acidity makes this premium Sake an imperial choice. Enjoy with sushi and sashimi.	175
<b>WATARI BUNE "LIQUID GOLD" 720 ml</b> Deep, luscious, and layered with concentrated, juicy honeydew and peo	<b>215</b> ach.
NAMA	
<b>EIKO FUJI NAMAZAKE JUNMAI-GINJO</b> 720 ml  Delicate notes of green apple, soft and melting on the palate with a light crisp	115 o finish.
NIGORI	
<b>POOCHI POOCHI (Sparkling Sake) 330 ml</b> Bubbly and silky smooth. Exotic tropical aromas of citrus fruit. Great as an aperitif.	12 / 36
JOTO "The Blue One" 300ml  Joto Nigori is a junmai, which lends a dry, earthy balance to the milky, coconutty fruit notes that are typical of the nigori style.	13 / 43
<b>SO CHIKU Bai Nigori Cr'me de Sake</b> 300 ml Unfiltered, creamy, full bodied and floral.	12/41
PLUM SAKE	
<b>JOTO UMESHU</b> 720 ml Bright, rich plum notes with deep sweetness and powerful acidity on th	<b>21 / 75</b> e finish.
BEERS	
HITACHINO NEST (Japan) 21 oz.	26
ECHIGO KOSHIHIKARI (Japan) 12 oz.	10
ECHIGO RED ALE (Japan) 12 oz.	10
ECHIGO STOUT (Japan) 12 oz.	10
SAPPORO LIGHT (Japan) 12 oz.	9
SAPPORO RESERVE (Japan) 12 oz.	10
KIRIN ICHIBAN (Japan) 12 oz.	9
TSING TAO (China) 12 oz.	9
YUENGLING (USA) 12 oz.	9
AMSTEL LIGHT (Holland) 12 oz.	9
HEINEKEN (Holland) 12 oz.	9
HEINEKEN, Non-Alcoholic (Holland) 12 oz.	9