



SIGNATURE COCKTAILS

SAKE

FAT CUCUMBER • LIGHT & REFRESHING

1. [INGREDIENTS]
EFFEN CUCUMBER VODKA
ST.GERMAIN
GRAPEFRUIT JUICE
2. SHAKEN
3. CUCUMBER ICE CUBE



18

SUNSET COLADA TROPICAL GOODNESS

1. [INGREDIENTS]
CRUZAN LIGHT RUM
GUAVA FRUIT
LIME JUICE
COCO LOPEZ
2. CRUSHED ICE
3. PINEAPPLE GLASS



18

LYCHEE MULE • CRISP & FRUITY

1. [INGREDIENTS]
HAKU JAPANESE VODKA
LYCHEE-LIME JUICE
GINGER BEER
2. CRUSHED ICE
3. MULE GLASS
4. LYCHEE FRUIT



18

THAI MY MARG BALANCED HEAT

1. [INGREDIENTS]
AZTECA PLATA TEQUILA
THAI-LEMONGRASS SYRUP
KAFFIR LIME JUICE
2. SHAKEN
3. THAI CHILI
*not spicy



18

WHERE'S THE SMOKE SPICED SMOKE

1. [INGREDIENTS]
XICALA JOVEN MEZCAL
APEROL
VELVET FALERNUM
LIME JUICE
MUDDLED SERRANO
2. SHAKEN
3. DRIED LIME WHEEL



18

T.N.T.L. TEA NOW, TALK LATER

1. [INGREDIENTS]
BOURBON
VELVET FALERNUM
MAPLE
LIME JUICE
ANGOSTURA BITTERS
2. SHAKEN
3. LIME WHEEL
4. CRUSHED ICE



18

AGUA FRESCA YOUR NEW OBSESSION

1. [INGREDIENTS]
SOJU
WATERMELON JUICE
YUZU CORDIAL
SODA WATER
2. STIRRED
3. BABY'S BREATH

+ PROSECCO ADD ON S2



18

WHITE LOTUS MARTINI BOTANICAL REFRESHER

1. [INGREDIENTS]
SOTO SAKE
JASMIN TEA SYRUP
LYCHEE LIQUOR
LIME JUICE
ORANGE BITTERS
2. SHAKEN
3. ORCHID



18

TOKI HIGHBALL SPARKLING CLASSIC

1. [INGREDIENTS]
TOKI JAPANESE WHISKEY
CHAMBORD
YUZU CORDIAL
SODA
2. STIRRED
3. CRUSHED ICE
4. BANANA LEAF



18

S&G SMASH SOUP, THEN SWEET

1. [INGREDIENTS]
SIPSMITH GIN
GREEN APPLE & STRAWBERRY CORDIAL
SIMPLE SYRUP
LIME JUICE
2. SHAKEN
3. CRUSHED ICE
4. APPLE SLICES



18

BY THE GLASS

WHITE

PINOT GRIGIO	17
SAUVIGNON BLANC	18
ALBARINO	18
CHARDONNAY	17

ROSE & BUBBLES

ROSE	16
PROSECCO	17

RED

PINOT NOIR	18
* PINOT NOIR, WILLIAMSALEM	25
CABERNET SAUVIGNON	20
MALBEC	16

BEERS

KIRIN	8
KIRIN LIGHT	8

(HOT) Tozai Typhoon

Notes of nuts and banana bread, medium-dry body with a round, mellow finish

CHIYONOSO JUNMAI "SHARED PROMISE"

Soft, expansive texture with aromas of orange blossom, subtle sweetness coddled in layers of subtle umami.

KANBARA JUNMAI GINJO "BRIDE OF THE FOX"

Aromas of nuts & white chocolate, ripe honeydew notes with crisp & lingering sweetness

KONTEKI JUNMAI DAIGINJO "PEARLS OF SIMPLICITY"

Elegant nose with notes of pear and melon, with a harmonious acidity and pleasant mouthfeel

DAIMON JUNMAI NIGORI "ROAD TO OSAKA"

A creamy & mild nigori with notes of banana, citrus and floral

TOZAI PLUM SAKE "BLOSSOM OF PEACE"

Aromas of almond followed by plum, apricot, and cherry with soft tartness and acidity

BUSHIDO "Way Of The Warrior" Ginjo Genshu Can

Tart raspberry, asian pear, watermelon rind, with hints of white flower and a spicy finish

AMA NO TO "HEAVEN'S DOOR" TOKUBETSU HONJOZO (300ML)

Sweet rice aromas surrounded with floral, fresh herb spiciness, slightly dry, medium-bodied

TAKATENJIN TOKUBETSU HONJOZO "SWORD OF THE SUN" (300ML)

Melon, pear, and banana drive the aromas and combine with a subtle sweet touch highlighted by a subdued acidity.

SOTO Junmai Daiginjo (720ml)

Creamier finish, notes of cucumber, melon, & steamed rice, making it a clean and crisp option

HEAVENSAKE X URAKASUMI Junmai Daiginjo (720ml)

Light, dry & rich with silky texture; light fruit layered with umami and hints of dried fruit

RIHAKU JUNMAI GINJO "WANDERING POET" 720ML

Notes of banana and ripe honeydew with a clean, crisp acidity that highlights its light-to-medium body.

GINGA SHIZUKU JUNMAI DAIGINJO

"DIVINE DROPLETS" 720ML

Refreshing and pure with notes of pineapple, white peach, green apple, lily

YUKI NO BOSHA "Cabin In The Snow" Junmai Daiginjo

Fruity and floral aromas, with subtle hints of vanilla, white pepper, and umami.

CHOSET SU "Sound of Snow" Junmai Daiginjo

Light aromas of sweet steamed rice, medium-bodied, creamy texture with light notes of muscat, finishes crisp and structured.

KACHOU GESSEKI "Morning Flower, Evening Moon" Daiginjo

Smooth & silky texture and a complex flavor – aromatic bouquet with floral and fruity notes complemented by delicate honeysuckle and linden scents.

gls crf btl

40

12

76

16

98

14

108

14

40

72

10

55

20

35

44

90

195

77

185

350

300

260

**SAKE
BOMBS!!**

18

~~OR NOT TO
DRINK~~ ↖

THERE'S ONLY
ONE CHOICE, &
IT'S NOT THIS ONE.

SPARKLING

Vinicola Serena, Costaross Prosecco DOC Treviso, Italy 2014 60
Moët & Chandon Imperial Brut 195
Perrier-Jouët Champagne Brut Rose "Belle Epoque" 2005 500
CRISTAL, Louis Roederer Brut 2014 850
Castelnaud Rose Brut 2014 350

ROSE

Miraval, Cotes de Provence 2024 85
Bieler Pere & Fils Coteaux D' Aix en Provence Rose Cuvee Sabine 2024 50
GARRUS, Whispering Angle, Cotes de Provence 2021 200

WHITE

Brancott Estate Sauvignon Blanc Marlborough 2023 55
Barone FINI, Pinot Grigio, Valdadige, Italy 2021 55
Terras Gauda, Albariño O'Rosal, Spain 2024 85
Riesling, Leitz Riesling, Germany 2021 55
Riesling, BRAND, Germany 2021 75
Greco, Greco Di Tufo Feudi Di San Gregorio, Campagna, Italy, USA 2019 120
Inglenook Blancaneaux, Rutherford, Napa Valley, USA 2017 98
Patz & Hall Chardonnay, Sonoma Coast, USA 2019 115
Newton Chardonnay, Sonoma Coast, USA 2018 130
Châteuneuf De Pape, CHÂTEAU LA NERTHE, France 2019 175
Châteuneuf De Pape, ARCANE LA PEPESSE, France 2016 200

RED

Aganis Merlot, DOC Friuli Colli Orientali, Italy 2019 50
Calatroni Pinot Noir, Porcupine, Italy 2024 55
Castel Giocondo, Brunello Di Montaccino, Italy 2019 185
Selección Berceo Roble, D.O. Ribera del Duero, Spain 2020 43
COCODRILLO, Corte Viña Coron, Mendoza, Argentina 2020 120
IMAGERY, Cabernet Sauvignon, Napa Valley, USA 2020 90
Ramspeck Cabernet Sauvignon, Napa Valley, USA 2019 170
Caymus Special Selection, Cabernet Sauvignon, Napa Valley, USA 2017 545
Caymus Suisun, Cabernet Sauvignon, Grand Durif Suisun Valley, USA 2021 150
FAUST, Cabernet Sauvignon, Napa Valley, USA 2018 160
Inglenook, Cabernet Sauvignon, Rutherford, Napa Valley, USA 2018 180
Kistler Pinot Noir, Sonoma Coast, USA 2019 145
Williams Selyem Pinot Noir, Russian River Valley, USA 2020 200

*Vintage years are subject to change but will not affect the price

SUSHI
garage

LIFE'S BIGGEST
DEBATE:
TO DRINK