

# BEERS & WINES

	<u>Glass</u> (16 oz)	<u>Pitcher</u> (56 oz)	<u>BOTTLES</u>	
Samuel Adams	\$5	\$16	Domestic	\$4
Sapporo			Heineken, Heineken Light	\$5
Pear Cider Draft (5 oz)	\$4		Seasonal Beers...	

Orion (Okinawa)		\$8 ( 21 oz)
Echigo Koshihikari (Japan)		\$8 ( 19 oz)

	<u>Glass</u>	<u>Bottle</u>
House White Wine ( Napa)	\$7.5	\$32
Pascal Toso(Mendoza)	\$8	\$36
House Red Wine ( Napa)	\$7.5	\$32
Petite Petite (Lodi)	\$10	\$45
Hana Fuji Apple , Lychee		
OR White Peach Flavored Sake	\$6( 3 oz)	\$36
Choya Plum Sake	\$7	\$42

Join Us For  
Happy Hour  
4 pm - 6 pm

# AWAMORI & SHOCHU BOTTLE SERVICE

*Thinking about having a few glasses with friends? Purchase a BOTTLE of Awamori or Shochu & we will hold it for your next visit with us! Each BOTTLE of Awamori or Shochu purchased comes with water and ice as a mixer*

<u>AWAMORI</u>	<u>Glass</u>	<u>Bottle</u>	<u>SHOCHU</u>	<u>Glass</u>	<u>Bottle</u>
Shimauta (24%)	\$6	\$65	Yokaichi Mugi (Wheat)	\$6	\$49
Kumesen (24%)	\$7	\$75	Ichiko Kurobin (Wheat)	\$7	\$78
Seifuku (30%)	\$8	\$78	Ikkomon (Sweet Potato)	\$8	\$85
CraZ Crane (43%)		\$110	Ichiko Frasco (Wheat)	\$10	\$180
Oolong / Green Tea (12 oz)		\$2			

## SPARKLING COCKTAILS



### *Wyder Pear Cider Served on Draft*

*Wyder's® Cider was formulated in 1987 by cider master Ian Wyder who learned his craft in England at one of the UK's premier ciderys. Wyder's Cider was first sold in Vancouver, Canada and was later introduced into the US market in Washington and Oregon.*

#### **Sparkling Pear \$4**

This light, crisp cider presents a tangy aroma while offering a distinct pear taste

#### **Japanese Kyoho Grape \$5**

A great tasting grape puree light & refreshing

#### **Asian Bellini \$5**

Mixed with a light asian peach puree

#### **Summer Strawberry \$5**

Cider, Bright strawberry puree balanced with a touch of lime

## SPECIALTY COCKTAILS \$ 8

#### **Dirty Fuji Apple Saketini**

Nigori Sake and Fuji Apple Sake

#### **Imo & Ume Chu-hai**

Shochu, Sweet potato and Ume

#### **Strawberry Melonade**

Subtle blend of Strawberry & melon liquor flavors  
Make this refreshing drink

#### **Momotini**

Great taste of peach vodka & Plum Sake,

#### **Smurf Berry Chu-hai**

A special blend of berry flavors from the Smurf village

#### **Manoa Mountain Apple**

Passion Fruit Vodka, Pomegranate, Apple Juice & cranberry juice

## SOFT DRINKS

#### **BOTTOMLESS SOFT DRINK \$2.50**

Coke, Diet Coke, Sprite, Fanta Fruit Punch,  
Fresh Brewed Iced Tea  
Hot Green Tea, Coffee

#### **Oolong Tea & Green Tea \$2.00**

Cranberry Juice, Apple Juice \$2.00  
Lemonade, Strawberry lemonade, \$3.00  
Grape Spritzer

# SAKE BAR

**SMV = SAKE METER VALUE:** *this is a very general reference to the dryness (+7 is very dry) or sweetness (-20 is very Sweet of a sake.*

<b>Sake Sampler</b>	A taste of three different sakes	<b>\$12</b>		
<b>Junmai Daiginjo Sake Sampler</b>	A taste of three different sakes	<b>\$19</b>		
		<b>Glass</b>	<b>Sm Carafe</b>	<b>Bottle</b>
		<b>3oz</b>	<b>(260 ml)</b>	
<b>Shochiku Bai Chokara Honjozo (SMV-2)</b>	Extra Dry Sake, this "dry" sake is great served hot		<b>\$9 (Hot)</b>	
<b>Kikusui Funaguchi Honjozo Draft (SMV-2)</b>	Aged in a specially lined can, this full bodied sake has a clean sweet flavor		<b>\$16 (200 ml)</b>	
<b>Kira Honjozo (SMV+14)</b>	Made from 100% organic rice. Very dry sake with peach tones, walnuts & peppery finish. Pairs well with fried and spicy dishes	<b>\$8</b>	<b>\$16</b>	<b>\$110 (1.8L)</b>
<b>Michinoku Otokoyama Tokubetsu Junmai (SMV+14)</b>	The original Otokoyama, crisp and clean this very dry sake is easy to drink	<b>\$10</b>	<b>\$21</b>	<b>\$124 (1.8L)</b>
<b>Shirakabe Gura Tokubetsu Junmai (SMV+2)</b>	The original Otokoyama, crisp and clean this very dry sake is easy to drink	<b>\$10</b>	<b>\$21</b>	<b>\$124 (1.8L)</b>
<b>Hakushika "Fresh &amp; Light" Nama (SMV+)</b>	Light and dry in taste, perfect with vegetables, sashimi and lightly fried dishes.			<b>\$7 (180ml)</b>
<b>Nihon Sakari Junmai (SMV+)</b>	Light, semi dry taste best with vegetables, tsukemono & seafood	<b>\$7</b>	<b>\$12</b>	<b>\$45 (720 ml)</b>
<b>Kenbishi Junmai (SMV+0.5)</b>	Full bodied, rich, but a touch of acidity and a round soft finish, Great with foiegras, braised beef, broiled pork.	<b>\$14</b>	<b>\$38</b>	<b>\$91 (720 ml)</b>
<b>Tozai "Well Of Wisdom" Junmai Ginjo (SMV+5.5)</b>	*89 Points, "Highly Recommended", Silver Medal. BTI World Wine Championships, 2009 Medium bodied with a unique combination of a dry, crisp sake with great balance	<b>\$9</b>	<b>\$19</b>	<b>\$48 (720 ml)</b>
<b>Amabuki Junmai Ginjo (SMV+4)</b>	Slightly dry, medium bodied with sweet notes of raisins and apple	<b>\$12</b>	<b>\$25</b>	<b>\$60 (720 ml)</b>
<b>Hakkaisan Junmai Ginjo (SMV+5)</b>	Light, semi dry taste best with vegetables, tsukemono & seafood	<b>\$14</b>	<b>\$28</b>	<b>\$74 (720 ml)</b>
<b>Konteki "Pearls of Simplicity" Junmai Daiginjo (SMV+2)</b>	*93 Points, "Exceptional", Gold Medal. Beverage Testing Institute, 2009 Clean flavors of honeydew and lemon with a subtle hint of licorice. Great with pork and other light meats	<b>\$12</b>	<b>\$28</b>	<b>\$74 (720 ml)</b>
<b>Sharaku Junmai Daiginjo (SMV+2)</b>	complements a wide array of cuisine from simple grilled fish, to stir-fried fresh vegetables, and buttery-flavored dishes.	<b>\$12</b>	<b>\$28</b>	<b>\$74 (720 ml)</b>
<b>Y Kubota Manju Junmai Daiginjo (SMV+2)</b>	Well balanced with a rich, smooth and elegant taste.	<b>\$20</b>	<b>\$52</b>	<b>\$180 (720 ml)</b>
<b>Shochiku Bai Nigori (unfiltered) (SMV-15)</b>	Bold rich and robust flavor coarsely filtered and the sweetest sake, great with spicy foods	<b>\$7</b>	<b>\$10</b>	<b>\$36 (750 ml)</b>
<b>Hana Fuji Apple, Lychee OR White Peach Sake</b>		<b>\$7</b>		<b>\$36 (750 ml)</b>
<b>Choya Plum Sake (Served on the rocks)</b>		<b>\$7</b>		

**Y - Sake Not available for Happy Hour Discount**