

WINE

	Glass	Bottle
CHARDONNAY <i>De Loach Vineyards</i>	\$8.95	\$29.95
SAUVIGNON BLANC <i>Kenwood</i>	\$9.95	\$31.95
PINOT NOIR <i>De Loach Vineyards 2009</i>	\$10.50	\$32.95
MERLOT <i>Kenwood</i>	\$8.50	\$29.95
CABERNET SAUVIGNON <i>Kenwood</i>	\$9.95	\$31.95

Cork Charge \$16.00

BEER

	Glass	Pitcher
ASAHI DRAFT BEER <i>From Japan</i>	\$5.95	\$19.95
	(S)	(L)
ASAHI SUPER DRY	\$5.95	\$9.95
KIRIN ICHIBAN	\$5.95	\$9.95
SAPPORO	\$5.95	\$9.95



DRINK MENU

THE SAKE SCALE

There are four basic grades of sake scaled according to their polishing rates. The polishing rate is the grading (milling) of rice to a specific percentage. The more it is polished the purer the sake.

JUNMAI

PURE RICE SAKE

Sake made from rice, koji (rice mold) and water. Sake made with rice where 30% or more of the outer layer of rice kernel is polished away. Junmai has its own unique character and it can be served with a variety of foods.

GINJO

PREMIUM PURE RICE SAKE

Ginjo ranks high among Junmai. Sake made with rice where 40% or more of the outer layer of rice kernel is polished away and fermented at low temperature. It's aroma of fruits or flower is slightly rich and robust with smooth, light and fruity taste.

DAIGINJO

SUPER PREMIUM PURE RICE SAKE

Daiginjo ranks the highest grade of sake. Sake made with rice where 50% or more of the outer layer of rice kernel is polished away and fermented at low temperature. Daiginjo has pleasant fruity aromas, and still retains its fragrant aroma in your mouth.

SOFT DRINKS

Coke, Diet Coke, 7-Up, Root Beer	
Iced Tea, Sparkling Water ...	\$2.25
Lemonade	\$2.95
Shirley Temple.....	\$3.75
Apple Juice.....	\$3.75
Thai Iced Tea	\$3.95

DESSERT

Green Tea Ice Cream	\$5.95
Green Tea Cheesecake	\$6.95
Tempura Ice Cream	\$7.95
Mochi Ice Cream..... (2 pc) \$4.95	(4 pc) \$8.95
	(Strawberry/Mango/Vanilla)

PREMIUM SAKE

PREMIUM SAKE

Junmai

Served chilled in box



KUROSAWA くらさわ (+2)

This sake boasts a natural flavor. Will exhibit their true, rich qualities, ideal for sake lovers.

\$9.95



SUISHIN 酔心 (+3)

"Drunken heart" hiroshima prefecture. honey in the nose. full body thick mouthfeel. dry finish.

\$10.95



OTOKOYAMA 男山 (+10)

Very dry sake with rich & full bodied taste.

\$11.95

Bottle Sake



Karatanba 辛丹波 (+7) 300ml \$11.95

Sharp dry taste and refined clearness.



Draft Sake (Yaegaki) 180ml \$11.95

Natural Fesh Flavor, Fresh Stored Sake
Pasteurized Only Once



Shochibai Nigori

松竹梅にごり (-20)

375ml \$16.95

Unfiltered sake that looks milky and is mildly sweet tasting with refreshing flavor.



Aladdin アラジン (+5)

300ml \$16.95

Elegant aroma unfolds with layers of fresh apple and melon, complemented with a light and clean finish.

Ginjo

Served chilled in box



HANANOMAI 花の舞 純米吟醸 (+5)

You will enjoy the fresh Koji flavor of this sake. Recommended with Seafood and Yakitori.

\$11.95



OKUNOMATSU 奥の松 吟醸 (+4)

Refreshing Ginjo flavor that spreads throughout your mouth and leaves a refreshing after taste.

\$12.95



WAKATAKE ONIKOROSHI (+3)

若竹鬼ごろし 純米吟醸

Smooth, Fruity, very clean taste. It's fine sweetness and crispacity are in well balanced.

\$13.95

Daiginjo

Served chilled in box



SAWANOTSURU ZUICHO (+0)

沢の鶴 瑞兆 純米大吟醸

The best sake of Sawanotsuru. Using up to 48% of polished Yamadanishiki rice.

\$13.95



MU 無 (+1)

Subtle aroma of asian pear, whipped cream and blanched nuts.

\$15.95



KAGATOBI 加賀鳶 純米大吟醸 (+4)

Overall light and clean, but with a rich flavor and smooth texture. Elegant Jumai Daiginjo.

\$19.95

House Sake & Plum Wine



Ozeki Sake 大関
(Warm)

Small Large
\$5.95 \$9.95

Ozeki Nigori 大関
(Unfiltered)

Box \$9.95

PLUM WINE Glass \$6.95

SAKE SAMPLER

Chef's choice 5 kinds of the best selection of prestige sake.

\$19.95

