

DRIFTERS

12

CHESTERFIELD

Toki, Banana Armagnac, Pineapple Pastis, Peychauds Bitters, Yakitori Ice

HEARTBREAKER

Ilegal Mezcal Repo, Choya Plum, Passion Fruit, Lime, Sansho Arbol Salt

STONE CUTTER

Legent "Shinju Fukuyu Bourbon", Choya Plum, Angostura Orange Bitters

SIMPLE TWIST OF FATE

Toki, La Quintinye Vermouth, Kirsch, Angostura Orange

HI-BALLERS

12

ZEPHYR

Haku Vodka, Pimms, Pandan, Cucumber, Ginger, Lime, Baller Bubbles

THE BALDWIN

Legent "Shinju Fukuya Bourbon", Choya Plum, Angostura Orange Bitters, Ginger Honey, Baller Bubbles

KABUKI SPRINGS

Roku Gin, Italicus, Grapefruit, Lemon, Baller Bubbles

IN BLOOM

Haku Vodka, Cappelletti, Beaumes de Venise, Baller Bubbles

GETAWAY

Roku Gin, Apricot Liqueer, Passion Fruit, Tamarind Vinegar, Peychaud's, Baller Bubbles

TOKI BALLER

Toki, Lemon Peel, Baller Bubbles

FROZEN

12

TIGER MILK

Cor Cor Okinawan Rum, Redemption Rye, Senor Orange Curacao, Kalani Coconut, Pandan, Tumeric, Pineapple, Lime

BY THE GLASS BUBBLES

ROSE BRUT, LOVISOLO, PIEDMONT, IT I 10 I BTL 40

lively, raspberry, strawberry, white pepper, lemon peel, tingling bubbles

BLANC DE BLANC, VERITAS, VA I 17 I BTL 68 Complex, baked apple, toasted almond, bread crust, vanilla spice, long and creamy

SKIN CONTACT

ORANGE, YAPINCAK, PASAELI, THRACETURKEY I 9 funky, orange, dry, round, delicious

GRENACHE, PINOT NOIR, SYRAH, ROSE, CAMPUGET, FR I 9
Delicate, perfumed cherry blossom, crisp red cherry, raspberry, dry and full bodied

ORANGE, BUSA DA LELE, VENETO I 7 funky, sour, refreshing, dry

WHITE

ROUSANNE/MARSANNE/GRENACHE BLANC, TENSHAN, SANTA MARIA, CA I 12 tangerine aromas, ripe melons, balanced acidity, hazelnut

COLUMBARD, SAUV BLANC, GROS MENSENG, LA MARINA, FR I 6

tropical fruit, grapefruit, bright acidity, lightly creamy texture

SANCERRE, LE GRAND MOULIN, FR I 14 great sancerre, full of stone fruits and creamy

VIOGNIER BLEND, KARAS, ARMENIA I 10 love this peppery, spicy, juicy white

ALBARINO BLEND, TASTE, BEDELL, LONG ISLAND I 13

Unique blend of estate grown grapes to achieve this floral, dry, citrus peels

BURGUNDY BLANC, DOMAINE DE FUSSIACUS, BURGUNDY, FRANCE I 15 floral notes of acacia, hints of vegetables, aniseed and liquurice SAUV BLANC, MANU, MARLBOROUGH NZ I 9 citrus, guava, salty, kiwi

CDR BLANC, ARTESIS, FR I 11 waxy blossoms, lemon peels, gooseberries, grapefruit, very dry

RIESLING, NINE HATS, OR I 9 faint peach, lime, mandarin oranges, off dry

RED

BOBAL, ISABELLA, SP I 8 delicious, fennel on the nose, jammy, clean and dissipating finish

CAB FRANC, PIERRE, CITE DE CARCASSONNE, FR I 9 robust, sappy, dense and opulent

CARMENERE, PUNTI FERRER, CHILE I 11 slight blue cheese back of nose, medium, pungent, lots of bursting red fruits

MALBEC BLEND, LINEN, WA I 10 intense ruby garnet color, hints of smoke on the nose, black cherry, coffee, marionberry

PINOT NOIR, MONTINORE, WILLAMETTE 113 subtle notes of earth and mocha,

BORDEAUX, DE CRANNE, FR I 12 old vines add weight to this rouge, rich black fruits, creamy and surprisingly light finish

GARNACHA, CHAPILLON SIENDRA, CALATAYUD, SP I 8 bright, floral, spice, natural acidity

NERO DI TROIA, RIVERA VIOLANTE, PUGLIA IT I 15

Luminous purple-red, with a rich bouquet of wild berry fruit, notes of sweet violet

SYRAH, JMG "LA CHAMPINE", RHONE VALLEY, FR I 13

notes of violets and rasberries on the nose, cracked peppercorns, hints of thyme and sage

BEER ON DRAFT

SAPPORO LAGER, JP, 4.9%, 16 oz I 6 dry rice lager, hoppy aroma, light, crisp and refreshing

HITTACHINO YUZU SAISON, JP, 5%, 12 oz I 11 saison brewed with rice koji, slightly sweet but sweetness is cut wuth yuzu citrus

JAN, ALPINE WHITE LAGER, SINGLE CUT, QUEENS, 5.4%, 16 OZ I 7 mild spice, lemon sherbert, subtle hops, crisp and dry finish

HITTACHINO GINGER, JP, 8%, 12 OZ I 11 herbed and spiced brown ale, subtle ginger root, honey,

SAMURAI WHITE ALE, GREAT DIVIDE, DENVER, 5.5%, 16 OZ I 7

blond rice ale, unfiltered, fruity, crisp, lemon peel, grapefruit, bready malt

UPLAND DRAGONFLY IPA, INDIANA, 6.7%, 16 0Z I 6

well-balanced, malty beer, with the crisp taste of hops, and a pronounced floral nose

99 PROBLEMS, BUT A PEACH AIN'T ONE, SOUR, LARIMER, DENVER, 5.2%, 16 OZ I 7.50 tart peaches, salty, medium sour, hints of ginger, biscuity malts

ZEPPELIN UMEBUSHI CIDER, DLC, MD, 7.5%, 10 OZ | 5

collaboration with DLC and Zeppelin with clarified umeboshi plum, lime leaves

BOTTLES & CANS JAPANESE BEERS

YOHO YONA YONA, PALE ALE, JP, 5.5%, 11.85 oz can I 10.50

YOHO AOONI, IPA, JP, 7%, 11.85 oz can I 10.50

YOHO TOKYO BLACK, ROBUST PORTER, JP, 5%, 11.85 oz can I 10.50

YOHO SUIYOUBI NO NERO, BELGIAN WHITE ALE, JP, 5%, 11.85 oz can l 11

HITTACHINO RED RICE ALE, JP, 7%, 12 oz I 12

HITCHINO WHITE ALE, JP, 5.5%, 12oz I 11

HITTACHINO CLASSIC ALE, JP, 7%, 12 oz l 11

ASAHI, JP, 5%, 22oz I 10

KIRIN ICHIBAN LARGE, JP, 5%, 22oz I 10

KIRIN LIGHT, JP, 5%, 12oz I 5

SAPPORO RESERVE, JP, 5%, 22oz CAN I 10

DOMESTIC:

CHAMPAGNE VELVET PILSENER UPLAND BREWERY INDIANA 16 OZ 4.6% I 6

NEW HOLLAND, DRAGONS MILK, BOURBON BARREL AGED STOUT, MI, 11%, 22 oz l 16

ANDERSON VALLEY, EXTRA DRY BRUT IPA, CA, 6.8%, 12 oz can I 6

OOZLEFINCH, BURKEY'S LAGER, DRY HOPPED KELLERBIER, VA, 5.7%, 16 oz can I 8

EVOLUTION, SESSION SOUR ALE, MD, 4.7%, 12 oz can I 6

CIDER:

BIG PIPPIN, ELDER CHERRY ROSE, VA, 6.9%, 12 oz can I 7

BELGIUM:

HET ANKER, LUCIFER, STRONG BLOND ALE, BELGIUM, 8%, 750 ml l 21

DE HALVE MAAN, STRAFFE HENDRIK, BRUGGES TRIPEL, 9%, 750 ml I 27

SAKE

There are 6 major categories of Sake. In addition to these 6 categories, there are added variations of sake depending on the fashion that a brewer finishes the batch. Nigori, for example, occurs from the brewer deciding to leave some of the rice polishings in the batch. If the finished sake is stored in cedar tanks it is then classified as Taru (cedar sake). If a sake hasn't been pasteurized the two typical times, it is called Nama (unpasteurized sake). Koshu (aged sake) occurs if a brewer decides to age their sake longer than a typical fermentation cycle. If a brewer wants to add more sake instead of water to the brewing process it is called Kijoshu (dessert sake). and lastly, if a brewer decides to allow their sake to reach peak fermentation and not dilute it to bring the aby down to 15-16%, then this is called Genshu (undiluted sake) and ends up around 17%-19%.

AGED JUNMAI DAIGINJO / JUNMAI DAIGINJO

JUNMAI DAIGINJO (Highest quality)- water, koji mold, yeast, rice milled minimum of 50% with 50% grain remaining.

DAIGINJO (highest quality)- rice, water, koji mold, yeast, added distilled alcohol, rice milled minimum of 50% with 50% rice grain remaining. KIKUSUI KURAMITSU I 720 ml btl I 362 this beautiful Junmai Daiginjo has a perfume-like nose, clean, slightly sweet, delicate and elegant texture

#1- KIRIN HIZOSHU I 720ml btl I 270

cold storage aged for 5 years to preserve aroma and flavor, rich depth and elegant umami finish

#2- KATSUYAMA DEN I 720ml btl I 230

this is an elegant Junmai Daiginjo with fruity aromas, rich layered flavors, crisp and clean with a lingering finish that coats the palate for fatty nigiri and sashimi

#3- KUBOTA MANJU | 720 ml btl | 214

this expression is the paramount of the "Kubota" series. It has a plush, creamy texture, and several flavors of complex flavor and umami.

#4- DAISHICHI MINOWOMAN I 720ml I 210

graceful aromas of stone fruits. Medium dry. Delicate and creamy sweetness with moderate acidity. Luxurious and elegant

#5- OZE NO YUKIDOKE | 720ml | 215

this junmai daiginjo genshu (undiluted so slightly higher alcohol) has floral and grain notes. It is splendidly balanced with a ripe and crisp finish.

#6- JUNSUI | 720 ML | 156

elegant aromas of cantaloupe with a nice balance of acidity. The finish is long, delicate and crisp.

#7- DASSAI 23 | 720ml btl | 245

this Yamada Nishiki rice is polished to the limit at -23% remaining of the rice grain allows this Junmai Daiginjo to have a rich and flowery bouquet, soft and delicate honey sweetness

#8- KAMOTSURU GOLD | 720ml btl | 126

this historical sake was the first daiginjo ever made available for public purchase. And is Kamotsuru's signature brand. Golf leaf Sakura Blossoms dance to-and-fro in the bottle.

#9- DASSAI 39 I 720ml btl I 117

enjoy the flowery and expertly-balanced Dassai 39 wit its ripe pineapples, mangos, apples, and pears.

#10- BORN GOLD | 720ml btl | 105

this unpasteurized cold storage after brewing and non-carbon filtered (known as Muroka) demonstrates rich and layered flavors and textures. And it finishes with a lively aroma.

#11- WAKATAKE ONIKOROSHI | 720 ml btl | 102

don't be fooled by its english translation, "Demon Slayer", its delicate and sweet ripe fruits, velvety texture, and finishes on a sharp, and crisp note.

#12- KAORITSURU I 720 ml I 93

aroma that follows by scent of flowers that folds over like the sweetness of honey and citrus. The gentle sweetness is experienced on the pallet that comes with a note of acidity and bitterness.

#13- DAISHICHI RADEN I 500ml I 129

this junmai ginjo has rich flavor and mellow flavors. And has nice acidity and dry fragrant flavors.

#14- HAKKAISAN YUKIMURO I 720ml btl I 123

It is aged for for a minimum of 3 years in snow-storage room called Yukimuro. The initial flavor is subdued, before it unfolds to layered richness. Round and smooth, very dry finish.

#15- NANBU BIJIN TOKUBETSU NAMA I 720ml btl I 78

this unpasteurized sake is juicy and fuity. It has a pillowy texture and a smooth and silky finish.

#16- JUNSUI TOKUBETSU JUNMAI I 720ml btl I 54

clean, crisp, very dry, aromatic finish.

#17- SUIGEI "DRUNKEN WHALE" I 720ml btl I 51

reserved aroma, gentle rice notes, perfect acidity

JUNMAI GINJO / GINJO

Junmai Ginjo (not fortified) - water, koji mold, yeast, rice milled at minimum 40% with 60% rice grain left.

Ginjo(fortified) - rice, water, koji mold, yeast, added distilled alcohol, rice milled at minimum 40% with 60% rice grain left.

#19- KUBOTA SENJU I 300ml btl I 33

1000 celebrations is a very dry Ginjo, and with a moderate bouquet.

#20- KIKUMASAMUNE JUNMAI GINJO KIMOTO I 720ml btl I 49

bright and flowery bouquet, complex, lively flavors.

#21- SHOIN JUNMAI GINJO | 500ml btl | 59

blossoming bouquet of floral fragrances and tart green apples.

#22- TSUKINOI TAIYORI GINJO | 300ml btl | 39

very dry, clean, refreshing finish

#23- KIKUSUI JUNMAI GINJO I 300ml btl I 32 gentle, fruity aroma with a light dry finish.

#24- HUKUSHIKA JUNMAI GINJO I 300ml bti I 24

fruity, lively flavors with a hint of sweetness.

TOKUBETSU JUNMAI / JUNMAI

water, koji mold, yeast, rice polished to less than 60% of its original weight and cannot be fortified with distilled alcohol.

#25- KIKUMASAMUNE JUNMAI TARU I 720ml btl 154

aged in new casks of new Yoshino cedar barrels, this sake demonstrates elegant cedar flavors and finishes very smooth and dry.

#26- OTOKOYAMA TOKUBETSU JUNMAI I 300ml btl I 33

strong, very dry, junmai with a hint of melon, and some stone fruits.

#27- BUNRAKU NIHONJIN NO WASUREMONO I 300ml btl I 36

this ultra clear sake made with native yeasts demonstrates a variety of fruits yellow apple, poached pears, and floral undertones.

#28- OZE NO YUKIDOKE OHKARAKUCHI I 300ml btl I 29

It starts out gentle and light, and finishes super dry. Easy and enjoyable to pair with sushi, yakitori and tempura.

#29- JUNSUI JUNMAI GENSHU I 300ml btl I 28

this undiluted sake has a juicy boldness with a round and well-balanced finish.

#30- HUKUSHIKA CHOKARA I 300ml btl I 24 dry, refreshing, sharp finish.

#31- HAKUSHIKA NAMACHOZO | 300ml btl | 23

smooth, mild, refreshing aromas, aged at a cool temperature before it is flash pasteurized.

#32- NARUTOTAI NAMA GINJO GENSHU I 720ml can I 82

full and rich flavor, slightly fortified, slightly funky, and cask strength

HONJOZO

Honjozo- rice, water, koji mold, yeast, added distilled alcohol, rice is milled by minimum 30% with 70% of rice grain remaining for fermentation.

#33- KIKUSUI KARAKUCHI HONJOZO I 300ml btl I 25

dry, crisp, palate cleansing and clean, umami

#34- HAKKAISAN HONJOZO I 300ml btl I 37

easy to drink, clean, dry, and enjoyable at even room temperature.

NIGORI

#35- DASSAI 50 NIGORI JUNMAI DAIGINJO I 720ml btl I 82

flavors and aromas are lively and refreshing. A nice balance between sweetness and dryness.

#36- KIKUMASAMUNE KINUSHIRO JUNMAI NIGORI I 500ml btl I 42

elegant flavor, velvety and creamy texture, , yet soft and airy on the palate

#37- KIKUSUI PERFECT SNOW JUNMAI NIGORI I 300ml btl I 31

flowery, full body, crisp and dynamic sweetness, aftertaste of steamed rice, 21% abv

CHAMPAGNE, KRUG, 2000, 1.5 liter I 1300

CHAMPAGNE ROSE, LE GRAND DAME, 2006, 750 ml l 700

CHAMPAGNE BRUT, LE GRAND DAME, 2008, 750 ml l 300

SKIN CONTACT

ORANGE MALVASIA BIANCA, MERKIN, AZ I 52

ROSE, PARADISE SPRINGS, VAI 36

ROSE, LA GARRIGUE, GRAND RESERVE, FR I 39

WHITE

CHARDONNAY, MANNEQUIN, SONOMA I 58

CHARDONNAY, ARTHUR, OREGON I 75

ASSYRTIKO, BOUTARI, SANTORINI I 69

WHITE BURGUNDY, MISCHIEF AND MAYHEM, FR I 54

CHASSAGNE-MONTRACHET, MICHEL NIELLON, FR I 125

SAUVIGNON BLANC, TEN SISTERS, NZ I 40

RIESLING, CARL WEINBERG, MOSEL, GERMANY I 36

CHENIN BLANC, KAAPZICHT, SA I 31

CARRICANTE, ETNA BIANCO, TORNATORE, SICILY I 44

WHITE BLEND, ETNA BIANCO, SICILY I 45

RED WINE BY THE BOTTLE

THE FRANC, COSENTINO, LODI I 48

BORDEAUX, CRU MONPLAISIR, FR I 39

WINE BTB:

VINTAGE CHAMPAGNE BY THE BOTTLE

BURGUNDY, JOSEPH DROUHIN, CHOREY-LES-BEAUNE, FR I 63

CANNONAU (GRENACHE), MESA, SARDEGNA I 30

MERLOT BLEND, CRAGGY RANGE TE KAHU, NZ I 45

ZINFANDEL, MOUNT PEAK WINERY, RATTLESNAKE, NAPA COUNTY I 90

CHASSAGNE-MONTRACHET, MICHEL NIELLON, FR I 153

PETIT SIRAH, MAXVILLE, COOMBSVILLE, NAPA I 125

PINOT NOIR, BERGSTROM, CUMBERLAND RESERVE, WILLAMETTE I 90

PINOT NOIR, DOMAINE SPECHT, ALSACE I 45

CAB FRANC, IDLE, CAI 64

CAB FRANC, PETIT VERDOT, MALBEC, GASSIES MARGAUX, FR I 110

CAB SAUV, TY CATON, SONOMA I 75

CABERNET/MERLOT BLEND, QUEST, PASO ROBLES | 51

PETITE SIRAH, MACHETE, ORIN SWIFT, SONOMA COUNTY, CA I 105

CABERNET FRANC/CABERNET SAUVIGNON/MERLOT, PALERMO, ORIN SWIFT, SONOMA COUNTY I 110

CABERNET SAUVIGNON, MERCURY HEAD 2016, SONOMA COUNTY I 296

BORDEAUX BLEND, PAPILLON, SONOMA COUNTY | 164

ZINFANDEL BLEND, 8 YEARS IN THE DESERT, SONOMA COUNTY I 96