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## APÉRITIF | 冬の柑橘系カクテル

LIGHT & BRIGHT. ENJOY THESE EASY DRINKING LIBATIONS, ALL OF WHICH WILL PREPARE YOUR PALATE FOR THE MEAL AHEAD.

### PONYO 13

ketel one vodka, pamplemousse, lemon  
*shaken, served up in a coupe & garnished with a grapefruit twist*

### TOKYO 75 13

beefeater gin, sparkling wine, cherry blossom, yuzu  
*shaken, served in a flute & garnished with a maraschino cherry*

### HIKOUKI 15

woodford reserve, lemon, aperol, amaro nonino  
*shaken, served over pillow ice with a lemon twist*

### MANDARIN IS THE NEW BLACK 11

elyx vodka, dry curaçao, egg white, montenegro  
*shaken twice, served in a port glass*

## PABU CLASSICS | パブのオリジナル

A SHORT LIST OF OUR GREATEST HITS FROM PABU THAT FEATURES A RANGE FROM JAPANESE WHISKY TO LIGHTER STYLE LIBATIONS.

### SUPER X 14

tito's vodka, kina l'aero d'or, velvet falernum, yuzu, lemon  
*shaken, served up in a coupe & garnished with a lemon twist*

### CLASSIC LOLITA 15

mars *iwai* whisky, okinawa sugar, water, bitters  
*a japanese whisky old fashioned served over a large cube*

### "LIP MY STOCKINGS!" 13

barsol pisco, lychee, yuzu, lime, salt  
*shaken, served in a can over crushed ice & garnished with lychee*

### YAKUZA 7.0 19

hibiki *harmony*, earl grey, pear  
*our continued series of pairing japanese whisky & tea*

## AROMATIC | 香り高いカクテル

EASY TO DRINK, WATCH OUT BECAUSE THESE GO DOWN VERY QUICKLY. THESE COCKTAILS HAVE AN ELEMENT OF EXOTIC FRUIT, SPICE OR HERBACEOUS NOTES IN A COMPLIMENTARY WAY.

### YIN & YANG 13

aylesbury duck vodka, coconut, passion fruit, egg white  
*shaken twice, double strained over a coupe*

### SAIDOKA 15

hine cognac, cointreau, yuzu  
*shaken, served over ice in a collins glass with cucumber*

### PORCO ROSSO 12

el tesoro blanco tequila, cranberry shrub, framboise, ginger beer  
*shaken, served over ice in a collin's glass*

### BOTTOM OF THE CUP 15

nikka coffey gin, earl grey, dry curaçao, egg white  
*shaken twice, double strained over a coupe*

## WHISKY | 日本のウイスキーカクテル

WHISKY COCKTAILS INSPIRED BY SOME OF THE GREATEST CLASSIC COCKTAILS OF ALL TIME. THESE ARE SPIRIT-FORWARD WHILE STILL RETAINING BALANCE.

### THE HIGHBALL 18

suntory toki, mint, sparkling water  
*our homage to a japanese past-time, served tall*

### EVENING TEA 15

rittenhouse rye, genmaicha, ginger liqueur, angostura  
*built in the glass, a spriti forward yet subtle libation*

### LAST TRAIN HOME 16

boston harbor putham rye, montenegro, sherry  
*built in the glass, garnished with a lemon twist*

### 1944 14

suntory toki, honey, ginger, single malt scotch  
*shaken, poured over a large cube with a single malt scotch spray*

## CRAFT BEER SELECTIONS | クラフトビール

### TAP

ASAHI SUPER DRY | LAGER 10

*osaka, japan 5.0% abv*

HITACHINO NEST | SEASONAL 15

*ibaraki, japan ~7.0% abv*

ALLAGASH | WHITE ALE 9

*portland, maine 5.1% abv*

CAMBRIDGE BREWING FLOWER CHILD | IPA 8

*cambridge, massachusetts 6.5% abv*

### BOTTLE & CAN

DOWNEAST CIDER HOUSE | CIDER 7

*boston, massachusetts 5.0% abv*

GINGA KOGEN | HEFEWEIZEN 18

*iwate, japan 5.0% abv*

SAPPORO PREMIUM 22 OZ. | LAGER 13

*tokyo, japan 4.9% abv*

ECHIGO KOSHIHIKARI 17 OZ. | LAGER 18

*niigata, japan 5.0% abv*

SAKE (NIHON-SHU) BY THE GLASS | CARAFE  
日本酒 グラス | カラフェ

JUNMAI | 純米

AIZU CHUSHOU FUKUSHIMA 13 | 27  
*light, quince, white chocolate*

GUNMA IZUMI CHOTUKU GUNMA 16 | 33  
*structured, papaya, mushroom*

HONJOZO | 本醸造

SAWAHIME TOKUBETSU TOCHIGI 12 | 25  
*smooth, persimmon, lively acidity*

JUNMAI GINJO | 純米吟醸

KIRINZAN NIIGATA 17 | 35  
*clean, tight mineral, steamed rice*

GINJO | 吟醸

MATSUNO KOTOBUKI TOCHIGI 14 | 29  
*clean, cucumber, eucalyptus*

JUNMAI DAIGINJO | 純米大吟醸

TSUJIZENBEI TOBINGAKOI TOCHIGI 24 | 49  
*complex, juicy plum, racy acidity*

NIGORI | にがり

DAKU JUNMAI NIIGATA 17 | 35  
*dry, light whipping cream, milky*

PLUM | 梅

KAKUREI JUNMAI GINJO NIIGATA 15 | 43  
*complex, light plum, lively acidity*

HOT SAKE BY THE CARAFE | お燗

GUNMA IZUMI TOKUBETSU HONJOZO GUNMA 30  
*40-45°C (104-113°F)*

HAKKAISAN TOKUBETSU HONJOZO NIIGATA 30  
*50-55°C (122-131°F)*

SHOCHU BY THE GLASS | 焼酎 グラス

SHIRO KAGOSHIMA 11  
*kome - rice*

ARK JAKUUNBAKU FUKUOKA 13  
*mugi - barley*

KUROKAME KAGOSHIMA 10  
*imo - sweet potato*

## WINE BY THE GLASS | グラスワイン

### SPARKLING

IRON HORSE CUVÉE MICHAEL MINA 15  
*green valley of russian river valley, california 2013*

MAS DE DAUMAS GASSAC FRIZANT ROSÉ 14  
*languedoc, france 2016*

KRUG GRANDE CUVÉE CHAMPAGNE 55  
*reims, france nv*

RUINART BRUT ROSÉ CHAMPAGNE 38  
*reims, france nv*

### WHITE

RIESLING, JOSEPH LEITZ DRAGONSTONE 12  
*rheingau, germany 2015*

PINOT GRIGIO, ALOIS LAGEDER 'PORER' 14  
*alto adige, italy 2016*

SAUVIGNON BLANC, ROMAIN RIVERDY, SANCERRE 16  
*loire valley, france 2016*

CHENIN BLANC, ARNAUD LAMBERT 'CLOS DU MIDI' 13  
*loire valley, france 2016*

CHARDONNAY, CHAPPELLET 17  
*napa valley, california 2015*

### ROSÉ

MIRAVAL CÔTES DE PROVENCE 14  
*provence, france 2016*

### RED

PINOT NOIR, BANSHEE 15  
*sonoma coast, california 2015*

GAMAY, CHÂTEAU THIVIN BROUILLY CRU BEAUJOLAIS 13  
*burgundy, france 2014*

SYRAH/GRENACHE, FAMILLE PERRIN VINSOBRES 14  
*rhône valley, france 2014*

CABERNET SAUVIGNON BLEND, RAMEY CLARET 19  
*napa valley, california 2015*

### SWEET

SEMILLON, CHÂTEAU BEL AIR 12  
*sainte-croix-du-mont, france 2014*

MADEIRA, RARE WINE CO. SAVANNAH 14  
*portugal nv*

## JAPANESE WHISKY | 日本のウイスキー

TWO OF THE MOST INFLUENTIAL FIGURES IN THE HISTORY OF JAPANESE WHISKY ARE SHINJIRO TORII & MASATAKA TAKETSURU. TORII WAS A PHARMACEUTICAL WHOLESALER AND THE FOUNDER OF KOTOBUKIYA (LATER TO BECOME SUNTORY). HE STARTED IMPORTING WESTERN LIQUOR AND HE LATER CREATED A BRAND CALLED 'AKADAMA PORT WINE', BASED ON A PORTUGUESE WINE WHICH MADE HIM A SUCCESSFUL MERCHANT. HOWEVER, HE WAS NOT SATISFIED WITH THIS SUCCESS AND SO HE EMBARKED ON A NEW VENTURE WHICH WAS TO BECOME HIS LIFE'S WORK: MAKING JAPANESE WHISKY FOR JAPANESE PEOPLE. DESPITE THE STRONG OPPOSITION FROM THE COMPANY'S EXECUTIVES, TORII DECIDED TO BUILD THE FIRST JAPANESE WHISKY DISTILLERY IN YAMAZAKI, A SUBURB OF KYOTO, AN AREA FAMOUS FOR ITS EXCELLENT WATER.

TORII HIRED MASATAKA TAKETSURU AS A DISTILLERY EXECUTIVE. TAKETSURU HAD STUDIED THE ART OF DISTILLING IN SCOTLAND, AND BROUGHT THIS KNOWLEDGE BACK TO JAPAN IN THE EARLY 1920S. WHILST WORKING FOR KOTOBUKIYA, HE PLAYED A KEY PART IN HELPING TORII ESTABLISH THE YAMAZAKI DISTILLERY. IN 1934 HE LEFT KOTOBUKIYA TO FORM HIS OWN COMPANY, 'DAINIPPONKAJU', WHICH WOULD LATER CHANGE ITS NAME TO NIKKA. IN THIS NEW VENTURE HE ESTABLISHED THE YOICHI DISTILLERY IN HOKKAIDO.

## THE FLIGHT | ウイスキー飲み比べ 30

*enjoy an ounce a whisky from three of japan's most celebrated houses. each whisky offers not only a stylistic contrast between the houses, but also a comparison of different ways in which whisky in japan is made.*

WHITE OAK AKASHI | BLENDED

CLOVE, COCOA, CARAMEL

NIKKA TAKETSURU | PURE MALT

CINNAMON, BUTTERY TOFFEE, ALMOND

MARS IWAI

PEAR, QUINCE, GINGER

## JAPANESE WHISKY | 日本のウイスキー

### THE COLLECTION | 名コレクション

#### CHICHIBU ON THE WAY | SINGLE MALT 59

BRIGHTLY OAKED, YOUNG PEAR, FENNEL SEED

*bottled in 2013, this whisky named after ichiro's journey to make his first 5 year old. currently aged in one mizunara oak cask & then two american oak, ex-bourbon, casks. a very powerful chichibu, truly showing the beauty from the use of mizunara oak.*

#### CHICHIBU THE PEATED 3 YEAR | SINGLE MALT 69

VANILLA, WHITE PEACH, SCENTED AROMATIC SPICES

*ichiro akuto took a whisky which was already good & elevated it to the next level with higher alcohol and heavy peating. still capturing all the flavor & power, but approaching slowly to woo the palate.*

#### CHICHIBU THE FLOOR MALTED | SINGLE MALT 58

LEMON, ALMOND, APRICOT

*founded by ichiro akuto in 2004, chichibu is a very hands-on with very small production, and their limited releases are much sought after. from malting their own barley in england to building their own casks, their attention to detail and love of whisky have helped them pick-up a well-deserved cult following.*

#### ICHIRO'S MALT & GRAIN | BLENDED 78

VANILLA, WHITE PEACH, SCENTED AROMATIC SPICES

*a blend from ichiro akuto, this is the more recent "premium" version of the popular malt and grain bottling bottled at an increased strength of 50% abv. a rather complicated blend, the mix includes whisky from his own stocks of hanyu and karuizawa, as well as chichibu.*

#### ICHIRO'S MALT DOUBLE DISTILLERIES | BLENDED 56

CHOCOLATE, FIG, APPLE

*the "double distilleries" label refers specifically to old hanyu stock matured in ex-sherry casks, and chichibu matured in new japanese mizunara oak casks. the exact proportion is a closely guarded secret.*

#### ICHIRO'S MALT MIZUNARA WOOD RESERVE | BLENDED 56

SANDALWOOD, HONEY, CITRUS

*the eponymous brand name refers to ichiro akuto – grandson of the founder of hanyu distillery. ichiro later founded the chichibu distillery nearby, and managed to save a number of hanyu casks. his "ichiro's malt" series typically involve vattings of both old hanyu stock and new chichibu production.*

#### ICHIRO'S MALT WINE WOOD RESERVE | BLENDED 64

BERRIES, WALNUT, WHITE PEPPER

*a pure malt whisky from the ichiro's malt series, containing whisky from the closed hanyu distillery and matured, vatted and bottled at the chichibu distillery. this edition was given a finishing period in french wine casks.*



## JAPANESE WHISKY | 日本のウイスキー

### HIBIKI HARMONY | BLENDED 18

HONEYSUCKLE, WHITE CHOCOLATE, CANDIED ORANGE PEEL

*this new release blends more than 10 malt & grain whiskies from yamazaki, hakushu & chita. the uniqueness to this blend is the use of different casks including mizunara, sherry & american white oak.*

### HIBIKI 21 YEAR | BLENDED 89

HONEYCOMB, DRIED APRICOT, RIPE BANANA

*after being named the world's best whisky at the 2014 world whiskies awards, this beautifully balanced bottle can be challenging to find with high demand & limited allocations.*

### HIBIKI 30 YEAR | BLENDED 512 per oz

MARZIPAN, QUINCE, CHAMOMILE

*an absolutely stunning release from hibiki. This was awarded the trophy at the international spirits challenge in 2004, 2006 and 2008. it was also awarded the coveted title "world's best blended whisky" at the world whiskies award in 2007 and 2008.*

### THE YAMAZAKI 18 YEAR | SINGLE MALT 59

DARK CHOCOLATE, STRAWBERRY JAM, BLACKBERRY

*in 1923, shinjiro torii, the founder of suntory, arguably built japan's first malt whisky distillery. the beautiful landscape in ancient kyoto, yamazaki is offered access to a great water supply.*

## JAPANESE WHISKY | 日本のウイスキー

### THE HAKUSHU 12 YEAR | SINGLE MALT 24

PEAR, GREEN TEA, KIWI

*distilled by the same founders of yamazaki, suntory, 12 year is a great must-try for those curious whisky drinkers. hakushu was built in 1973 & continues to help grow the awareness of quality*

### THE HAKUSHU 25 YEAR | SINGLE MALT 276 per oz

WOOD SMOKE, TOFFEE, NUTMEG

*incredibly rich nose, packed with sweet spice, rich fruit, toast, peat, smoke and barley. rich and full on the palate with intense flavors and smoothness. everything on the nose repeats in the mouth with extra complexity from butterscotch, touch of caramel and vanilla.*

### SUNTORY TOKI 16

GRAPEFRUIT, GREEN GRAPE, PEPPERMINT

*coined as 'the premium everyday whisky', this light-bodied whisky is a blend of single grain & single malt whisksies from all three of suntory's distilleries. aged for at least three years in american & spanish oak.*

### WHITE OAK AKASHI | BLENDED 19

CLOVE, COCOA, CARAMEL

*this small production distillery, akashi, is named after its hometown in the hyogo prefecture. white oak ages in bourbon casks before finishing in sherry casks making this a unique selection.*

### WHITE OAK AKASHI | SINGLE MALT 33

MARSHMALLOW, RAW CORN, VANILLA BEAN

*perhaps the least known japanese whisky producer yet it is still one of the country's oldest with a license to make whisky since 1919. their production only lasts for one month each year making availability limited.*

### AKASHI SHERRY CASK | SINGLE MALT 65

GRAPEFRUIT, CONCORD GRAPE, PEPPERMINT

*an extremely rare whisky amongst collectors, this whisky is bottled only 1 to 2 times a year. aged for 5 years in oloroso sherry casks and sitting at a 100 proof, this whisky is meant for slowly sipping with just a touch of room temperature water to bring out the fine flavors.*

## JAPANESE WHISKY | 日本のウイスキー

### NIKKA COFFEY GRAIN | SINGLE GRAIN 18

HAZELNUT, SWEET CORN, CARAMEL

*coffey grain gets its name after its inventor, aeneas coffey & was a still that moved from scotland to japan in 1963. corn is the primary ingredient along with wheat & unmalted barley while on a continuous still without having any alternate batches.*

### NIKKA COFFEY MALT | SINGLE MALT 21

CLOVE, CINNAMON, LEMON

*named after the still's inventor aeneas coffey, coffey stills are typically used for grain whisky production, making this 100% malt whisky unique. surprisingly rich texture, body, with a flirty sweetness.*

### NIKKA TAKETSURU | PURE MALT 18

CINNAMON STICKS, BUTTERY TOFFEE, ALMOND

*the term pure malt refers to the fact that only malted whiskies are used in this blend. taketsuru is named after nikka's founder, masataka taketsuru, in 1936 & blends single malts from primarily the miyagakyo distillery.*

### NIKKA TAKETSURU 17 YEAR | PURE MALT 59

BLOOD ORANGE, VANILLA, HINT OF CHOCOLATE

*one of the most coveted japanese whisky's in the american market as it is praised as possibly one of the best from nikka's port folio. this is a 50/50 blend between both of nikka's single malt distilleries.*

### NIKKA TAKETSURU 21 YEAR | PURE MALT 69

SOFT CHRISTMAS SPICES, GROUND PEPPER, FRESH GINGER

*selected as the world's best blended malt in 2010, the whisky is blended single malt as opposed to blended whisky, there is no grain added. this offers more age & richness than its 17 year old brother.*

### NIKKA MIYAGIKO | SINGLE MALT 28

ORANGE PEEL, DRIED APPLE, NUTMEG

*the miyagikyo distillery was built in 1969 as a counterpart to yoichi, these pot stills are heated with steam rather than direct fire coal. this single malt is also produced by nikka from the sendai prefecture is much different than its pure malt brother.*

### NIKKA YOICHI | SINGLE MALT 28

SOFT PEAT, WINTER SPICE, SALTY CARAMEL

*located in japan's most northern & coldest prefecture, hokkaido, this location was chosen for the elevation & proximity to the forest. unlike miyagikyo, yoichi uses direct coal -fired pot stills, a rarity even outside of scotland.*

## JAPANESE WHISKY | 日本のウイスキー

### MARS IWAI 14

PEAR, QUINCE, GINGER

*this shinshu distillery used to only produce whisky during the winter months but eventually closed in 1992 due to sluggish demands. in 2011 the production was resumed and the first recovered whisky hit the market in 2007. the pot stills used were designed by kiichiro iwai & were a close resemblance to those stills used by masataka taketsuru at the yoichi distillery, a wonderful distillery by nikka.*

### MARS IWAI TRADITION 24

WHEAT, HONEY TOFFEE, CHERRY

*the pot still is a symbol of the whisky making process at mars. tradition is a blended whisky whose case is an unblended whisky distilled in the pot still to achieve perfect balance. the shinshu distillery is located on the central alps of japan which contributes to the beautifully rich water source.*

### MARS KOMAGATAKE RINDO | SINGLE MALT 75

ASIAN PEAR, BANANA, TOFFEE

*a new single malt whisky that was bottled at a high alcohol content of 52% abv to maintain the integrity of its aromatic profile. this will introduce you to a rich and beautiful universe of taste and it represents the mountain flowers of the nagano region where the distillery is located.*

### MARS SHERRY & AMERICAN OAK CASK | SINGLE MALT 75

DATE, FIG, APRICOT

*distilled in 2011 and aged for 3 years. it is bottled at 57% abv which is a strong alcohol content allowing a better preservation of aromas despite its young age. the desire to bring out the best flavors despite the youth of the whisky, was already successfully adopted by the now famous chichibu distillery.*

## JAPANESE WHISKY | 日本のウイスキー

### KARUIZAWA CASK 8383

1978 35 YEAR | SINGLE MALT 613 per oz

MARMALADE, BUTTERSCOTCH, RAISIN

*a vintage cask release from the mighty karuizawa. this is more unusual for them as they are famed for producing sherry monster drams, but this one is a bourbon cask release.*

### KARUIZAWA CASK 6207

1981 30 YEAR | SINGLE MALT 538 per oz

TOBACCO, EUCALYPTUS, BLACK CHERRY

*from the legendary karuizawa distillery comes this 1981 single sherry cask release. bottled at cask strength, this whisky has been matured in a first fill sherry cask and has been reported to be an “exceptional cask”.*

### KARUIZAWA THE BACK OF FUJI FROM THE MINOBU RIVER

BATCH 6 1999-2000 | SINGLE MALT 507 per oz

TOFFEE, NUTMEG, SANDALWOOD

*thirty-six views of mount fuji is a series of landscape prints by the japanese artist hokusai. each depicts mount fuji from different locations in various weather conditions. the label of this karuizawa features one of these striking prints. A unique bottling drawn from casks of 1999 and 2000 vintages and bottled at cask strength.*

## SAKE (NIHON-SHU) | 日本酒

SAKE IS A TRADITIONAL JAPANESE DRINK THAT IS MADE FROM FERMENTED RICE. IT HAS BEEN CONSUMED AND USED FOR RELIGIOUS CEREMONIES FOR OVER 2000 YEARS NOW. JAPAN IS A COUNTRY KNOWN FOR ITS CUSTOMS, TRADITIONS, AND SAKE.

FOR MANY CENTURIES NOW SAKE HAS BEEN SHARED BY FAMILY MEMBERS AND FRIENDS AND IS A DRINK THAT IS RAISED TO TOAST THE MOST IMPORTANT BONDS IN LIFE. IT IS BELIEVED THAT YOU SHOULD NOT POUR YOUR OWN CUP OF SAKE, BUT IT MUST BE POURED BY A FRIEND AND LIKEWISE. SAKE IS A DRINK THAT IS TO BE SHARED AND ENJOYED WITH THE PEOPLE THAT YOU LOVE AND REVERE.

FIVE CRUCIAL ELEMENTS ARE INVOLVED IN BREWING SAKE: WATER, RICE, TECHNICAL SKILL, YEAST AND TERRIOR. IN ITS SIMPLEST FORM, SAKE IS A RESULT OF A BREWING PROCESS THAT USES RICE AND LOTS OF WATER.

THE FIRST STEP IN PRODUCING SAKE IS TREATING THE RICE: POLISHING, WASHING, AND STEAMING. STEAMED RICE IS USED TO MAKE KOJI. THEN THE KOJI IS MIXED WITH WATER AND YEAST AND FURTHER WITH STEAMED RICE TO MAKE A "STARTER". THE "STARTER" IS, IN SHORT, A DENSE CULTURE OF SAKE YEASTS. IN THE NEXT STEP, THE STEAMED RICE, KOJI, STARTER AND WATER ARE MIXED TO PREPARE THE MAIN MASH. THE MAIN MASH IS SLOWLY FERMENTED AT A LOW TEMPERATURE. AFTER FERMENTATION AND PRIOR TO FILTRATION, DISTILLED ALCOHOL MAY BE ADDED TO MAKE SPECIFIC TYPES OF SAKE. THE WHOLE SET OF PRODUCTION PROCESS IS REPEATED UNTIL THE SAKE PRODUCER OBTAINS DESIRED VOLUME FOR THE WINTER SEASON.

AFTER FERMENTATION HAS BEEN COMPLETED, THE RAW SAKE IS FILTERED, PASTEURIZED AND STORED FOR MATURING. IT IS STORED FOR 6 MONTHS TO A YEAR FOR MATURATION. AND THEN IT IS BLENDED TO LEVEL OFF QUALITY. THE FINAL STAGES ARE THE SECOND FILTRATION, THE SECOND PASTEURIZATION, AND, FINALLY, BOTTLING.

THE EXTENSIVE TECHNICAL SKILL NEEDED TO PULL THIS ALL OFF LIES WITH THE TOJI (HEAD SAKE BREWER), THE TYPE OF YEAST THEY USE, AND THE LIMITATIONS ENTAILED BY LOCAL LAND AND WEATHER CONDITIONS. SAKE PRODUCTION IS A TRUE ART FORM AND ONE THAT EMBODIES THE TRADITIONS OF JAPANESE CULTURE.

WE ARE HONORED TO OFFER OUR HUMBLE SELECTIONS THAT REPRESENT THE VARIOUS STYLES THROUGHOUT JAPAN.

SAKE (NIHON-SHU) BY THE BOTTLE 720ML

日本酒 - 四合瓶

SEASONAL SPECIAL

季節限定

HIYA-OROSHI | ひやおろし

LIKE ALMOST ANYTHING CONSUMABLE IN JAPAN, SAKE IS HIGHLY SEASONAL. IN THE FALL AND WINTER THIS PARTICULAR STYLE OF SAKE IS MADE TO CAPTURE A CERTAIN FLAVOR AND ESSENCE THAT DIFFERS FROM THE MORE TRADITIONAL METHODS OF MAKING SAKE. THE STYLE IS CALLED HIYA-OROSHI, AND IT IS AGED THROUGH THE SUMMER AND IS RELEASED IN AUTUMN FOR CONSUMPTION.

JOZEN MIZUNO GOTOSHI JUNMAI GINJO NIIGATA 111  
*savory, caramelized brown sugar, maple*

KIKUSUI JUNMAI GINJO NIIGATA 72  
*rich, burnt rice, caramel*

SNOW-AGED | 雪室3年貯蔵

CHILLED BY SNOW FOR THREE YEARS, THIS SAKE IS MELLOW, FULL & ROUNDED. BEAUTIFUL UMAMI NOTES THAT PAIRS WELL WITH COOKED FISH AND MEAT.

HAKKAISAN JUNMAI GINJO GENSHU NIIGATA 108  
*layered, butterscotch, umami*

SAKE (NIHON-SHU) BY THE BOTTLE 720ML  
日本酒 - 四合瓶

JUNMAI DAIGINJO | DAIGINJO  
純米大吟醸 | 大吟醸

THE OUTER LAYER OF THE SAKE RICE IS POLISHED DOWN TO 50% OR LESS OF ITS ORIGINAL WEIGHT AND IS THEN FERMENTED AT LOW TEMPERATURES TO CREATE DAIGINJO/JUNMAI DAIGINJO. DAIGINJO/JUNMAI DAIGINJO SAKE HAVE EPHEMERALLY FRUITY AROMAS, YET HAS ENOUGH BODY TO LEAVE A PLEASANT & RICH AFTERTASTE.

JUNMAI DAIGINJO | 純米大吟醸

AIZU CHUSHOU FUKUSHIMA 199  
*melon, plum, minerality*

BORN MUROKA NAMA GENSHU FUKUI 138  
*savory, umami, yogurt*

BORN YUME WA MASAYUME FUKUI | 1000ML 545  
*kiwi, pineapple, balanced*

DASSAI 39 YAMAGUCHI 132  
*strawberry, blueberry, chewy*

GASSANRYU GOKUGETSU YAMAGATA 144  
*pure, rose petals, ripe berries*

JOZEN MIZUNOGOTOSHI NIIGATA 168  
*smooth, pomegranate, mineral*

KAKUREI NIIGATA 325  
*well-balanced, fuji apple, mineral*

KIKUSUI SAKAMAI NIIGATA 111  
*orange zest, lychee, honey suckle*

KIMINOI YAMAHAI NIIGATA 171  
*smooth, earthy, umami*

KIRINZAN NIIGATA 189  
*structured, orange blossom, mineral*

NANBU BIJIN SHINPAKU IWATE 99  
*lime peel, honeydew, light wood spice*

SAWAHIME SHIMOTSUKE TOCHIGI 184  
*grapefruit, lilly, white pepper*

SHICHIHON YARI SHIZUKU SHIGA 169  
*mouth-filling, earthy, white fruits*

TEN TO CHI NIIGATA 93  
*robust, toasted wheat, cocoa*

TSUKASA BOTAN KOCHI 187  
*structured, mineral, pomogranate*



SAKE (NIHON-SHU) BY THE BOTTLE 720ML  
日本酒 - 四合瓶

JUNMAI DAIGINJO | 純米大吟釀

WAKTAKE ONIKOROSHI SHIZUOKA 105  
*orchid, pear, ample acidity*

NINKIICHI GOLD FUKUSHIMA 92  
*lychee, white flower, mineral*

DAIGINJO | 大吟釀

KAKUREI NIIGATA 128  
*mineral, lilac, clean*

KONTEKI KYOTO 86  
*mango, marigold, flavorful*

KAIKA TOBINDORI SHIZUKU TOCHIGI 277  
*magnolia, sea water, melon*

JUNMAI GINJO | GINJO  
「純米吟釀 | 吟釀」

THE OUTER LAYER OF THE SAKE RICE IS POLISHED DOWN TO 60% OR LESS OF ITS ORIGINAL WEIGHT AND IS THEN LABORIOUSLY FERMENTED TO CREATE GINJO. KNOWN FOR THEIR SPECIAL AROMA APTLY NAMED "GINJO-KO", GINJO SAKE HAVE A REFINED, RICH TASTE WITH FRUIT AND FLORAL ACCENTS.

JUNMAI GINJO | 純米吟釀

AMABUKI HIMAWARI NAMA SAGA | 200ML 16  
*wild flower, anise, smooth*

JOZEN MIZUNOGOTOSHI NAMA NIIGATA 97  
*citrus, apple blossom, shiso*

KAKUREI NIIGATA 88  
*green apple, banana, white flower*

NECHI OTOKOYAMA NIIGATA 97  
*clean, asian pear, fresh olive*

SHIZENGO SEVEN NAMAZUME FUKUSHIMA 91  
*toffee, nutty, cherry*

SHIZENGO YAMAHAI NAMAZUME FUKUSHIMA 91  
*savory, bitter melon, peppery finish*

TENSEI KANAGAWA 89  
*juicy mango, peach, white flowers*

TSUKI NO KATSURA YANAGI KYOTO 108  
*savory, bitter melon, round*

YUKI NO BOSHA AKITA 92  
*cotton candy, strawberry, pomogranate*

SAKE (NIHON-SHU) BY THE BOTTLE 720ML  
日本酒 - 四合瓶

GINJO | 吟醸

MANABITO AKITA 94  
*citrus, grassy, clean finish*

SAWAHIME TOCHIGI 94  
*maraschino cherry, white grape, bamboo*

KIKUSUI JUKUSEI NIIGATA | 200ML 19  
*cocoa, toffee, bold*

JUNMAI  
「純米」

FOR JUNMAI, OR “PURE RICE” SAKE, THE OUTER OF THE SAKE RICE IS POLISHED AROUND 70% OF ITS ORIGINAL WEIGHT. A SPECIFIC MILLING RATE IS NO LONGER REQUIRED BY LAW BUT WILL BE LISTED ON THE LABEL. ALL JUNMAI IS MADE WITH ONLY THREE INGREDIENTS - SAKE RICE, KOJI, AND WATER WITH NO BREWER'S ALCOHOL ADDED. THIS RESULTS IN A FULLER AND RICHER BODY THAN THE GINJO TYPES, AND PAIRS WELL WITH A VARIETY OF FOODS.

CHIYONOSONO SHUHAI KUMAMOTO 64  
*orange peel, mascarpone, umami*

FUKUCHO HIROSHIMA 83  
*fennel, white pepper, all spice*

JOZEN MIZUNOGOTOSHI NIIGATA 69  
*round, white chocolate, orange peel*

KIRINZAN NIIGATA 79  
*apple, balsa wood, kiwi*

MATSUNO KOTOBUKI TOCHIGI 14 TOCHIGI 75  
*blood orange, cooked banana, bubble gum*

OZE OKARAKUCHI GUNMA 81  
*earthy, hazelnut, bone dry*

SAWAHIME YAMAHAI TOCHIGI 78  
*rolled oats, mushroom, earthy*

SHICHIHON YARI SHIGA 66  
*crisp, grapefruit, melon*

TAKE NO TSUYU YAMAGATA 83  
*dried cherry, tropical fruit, velvety*

TENSEI TOKUBETSU YAMAHAI KANAGAWA | 500ML 122  
*banana, umami, butterscotch*

SAKE (NIHON-SHU) BY THE BOTTLE 720ML  
日本酒 - 四合瓶

JUNMAI | 純米

SEIKYO OMACHI TOKUJO NAMA HIROSHIMA 88  
*savory, toasted pistachio, red apple*

TSUKASABOTAN KOCHI 73  
*green apple, plum, clean finish*

UONUMA NOUJON NIIGATA 72  
*burnt lemon, roasted almonds, rich*

YUHO ISHIKAWA 64  
*umami, musky, blood orange*

YUHO YAMAOROSHI ISHIKAWA 71  
*roasted pecan, cedar, bright acidity*

YUKI NO BOSHA YAMAHAI AKITA 74  
*full-bodied, roasted chestnuts, dark cherry*

HONJOZO

「本醸造」

THE OUTER LAYER OF THE SAKE RICE IS POLISHED DOWN TO 30% OR LESS OF ITS ORIGINAL WEIGHT TO MAKE HONJOZO. A SMALL AMOUNT OF BREWER'S ALCOHOL IS ADDED AT THE END OF THE FERMENTATION PROCESS TO OPTIMIZE THE FLAVOR AND AROMA OF THE SAKE. THEREFORE, HONJOZO HAS A SMOOTHER TASTE AND A CLEANER FINISH.

GASSANRYU KOKA YAMAGATA 71  
*clean, cherry, white flower*

GUNMA IZUMI GUNMA 59  
*cremini mushroom, lilac, umami*

HAKKAISAN NIIGATA 82  
*sweet spice, mango, nougat*

KATAFUNO NIIGATA 65  
*full-bodied, mushroom, papaya*

MATSUNO KOTOBUKI OTOKO NO YUJO TOCHIGI 69  
*cantaloupe, fresh clay, burnt caramel*

URAKASUMI GENSHU MIYAGI 68  
*rich, butterscotch, roasted caramel*

## SAKE (NIHON-SHU) BY THE BOTTLE 日本酒

### NIGORI 「濁り酒」

NIGORI IS CLOUDY SAKE, THAT HAS NOT BEEN PRESSED FULLY FROM THE FERMENTING RICE SOLIDS. IT IS ROUGHLY FILTERED A COARSE-TEXTURED CLOTH, OR SAKE LESS OF FERMENTED RICE MIXTURE IS ADDED BACK TO INTO CLEAR SAKE.

DAKU NIIGATA | 500ML 49  
*layered, dry, wipping cream,*

DASSAI YAMAGUCHI | 300ML 48  
*light cream, strawberry, cotton candy*

OHYAMA TOKUBETSU YAMAGATA | 500ML 51  
*light, rain water, bing cherry*

## HOT SAKE BY THE BOTTLE 720ML

### 熱燗 - 四合瓶

SAKE HAS BEEN ENJOYED WARM SINCE LONG AGO, AND MANY PRODUCERS KEEP THAT TRADITION ALIVE. THE TASTE OF SAKE CHANGES WITH TEMPERATURE. WE CHOSE THE TEMPERATURE WHICH BEST MATCHES THE FOOD OR THE SEASON. THE IDEAL TEMPERATURE FOR SAKE ALSO DEPENDS ON THE TYPE OF SAKE. WE WARM IT IN A SMALL DECANTER, IN A POOL OF HOT WATER.

HITO - HADA KAN | ひとつはだ燗  
35-40°C (95-104°F)

UONUMA NOUJON JUNMAI NIIGATA 72  
*burnt lemon, roasted almonds, rich*

NURU - KAN | ぬる燗  
40-45°C (104-113°F)

GUNMA IZUMI GUNMA 59  
*crimini, lilac, umami*

KATAFUNE NIIGATA 65  
*full-bodied, mushroom, papaya*

JO- KAN | 上燗  
45-50°C (113-122°F)

CHIYONOSONO SHUHAI KUMAMOTO 64  
*orange peel, mascarpone, umami*

HAKKAISAN TOKUBETSU HONJOZO NIIGATA 82  
*sweet spice, mango, nougat*

## CHAMPAGNE & SPARKLING WINE BY THE BOTTLE

- CARPENÉ MALVOLTI PROSECCO 46  
*veneto, italy nv*
- DOMAINE MOUILLARD CRÉMANT DU JURA 65  
*côtes du jura, france nv*
- CHAPEL DOWN BRUT SPARKLING 91  
*tenterden, england nv*
- DELAMOTTE BRUT 81  
*le mesnil-sur-ogers, france nv*
- ROBERT MONCUIT BRUT CHAMPAGNE  
BLANC DE BLANCS 116  
*le mesnil-sur-ogers, france nv*
- SALON CHAMPAGNE BLANC DE BLANCS 1025  
*le mesnil-sur-ogers, france 2002*
- AGRAPART ET FILS EXTRA BRUT CHAMPAGNE  
BLANC DE BLANCS TERROIRS 145  
*à avize, france nv*
- JACQUES SELOSSE BRUT CHAMPAGNE  
BLANC DE BLANCS SUBSTANCE 688  
*à avize, france nv*
- EGLY-OURIET BRUT CHAMPAGNE 146  
*ambonnay, france nv*
- LOUIS ROEDERER BRUT CHAMPAGNE CRISTAL 481  
*reims, france 2009*
- PERRIER-JOUËT GRAND BRUT 99  
*eperney, france nv*
- JACQUESSON BRUT CHAMPAGNE CUVÉE 738 139  
*eperney, france 2004*
- KRUG BRUT CHAMPAGNE GRANDE CUVÉE | 375ML 125  
*reims, france nv*
- KRUG BRUT CHAMPAGNE GRANDE CUVÉE 449  
*reims, france nv*
- DOMAINE CARNEROS BRUT ROSÉ SPARKLING WINE 95  
*carneros, california nv*
- RUINART BRUT ROSÉ CHAMPAGNE | 375ML 95  
*reims, france nv*
- LOUIS ROEDERER BRUT ROSÉ CHAMPAGNE 183  
*reims, france 2010*

## WHITE WINE BY THE BOTTLE

### GERMANY & AUSTRIA

- J.J. CHRISTOFFEL RIESLING KABINETT 68  
*mosel, germany 2015*
- CARL LOEWEN RIESLING SPÄTLESE 74  
*mosel, germany 2013*
- GEORG BREUER RIESLING RAUENTHAL TROCKEN 65  
*rheingau, germany 2015*
- KRUGER RUMPF SCHEUREBE SPÄTLESE 64  
*nahe, germany 2015*
- HORST SAUER SYLVANER TROCKEN 'ESCHENDORFER' 63  
*franken, germany 2014*
- EMMERICH KNOLL GRÜNER VELTLINER FEDERSPIEL 73  
*wachau, austria 2015*
- PRAGER GRÜNER VELTLINER SMARAGD  
'WACHSTUM BODENSTEIN' 171  
*wachau, austria 2013*

### ITALY & SPAIN

- MASTROBERARDINO RADICI FIANO DI AVELLINO 62  
*campania, italy 2015*
- DO FERREIRO ALBARIÑO 58  
*riás baixas, spain 2014*
- AMEZTOI TXAKOLINA 48  
*txakoli de getaria, spain 2015*

### FRANCE - BURGUNDY

- DOMAINE DES HÂTES CHABLIS 67  
*chablis 2014*
- VINCENT DAUVISSAT CHABLIS 138  
*chablis 2015*
- MARCEL COUTURIER SAINT-VÈRAN 75  
*burgundy 2014*
- BRET BROS. POUILLY-VINZELLES  
'LA SOUFRANDIÈRE' | 1.5L 187  
*burgundy 2014*
- JEAN MARC PILLOT SAINT ROMAIN 'LA PÉRIÈRE' 87  
*burgundy 2013*
- DOMAINE FERNAND & LAURENT PILLOT  
'CHASSAGNE-MONTRACHET' 121  
*burgundy 2014*
- ETIENNE SAUZET 'PULIGNY-MONTRACHET' 166  
*burgundy 2015*

## WHITE WINE BY THE BOTTLE CONT'D

### FRANCE - ALSACE & LOIRE VALLEY

TRIMBACH RIESLING GRAND CRU 'GEISBERG' 285  
*alsace 2011*

TRIMBACH RIESLING 'RESERVE' 72  
*alsace 2013*

TRIMBACH PINOT GRIS 58  
*alsace 2014*

LUCIEN CROCHET SANCERRE 76  
*loire valley 2015*

MARC DESCHAMPS POUILLY-FUME 'LES CHAMPS DE CRI' 64  
*loire valley 2013*

DOMAINE DU CLOS NAUDIN VOUVRAY SEC 72  
*loire valley 1999*

DOMAINE RICHOU ANJOU 'CHAUVIGNÈ' 48  
*loire valley 2016*

CHÈREAU CARRÈ LES CLOS DU CHATEAU L'OISELINIERE  
MUSCADET SEVRE ET MAINE 68  
*loire valley 2009*

### FRANCE - JURA & GRAVES

CHÂTEAU DE CHANTEGRIVE SAUVIGNON BLANC BLEND 55  
*graves 2011*

CHAMP DIVIN CHARDONNAY 59  
*arbois 2015*

DOMAINE DU PELICAN SAUVIGNON OUILLE 102  
*arbois 2014*

### AUSTRALIA & NEW ZEALAND

CRAGGY RANGE SAUVIGNON BLANC 'TE MUNA ROAD' 54  
*martinborough, new zealand 2016*

### SOUTH AFRICA

CAPENSIS CHARDONNAY 168  
*western cape 2013*

KLEIN CONSTANTIA SAUVIGNON BLANC 56  
*constantia 2015*

## WHITE WINE BY THE BOTTLE CONT'D

### CALIFORNIA

KNIGHTS BRIDGE SAUVIGNON BLANC 'PONT DE CHEVALIER' 104  
*knights valley 2013*

EHLERS SAUVIGNON BLANC 75  
*napa valley 2016*

COPAIN CHARDONNAY 'TOUS ENSEMBLE' 64  
*mendocino county 2015*

WIND RACER CHARDONNAY 87  
*russian river valley 2012*

FREEMAN CHARDONNAY 'RYOFU' 115  
*russian river valley 2015*

SANDHI CHARDONNAY 71  
*santa barbara county 2015*

WIND GAP TROUSSEAU GRIS 55  
*russian river valley 2016*

### OROEGON

ILLAHE VIOGNIER 56  
*willamette valley 2016*

RAPTOR RIDGE PINOT GRIS 47  
*willamette valley 2015*

## ROSÉ WINE BY THE BOTTLE

### FRANCE

BY. OTT CÔTES DE PROVENCE 53  
*provence 2016*

ROBLIN SANCERRE 62  
*loire valley 2016*

### CALIFORNIA

COUNTY LINE PINOT NOIR ELKE 59  
*anderson valley 2016*



## RED WINE BY THE BOTTLE

### FRANCE - BURGUNDY

SYLVAIE PATAILLE MARSANNAY 'CLOS DU ROY' 99  
*côte de nuits 2013*

DOMAINE DOMINIQUE GALLOIS GEVREY-CHAMBERTIN 158  
*côte de nuits 2013*

DOMAINE LÈCHENEAUT CHAMBOLLE-MUSIGNY 142  
*côte de nuits 2012*

DOMAINE BERTAGNA VOUGEOT PREMIER CRU  
CLOS DE LA PERRIÈRE 255  
*côte de nuits 2012*

CLOS DU MOULIN AUX MOLINES AUXEY-DURESSESE  
VIEILLES VIGNES ROUGE 'MONOPOLE' 103  
*côte de beaune 2011*

MAISON CHANZY SANTENAY IER CRU 'GRAVIÈRES' 81  
*côte de beaune 2015*

GUY BRETON MORGON CRU BEAUJOLAIS 75  
*beaujolais 2015*

### FRANCE - BORDEAUX, RHONE, JURA, CAHORS

D'ARMAILHAC 151  
*pauillac 2011*

CHATEAU SAINTAYME 69  
*saint-emilion 2014*

JEAN-LUC MOUILLARD TROUSSEAU 66  
*côtes du jura 2014*

DOMAINE MAGNIN MONDEUSE LA ROUGE 84  
*arbin 2011*

J.L. CHAVE CROZES-HERMITAGE SILÈNE 69  
*rhône 2014*

RENE ROSTAING CÔTE-ROTIE AMPODIUM 187  
*rhône 2012*

JEAN-LUC BALDÈS MALBEC CLOS TRIGUEDINA 78  
*cahors 2011*

## RED WINE BY THE BOTTLE CONT'D

### ITALY & SPAIN

TRAVAGLINI NEBBIOLO COSTE DELLA SESIA 59  
*piemonte, italy 2016*

CASTELLO DI NEIVE BARBARESCO 88  
*piemonte, italy 2010*

SCAVINO BAROLO 'BRIC DEL FIASC' 164  
*piemonte, italy 2012*

CASTELLO DI AMA CHIANTI CLASSICO 'SAN LORENZO' 101  
*tuscany, italy 2011*

SCOPELLO FRAPPATO 'BELLUS' 49  
*sicilia, italy 2014*

DESCENDIENTES DE J. PALACIOS MENCIA PETALOS 52  
*bierzo, spain 2014*

### GERMANY

DARTING DÜRKHEIMER FEUERBERG PINOT MEUNIER 47  
*pfalz 2014*

ENDERLE & MOLL PINOT NOIR 64  
*baden 2015*

## RED WINE BY THE BOTTLE CONT'D

### CALIFORNIA

- DOMAINE DE LA CÔTE PINOT NOIR 111  
*santa rita hills 2012*
- THE FORAGER PINOT NOIR 68  
*sonoma coast 2015*
- FREEMAN PINOT NOIR AKIKO'S CUVÉE 144  
*sonoma coast 2014*
- WILLIAMS SELYEM PINOT NOIR 'FERRINGTON' 285  
*anderson valley 2014*
- CENYTH BORDEAUX BLEND 126  
*sonoma county 2014*
- LIEU DIT CABERNET FRANC 69  
*santa ynez valley 2014*
- GRGICH HILLS MERLOT 91  
*napa valley 2013*
- ROBERT CRAIG ZINFANDEL 'BLACK SEARS' 121  
*howell mountain 2013*
- CONSORTIUM CABERNET SAUVIGNON 84  
*napa valley 2014*
- CAIN CONCEPT CABERNET SAUVIGNON BLEND 208  
'THE BENCHLAND'  
*napa valley 2008*
- HARLAN ESTATE BORDEAUX BLEND 1800  
*napa valley 2013*
- DAOU CABERNET SAUVIGNON 64  
*paso robles 2016*

### OREGON

- STOLLER PINOT NOIR 55  
*dundee hills 2015*
- BERGSTROM PINOT NOIR 'CUMBERLAND RESERVE' 91  
*willamette valley 2015*
- KEN WRIGHT PINOT NOIR 'CANARY HILL' 134  
*yamhill-carlton 2015*

## APÉRTIF

APEROL	11
CAMPARI	11
COCCHI AMERICANO ROSA	11
PIMM'S #1	11
SUZE SAVEUR D'AUTREFOIS	12
TEMPUS FUGIT KINA L'AERO D'OR	11

## AMERICAN WHISKEY

### BOURBON

ANGEL'S ENVY	16
BAKER'S	17
BASIL HAYDEN'S 8 YEAR	15
BERKSHIRE	13
BOOKER'S	19
BUFFALO TRACE	11
BULLEIT	12
BULLEIT 10 YEAR	15
EAGLE RARE 10 YEAR	13
ELIJAH CRAIG 12 YEAR	13
FOUR ROSES YELLOW LABEL	9
HIRSCH SMALL BATCH	14
JEFFERSON'S OCEAN AGED AT SEA	24
JIM BEAM	24
MAKER'S MARK	14
MICHTERS US-1 10 YEAR	18
MICHTERS SOUR MASH 30 YEAR   1/2 OUNCE	200
NOAH'S MILL	16
ROWAN'S CREEK	13
WILLET POT STILL	15

### RYE

BULLEIT	13
E.H. TAYLOR	19
HUDSON MANHATTAN	22
KNOB CREEK	14
MICHTERS US-1 SINGLE BARREL	15
OLD POTRERO 18TH CENTURY	17
RITTENHOUSE	11
TEMPLETON 6 YEAR	15
WHISTLE PIG OLD WORLD 12 YEAR	28
WHISTLE PIG FARMSTOCK	33
WHISTLE PIG VERMONT OAK FINISH 15 YEAR	70

### OTHER

HIGHWEST BOURYE	22
HIGHWEST OMG SILVER RYE	15
JACK DANIEL'S	12

## SINGLE MALT SCOTCH

### SPEYSIDE

GLENFIDDICH 15 YEAR	17
THE DALMORE 12 YEAR	19
THE DALMORE 18 YEAR	54

### HIGHLAND

GLENMORANGIE <i>QUINTA RUBAN</i> 12 YEAR	17
OBAN 14 YEAR	22
SAMAROLI <i>TOMINTOUL 1967</i>	99

### LOWLAND

AUCHENTOSHAN <i>THREE WOOD</i>	18
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### ISLANDS

HIGHLAND 18 YEAR	34
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### ISLAY

ARDBEG 10 YEAR	17
BOWMORE 15 YEAR	20
LAPHROAIG 10 YEAR	19

### BLENDED SCOTCH

JOHNNIE WALKER <i>BLACK LABEL</i>	15
JOHNNIE WALKER <i>BLUE LABEL</i>	45
MONKEY SHOULDER	12

## IMPORTED WHISK(E)Y

### IRISH

GREEN SPOT	12
JAMESON	14
REDBREAST 12 YEAR	16

### CANADIAN

PENDELTON 12 YEAR	11
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## TEQUILA & MEZCAL

### BLANCO | SILVER | PLATA

ESPOLÓN	9
HERRADURA	12
TEQUILA OCHO	14

### REPOSADO

HERRADURA	13
PARTIDA	15

### AÑEJO

DON JULIO 1942	40
HERRADURA	16
TEQUILA OCHO	20

### EXTRA AÑEJO

CHINACO LOT #80	50
SIEMBRA AZUL PIÑERA	40

### MEZCAL

DEL MAGUEY CHICHICAPA	18
DEL MAGUEY VIDA	13
VAGO ESPADIN	14

## BRANDY

### COGNAC

HINE H VSOP	16
CHÂTEAU MONTIFAUD XO	26
TESSERON LOT 53 XO	84

### ARMAGNAC

DE MONTAL 1958	124
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### GRAPPA

NONINO CHARDONNAY	14
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### CALVADOS

CHRISTIAN DROUIN CŒUR DE LION SÉLECTION	13
LECOMPTE 18 YEAR	28

### OTHER

BARSOL QUEBRANTA PISCO	11
LAIRD'S BONDED APPLEJACK BRANDY	11

## R(H)UM & CACHAÇA

86 CO. CAÑA BRAVA	10
ANGOSTURA GRAN AÑEJO 7 YEAR	11
APPLETON ESTATE 12 YEAR	13
BANKS 5	12
CALICHE	9
DON Q AÑEJO	10
GOSLING'S BLACK SEAL	10
NEISSON AGRICOLE BLANC	10
PRIVATEER NAVY YARD	14
RON ZACAPA CENTENARIO 23 YEAR	16
SAILOR JERRY SPICED	11
ZAYA 12 YEAR	15

### CACHAÇA

AVUÁ PRATA	10
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## GIN

ANCHOR <i>GENEVIEVE</i>	11
ANCHOR <i>OLD TOM</i>	11
BARR HILL	12
BEEFEATER	10
BERKSHIRE <i>GREYLOCK</i>	11
BOMBAY <i>SAPPHIRE</i>	11
DEATH'S DOOR	9
HENDRICK'S	13
MONKEY 47	19
PLYMOUTH	12
PRINCIPE DE LOS APOSTOLES <i>MATE</i>	11

## VODKA

### STRAIGHT

STOLI ELIT	15
86 CO. <i>AYLESBURY</i>	10
GREY GOOSE	13
KETEL ONE	11
SKYY	9
TITO'S	10

### INFUSED

ST, GEORGE CHILE	14
HANGAR ONE <i>BUDDHA'S HAND CITRON</i>	12
HANGAR ONE <i>KAFFIR LIME</i>	12
KETEL ONE <i>CITROEN</i>	12



## AMARO

AVERNA	10
BIGALLET VIRIANA CHINA-CHINA	12
CYNAR	11
FERNET BRANCA	12
LUXARDO ABANO	10
MONTENEGRO	11
NONINO <i>QUINTESENTIA</i>	15
TEMPUS FUGIT <i>FERNET DEL FRATE ANGELICO</i>	16
VARNELLI <i>SIBILLIA</i>	11

## DIGESTIF

BÉNÉDICTINE <i>D.O.M.</i>	11
CHARTREUSE <i>GREEN</i>	14
CHARTREUSE <i>VEP GREEN</i>	19
CHARTREUSE <i>YELLOW</i>	14

## VERMOUTH

CARPANO <i>ANTICA FORMULA</i>	10
CARPANO <i>PUNT E MES</i>	10
CINZANO <i>1757</i>	10
DOLIN <i>DRY</i>	10
TEMPUS FUGIT <i>ALESSIO BIANCO</i>	10
TEMPUS FUGIT <i>ALESSIO DI TORINO</i>	10

## ABSINTHE & VARIANTS

SAMBUCA MOLINARI	11
ST. GEORGE ABSINTHE	14

## CORDIALS

BARROW'S INTENSE GINGER	11
BRIOTTET CRÈME DE CASSIS	11
BRIOTTET CRÈME DE FRAMBOISE	11
BRIOTTET CRÈME DE PÊCHE	11
COINTREAU	11
COMBIER PAMPLEMOUSSE ROSE	11
CLEAR CREEK DOUGLAS FIR LIQUEUR	16
CLEAR CREEK PEAR LIQUEUR	11
FERRAND ORANGE CURAÇAO	11
GALLIANO RISTRETTO	11
GIFFARD BANANE DU BRÉSIL	11
GRAND MARNIER	11
JOHN D. TAYLOR VELVET FALERNUM	11
KIUCHI NO SHIZUKU	11
LUXARDO AMARETTO	11
LUXARDO MARASCHINO	11
LUXARDO SANGUE MOLACCO	11
ROTHMAN & WINTER CRÈME DE VIOLETTE	11
SMALL HANDS ORGEAT	11
STREGA	11
ST. GERMAIN ELDERFLOWER	11
TEMPUS FUGIT CRÈME DE CACAO A LA VANILLE	11
TEMPUS FUGIT CRÈME DE MENTHE GLACIALE	11

## NON-ALCOHOLIC BEVERAGES

FIJI WATER	8
ST. GERON SPARKLING WATER	8
COCA-COLA	5
SPRITE	5
IBC ROOTBEER	5
FEVER TREE GINGER BEER	5
DIET COKE	5
ICED GREEN TEA	4

## O° COCKTAILS

<b>GREAT WHITE TELEPHONE</b> coconut-matcha cream, lime, soda water	6
<b>SAKURA SPRITZER</b> lychee, cherry blossom syrup, yuzu	6

## HAPPY HOUR | ハッピーアワー

*offered monday through friday in the bar & lounge from 4:00pm to 6:00pm*

## BEVERAGE | INRYO 飲料

*available all day, everyday*

JAPANESE CHUHAI 7

daily creation from one of our bartenders

200 ML SAKE CAN 9

kikusui yodan jikomi honjozo

WINE 6

daily selection of red or white

PERONI NASTRO AZZURO 4

can included

## FOOD | TABEMONO 食べ物

EDAMAME 4

soybeans, sea salt

KAISO SEAWEED SALAD 5

san baizu, sesame dressing, lemon

OYSTER (PER SHELL) 2

ponzu, scallion

HAND ROLL 6

choice of spicy tuna, salmon, scallop  
hamachi or negihama

PABU RIBS 7

red chili glaze, kewpie, sesame

TOKYO FRIED CHICKEN 'KARAAGE' 6

soy-ginger marinade, spicy mayo

ROBATAYAKI (PER SKEWER) 3

cut of the day grilled over binchōtan