

# DRINK

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## Sakura Vesper

Awamori, gin, Lilet, cherry bark bitters

## Ume Sour

Umeshu, whiskey, orange, lemon, egg whites

## Nigori Sunset

Nigori sake, kasu simple, dark rum, Campari, pineapple & orange

## Ganso "Hoppy"

Sweet Potato shochu, Sapporo draft, Campari, lime

## Yuzu Hot Toddy

Hot sake, whiskey, yuzu juice, yuzu peel

## CHŪHAI a.k.a "SHOCHU HIGHBALL"

Lemon-infused  
Black Sugar shochu,  
club soda, rocks

11 E.A.

# JAPANESE WHISKEY

by the glass

## The Hakushu 20

Rare single malt, aged 12 years. Smoky, dry and subtle, with almost minty overtones.

## Nikka Coffey 15

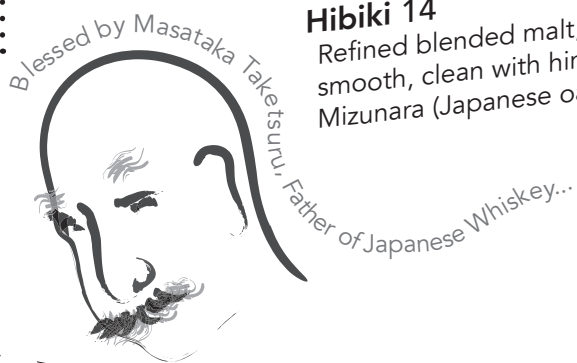
Single grain, complex, creamy, sweet nose

## Nikka Taketsuru 15

Blended malt, smoky and balanced

## Hibiki 14

Refined blended malt, smooth, clean with hint of Mizunara (Japanese oak)



Blessed by Masataka Taketsuru, Father of Japanese Whiskey...

## DRAFT

### Sapporo 6

Classic Japanese-style lager. No need for explanation. (16 oz glass)

### Drafts of the Day 7

Rotating Japanese and American craft brews. (10 oz glass)

## JAPANESE

### Asahi 8

Clean & super dry; small bubbles, easy drinking. (500ml can/Lager)

### Baird • Rising Sun 11

A pale ale balanced to the point of perfection. Not too bitter, not too sweet. Goldilocks would have picked this one. (12oz/Pale Ale)

### Hitachino Nest • White Ale 12

Belgian witbier style with a classic Hitachino twist: slightly sweet & spicy with a pronounced fresh orange finish. (12 oz/Belgian White Ale)

### Hitachino Nest • Dai Dai 11

A bright IPA brewed with the rare, wild fukure mikan mandarin orange, dating back 1500 years. (12 oz/IPA)

### Hitachino Nest • Real Ginger Brew 13

A spiced ale brewed with ginger. Slightly spicy beginning gives way to a balanced, sweet parting. (12 oz/Spice Ale)

### Koshihikari Echigo 15

Premium rice lager from Japan's oldest craft brewer; smooth, delicate & crisp. (500ml/Lager)

### Niigata 10

An all-malt Belgium style ale that drinks light & jammy; distinct but not precious. (11.2 oz/Belgian Pale Ale)

# 麦酒 BEER

## AMERICAN

### Against the Grain • Sho'Nuff 9

Sessionable Belgian-style table beer. Malty, mild & very quaffable: 'nuff said. (16 oz/Belgium Pale Ale/Kentucky)

### Black Hog • Ginga Ninja 7

Red IPA brewed with fresh ginger. Balanced malt & hops. Like drinking a Kung fu dream. (12 oz/IPA/Connecticut)

### Carton Brewing • Sit Down Son 9

A light dynamic brew that sings its beer-loving song easily. Solid and satisfying. (16oz/Lager/New Jersey)

### Sierra Nevada • Kellerweiss 7

Bavarian-style wheat beer brewed in open fermentation tanks- classic banana bread, wild, funky & bright. (12 oz/Hefeweizen/California)

### Grimm • Rotating

Husband & wife team based out of Brooklyn. Small, new batches every month. Whimsical, great to share & most importantly, delicious. (Various/New York)

### Citizen Cider • Full Nelson 8

Bright tangy cider, dry-hopped to keep company with the beerheads. Gluten-free. (16 oz/Cider/Vermont)

GANSO  
元祖焼  
YAKI

葡 W  
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### Viña Herminia, Rioja Crianza 11

Voluptuous and fruity without being brash. American oak, big body, vanilla nose. (44 bottle)

### Les Heretiques, Syrah Carignan blend 11

French table wine. Deep red cherries and peppery. Palatable for even the pickiest of drinkers. (44 bottle)

### Domaine Martin, Sancerre 13

Crisp, refreshing, minerally, with hints of wild herbs and a fresh, zingy finish. (58 bottle)

# 酒 SAKE

( glass / 300ml / 720ml )

ALL OF OUR SAKE IS JIZAKE  
• Artisan & traditionally produced •

## WILD YEAST

The OG of sake. Only 1% of sakes are made in this labor-intensive way. We love these richer, tangier sakes and unabashedly think you will too.

### Kurosawa Kimoto 10/24/49

Balanced, rich and minerally. Classic kimoto. Junmai. Served warm.

### Tengumai Umajun 46

Great pairing Yamahai sake. Prominent rice, buttery softness on the tongue. Junmai

### Fuku Chitose 59

Earthy and full Yamahai. Pronounced body and umami, but dry. Junmai Ginjo

### Sohomare Tokubetsu

#### Kimoto 75

"Special" brew kimoto, clean and bright – makes you feel like a spring pea shoot. Junmai

## SAKE BY THE GLASS

Jizake We Love – **Oze no Yukidoke 11**

Snow Country – **Asahiyama 11**

Wild Yeast – **Kurosawa 10**  
(served warm)

Nigori - **Shirakawago 13**

## SNOW COUNTRY

From one of the snowiest places on earth

### Asahiyama 11/42

From the snowy mountains of Niigata. Dry, brash and easy to drink. Junmai

### Kudoki Jozu 29/66

Delicate and supple sake from rugged Yamagata Prefecture. Slightly floral but never cloying. Junmai Ginjo

### Yuri Masamune 47

What locals in Akita (home of the snow loving dog) would drink – rustic, humble, balanced. Honjozo

### Funaguchi Nama 14

Unpasteurized, unprocessed, undiluted. Full-bodied & full on. (200ml can)

balanced – and very drinkable.

with the purest water. The result? Pristine, clean,

TALK ABOUT VINTAGE! SAKE HAS BEEN ENJOYED FOR OVER 1000 YEARS...



## JIZAKE WE LOVE

### Oze no Yukidoke 11/26/58

Bold, dry, earthy. Perfect all-around player to Yaki menu. Junmai

### Shirakawago Nigori 13/31/64

Complex, delicate nigori (unfiltered sake). Textured and harmonious. Junmai

### Kitaya 51

Smooth and round. Pleasurable and balanced. You could drink it into the dawn. Junmai

### Kagatobi 32/71

Balanced, fruity and rich. Named after the "cool" firefighters of the Edo period. Junmai Ginjo

### Seikyo Takehara 39/64

Made from only koji, rice and water; classic taste – mild and pleasing. Junmai

## 焼酎 SHOCHU

OFFERED TWO WAYS:

**Roku** - on the rocks - OR  
**Oyuwari** - cut with hot water, to open up the flavor and aroma

### Barley 9

Kintaro Baisen. Distilled from roasted barley: earthy, warm, grain-forward, nutty aroma.

### Sweet Potato 10

Ikkomon. Signature sweet potato shochu of Japan's Deep South, bright and clean.

### Black Sugar 10

Amami. Distilled from raw sugar cane on the eponymous Amami Islands. Rich, smooth and clean, with undertone of molasses.

### Thai Rice 9

Zuisen Awamori. Awamori is the signature spirit of the tropical islands of Okinawa. This is a classic expression: full flavored, complex and easy to drink.

MADE for FOOD

SHOCHU complements the BOLD flavors of YAKI. Like our grilled squid, Yakitori or Hatcho wings.

## SAKE FLIGHT

three tastes

Wild Yeast – **Kurosawa**

Snow Country – **Asahiyama**

Sake We Love – **Oze no Yukidoke**

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All of our Shochu is HONKAKU: the real thing.

本格

[aka: Artisan shochu distilled only once to highlight its source ingredient]

TEA, ETC.

Artisan Sodas 5  
Japanese Select Tea 3  
Ramune classic Japanese soda 4  
Soft Drinks 2