

## Japanese Beer ビール

Sapporo	Sm/Lg	4.95/8.95
Kirin	Sm/Lg	4.95/8.95
Kirin lite	Sm	4.95
Asahi	Sm/Lg	4.95/8.95

### Premium Beer

Orion 633ml Premium Lager	10.95
Stout Echigo 330ml Premium Dark	9.95
Hitachino Classic 11.2z	9.95
Hitachino Esp Stout 11.2z	9.95
Hitachino White Ale 11.2z	9.95

### Us Beer

Bud Lite Coors Lite	3.95
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## Wine ワイン

### WHITE

Bare Foot PINOT GRIGIO	6.95/25.95
Cavit PINOT GRIGIO	7.95/29.95
Sutter Homes CHARDONNAY	5.95/24.95
Kendal Jackson CHARDONNAY	8.95/30.95

### RED

Fish Eye PINO NOIR	5.95/24.95
Castle Rock PINO NOIR	9.95/31.95
Two Vine CABERNET SAUVIGNON	6.95/27.95
Robert Mondavi CABERNET SAUVIGNON	8.95/28.95
Concha Y Toro Frontera MERLOT	5.95/24.95
Bogle MERLOT	6.95/27.95
Cupcake Shiraz	6.95/27.95
Fuki <b>PLUM WINE</b>	6.95/27.95

## Sake さけ

Hot Sake	Sm/Lg	4.95/8.95
House Cold Sake	Ginjo / Nigori	8.95/9.95
House Special Sake	Apple / Plum	9.95/9.95
*Sake Sampler		6.95
A Selection of Sakes from Three Premium Sake		
*Sake Bomb		5.95
Hot Sake + Cold Beer = "Sake Bomb"		

## Soft Drink / Dessert

Soda & Iced Tea (Coke, Diet Coke, Sprite, Ginger Ale)	2.50
Perrier	3.50
Juice (Apple, Cranberry, Orange)	2.95
Jasmin Tea	2.95
Iced Matcha Latte (Green Tea)	4.95
Jin's Iced Coffee	4.95
Yuzu Lemonade	4.95
Thai Iced Tea	4.95
Japanese Kids Soda "Ramune"	4.95
Mochi Ice Cream (Green Tea, Red Bean, Mango)	5.50
Green Tea Ice Cream	4.50
Ice Cream Tempura	5.50
Syrups (Strawberry, Chocolate, Caramel)	
Japanese Rare Cheese Cake	6.95
Japanese Mug Mocha Cake	6.95

## Japanese Premium Sake さけ

HAKUSHIKA SNOW BEAUTY NIGORI 300ML 16.95  
A rough filtered natural rice flavor sake. It is smooth, bold, and full body taste with a sharp finish



HAKUSHIKA NAMA FRESH & LIGHT 180ML 9.95  
Severely underrated and an excellent value. Fresh and light aroma, as advertised. water white color. Has a very weighty, rich mouth feel that belies the lovely light winter melon flavors
















HAKUSHIKA JUNMAI GINJO 300ML 16.95  
Hakushika Junmai Ginjo is best paired with seafood. Also excellent with such vegetarian cuisines as soy sauce-sautéed vegetables, chilled tofu, yudofu, and ponzu seasoned appetizers.



HAKUSHIKA CHOKARA X/DRY SAKE 300ML 15.95  
Delicate and ethereal Saké that serves as a splendid aperitif. Aromas of white flowers, melon, and citrus are followed by a delicate texture with melon and citrus flavors and a clean, dry finish.



DASSAI 50 JUNMAI DAIGINJO 300ML	22.95	
Light, balanced, clean and easy drinking, this sake is a star. It's wonderful for beginners to get into sake and fantastic for others to simply enjoy. There are wonderful fruits on the palate		
SHO CHIKU BAI NAMA SAKE 300ML	16.95	
It's totally natural, using OCIA certified rice harvested from the Sacramento Valley with absolutely no preservatives, no alcohol, and no sulfites added. It is brewed under the direction of Takara's master brewer combining the most traditional methods with modern technology		
SHO CHIKU BAI PREM GINJO SAKE 300ML	15.95	
Ginjo is a special reserve, connoisseur class of sake. Highly polished rice and a distinctive strain of yeast are used to create a silky-smooth, rich texture and an appealing, fruity flavor		
SHO CHIKU BAI CREME DE SAKE 300ML	15.95	
This nigori is slightly drier than nigori silky mild. its extremely smooth texture and rich flavor makes this sake a great aperitif and an ambrosia after dinner drink.		
TOZAI LIVING JEWEL 300ML	18.95	
The aromas of white grape, anise, and a hint of sweet rice are quite complex. These same flavors come rushing through the medium-bodied palate which has a slightly creamy texture followed by herbal notes. The clean finish makes this sake as well as a companion to a wide range of foods.		
TOZAI SNOW MAIDEN 300ML	18.95	
The finish has a pleasant astringency and is nicely mellow, beckoning you for This is fairly thick but it is still surprisingly dry. The aromas are bright and fresh and they show a lovely ricey and fruity combination. In the mouth, this sake has solid weight and fresh fruit and creamy mouthful.		
SHIRAKABE GURA WHITE LABEL 300ML	19.95	
This Tokubetsu Junmai is meticulously brewed using exceptionally pure water, Miyamizu, and carefully selected rice. The character of this sake is well-balanced with a complex, crisp finish.		
TY KU SILVER JUNMAI SAKE 330ML	19.95	
TY KU Sake Silver has a fresh, slightly sweet taste with subtle pear notes; its rich flavor is soft & silky on the palate. Although it complements sushi & Asian cuisine		
ZINPANG SPARKLING SAKE 250ML	15.95	
If you like sake, you'll really enjoy Zipang. Served nice and cold, it's a crisp and lightly sweet drink with the flavor of decent enough sake. With a very heavy cantaloupe flavor, it would pair well with a first course or a salad. Heavier meals, of course, overpower the drink entirely		
G JOY SAKE 300ML	18.95	
Whether you are a sake purist or a looking for an incredible sake experience to set a standard for sake exploration this is the one for you. Full fruity nose with hints of spice give way to rich, creamy layers of ripe melon flavors with hints of pear and plum followed by a long, lingering tropical spice finish. A truly special Junmai Ginjo Genshu Sake.		
HATSUMAGO SAKE JUN MAI SHU 300ML	19.95	
A delicate, precise Junmai. The light aroma from this sake has a refreshing appeal. The subtle Ginjo flavor enhances the taste of foods, because it carries the Yamagata yeast as a raw ingredient. Hatsumago has a gentle impact with a light and clean flavor and, before you know it, a more intricate flavor will have spread over your palate. The tail is refreshing and vanishes quickly		
SAWASAWA SPARKLING SAKE 250ML	15.95	
Milled to 70%, this sparkling sake is off dry and has been popular with all of the staff that has tasted it! This sake tastes like angel food cake while being light. Not overly sweet, and great price		
HANA AWAKA 250ML	15.95	
Ozeki Hana Awaka (Sparkling Flower) is a refreshing, fizzy, low-alcohol sake. This light, pleasant bubbly sake is just perfect as brunch and after-work drinks. mild sweetness and acidity.		