

SAKE(150ml)

大関

Ozeki 14

Hyogo Prefecture, Alc 14.5%

Dry and Delicate, with a full-bodied flavor and well-balanced aroma

Sweet -----● Dry / Hot

日本盛

Nihonsakari Junmai 15

Hyogo Prefecture, Alc 15%

This sake's main traits are the great rice flavor and soft mouthfeel, with a dry finish and light aftertaste. Easy to drink.

Sweet -----● Dry / Chilled / Hot

春鹿

Spring Deer Junmai 18/80

Nara Prefecture, Alc 15%

Well-balanced flavor between richness and sharpness, and is light when chilled, or crisp and flavorful when served hot

Sweet -----● Dry / Chilled / Hot

大山

Big Mountain Junmai 18

Nara Prefecture, Alc 15%

Well-balanced flavor between richness and sharpness, and is light when chilled, or crisp and flavorful when served hot

Sweet -----● Dry / Chilled / Hot

浦霞

Urakasumi 18

Miyagi Prefecture, Alc 15%

Serve chilled to experience a refreshing acidity. Or warm it up to really bring out the gentle sweetness. When warm, this sake really goes down smooth

Sweet -----● Dry / Chilled / Hot

白壁蔵

Shirakabe Daiginjo 23

Hyogo Prefecture, Alc 15%

Hint of sweetness and a smooth, velvety feel in the mouth. Subtle aromas of pear, melon and banana

Sweet -----● Dry / Chilled

久保田

Kubota Daiginjo 25

Hyogo Prefecture, Alc 15%

Hint of sweetness and a smooth, velvety feel in the mouth. Subtle aromas of pear, melon and banana

Sweet -----● Dry / Chilled

獺祭

Dassai 45 Daiginjo 26/120

Yamaguchi Prefecture, Alc 16%

Using Yamada-Nishiki rice, that's been polished down to 45%. Dassai 45 brings out the delicate sweetness of the rice with fruity aromatics.

Sweet ---●----- Dry / Chilled

山本

Yamamoto Junmai 25/100

Akita Prefecture, Alc 16%

It has a light and spicy taste with slightly acidic and soft aroma, striking a perfect balance. It is the best companion for skewers of grilled meat, sushi, tempura

Sweet -----● Dry / Chilled

WINE

WHITE

The Boneline 11 / 48

Dry Riesling (Waipara)

Main Divide 12 / 52

Pinot Gris (Waipara)

Main Divide 12 / 52

Chardonnay (Waiawa)

Kimura 12 / 52

Sauvignon Blanc (Marlborough)

Pegasus Bay 15 / 64

Sauvignon Semillon (Waipara)

ROSE

Peregrine 13 / 56

Rose (Central Otago)

RED

Saddleback 12 / 52

Pinot Noir (Central Otago)

Black Estate 15 / 64

Pinot Noir (Waipara)

Pegasus Bay 15 / 64

Merlot Cabernet (Waipara)

Taka K / 90

Pinot Noir (Waipara)

BYO (Wine Only) 13

One Bottle (750ml) between 2 People

JAPANESE COCKTAIL

COCKTAIL

Yuzu Citrus 10

Sake Based

Lemon Lime & Gin 10

Japanese Gin

Night Traveler 20

Special Gin with Tonic water

CHU-HAI

Kirin Hyoketsu 11

Lemon Flavored

Kyoho Grape 11

Grape Flavored

Yamanashi Peach 11

Peach Flavored

PLUM WINE

Choya (Sweet) 10 / 11

Vodka Based

90ml / w Soda

Devil (Spicy) 10 / 28

Sake Based

50ml / Bottle

BEER

| | | |
|--|---------------------------|---------------------------|
| Orion <i>Tap 5.0%</i> | 9 <i>300ml</i> | 12 <i>500ml</i> |
| Sapporo <i>Tap 5.0%</i> | 10 <i>300ml</i> | 13 <i>500ml</i> |
| Orion Black <i>Can 5.0%</i> | | 13 <i>500ml</i> |
| Asahi <i>Bottle 5.0%</i> | | 13 |
| Cassels Nectar IPA <i>Can 6.1%</i> | | 12 |
| Heineken Light <i>Bottle 2.5%</i> | | 9 |
| Heineken Zero <i>Bottle 0.0%</i> | | 9 |

WHISKY & SHOCHU

WHISKY

| | |
|---|--------------------------|
| Yoichi <i>Japanese Whisky</i> | 17 <i>30ml</i> |
| Nikka <i>Japanese Whisky</i> | 20 <i>30ml</i> |

SHOCHU

| | | |
|--|--------------------------|-----------------------------|
| Shiranami <i>Made by Japanese Kumara</i> | 12 <i>90ml</i> | |
| Yamamoto <i>Made by Rice</i> | 20 <i>90ml</i> | 150 <i>bottle</i> |

SOFT DRINKS

| | |
|--|-----------|
| Coke | 4 |
| Diet Coke | 4 |
| Rasp Coke | 4 |
| Rasp Lemonade | 4 |
| Lemonade | 4 |
| Apple Juice | 4 |
| Cold Roasted Tea | 4 |
| Green Tea <i>Per Pot</i> | 4 |
| Roasted Tea <i>Per Pot</i> | 4 |
| Sparkling Water <i>750ml</i> | 12 |
