SAKE

GLASS | CARAFE | BOTTLE

JUNMAI

TATSURIKI KIMOTO 龍力 — 22 | 42 | 125
Crafted with Tatsuriki's unwavering belief in the true potential of rice ,HYOGO

TSUMAMITSUTSU つまみつつ — 23 | 44 | 130
Crafted for Pairing with Sushi, Supervised by Sushi Chefs HOKKAIDO

TANAKA 65 田中六十五 — 29 | 55 | 160
A sake that embodies the beauty of simplicity. FUKUOKA

GINJO

MUTSU HASSEN BLACK LABEL 陸奥八仙 黒ラベル — 18 | 34 | 105
Powerful, full-bodied and with a solid structure. AOMORI

KID HIYAOROSHI 紀土 ひやおろし — 24 | 46 | 135
An autumn release aged through the summer. WAKAYAMA

AKABU 赤武 — 25 | 48 | 140
Sweet-rice aromas with pear and melon notes. IWATE

DAI GINJO

BORN GOLD 梵ゴールド — 16 | 30 | 96
Aged for a year at 14°F, it has taken on a faint golden glow FUKUI

HORAISEN KUU 蓬莱泉 空 — 23 | 44 | 130
"Horaisen" Sake of Utopia. Well balanced taste from aging. AICHI

HAKKAISAN YUKIMURO 八海山 雪室三年熟成 — 35 | 60 | 180
Snow-Aged 3years NIIGATA

KUBOTA MANJU 久保田 万寿 — 40 | 70 | 195
"Ten thousand Celebration" NIIGATA

TENGUMAI REI 天狗舞 零 — 55 | 100 | 300
Reflects 200 yrs old brewery's philosophy "Never growing complacent" ISHIKAWA

BEER

ORION *LAGER , OKINAWA*	10
ECHIGO KOSHIHIKARI *RICE LAGER , NIIGATA*	12
RYDEEN IPA *, NIIGATA*	14

PLUM / FRUITS SAKE **SODA +3.00**

	GLASS/BOTTLE
NANBU BIJIN *IWATE* 南部美人	16 | 96
DASSAI BLUE YUZU *New York*	16 | 96
DAISHICHI *, FUKUSHIMA* 大七	- | 160
DASSAI *, YAMAGUCHI* 獺祭	- | 550

CRAFT SAKE

BROOKLYN KURA OCCIDENTAL DRY-HOPPED JUNMAI 120

NYC-brewed dry-hopped junmai sake with a striking rosé hue, appealing to IPA and rosé lovers alike.

TEA

HOT *Served by a pot*

GREEN TEA *, FUKUOKA* 煎茶 福岡八女	15
HOUJI TEA *, FUKUOKA* ほうじ茶 福岡八女	15
BUCKWHEAT TEA *, NAGANO* 蕎麦茶 長野星野村	15

ICED

BARLEY TEA 麦茶	5
OOLONG TEA 烏龍茶	5