

DRINK MENU

We offer our customers
the Best Sake, Shochu and Wine to pair
with our signature Yakitori.

All of our drinks have been expertly chosen
to highlight the flavors of your meal.

私たちは焼き鳥に合う酒、
焼酎、ワインとは何かと真剣に考え、
味見をし選び抜いたものだけを
お客様にご提供します



PREMIUM SAKE SELECTION



DASSAI BEYOND

(JUNMAI DAIGINJO)

獺祭 磨き その先へ (純米大吟醸)

Yamaguchi Prefecture

Unparalleled smoothness and clean, complex flavors engulf the entire palate, followed by a stunning length of finish.

Bottle \$1,000.00



JUYONDAI BESSEN MOROHAKU BANSHU YAMADANISHIKI

(JUNMAI DAIGINJO)

十四代 別選諸白 播州山田錦 (純米大吟醸)

Yamagata Prefecture

Known as bold and expressive sake. It simply offers a very dramatic taste that speaks to whole spectrum of sake drinkers.

Bottle \$900.00



ISOJIMAN (JUNMAI DAIGINJO)

磯自慢 (純米大吟醸)

Shizuoka Prefecture

Delicate sake born from premium sake rice. Enjoy a natural white peach and musk melon aroma combined with a deep and pure taste.

Bottle \$240.00



JIKON HATTAN NISHIKI

(JUNMAI GINJO)

而今 八反錦 (純米吟醸)

Mie Prefecture

An exceptional sake known for its mature fruity aroma, distinct acidity, and a harmonious blend of dryness and rich umami flavors.

Bottle \$240.00



KIRINZAN (JUNMAI DAIGINJO)

麒麟山 (純米大吟醸)

Niigata Prefecture

A transparent clean taste with a perfect balance is the sake's speciality. It is an elegant sake with a distinct aroma and smooth taste.

Carafe \$105.00 | Bottle \$200.00



DASSAI BLUE 23 NAMA

(JUNMAI DAIGINJO)

獺祭ブルー23 生 (純米大吟醸)

New York

Very rare Nama sake, which you can taste the freshness of the sake. Unpasteurized sake, with commitment of dryness and the taste of Japanese Yamada Nishiki and water from Hudson Valley.

Bottle (375ml) \$120.00

JUNMAI DAIGINJO



DASSAI BLUE 50

獺祭ブルー50

New York

Dassai blue is made from Yamada nishiki from Japan and the water from Hudson Valley and brewed in Hyde Park, NY. The body is firm and has a beautiful sweetness, the taste is soft and smooth due to the low alcohol level. Even if the alcohol level is low, it does not taste thin or watery.

Glass \$16.00 | Carafe \$45.00

Bottle \$80.00



KUBOTA SEPPO SOUJO

爽醸 久保田 雪峰

Niigata Prefecture

The nose on this “concept” sake is a gentle collection of honeydew, green apple, rose water, and snowmelt aromas. This incredibly nuanced sake is made to be consumed in an outdoor picnic style with any food.

Bottle (500ml) \$130.00



KOSHI NO KANBAI MUKU

越乃寒梅 無垢

Niigata Prefecture

Junmai Daiginjo that brings out the original flavor of rice. Subdued acidity with wide and thick taste. Smoothness and aroma are also great.

Glass \$26.00 | Carafe \$70.00

Bottle \$130.00



BIJOFU

美丈夫

Kochi Prefecture

The best quality ingredients and the sake brewers' spirits have been into this special sake. The aroma of tropical fruits and silken texture of pink grapefruits with the dry finish.

Glass \$40.00 | Carafe \$120.00

Bottle \$220.00

DAIGINJO



NANBUBIJIN

南部美人

Iwate Prefecture

A very elegant aroma and fresh floral-like flavored Daiginjo sake from Iwate Prefecture.

Glass \$30.00 | Carafe \$80.00

Bottle \$150.00 | Hot \$68.00

JUNMAI GINJO



SHICHIDA

七田

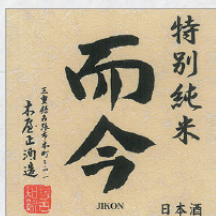
Saga Prefecture

The delicate smell of Ginjo with hint of sweetness. The soft sweetness of peaches lingers on the palette and refreshing acidity follows and wraps up sweetness. The sake has long finish with full of Umami.

Glass \$26.00 | Carafe \$70.00

Bottle \$130.00

TOKUBETSU JUNMAI



JIKON TOKUBETSU JUNMAI

而今

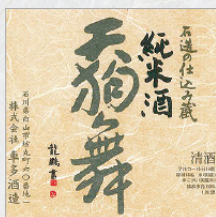
Mie Prefecture

Jikon has 192 years of history, it is a valuable sake in Japan and the jikon brewer express it as "Most valuable sake to try once in lifetime." Nature Umami and acidic with refreshing smell wraps up.

Glass \$30.00 | Carafe \$80.00

Bottle \$150.00

JUNMAI



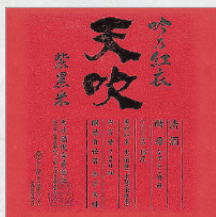
TENGUMAI YAMAHASHIKOMI

天狗舞 山麿仕込み

Ishikawa Prefecture

It has a fully nutty and earthy nose with a slightly sharp aroma. What comes next is a flavor forward rush of butterscotch and walnuts nestled in a robust acidity.

Glass \$9.00 | Carafe \$28.00 | Hot \$18.00



AMABUKI GIN NO KURENAI

天吹 銀の紅

Saga Prefecture

Rose sake, umami and the smell of happiness yeast will come upon the glass. The sake is enjoyable from color, smell and taste.

Glass \$16.00 | Carafe \$45.00

Bottle \$80.00



ZAKU THE ARTISAN

作 穂乃智

Mie Prefecture

The Zaku is made from locally grown Yamada Nishiki and Ukon Nishiki. The aroma of orange peel precedes a quick burst of gentle sweetness and notes of orange and grapefruit followed by a crisp, dry finish.

Glass \$20.00 | Carafe \$55.00

Bottle \$95.00

SHOCHU

SWEET POTATO SHOCHU



AKA KIRISHIMA

赤霧島

Miyazaki Prefecture

One of the few sweet shochus made with a purple potato. Tannic nose follows with a mild acidity on the palate. The flavor finishes with a sweet aroma.

Glass \$9.00 | Bottle \$82.00



SATO

佐藤

Kagoshima Prefecture

From a boutique distiller specializing in using sweet potatoes, this premium Shochu with strong sweet potato aroma, compliments meat-based dishes.

Glass \$15.00 | Bottle \$140.00



TENSHI NO YUWAKU

天使の誘惑

Kagoshima Prefecture

This special Shochu is fermented in sherry casks for about 10 years. It is potato Shochu, but the rich aroma and taste are very close to Brandy.

Glass \$23.00 | Bottle \$220.00

BARLEY SHOCHU



IICHIKO KUROBIN

(BLACK BOTTLE)

いーちこ 黒瓶

Oita Prefecture

A nice peppery snappy shochu made with all-koji raw spirits. Earthy aromas and flavors of wet bamboo and fermenting apple and pear with light-to-medium body.

Glass \$13.00 | Bottle \$139.00

CHAMPAGNE

PIERRE PAILLARD, LES PARCELLES BOUZY, FRANCE

Pinot Noir, Chardonnay

The smoke of Yakitori pairs beautifully. It is a rich ripeness with chalky finesse.

Bottle \$140.00

VEUVE CLICQUOT CHAMPAGNE BRUT, FRANCE

Chardonnay, Pinot Noir, Pinot Meunier

Light gold color. It has fresh and fragrant fruits as well as richness, with a soft, creamy texture and bright acidity.

Bottle \$199.00

DOM PERIGNON CHAMPAGNE BRUT, FRANCE

Chardonnay, Pinot Noir

This fabulous champagne offers enticing aromas of almonds and cocoa with notes of fruits, dried flowers, and a signature toasty quality on the finish.

Bottle \$700.00

WHITE WINE

DOMAINE ALAIN GEOFFROY, CHABLIS 2022, BURGUNDY, FRANCE

Chardonnay

The nose is rich and ripe, first full of flowers and fruity aromas with sweet, mild scents. Its taste is very powerful with a pronounced mineral character.

Glass \$16.00 | Half \$45.00 | Bottle \$80.00

QUINCY, CUVÉE TRES VIEILLES VIGNES 2021, QUINCY, FRANCE

Sauvignon Blanc

A bright, laser beam of citrus fruit and mineral flavors. Pure and refreshing, a wonderful compliment.

Glass \$16.00 | Half \$45.00 | Bottle \$80.00

SELBACH-OTER ZELTINGER SONNENUHR GG, MOSEL, GERMANY

Riesling

Just a touch of sweetness but thankfully balanced with the crunchy acidity and fruit character - preserved lime and kiwi fruit.

Glass \$19.00 | Half \$54.00 | Bottle \$97.00

ASATSUYU 2021 KENZO ESTATE, NAPA VALLEY, CA, US

Sauvignon Blanc

The first Kenzo Estate's Sauvignon Blanc and the only white wine they produce. Crips, rich, and complex.

Half Bottle \$130.00

RED WINE

LES PIERRES CHAUDES 2021, MENETOU-SALON, LOIRE VALLEY, FRANCE

Pinot Noir

The olfaction is intense with roasted black cherry and prune notes. The end is slightly spicy with hints of pepper.

Glass \$15.00 | Half \$45.00 | Bottle \$75.00

FIDORA, VALPOLICELLA CLASSICO SUPERIORE RIPASSO 2019, VENETO, ITALY

Corvina 65%, Corvinone 25%, Rondinella 10%

Valpolicella Ripasso offers a slightly ethereal perfume of red fruits and black cherry. The palate is fine, harmonious, dry, and velvety.

Glass \$15.00 | Half \$45.00 | Bottle \$75.00

RINDO 2018 KENZO ESTATE, NAPA VALLEY, CA, US

Cabernet Sauvignon, Malbec, Petit Verdot, Merlot

Kenzo Estate's flagship wine has vitality emphasized in preference over brute power. Deep, delicate, and smooth.

Half Bottle \$210.00

OPUS ONE 2015, NAPA VALLEY, CA, US

*Cabernet Sauvignon, Cabernet Franc,
Malbec, Merlot, Petit Verdot*

Aromas of rose petals, cassis and black cherry combined with notes of marzipan and sandalwood.

A satin texture enrobes the wine's round tannins, its bright acidity supporting an elegant mouthfeel.

Bottle \$950.00

SPARKLING SAKE

HAKKAISAN AWA

Niigata Prefecture

Awa is produced through secondary fermentation taking place inside the bottle, like the original Champaign. The tastes are bright and refreshing with an elegant sweetness. It is perfectly clear with small bubbles and fine aromas.

Bottle (360ml) \$89.00

PLUM WINE & LIQUOR

KOKUTO UMESHU

Osaka Prefecture

Sweet Japanese style Dessert Liquor. Infusing Ume (Plum) fruit with Kokuto black sugar, its melting taste is very mellow.

Glass \$7.00 | Bottle \$68.00

YAMA YUZU SHIBORI

Kochi Prefecture

Yuzu-shu is Japan's native limoncello. Organic yuzu citrus from Kochi prefecture and mixes it with premium sake.

Glass \$16.00 | Carafe \$45.00 | Bottle \$79.00

BEER

SUNTORY - THE PREMIUM MALT'S

Draft

Glass \$12.00 - 12oz

ASAHI - SUPER DRY

Draft

Glass \$10.00 - 12oz

SAPPORO - PREMIUM

Bottle

Glass \$10.00 - 12oz

NON-ALCOHOLIC BEER

ASAHI SUPER DRY 0.0%

Bottle

Glass \$6.00 - 11.2oz

SOFT DRINKS

ICE OOLONG TEA

DIET COKE

ICE GREEN TEA

ORANGE JUICE

COKE

PINEAPPLE JUICE

\$5.00

COCKTAIL

MASSAN - JAPANESE WHISKY BASED -

Japanese Whisky, Benedictine, Pineapple, Yuzu Citrus

\$20.00

ENSHO - SHOCHU BASED MOSCOW MULE -

Shochu, Yuzu Citrus, Honey

\$17.00

SAKETINI - VODKA OR GIN BASED -

Vodka or Gin, Sake, Japanese Leek

\$16.00

MOMOKA - SAKE BASED -

Sake, Peach Liqueur, Grenadine, Lemon

\$16.00

JAPANESE WHISKY

2oz per serving



TOKI
\$18.00



AO
\$21.00



HIBIKI HARMONY
\$29.00



YAMAZAKI 12yr
\$49.00



HAKUSHU 12yr
\$49.00



YAMAZAKI 18yr
\$146.00



HAKUSHU 18yr
\$146.00