

sake glass pours

sho chiku bai

dry, light, clean
9- gl/ 97- 1.5L bottle

tsukinowa kinen honjozo

smooth, light vanilla, hint of sweetness
10- gl/ 150- 1.8L bottle

sayuri nigori

creamy, cherry blossom, subtle fruit tones
11- gl/ 28- 300ml bottle

kurosawa nigori

fruity nose, soothing, apricot
12- gl/ 69- 720ml bottle

otokoyama tokubetsu junmai

earthy, sweet aromatic, ripe fruit, elegant
13- gl/ 75- 720ml bottle

harushika junmai

earthy, floral hints, citrus, crisp dry finish
15- gl/ 225- 1.8l bottle

wakatake onikoroshi junmai ginjo

ripe pear, blueberry, sweet rice, smooth
15- gl/ 225- 1.8l bottle

yoshinosugi taru

barrel aged in cedar, dry, light effervescence
12- gl/ 72- 720ml bottle

kubota junmai daiginjo

apricot, green grapes, clean, crisp and dry
16- gl/ 255- 1.8l bottle

sake flight

sample any three 22

sample any five 33

sake cocktails

new romantic

sho chiku bai sake, genepy,
raspberry gomme, lemon.....15

lemon blossom sake

finamoré limoncello, sho chiku bai sake,
fresh lemon juice.....13

elderflower sake

kurosawa nigori sake,
st. germain elderflower liqueur.....14

pom pom sake

pomegranate purée, kurosawa nigori sake.....13

lychee sake

giffard lychee liqueur, sho chiku bai sake.....14

mango sake

mango purée, sho chiku bai sake.....14

orange blossom sake

pierre ferrand dry curacao, orange,
sho chiku bai sake.....13

sake bottles 180ml – 500ml

housui yamahai tokubetsu junmai

"old mountain" – tokushima prefecture

hazelnut, sourdough, bone dry

\$19- 180ml smv: +7

fukujukai komedake junmai

"pure grain" – aichi prefecture

smooth, dry, structured, great with heavier foods

\$22- 180ml smv: +8

heiwa 'kid' junmai

wakayama prefecture

yuzu, honey, rice pudding

\$26- 180ml smv: +4

kikusui funaguchi nama genshu

"red" – niigata prefecture – recommended over rocks

wild, lightly sweet, robust flavors,

\$27- 180ml smv: -2

housui tokubetsu junmai

"fragrant water" – tokushima prefecture

earthy, toasted rice, grassy, wild mushrooms

\$29- 300ml smv: +5

kikusui junmai

niigata prefecture

melon, pear, well rounded richness, clean finish

\$35- 300ml smv: +2

takara fune junmai ginjo

"treasure ship" – okayama prefecture

refreshing, cherry blossom, touch of fire on finish

\$36- 300ml smv: +3

hatsumago junmai kimoto

"first grandchild" – yamagata prefecture

vanilla, nutmeg, apple tart, crisp clean finish

\$39- 300ml smv: +2

narutotai tomoe junmai

"extra dry" – tokushima prefecture

chestnut, banana, apple, crisp dry finish

\$42- 300ml smv: +10

watari bune 55 junmai ginjo

"the 55" – ibaraki prefecture

lively, bright, melon, white peach

\$47- 300ml smv: +3

mu junmai daiginjo

"nothingness" – hyogo prefecture

melon, grape, strawberry hints with whisper finish

\$49- 300ml smv: +2

sayuri nigori

"little lily" – hyogo prefecture

light, creamy, cherry blossom, subtle fruit tones

\$28- 300ml smv: -11

miyashita nigori

"sacred mist" – okayama prefecture

zesty, young coconut, sweet cream, almond

\$31- 300ml smv: -5

rihaku tokubetsu junmai nigori

"dreamy clouds" – shimane prefecture

cream, toffee, earthy, banana

\$37- 300ml smv: +3

hana hou hou shu

sparkling junmai rosé

"sparkling flower" – okayama prefecture

rose petal & hibiscus infused, pear, sweet cream

\$39- 300ml smv: -40

nandodemo 'c' junmai ginjo

"any way you like it" – yamagata prefecture

marshmallow and cherry hints, easy light finish

\$55- 500ml smv: +/-0

ohyama tokubetsu junmai nigori

"big mountain" – yamagata prefecture

pear, apple, candied plum, steamed rice

\$62- 500ml smv: +2.5

meibo yowano tsuki junmai ginjo

"midnight moon" – aichi prefecture

melon, vanilla, citrus, green apple, mineral

\$69- 500ml smv: +4

sake bottles 720ml

eiko fuji ban ryu honjozo

"10,000 ways" - yamagata prefecture
cashew, honey, black currant, cherry
\$59- 720ml smv: +1

kaze no mori junmai nama genshu

"wind of the woods" - nara prefecture
lychee, strawberry, apple, yogurt
\$67- 720ml smv: +/-0

kurosawa nigori

"black river" - nagano prefecture
melon, young coconut, sweet cream, almond
\$69- 720ml smv: -40

yoshinosugi taru

"cedar country" - nara prefecture
cedar, lemon, pepper, rice, honey
\$72- 720ml smv: +/-0

yuki no bosha yamahai junmai

"old cabin" - akita prefecture
sweet cream, chestnut, cocoa, mint
\$74- 720ml smv: +1

otokoyama tokubetsu junmai

"man's mountain" - hokkaido prefecture
earthy, sweet aromatic, ripe fruit, elegantly balanced
\$75- 720ml smv: +10

taiheikai tokubetsu junmai

"pacific ocean" - ibaraki prefecture
light, sweet, blueberry, mineral, floral
\$75- 720ml smv: +2

okunomatsu junmai ginjo

"hidden pine" - fukushima prefecture
toasty koji presence, star anise, orange peel
\$79- 720ml smv: +4

kikusui junmai ginjo

"chrysanthemum water" - niigata prefecture
hints of citrus and persimmons with dry, smooth finish
\$89- 720ml smv: +1

ohmine 3 grain 'yamadanishiki'

junmai daiginjo
"king of sake rice" - yamaguchi prefecture
sweet mochi, banana, mandarin orange, fig
\$88- 720ml smv: n/a

dassai '45' junmai daiginjo nigori

"otter festival" - yamaguchi prefecture
vibrant strawberry, muscat, lively acidity
\$89- 720ml smv: +6

mana 1751 tokubetsu yamahai junmai muroka genshu

"true vision" - fukui prefecture
tart yogurt, mushroom, honey, banana, steamed rice
\$92- 720ml smv: +3.5

yuki no bosha junmai ginjo

"cabin in the snow" - akita prefecture
strawberry, mango, juicy mouthfeel, silky clean finish
\$95- 720ml smv: +1

heiwa 'kid' junami daiginjo

wakayama prefecture
flower blossoms, guava, aloe, smooth clean finish
\$115- 720ml smv: +2

dainagawa tenka junmai daiginjo

"golden tiger" - akita prefecture
pineapple, lychee, shortbread
\$136- 720ml smv: -5

ichinokura 'kura no hana'

junmai daiginjo
"fair maiden" - miyagi prefecture
strawberry, mango, plum, tangerine, pineapple
\$168- 720ml smv: -1

tenko 20 junmai daiginjo

"heavenly grace" - akita prefecture
apple, melon, pear, flower blossom, papaya
\$300- 720ml smv: +/-0

house cocktails

spirited away

- *forward - fresh - clean -*

awayuki japanese strawberry gin, giffard rhubarb,
dolin blanc vermouth de chambéry.....18

lychee lemonade

- *light - fruity - fun -*

stoli vanilla vodka, giffard lychee liqueur,
lemon, cranberry.....15

oh you pretty things

- *warm - sexy - cherry blossom -*

roku gin, haku vodka,
mancino sakura vermouth.....19

chihuahua dragon

- *smokey - citrus - spice -*

del maguey vida mezcal, giffard triple sec, jalapeno,
yuzu, house smoked shiitake bitters, shichimi.....16

bangkok tale

- *beautiful - herbaceous - approachable -*

st george citrus vodka, pressed thai basil,
giffard triple sec, fresh lemon.....16

good night irene

- *sweet - tart - classic -*

alphabet vodka, mango purée,
lemon, sugar, soda.....15

el suave norteno

- *lively - tart - crisp -*

pressed cucumber, cimmaron tequila,
domaine de canton ginger liqueur, lime.....17

the lychee martini

- *sunset - fun - sexy -*

oka yuzu vodka, giffard lychee liqueur,
lychee syrup.....16

old '55

- *tall - dark - mysterious -*

planteray 5 year barbados rum, honey, cardamon
blood orange, coconut milk, angostura bitters 16

goin' out west

- *bold - confident - boozy -*

rittehouse rye whiskey, cognac, bravo pretty,
campari, mole bitters.....17

paper crane

- *sophisticated - smart - modern -*

suntory toki japanese whisky,
aperol, nonino amaro, yuzu.....18

uncle rico

- *smooth - smokey - relaxing -*

del maguey vida mezcal, pineapple cordial,
guava puree, lime.....16

Umi Old Fashioned

- *down to earth - in - outer space -*

suntory toki japanese whisky,
sidetrack yuzu liqueur, black walnut bitters.....19

old cuban

- *citrus - cool - clean -*

planteray 3 star rum, angostura bitters,
champagne, mint, lime.....15

khaleesi

- *lovely - deadly - madness -*

big gin, genepy, champagne, blood orange.....16

scarlet letter

- *bubbly - light - pom -*

pierre ferrand dry curacao, pomegranate
purée, champagne.....14

bubbly

hana hou-hou shu
sparkling rosè sake
japan.....39- 300ml btl

vino atlantico flores brut
washington.....10- gl/ 39- btl

laurent perrier brut
france.....85- split/ 150- btl

white wine

choya nouveau plum white
japan.....13- gl/ 78- btl

la fruitiere chardonnay
france.....13- gl/ 51- btl

loosen riesling
germany.....11- gl/ 43- btl

saint roch sauvignon blanc
france.....14- gl/ 55- btl

riff pinot grigio
italy.....11- gl/ 43- btl

red wine

novelty hill merlot
washington.....13- gl/ 51- btl

kind stranger cabernet
washington.....13- gl/ 51- btl

cloudline pinot noir
oregon.....14- gl/ 55- btl

rosé wine

kind stranger rosè
washington.....11- gl/ 43- btl

draft beer

sapporo.....8

kirin ichiban.....8

georgetown manny's pale ale.....8

georgetown bodhizafa ipa.....8

bottled beer

sapporo black.....13- 22oz can

sapporo.....12- 20.4oz

peroni.....6- 12oz

schilling hard apple cider.....7- 12oz

heineken 0.0 (non-alcoholic).....7- 12oz

non-alcoholic

beverages

san peligrino sparkling 1L.....9

fruity pleaser.....5

pink lychee cooler.....6

pomegranate limeade.....5

mango lemon soda.....5

ginger-lemon cooler.....5

cock 'n bull ginger beer.....5

seattle soda cola.....4

seattle soda diet cola.....4

seattle soda lemon lime.....4

unsweetened iced tea.....4

red bull.....6

red bull sugarfree.....6

japanese whiskey

kurayoshi the san-in blended	
<i>vanilla, pear, ginger, incense</i>	12
kurayoshi the san-in bourbon barrel	
<i>maple syrup, toasted wheat, pear</i>	14
the tottori blended	
<i>popcorn, cotton candy, toasted oak</i>	14
the tottori bourbon barrel	
<i>popcorn, cotton candy, toasted oak</i>	16
nikka “from the barrel”	
<i>complex, butterscotch, oak, allspice, clove</i>	18
nikka coffee malt	
<i>butterscotch, toast, light spices</i>	18
nikka coffee grain	
<i>rich, nutmeg, spice</i>	20
nikka miyagikyo	
<i>lightly peated, smoky seaweed, nougat</i>	20
nikka yoichi	
<i>heavy peat, smoke, black pepper</i>	20
fukano select	
<i>fuji apple, dried cherry, cola</i>	22
fukano 200yr anniversary sherry cask	
<i>creamed sherry, coffee, tobacco</i>	30
shibui 10yr single malt	
<i>rich, pineapple, mango</i>	28
matsui “kurayoshi malt”	
<i>popped corn, lemon zest, toasted oak</i>	14
matsui “the peated”	
<i>toasted malt, earthy, peat, smoke</i>	22
matsui mizunara cask	
<i>butterscotch, honey, almond</i>	22
matsui “kurayoshi” 8yr	
<i>green apple, grass, earthy and gentle</i>	20
matsui “sakura cask”	
<i>cherry blossom, citrus, pepper</i>	22
matsui “kurayoshi” sherry cask	
<i>nutty, white truffle, sherry and cocoa</i>	23
matsui “single malt 5yr” sakura cask	
<i>baked apple, orange marmalade, toasted almond</i>	33
matsui “kurayoshi” 18yr	
<i>almond, chocolate, coconut, allspice</i>	38

suntory toki	
<i>light, apple, vanilla, walnut, cocoa</i>	12
suntory ao	
<i>vanilla cream, smoke, honey</i>	16
suntory hibiki harmony	
<i>rose, lychee, sandalwood, white chocolate</i>	20
suntory yamazaki 12yr	
<i>maple syrup, honeysuckle, orange zest</i>	50
suntory yamazaki 12yr 100 anniversary	
<i>honeyed malt, cinnamon, nutmeg</i>	120
suntory hakushu 12yr	
<i>pear, mint, green tea, subtle smoke</i>	32
suntory hakushu 18yr	
<i>jasmine, mango, menthol</i>	89
suntory hakushu 12yr 100 anniversary	
<i>almond, grassy notes, figs</i>	120
suntory hibiki 21yr	
<i>vanilla, honey, orange peel, delicate spice</i>	250
suntory yamazaki 18yr sherry	
<i>sherry, leather, tobacco, stone fruit</i>	500
suntory yamazaki 18yr mizunara	
<i>orange marmalade, coconut, cinnamon</i>	750
kaiyo mizunara cask strength	
<i>silky malt, dark chocolate, pear</i>	16
ohishi 10yr brandy cask	
<i>flora, black licorice, clove, allspice</i>	18
ohishi islay cask	
<i>honey, vanilla, pear, peat</i>	22
ohishi sakura cask	
<i>crème brulee, light, floral</i>	24
mars “komagatake” shinano tanpopo	
<i>berry, vanilla, floral malt, faint mint to finish</i>	40
mars “komagatake” rindo	
<i>sherry, dried fruit, dark sugar, sweet spices</i>	45
okayama brandy sherry mizunara cask	
<i>grapes, honeycomb, malt</i>	89
akashi sherry cask single malt	
<i>brown sugar, cranberry, sweet, ginger</i>	46
ichiro’s the floor malted	
<i>honey, apple, bittersweet chocolate</i>	180
ichiro’s port pipe	
<i>pink color, strawberry, honey, grapefruit</i>	330