

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

mint sake
fresh pressed mint, sho chiku bai sake.....13

cucumber sake
fresh pressed cucumber, sho chiku bai sake.....13

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

ginger sake
fresh pressed ginger, sho chiku bai sake.....13

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

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

izumi judan ginjo
juniper berries, crisp pear, dry melon
15- gl/ 89- 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
14- gl/ 210- 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
10- gl/ 59- 720ml bottle

kubota junmai daiginjo
apricot, green grapes, clean, crisp and dry
16- gl/ 240- 1.8l bottle

sake flight

sample any three 22

sample any five 33

sake bottles

yuri masamune honjozo

"beautiful lily" – akita prefecture

nutty and earthy notes, mellow rustic structure

\$19- 200ml smv: +2.5

housui yamahai tokubetsu junmai

"old mountain" – tokushima prefecture

hazelnut, sourdough, bone dry

\$22- 180ml smv: +7

kikusui jukusei funaguchi nama genshu

niigata prefecture - recommended over rocks

wild, lightly sweet, robust flavors,

\$24- 200ml can smv: -2

fukujukai komedake junmai

"pure grain" – aichi prefecture

smooth, dry, structured, great with heavier foods

\$26- 180ml smv: +8

kikusui junmai

niigata prefecture

melon, pear, well rounded richness, clean finish

\$29- 300ml smv: +2

housui tokubetsu junmai

"fragrant water" – tokushima prefecture

earthy, toasted rice, grassy, wild mushrooms

\$29- 300ml smv: +5

hatsumago junmai kimoto

"first grandchild" – yamagata prefecture

vanilla, nutmeg, apple tart, crisp clean finish

\$33- 300ml smv: +2

takara fune junmai ginjo

"treasure ship" – okayama prefecture

refreshing, cherry blossom, touch of fire on finish

\$36- 300ml smv: +3

tamanohikari junmai ginjo

"classic" - kyoto prefecture

rich, dry, banana, clove, dried fruit

\$38- 300ml smv: +1

mu junmai daiginjo

"nothinness" – hyogo prefecture

melon, grape, strawberry hints with whisper finish

\$47- 300ml smv: +2

miyashita nigori

"sacred mist" – okayama prefecture

zesty, young coconut, sweet cream, almond

\$31- 300ml smv: -5

sayuri nigori

"little lily" – hyogo prefecture

light, creamy, cherry blossom, subtle fruit tones

\$28- 300ml smv: -11

hana hou hou shu sparkling junmai rosé

"sparkling flower" – okayama prefecture

rose petal & hibiscus infused, pear, sweet cream

\$39- 300ml smv: -40

meibo yowano tsuki junmai ginjo

"midnight moon" – aichi prefecture

melon, vanilla, citrus, green apple, mineral

\$63- 500ml smv: +4

suijin junmai

"god of water" – iwate prefecture

dry fire, round, smooth, pecan, prominent fruit

\$67- 720ml smv: +10

taiheikai tokubetsu junmai

"pacific ocean" - ibaraki prefecture

light, sweet, blueberry, mineral, floral

\$69- / 720ml smv: +2

otokoyama tokubetsu junmai

"man's mountain" – hokkaido prefecture

earthy, sweet aromatic, ripe fruit, elegantly balanced

\$75- / 720ml smv: +10

okunomatsu junmai ginjo

"hidden pine" – fukushima prefecture

toasty koji presence, star anise, orange peel

\$72- / 720ml smv: +4

sake bottles

kikusui junmai ginjo

"chrysanthemum water" - niigata prefecture
hints of citrus and persimmons with dry, smooth finish
\$82-/ 720ml smv: +1

yuki no bosha junmai ginjo

"cabin in the snow" - akita prefecture
strawberry, mango, juicy mouthfeel, silky clean finish
\$98-/ 720ml smv: +1

kameizumi nama genshu junmai ginjo

"eternal spring" - kochi prefecture
lively, juicy, fruity, melon, mango, apple
\$93- 720ml smv: -15

miyashita nigori

"sacred mist" - okoyama prefecture
zesty, young coconut, sweet cream, almond
\$69-/ 720ml smv: -5

heiwa shuzo "nigori"

wakayama prefecture
sweet rice, melon, vanilla cream
\$74-/ 720ml smv: -8.5

dassai '45' junmai daiginjo nigori

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

yoshinosugi taru

"cedar country" - nara prefecture
cedar, lemon, pepper, rice, honey
\$59-/ 720ml smv: +/-0

konteki daiginjo

"tears of dawn" - kyoto prefecture
lush notes of tropical banana, anise and truffle
\$97-/ 720ml smv: +3

soto junmai daiginjo

"lightness" - niigata prefecture
ripe peach, citrus, coconut, complex but approachable
\$105-/ 720ml smv: -1

heiwa "kid" junmai daiginjo

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

heiwa shuzo "aka"

"red rice" - wakayama prefecture
*unpolished ancient red rice,
hints of fig, cherry, plum, amber honey*
\$88- 720ml smv: -3

masumi origarami

sparkling junmai ginjo

"white clouds" - nagano prefecture
*fermented in the bottle, crisp bubbles and acidity
with a touch of savory umami*
\$119-/ 720ml smv: -49

soma no tengu junmai ginjo

muroka nama genshu nigori

"forest spirit" - shiga prefecture
*unpasteurized, gravity filtered, cask strength,
bright liveliness, silky, rich fruity finish*
\$109-/ 720ml smv: +6

kuheiji junmai daiginjo

"eau du desir" - aichi prefecture
*strawberry, apple, sweet rice, mineral, spritzy lively
and zesty, slight effervesce with outstanding finish*
\$109-/ 720ml smv: +1

ichiro junmai daiginjo

"abbey road" - yamagata prefecture
*floral aromas, bright flavors of strawberry, melons
and papaya, dry and gently fading finish*
\$135-/ 720ml smv: +4

aizu homare junmai daiginjo

"black label" - fukushima prefecture
*melon, grape and strawberry aromas, hints of red
apple, mangos flavors, bright and zesty*
\$185-/ 720ml smv: +1

kokuryu ryu daiginjo

"gold dragon" - fukui prefecture
*nose filled with pineapple, flower blossoms,
flinty tones dancing with mild fruity complexities
and dry finish*
\$225-/ 720ml smv: +4

house cocktails

reptile girl

- *rich - fresh - slinky -*

plantation 3yr rum, boukman rhum,
cognac, orgeat, angostura, lime.....16

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 vermouht.....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

bird medicine

- *pompous - elegant - flighty -*

singani 63, giffard pamplemousse, genepy.....15

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

goin' out west

- *bold - confident - boozy -*

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

springless autumn

- *creamy - silky - stormy -*

plantation O.F.T.D. dark rum, crème de banane
giffard ginger of the indies, coconut cream, lime.....16

fresh prince of belltown

- *flowing - boombox - stylish -*

del maguey vida mezcal, aperol,
pickled plum syrup, lime, soda.....17

Umi Old Fashioned

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

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

khaleesi

- *lovely - deadly - madness -*

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

old cuban

- *citrus - cool - clean -*

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

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

masumi origarami
sparkling junmai ginjo
japan.....119- 720ml btl

duc de valmer brut
france.....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.....12- gl/ 47- 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.....12- gl/ 47- btl

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

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

rosé wine

eola hills rosè
oregon.....11- gl/ 43- btl

draft beer

sapporo.....7

kirin ichiban.....7

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

georgetown bodhizafa ipa.....8

bottled beer

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

sapporo.....11- 20.4oz

heineken.....6- 12oz

schilling hard apple cider.....6- 12oz

heineken 0.0 (non-alcoholic).....6- 12oz

non-alcoholic

beverages

san peligrino sparkling 1L.....9

fruity pleaser.....5

pink lychee cooler.....5

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