



*Sake to me one more time...*

**30Z/60Z**

- HEAVENSAKE DASSAI** 26/52  
"A taste of heaven... early summer pears with a delicate, scent-sational floral aroma."
- HOMARE DAIGINJO** 20/40  
"Crowned the IWC Champion Sake in 2015; running with intense, aromatic, refreshing style."
- TYKU JUNMAI BLACK** 8/16  
"Smooth and sleek. Pairs well with lobster, tempura, and sushi."
- TYKU GINJO WHITE** 7/14  
"Produced in Nara, Japan, the birthplace of Sake. Soft, natural, and earthy."

**BOTTLE**

- HOMARE YUZU YELLOW** 25.00  
"A lovely citrus aroma, reminiscent of limoncello."
- HOMARE NIGORI PINK** 25.00  
"Pretty pink, sweet in flavors, with a creamy consistency."
- HOMARE JUNMAI BLUE** 25.00  
"Aladdin in a bottle. Light and easy drinking. Great for sake beginners."
- HOMARE STRAWBERRY NIGORI** 25.00  
"A fan favorite... think strawberry water."
- KUKAI MANGO NIGORI** 15.00  
"This dessert sake will take you to mango paradise!"
- KIZAKURA "STARS"** 15.00  
"Gentle fizz of fine bubbles. Taste the tropics."

**FLIGHTS**

- PREMIUM FLIGHT**
- GEKKEIKAN-** 14.00  
Kyo San Sui, Nigori, Plum
- ULTRA PREMIUM FLIGHT** 18.00
- HEAVENSAKE-**  
Konishi, Hakushika, Urakasumi



*Specialty Cocktails*

**SAKE Cocktails**

- CHERRY BLOSSOM** 7.00  
KIZAKURA HANA "FLOWER" SAKE, TRIPLE SEC, CRANBERRY JUICE, GRENADINE
- MELON OF JOY** 7.00  
HOMARE JUNMAI SAKE, MIDDORI, SIMPLE SYRUP, CANTALOUPE FRUIT
- LYCHEE COOLER** 6.00  
GEKKEIKAN NIGORI SAKE, MUDDLED LYCHEE FRUIT, LIME JUICE, SIMPLE SYRUP
- PINK BREEZE** 8.00  
GEKKEIKAN NIGORI SAKE, GRAPEFRUIT, CRANBERRY JUICE, SUGAR, FRESH SQUEEZED LEMON
- COCOLADA** 6.00  
MOONSTONE COCONUT LEMONGRASS SAKE, PINEAPPLE JUICE, LIME JUICE

**JAPANESE WHISKEY Cocktails**

- TOKYO MULE** 9.00  
HIBIKI HARMONY WHISKEY, GINGER BEER, LIME JUICE, SIMPLE SYRUP
- FUJI FASHION** 7.00  
SUNTORY TOKI WHISKEY, SOUR APPLE SCHNAPPS, DASH OF BITTERS
- HONSHU PUNCH** 9.00  
HIBIKI HARMONY WHISKEY, PINEAPPLE JUICE, LIME JUICE, SIMPLE SYRUP, CLUB SODA
- KYOTO SOUR** 8.00  
SHIBUI GRAIN SELECT WHISKEY, SOUR, SIMPLE SYRUP
- JAPANESE COBBLER** 10.00  
SUNTORY TOKI WHISKEY, MUDDLED ORANGE, PINEAPPLE, CHERRIES, O.J, PINEAPPLE JUICE

*Whiskey me away...*

### By the Shots

<b>SUNTORY YAMAZAKI 18 YR</b>	70.00
"Dark, fruitful scent with a hint of floral and simple honey."	
<b>SHIBUI BBN CASK 10 YR</b>	40.00
"Pina Colada sweet with Crème Brulee elegance."	
<b>SHIBUI PURE MALT 10 YR</b>	40.00
"Japanese Heritage with a touch of American ex Bourbon and rare Mizunara Oak."	
<b>NIKKA MIYAGIKYO</b>	25.00
"Est. 1969, located in Sendai, Japan's main island. Rich, vibrant, and fresh."	
<b>NIKKA FROM THE BARREL</b>	20.00
"A well-balanced blend of vanilla and a dash of ash."	

### FLIGHTS

<b>PREMIUM</b>	
<b>NIKKA-</b>	22.00
Coffey Grain, Miyagikyo, Yoichi	
<b>ULTRA PREMIUM</b>	30.00
<b>SHIBUI-</b>	
Pure Malt 10 YR, Grain Select, BBN Cask 10 YR	



*Let us wine down...*

### Red

6oz/9oz/BTL

<b>Merlot-</b>	
Hogue	6/8.25/18
<b>Cabernet Sauvignon-</b>	
Hogue	6/8.25/26
<b>Blend-</b>	
Hogue	6/9/22

### White

<b>Chardonnay-</b>	
Joel Gott	8/12/40
<b>Pinot Grigio</b>	
Hogue	6/8/22
<b>Sauvignon Blanc-</b>	
Joel Gott	8/12/40

### Extras

<b>Plum Wine-</b>	
Hakutsuru	7/9/23
<b>Moscato-</b>	
Sutter Home	4.75/7/29
<b>Sparkling-</b>	
Korbel Champagne	6.25/10/27
<b>Hot Sake-</b>	
Gekkeikan	6.25/9.25

### Art of Tea

<b>Orchid Oolong</b>	5.00
<b>Sencha Green Tea</b>	5.00
<b>Jasmine Reserve</b>	5.00
<b>White Coconut Crème</b>	5.00

### Beer

<b>Sapporo</b>	6.00
<b>Tsing Tao</b>	6.00



## STARTERS

<b>SUMMER ROLL</b> SHRIMP AND PEANUT SAUCE	10	<b>*SASHIMI POKE</b> ASSORTMENT OF SASHIMI FISH WITH PONZU VINAIGRETTE.	16
<b>GARLIC CHICKEN WINGS</b> DRUMMETTES SERVED WITH HONEY GARLIC MUSTARD SAUCE	14	<b>*OYSTERS ON HALF SHELL</b> CHILLED PACIFIC OYSTERS PREPARED WITH A SPICY SAKE SORBET AND PONZU VINAIGRETTE.	1ea — 5 6ea — 24 12ea — 42
<b>STEAMED CHICKEN FEET</b>	9	<b>FRIED OYSTERS</b> PANKO BREADED AND QUICK FRIED SERVED WITH KATSU SAUCE	11
<b>CRISPY VEGETABLE SPRING ROLLS</b> CRISPY ROLLS SWEET DIPPING SAUCE	10	<b>*FRIED CALAMARI</b> PONZU VINAIGRETTE, WASABI MAYO, AND SWEET CHILI SAUCE.	15
<b>STEAMED PORK/SHRIMP SHU MAI</b>	12	<b>STEAMED SHRIMP DUMPLING</b>	12
<b>TEMPURA SHRIMP</b> TEMPURA BATTERED NOBASHI SHRIMP	13	<b>SHRIMP &amp; SEASONAL VEGETABLE TEMPURA</b> WITH HOUSE MADE TEMPURA DIPPING SAUCE	12
<b>STEAMED GAI LAN IN OYSTER SAUCE</b>	12		
<b>BBQ PORK</b>	12		

## SALADS & SIDES

<b>EGG FLOWER SOUP</b>	CUP 5 BOWL 8	<b>*SQUID SALAD</b>	12
<b>HOT &amp; SOUR SOUP</b>	CUP 5 BOWL 8	<b>SEAWEED SALAD</b>	8
<b>MISO SOUP</b>	4	<b>CUCUMBER NAMASU</b>	8
		<b>EDAMAME WITH SEA SALT</b>	6

## SOUPS

<b>THAI SEAFOOD SOUP</b> SEAFOOD COMBINATION WITH MUSHROOMS AND TOMATOES CHOICE OF RICE OR NOODLES	33	<b>WONTON NOODLE SOUP</b> SHRIMP WONTONS, CHASHU PORK AND NOODLES IN CHICKEN BROTH	17	<b>TEMPURA UDON NOODLE</b> TEMPURA SHRIMP, VEGGIE, SEAWEED, FISH CAKE AND UDON NOODLES	15	<b>*CHASHU PORK RAMEN (TONKOTSU)</b> SEAWEED, BOILED EGG AND GREEN ONION	14
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## PHO

SERVED WITH BEAN SPROUTS, BASIL, LIMES AND JALAPENOS

<b>*DAC BIET</b> SPECIAL COMBO OF RARE BEEF, BRISKET AND MEAT BALLS	17	<b>HAI SAN</b> SEAFOOD COMBINATION INCLUDING SHRIMP, SCALLOPS, MUSSELS, FISH AND CRAB	25	<b>BO VIEN</b> BEEF MEATBALL	14
<b>*TAI</b> RARE SLICED BEEF	14			<b>*TAI BO VIEN</b> RARE BEEF, MEAT BALLS	15
<b>*TAI GAU</b> RARE BEEF, BRISKET	15			<b>GA</b> CHICKEN	15

## RICE DISHES

EGG, PEAS, CARROTS, GREEN ONIONS AND RICE

**MUCKLESHOOT FRIED RICE**  
MEAT AND SEAFOOD  
PINEAPPLE AND BEAN SPROUTS

16

**YANG CHOW** 15  
**SEAFOOD** 16  
**SHRIMP** 15

**CHICKEN** 13  
**PORK** 13  
**MEAT** 15

A GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF 8 OR MORE

\*CERTAIN ITEMS ON OUR MENU ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING UNDERCOOKED MEATS, POULTRY, SHELLFISH, FISH, OR EGGS MAY INCREASE THE RISK OF A FOODBORNE ILLNESS. PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR MAY HAVE COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH, SHELLFISH OR WHEAT. WE TAKE STEPS TO MINIMIZE RISK AND SAFELY HANDLE THE FOODS THAT CONTAIN POTENTIAL ALLERGENS, BUT PLEASE BE ADVISED THAT CROSS CONTAMINATION MAY OCCUR.



**\*LIVE LOBSTER**

SUCCULENT SWEET LOBSTER  
CHOICE OF PREPARATION

(BLACK BEAN SAUCE, SALT & PEPPER, OR GINGER  
SCALLION)

MARKET PRICE

ADD THE FOLLOWING:

*SEARED BEEF FILET	38
SALT & PEPPER TOFU	7
STEAMED GAILAN IN OYSTER SAUCE	8

**PEKING DUCK**

TRADITIONALLY  
PREPARED AND  
ROASTED TO  
PERFECTION IN 45  
MINUTES.  
SERVED WITH A  
SELECTION OF  
CONDIMENTS, HOISIN  
SAUCE, & STEAMED BUNS

75

**HOT STONES**

**\*SEARED JUMBO DIVER SCALLOPS  
WITH RAINY DAY ROLL**

WASABI MAYO, GOCHUJANG & PONZU  
VINAIGRETTE

38

**\*SEARED BEEF FILET  
WITH MUCKLESHOOT ROLL**

WASABI MAYO, GOCHUJANG & PONZU  
VINAIGRETTE

45

**SINGAPORE NOODLES**

SHRIMP, BBQ PORK, SPROUTS, PEPPERS  
EGGS AND RICE NOODLES STIR FRIED  
WITH YELLOW CURRY

**\*BEEF FILET MEDALLIONS**

IN A SHOYU PEPPER GINGER SAUCE  
WITH CITRUS DAIKON SALAD & PONZU

**GENERAL TAO'S CHICKEN**

CHICKEN TEMPURA, TANGY SAUCE  
CHILI PEPPERS

**BROCCOLI BEEF  
CHICKEN**

WITH MUSHROOM, BROCCOLI  
HOUSE SPECIAL SAUCE

**BLACK BEAN SAUCE CLAMS**

GREEN & RED PEPPERS AND BLACK BEAN SAUCE

**TERIYAKI BEEF**

SERVED WITH A SPRING MIX SALAD  
WASABI DRESSING, ASPARAGUS AND RED PEPPER.  
YOUR CHOICE OF STEAMED OR SUSHI RICE

**GAI LAN BEEF  
CHICKEN**

WITH MUSHROOM, HOUSE SPECIAL SAUCE

**CRISPY ROCK FISH**

WHOLE CRISPY ROCK FISH  
WITH CITRUS DAIKON SALAD & SWEET THAI CHILI

**CHOW MEIN**

CRISPY OR SOFT NOODLE, STRAW MUSHROOMS,  
WATER CHESTNUTS, CARROTS AND BOK CHOY

**CHICKEN**

**BEEF**

**SEAFOOD**

16

42

19

21

19

22

21

21

19

32

19

21

20

**HONEY WALNUT PRAWNS**

PRAWNS, CANDIED WALNUTS,  
SWEET HONEY SAUCE

**MONGOLIAN CHICKEN  
BEEF**

STIR FRIED WITH ONIONS, SCALLIONS,  
CHILI PEPPERS, MONGOLIAN SAUCE  
OVER DEEP FRIED RICE STICK NOODLES

**SALT & PEPPER HEAD ON SHRIMP**

HEAD-ON SHRIMP DEEP FRIED AND WOK-TOSSED,  
CHINESE 5 SPICE SALT, THAI CHILIES, GARLIC, JALAPENOS

**CHOW FUN**

GREEN & WHITE ONIONS, BEAN SPROUTS, NOODLES

**CHICKEN**

**BEEF**

**SEAFOOD**

**TOFU & VEGETABLES**

STIR FRIED TOFU, BABY BOK CHOY, STRAW  
MUSHROOMS, CARROTS, WATER CHESTNUTS  
HOUSE SPECIAL SAUCE

**SWEET & SOUR CHICKEN**

BATTERED CHICKEN, RED AND GREEN PEPPERS  
AND PINEAPPLE TOSSED IN SWEET & SOUR SAUCE

**GREEN BEAN CHICKEN**

**BEEF**

STIR-FRY GREEN BEANS IN BLACK BEAN SAUCE

**PHAD THAI**

PHAD THAI SAUCE WITH RICE NOODLE, EGG, BEAN SPROUTS  
AND GREEN ONIONS. GARNISHED WITH PEANUTS AND LIME

**CHICKEN**

**BEEF**

**SHRIMP**

23

19

21

23

19

21

20

14

17

19

21

19

21

20

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## SUSHI

	NIGIRI 2 PIECE	SASHIMI 5 PIECE
*ALBACORE (SHIRO-MAGURO)	6	11
*TUNA (MAGURO)	8	13
*SALMON (SAKE)	5	10
*YELLOW TAIL (HAMACHI)	8	14
*FRESH WATER EEL (UNAGI)	7	15
*SHRIMP (EBI)	6	10
*OCTOPUS (TAKO)	12	17
*SQUID (IKA)	7	13
*FLYING FISH EGGS (TOBIKO)	7	13
*SALMON EGG (IKURA)	12	18
*SEA URCHIN (UNI) <i>seasonal</i>	16	29
*SWEET SHRIMP (AMA-EBI)	12	26
*WHITE TUNA (ESCOLAR)	8	12
*SCALLOPS (HOTATE)	8	12

## COMBINATIONS

*BENTO BOX	28
CALIFORNIA ROLL, TEMPURA SHRIMP, SALMON, WHITE TUNA SASHIMI WITH SEAWEED AND SQUID SALAD	
*MAKI SUSHI	24
CALIFORNIA ROLL, TEKKA MAKI, KAPPA MAKI, AND DAILY SPECIAL ROLL	
*CHIRASHI	28
SUSHI RICE TOPPED WITH ASSORTMENT OF SASHIMI (CHEF'S CHOICE)	
*SUSHI DELUXE	42
MUCKLESHOOT ROLL, NIGIRI SUSHI AND SASHIMI (CHEF'S CHOICE)	
*SASHIMI	60
ASSORTMENT OF CHEF'S CHOICE SASHIMI SLICES, VEGETABLE, GARNISHES, KAPPA MAKI AND TEKKA MAKI	
*TREASURE BOAT	165
OMAKASE (CHEFS CHOICE) 4-6 PERSON PLEASER	

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## MAKI SUSHI

*CALIFORNIA ROLL	10
KANI, AVOCADO, CUCUMBER	
*SPICY TUNA ROLL	14
TUNA, SCALLIONS, CUCUMBER	
*SPIDER ROLL	19
SOFT SHELL CRAB, AVOCADO, CUCUMBER, TOBIKO, TERIYAKI GLAZE	
*SALMON SKIN ROLL	10
SALMON SKIN, AVOCADO, CUCUMBER, TOBIKO	
*SHRIMP TEMPURA ROLL	12
TEMPURA SHRIMP, CUCUMBER, TERIYAKI SAUCE	
*DRAGON ROLL	22
TEMPURA SHRIMP, EEL, CUCUMBER, TERIYAKI	
*SPICY CRAB ROLL	14
TEMPURA STYLE SPICY CRAB ROLL DRIZZLED WITH SPICY MAYO AND UNAGI SAUCE	
*UNAGI AVOCADO ROLL	18
EEL, AVOCADO, CUCUMBER, TOBIKO, TERIYAKI	
*HONEY WALNUT PRAWN ROLL	16
TEMPURA STYLE SPICY CALIFORNIA ROLL WITH CREAM CHEESE, HONEY WALNUT PRAWNS AND UNAGI SAUCE	
*MUCKLESHOOT ROLL	16
TEMPURA SHRIMP, SCALLOPS, SPICY MAYO GREEN ONIONS, TOBIKO AND TERIYAKI	
*DYNAMITE ROLL	20
TOBIKO, KANI, CUCUMBER, TUNA, HAMACHI, SALMON, SCALLIONS AND SPICY MAYO	
*MOUNTAIN ROLL	16
TEMPURA SHRIMP, TUNA, SALMON, HAMACHI, SPICY CRAB, TOBIKO, GREEN ONIONS, TERIYAKI	
*MAUI ROLL	14
TEMPURA SHRIMP, SPICY TUNA, MANGO, AVOCADO AND CILANTRO, WITH AN UNAGI SAUCE DRIZZLE.	
*RAINY DAY ROLL	17
TEMPURA STYLE SPICY CALIFORNIA ROLL WITH CREAM CHEESE, AVOCADO, AND PICO DE GALLO	
*SEATTLE TEMPURA ROLL	14
SALMON, AVOCADO, CREAM CHEESE, TEMPURA STYLE ROLL.	
*RAINBOW ROLL	15
CALIFORNIA ROLL WRAPPED WITH ASSORTED FISH AND TOPPED WITH TOBIKO	

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## DESSERTS

### **Latiya (La-tee-Jah) Chamorro | \$8**

Vanilla sponge, cinnamon custard & toasted coconut.

### **Lychee Island | \$4**

Lychee sorbet, tropical fruit salad, lime, Thai basil & splash of soda.

### **Banana Lumpia (Lumpiang saging) Filipino | \$7**

Deep fried banana wrapped in egg roll skin, brown sugar, caramel with chocolate sauce, matcha ice cream & toasted coconut.

### **Coconut Mango Tapioca Pudding (Sago) Cantonese | \$5**

Homemade coconut sago with sweet and tangy mango.

### **Green Tea Tempura Ice Cream | \$7**

Sweet red beans, tropical fruit salad & black sugar syrup  
(Kuro Mitsu sauce).

### **House-made Cookies | \$3.50 (Hot Tea | \$2.50)**

Assorted cookies from our bakery.  
Currently featuring black sesame, orange & miso.

### **Matcha Fudge | \$2**

Creamy white chocolate with green tea,  
sweetened milk & matcha green tea dust.

# 848

## MONDAY-THURSDAY

SPECIALS AVAILABLE FOR DINE-IN ONLY

### \*Yellowtail Usuzukuri

Thinly sliced Hamachi Sashimi, chopped jalapeno, Tobiko & ponzu sauce

### \*Salmon Mango Tango roll

Salmon, cilantro, avocado & mango

### Shrimp Kakiage Udon

Shrimp & assorted vegetable tempura, green onion, wakame in hot Udon broth

### Agedashi Tofu

Deep fried Tofu, grated daikon & ginger, green onion & tempura sauce

### Green Bean Curry

Green curry cooked with coconut milk, chicken breast, bell pepper, eggplant & Thai basil. Served with steamed Jasmine rice

### Duck Chow fun

Roasted Peking Duck, green & white onion, chow fun noodles & bean sprouts

### Island Style fried rice

Stir fried steamed Jasmine rice with Spam, Chinese Sausage, pineapple, onion, oyster sauce & egg

### Spicy Black Bean Mussels

New Zealand Mussels stir fried with green & red pepper in a spicy black bean sauce

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## CHOOSE

## 6 • 7 • 8

\$7

Autumn in Japan  
Suntory Whiskey  
& apple cider

\$6

Tokyo Chai  
Ginkobai Sake,  
Chai Tea &  
cream

\$8

Sencha Gold  
Kizakura Sake  
& green tea

## SAKE OF THE MONTH

	3OZ	6OZ
GINKOBAI "HANNYA" SAKE	8.00	16.00

Rich in flavors...sweet & spicy. Best served on the rocks.

## FLIGHT MENU

### sample your favorite

### Japanese Whiskey

Nikka	22.00
Shibui	30.00

### Premium Sake

Gekkeikan	14.00
Heavensake	18.00