

## WHISKY

<b>suntory toki</b>	6 / 12
<i>blended</i> - basil, honey, herbaceous	
<b>suntory hakushu 18 yr</b>	50 / 100
<i>single malt</i> - rich fruits, citrus, honey, apricots & sweet dark chocolate, lightly peated	
<b>suntory yamazaki 12 yr</b>	27 / 54
<i>single malt</i> - full-bodied, vanilla, citrus notes with an undercurrent of spice just underneath all the candied notes balancing dusty cigarette ash & cedarwood dryness	
<b>suntory yamazaki 18 yr</b>	55 / 110
<i>single malt</i> - mature autumn fruit, vanilla, raisin, apricot, mizunara, blackberry, strawberry jam, dark chocolate, finish is long, spicy and smooth	
<b>nikka coffey malt</b>	13 / 26
<i>single malt</i> - clove, cinnamon, dried fruit, rich,	
<b>nikka coffey grain</b>	11 / 22
<i>blended</i> - vanilla, oak, sweet corn, hazelnut	
<b>nikka "pure malt"</b>	10 / 20
<i>blended</i> - clean, bright nose, soft, fruity palate	
<b>nikka yoichi</b>	18 / 36
<i>single malt</i> - firm, powerful, well-balanced peat, smoke, spices, fresh fruit & nuts	
<b>nikka miyagikyo</b>	18 / 36
<i>single malt</i> - firm, lively, herbaceous, liquorice, elegant, fresh tobacco leaves & coconut	
<b>nikka from the barrel</b>	13 / 26
<i>single malt</i> - firm, lively, herbaceous, liquorice, elegant, fresh tobacco leaves & coconut	

## WHISKY CONT.

<b>kurayoshi 18 yr</b>	40 / 80
<i>blended</i> grassy nose, layers of buttered bread, fresh orange, brown sugar on the palate	
<b>akashi</b>	10 / 20
<i>blended</i> - spicy rye, baked cherry oak driven	
<b>akashi</b>	17 / 34
<i>single malt</i> - apricot, malt spice, clove & toffee	
<b>akashi</b>	6 / 12
<i>ume (plum) whisky</i> amazing after a lovely meal at your favorite izakaya, a 6 months blend of plum wine and whisky, great with seltzer, or on the rocks	
<b>iwai tradition</b>	10 / 20
<i>blended</i> - ripe cherry, honey toffee, ginger spice	
<b>ichirio's malt and grain</b>	30 / 60
<i>blended</i> - toffee, gingerbread, tropical fruits	
<b>ohishi brandy cask</b>	13 / 26
<i>rice malt</i> - light, fragrant, clove & almond	

## OTHER RARITIES

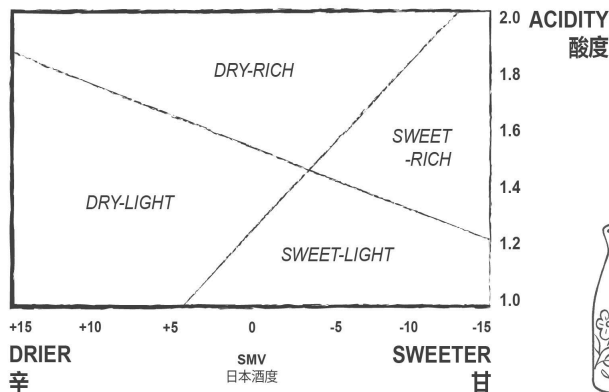
<b>cor cor red</b>	8 / 16
<i>okinawa molasses rum</i> grassy, hint of smoke, rich, spicy, hints of clove	
<b>cor cor green</b>	11 / 22
<i>okinawa sugar cane rum</i> tropical herbs, pungent herbs, umami	
<b>yanagita "mizunara"</b>	8 / 16
<i>barley shochu</i> light, clean, buttery, reminiscence of a whiskey with umami notes	
<b>ginrei shiro</b>	4 / 8
<i>rice shochu</i> elegant, floral aroma that is much like ginjo sake, soft, smooth and easy to drink	
<b>kaido imo</b>	4 / 8
<i>sweet potato &amp; rice shochu</i> has a soft mouthfeel, huge presence of umami, and a clean aftertaste	
<b>jougo kokuto shochu</b>	6 / 12
<i>brown sugar shochu</i> light & fruity aroma, a soft & light mouthfeel & a clean, smooth swallow	
<b>yamaneko "wildcat"</b>	8 / 16
<i>sweet potato shochu</i> fresh & bright aromas of lychee and mango, shochu is medium-light bodied with flavors of candied sweet potato, fresh peach and a dry finish	

## SAKE

	smv	acidity	\$
<b>chibi zumo "lil sumo cup" 200ml</b>			
<i>junmai genshu</i>	+6	1.4	22
dry, fruit driven, asian pear, plum, nutty, rich			
<b>miyozakura "panda cup" 180ml</b>			
<i>junmai</i>	+6.5	1.4	24
roasted nuts, apricots, dry finish			
<b>kikusui funaguchi "black can" 200ml</b>			
<i>nama honjozo</i>	-2	1.8	30
blended with shochu, umami driven, mild sweetness			
<b>kikusui funaguchi "gold can" 200ml</b>			
<i>nama honjozo</i>	-4	1.7	24
unpasteurized, undiluted, rich, viscous, hints honey & banana bread			
<b>matsumoto shuzo "shuhari" 720ml</b>			
<i>junmai</i>	+7	1.3	22 / 85
fruity, spritzy, light, creamy notes, soft dry finish			
<b>kiminoi "emperor's well" 720ml</b>			
<i>yamahai junmai ginjo</i>	0	1.4	34 / 135
well balanced, umami and mushroom driven			
<b>nippon seishu "kita shizuku" 720ml</b>			
<i>junmai ginjo</i>	-3	1.2	26 / 104
notes of marzipan & honeydew melon in a silken texture, wildflower honey resolve into a snappy finish of tart green apples medium bodied and off-dry sweetness			
<b>gikyo "chivalry" 720ml</b>			
<i>junmai ginjo</i>	+4	1.6	33 / 133
hints of melon, moving into savory notes of cereal grains and toasted wheat, dry finish			

## SAKE

	smv	acidity	\$
<b>brooklyn kura, glass</b>			
<i>junmai ginjo nama</i>	0	1.6	14
fresh, crisp, light & aromatic sake with a dry finish			
<b>brooklyn kura 'blue door' 750ml</b>			
<i>junmai nama</i>	+2	1.8	28 / 128
full bodied, earthy, dry, umami-laden with subtle notes of banana and ripe melon			
<b>bijofu "the gentleman" 720ml</b>			
<i>tokubetsu junmai</i>	+4	1.6	18 / 70
light, hints of passion fruit, mint leaves			
<b>bijofu "junrei tama - cat label" 720ml</b>			
<i>junmai ginjo</i>	+4	1.4	29 / 92
notes of muscat grapes and tart, underripe melon. very dry, lip smacking finish.			
<b>moriki brewery, "hanabusa bouquet" 720ml</b>			
<i>yamahai junmai</i>	+7	2	36 / 143
acidic brightness, hints of berries, round, smooth			



## NIGORI SAKE

	smv	acidity	\$
<b>yuki no tenshi "snow angel" 180ml</b>			
<i>junmai</i>	-11	1.4	22
off dry, hints of muscat grapes & strawberry, delicate, silky			
<b>kunizakari "white velvet" 200ml</b>			
<i>futsushu</i>	-5	1.3	24
rich, velvety, creamy nigori with sweet mochi rice, melon, floral & tropical fruit			
<b>kiku masamune 500ml</b>			
<i>junmai</i>	-80	2	14 / 53
sweet, creamy, great with yakitori and grilled foods or alone as a dessert			
<b>kumo 500ml</b>			
<i>junmai</i>	-4	1.8	22 / 85
velvety, tropical fruit nose, pairs well with robatayaki			
<b>mukade 720ml</b>			
<i>ginjo</i>	-10	1.5	23 / 86
full bodied, elegant, delicate soft sweetness, silky, floral, spring water from the yoro mountains			
<b>shishino sato "sen" 500ml</b>			
<i>sparkling junmai ginjo</i>	+1	1.9	98
soft grapefruit, umami, floral, second, in-bottle fermentation yields a refreshing carbonation, drinkable with a soft and velvety mouthfeel			
<b>fruited and flavored</b>			
<b>hojun yuzu, glass</b>	-11	1.4	14
fresh yuzu juice and a bit of sugar added for balance, citrusy on the palate			
<b>raifuku shuzo, glass</b>			
<i>sake based umeshu</i>	-4	1.8	12
high grade <i>ume</i> fruit is macerated in a premium sake base with no distilled alcohol			
<b>piritto togarashi umeshu</b>			15 / 60
<i>togarashi umeshu</i>			
locally grown red chili pepper is blended into this plum sake made from local green plums, rich, sweet, and slightly sour			