

BEER

Sapporo Draft Beer, Pint / Pitcher	6 / 19
Kirin Ichiban, bottle	5
Kirin Light, bottle	5
Orion, large bottle (Brewed in Okinawa)	9

WHITE WINE

Chardonnay, Woodbridge, CA	5
Sauvignon Blanc, Woodbridge, CA	5
Pinot Grigio, Bella Sera, Italy	5
White Zinfandel, Woodbridge, CA	5

RED WINE

Cabernet Sauvignon, Woodbridge, CA	6
Merlot, Woodbridge, CA	6

FRUIT WINE glass/bottle

Plum Wine	6	20
Fuji Apple Wine	7	24
Lychee Wine	7	24

HOT SAKE

ShoChikuBai	Small 5	Large 9
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MILD/SWEET SAKE

Nigori Crème de Sake 300 ml	10
Sweet and creamy sake with a mild aroma. The bottle should be shaken each time before pouring due to the high rice content that settles at the bottom.	
Hana-Kohaku 300 ml	13
Made with junmai sake and Japanese plum extract from the plums of the Wakayama Prefecture, this mildly sweet and citrus-y sake is great for sake drinkers who enjoy hints of fruit.	
Organic Namazake 300 ml	13
It's totally natural, using OCIA certified rice harvested from the Sacramento Valley with absolutely no preservatives, no alcohol, and no sulfites added. It is brewed under the direction of Takara's master brewer combining the most traditional methods with modern technology to arrive at the Ginjo grade (The Silver Medal award of Organic & Biodynamic Wine Competition in 2009 and 2010). Light, semi-sweet, and very smooth.	
Sparkling Hana-Awaka 250 ml	12
This slightly sweet, fizzy, low-alcohol sake is pleasantly refreshing and great for sake beginners!	
Sparkling Mio 300 ml	16
Champagne-like sake that is sweet with hints of lemon-lime fruitiness.	

NIHON-SHU

GLASS

Ozeki Dry	5
Very light in aroma but dry and smooth. Pairs well with fried dishes as well as cooked seafood.	

Kuromatsu-Hakushika Chokara	7
Though advertised as "extra dry," this sake is milder than the Ozeki but has a fuller body with a sharper finish. Smooth and aromatic.	

Yamadanishiki Junmai	9
Very smooth and aromatic, this full bodied, dry sake is great for Teriyaki dishes or by itself for the ardent sake drinker. The thick rice flavor lingers leaving warm, sweet residuals.	

BOTTLES

200 ml

Kikusui Namazake	11
Truly fresh sake which has not been subjected to either pasteurization or blending. Comparatively high in alcohol content (19%), this sake has a rich flavor reminiscent of bananas and grapes. Pairs well with <i>Fried Tofu Fire</i> and <i>Tuna Tataki</i> .	

300 ml

Kuromatsu-Hakushika Junmai Ginjo	11
Mild and dry with a sweet rice flavor. Medium body with a light finish.	

Taru-Zake	13
A unique sake distinguished by the refreshing aroma of the Yoshino cedar casks they were matured in. Dry but mildly smooth with a peppery finish. Pairs well with <i>grilled/BBQ dishes</i> and <i>Soft Shell Crab</i> .	

Shirakabe-Gura	16
A crisp, dry sake with a full body. Has a slightly sharp finish that pairs well with <i>Tataki dishes</i> or <i>Sashimi</i> .	

Nanbu Bijin	18
Made with "Ginginga," an Iwate Prefecture rice that took eight years to develop, this sake has an elegant and soft fragrance with a flavor that is reminiscent of pears and muscat grapes. The rice, water, yeast and distillery are all from Iwate making this a true "ji-zake," or microbrew. Very smooth and flavorful, this sake pairs very well with <i>Sunomono</i> and <i>Sashimi</i> .	

Osakaya Chobei Dai-Ginjo	21
Silky smooth on the palate with a fruity finish but a tad milder than the Dassai 50. Very aromatic with subtle hints of honeydews and pears. Pairs well with <i>Hirame Usuzukuri</i> and <i>Tuna Tartar</i> .	

Dassai 50 Junmai Dai-Ginjo	23
Incredibly smooth and very well balanced between the sweetness and acidity. Very elegant in it's depth and complexity yet clean and refreshing, this sake is great for the experienced sake drinker and the beginner (You'll understand what I mean when you drink it!). Pairs well with <i>Hirame Usuzukuri</i> (light on the sauce).	