



# Drink Menu

## COCKTAILS

- Martini So Good 15

suntory roky gin, comoz blanc vermouth, umami, pickled shallot
- Atari Sunset 15

ketel one, ginger, lime, watermelon
- Don't Lychee to Me 16

suntory roku gin, aperol, lychee, calpico, lemon
- Kagawa Aztec 15

chili crisp sesame oil fat washed blanco tequila, lime, ginger, agave
- Nakatomi Plaza 15

strawberry infused blanco tequila, cinnamon, lemon
- Momiji Sour 16

mars iwai 45 whisky, choya umeshu, lemon, orgeat
- Kobayashi & Yamamoto 15

old forester bourbon, sidetrack nocino, giffard lichi-li

## N/A COCKTAILS

- YuNoGroni 14

YuNo yuzu n/a gin, wilderten bittersweet n/a aperitivo
- Pathfinder n/a sprit
- Wayfinder's Mule 14

Pathfinder n/a spirit, ginger beer, lime
- Commuter Sour 14

Wilfred's bitter orange & rosemary, lemon, orgeat

## N/A DRINKS

- Topo Chico 12 oz – 6
- Raspberry Lime Soda – 8
- Passionfruit Lemonade – 8
- Pineapple Ginger - 8
- Watermelon Ginger - 9
- Bedford's Ginger Beer 12 oz - 6
- Seattle Cola – 4
- Seattle Diet Cola – 4
- Seattle Lemon Lime – 4
- Seattle Ginger Ale – 4

## BEER

### Draft

- Sapporo 7

Japan
- Seapine IPA 8

Seattle, Washington
- Reuben's Little Fox Red Ale 8

Seattle, Washington
- Blackraven Perplexor Hazy Pale Ale 8

Woodinville, Washington 8

### Can / Bottle

- Kuri Kuro Dark Chestnut Ale 11.2oz bottle 12
- Sorry Umami IPA 12
- Athletic Upside Dawn Golden N/A 8

# SAKE GLASS POURS

- Sho Chiku Bai Junmai** — \$9/95 - 1.5L
- dry, light, smooth, full bodied
- Eiko Fuji “Dry Mountain” Honkara** — \$14/150 – 1.8L
- combination of karakuchi and honjozo, dry minerality with very light marshmallow sweetness
- Abe Junmai** — \$16/80 - 720ml
- vegetal, soft green apple, subtle effervescence
- Kurosawa Nigori** — \$11/55 – 720ml
- rich, apricot, peach, soothing, coconut
- Kawatsuru “Olive” Junmai Gingjo**— \$17/85 – 720ml
- soft herbs, olive, umami, nice acidity
- Yuho “Rhythm of Centuries” Kimoto Junmai** — \$16/80 – 720ml
- lovely funkiness, deep and playful
- Shiokawa “Cowboy” Yamahai Genshu** — \$15/75 – 720ml
- robust, lightly smokey, perfect for grilled meat
- Koshi No Kanbai “Blue River” Junmai Ginjo** —\$15/210 1.8L
- crisp, clean, elegant, silky
- Konteki “Tears of Dawn” Daiginjo** — \$16/80 – 720 ml
- bright, melon, very smooth, dry
- Rotating Seasonal Sake** – Ask your server!

# SAKE BOTTLE

- Shibata Yuzu** — \$30 – 200ml
- mellow citrus, bright, easy
- Izumibashi Sparkling Nigori** - \$40 – 250ml
- light, clean, natural mellow sweetness
- Hana Hou Hou Shou Sparkling Rose** — \$40 – 300ml
- hibiscus, rose petal, raspberry \$40 – 300ml
- Kamoizumi “Summer Snow” Nigori Ginjo** — \$50 – 500ml
- hay, melon, full-bodied mild sweetness
- Urukasumi Junmai** — \$42 – 300 ml
- soft, dry, crisp spring water with gentle minerality
- Kubota Junmai Daiginjo** — \$45 - 300
- ml vibrant aromatics, light fruit, long clean finish
- Kamoshibito Kuheiji “The Water of Hope” Eau De Dèsir Junmai Daiginjo** — \$100 – 720 ml
- one of the first sakes to appear in a Michelin Star restaurant, rich, peach, melon, rose petals, citrus
- Izumibashi “Gold Dragonfly” Kimoto Junmai Daiginjo** — \$220 – 720 ml
- rare Rakufumai rice, rich aroma, juicy fruit and rice, coconut, velvety texture, ever changing finish

# RED

- Hyland Petit Estate Pinot Noir** 16/74
- McMinnville, Willamette Valley, Oregon
- Brendel Cooper’s Ridge Cabernet Sauvignon** 16/74
- North Coast, California
- Duckhorn Vineyards Decoy Merlot** 14/56
- Sonoma County, California
- Torbreck Woodcutter’s Shiraz** 18/72
- Barossa Valley, South Australia

# WHITE

- Jermann Pinot Grigio** 16/64
- Fruiili, Italy 2024
- Saint Clair Sauvignon Blanc** 16/64
- Marlborough, New Zealand 2024
- Banfi La Pettegola Vermentino** 15/60
- Tuscany, Italy 2024
- Sonoma Cutrer Chardonnay** 15/60
- Russian River, California 2023

# BUBBLES

- Juve Y Camps Reserva De La Familia Brut Natura Cava**
- \$16/64
- Penedès, Catalonia, Spain
- Coeur Clementine La Petillante Brut Rosé** 16/64
- Provence, France

# ROSÉ

- Ott Cotés de Provence Rose** 17/68
- Provence, France