

Cocktails

Martini So Good 15

suntory roku 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, combier lychee

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

SAKE GLASS POURS

Sake Flights sample any three 19

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

SAKE BOTTLES

Gekkeikan Hot Sake Bottle 14

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

Kamoizumi “Summer Snow” Nigori Ginjo 50 – 500ml

hay, melon, full-bodied mild sweetness

Urakasumi Junmai 42 – 300 ml

soft, dry, crisp spring water with gentle minerality

Kubota Junmai Daiginjo 40 – 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 16/64

McMinnville, Willamette Valley, Oregon

Brendel Cooper's Ridge Cabernet Sauvignon 16/64

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

Fruili, 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

Tirriddis House Blacn Brut 14/56

Yakima Valley, Wa

Coeur Clementine La Petillante Brut Rosé 16/64

Provence, France

ROSÉ

Ott Cotés de Provence Rose 17/68

Provence, France

BEER

Draft

Sapporo Japan 7

Seapine IPA Seattle, Washington 8

Scuttlebutt Sea Legs Red Ale Everett, Washington 8

Blackraven Perplexor Hazy Pale Ale Woodinville, Washington 8

Can / Bottle

Kuri Kuro Dark Chestnut Ale 11.2oz 12

Sorry Umami IPA 12

Athletic Upside Dawn Golden N/A 8

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

Sangaria Ramune 6

original or strawberry