

# WINE

## WHITE

### **Prosecco: Avisi, Italy**

8 26

*Fruity scents of pear and green apples with a lightly floral and citrus note.*

### **Sauvignon Blanc: Tarrica, California**

9 30

*Citrus and stone fruit flavors followed by flint notes and a refreshing fruit finish.*

### **Chardonnay: Four Vines Naked, California**

8 26

*Crisp apple, white peach and pear finishing long with hints of citrus and mineral.*

### **Chardonnay: Carlidge & Browne, California**

9 30

*Aromas of tropical fruit and pear with a softened palate of creamy quality enhanced by spicy oak.*

### **Pinot Grigio: Il Cantico, Italy**

7 22

*Dry and crisp with lively fruit flavors and a smooth finish.*

### **White Blend: Borealis, Oregon, US**

8 26

*Aromas of tropical flowers, ripe kiwi and melon with a silky soft palate brimming with mango and white nectarine.*

### **Moscato: La Perlina, Italy**

8 26

*A hint of pear and zesty tangerine with stone fruit and honey.*

### **Riesling: Boundary Break "Medium Dry", New York**

8 26

*Honeysuckle flower aromas and flavors with a hint of honey.*

### **Vinho Verde: Encostas Do Lima, Portugal**

8 26

*Fresh, crisp and lively with stone fruit and lime.*



# WINE

## ROSE

**Rose: Flying Solo Rose Blend, France** 7 22  
*Light-bodied with red fruit flavors and refreshing acidity.*

**Rose: Encostas de Lima Vinho Verde, Portugal** 7 22  
*Fresh aromas of strawberry and raspberry with notes of citrus.*

## RED

**Malbec: Maipe, Argentina** 8 26  
*Complex plum, fig, strawberry and spice aromas with velvety tannins and excellent length.*

**Cabernet Sauvignon: Poppy, California** 9 30  
*Black cherry, boysenberry and spicy cinnamon aromas with black currant and plum flavors.*

**Pinot Noir: Noah River, California** 9 30  
*Aromas of spiced plums and raspberry with core fruit flavors and moderate tannins.*

**Merlot: Black Ridge, California** 7 22  
*Youthful aromatics of fresh plum, blueberries and hints of caramel and violet with flavors of black cherry and other dark fruits.*

**Red Blend: The Boatman, California** 8 26  
*Fragrant nose of rhubarb, blackberry and peppercorns with a voluptuous palate of black cherry and violet.*



# SAKE

## HOT SAKE

\$8 10oz Carafe



**CLASSIC** Sho Chiku Bai California

*mild, clean, warming & wonderful*

## CRYSTALLINE & CLOUDY SAKES

\$8 4oz glass – \$17 10oz Carafe



**VERITAS** Sawanotsuru Jitsuraku Tokubetsu  
Junmai Kimoto Hyogo

*tangy acidity, crisp minerality & some hints of vanilla*



**CHRYSANTHEMUM WATER** Kikusui Junmai Ginjo Niigata

*light floral, melon & stone fruit balanced with earthy wet tones*



**GOLD** Born Junmai Daiginjo Fukui

*smooth, with tropical fruit flavors and a hint of nugat*



**SILKY MILD** Sho Chiku Bai California

*perfect balance of richness, sweetness & creamy texture*

## FLAVORED CRYSTALLINE & CLOUDY SAKES

\$8 4oz glass – \$17 10oz Carafe



**CUCUMBER** TYKU Junmai Nara

*bursting with refreshing cucumber aromas*



**YUZU** Homare Junmai Fukushima

*tart with a refreshing, palate-cleansing twinge of bitterness*



**BLOSSOM OF PEACE** Tozai Plum Sake Kyoto

*softly tart with sweet plum, cherry & apricot flavor*



**COCONUT CREAM** TYKU Junmai Nigori Nara

*bursting with creamy coconut & vanilla notes*



**MANGO CREAM** Kukai Nigori Kochi

*rich & creamy nigori blended with pure mango*



**STRAWBERRY CREAM** Homare Nigori Fukushima

*delicately creamy & bursting with strawberry aroma & flavor*

**ASK ABOUT OUR MONTHLY  
COCKTAIL SPECIAL**

**KANPAI !**

# IMPORTED BEER

4

WHITE CLAW

STELLA ARTOIS

ORION

KIRIN ICHIBAN

ASAHI

5

LUCKY BUDDHA

ASK ABOUT OUR ROTATING DRAFT  
SELECTION FROM LOCAL BREWERIES!



SUSHI BISTRO  
AND BAR  
AND BAR

# DOMESTIC BEER

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2

**PABST BLUE RIBBON**

**MILLER HIGH LIFE**

**COORS BANQUET**

3

**BUDWEISER**

**MILLER LITE**

**MICHELOB ULTRA**

**BLUE MOON**

4

**BELL'S TWO HEARTED IPA**

**NEW BELGIUM FAT TIRE**

**SIERRA NEVADA PALE ALE**

**HIGHLAND GAELIC ALE**

5

**FOOTHILLS JADE IPA**

**STONE IPA**

6

**FOUNDERS BREAKFAST STOUT**

**NOBLE CIDER**

7

**D9 SOUR**

# **COCKTAILS**

## **JEFFERY'S CHOICE**

Whiskey, Lemon, Blood Orange Liqueur, Malbec **11**

## **BEEZ KNEEZ**

Gin, Lemon, Honey Syrup, Lavender Bitters **9**

## **HARVEST MOON**

Tequila, Lemon, Winter Syrup, Pumpkin Butter  
Ginger Beer **9**

## **LADY SAKURO**

Whiskey, Lemon, Pomegranate, Simple Syrup **10**

## **PEAR MARTINI**

Pear Vodka, Pumpkin Butter, Lemon, Winter Syrup **10**

## **RUSSIAN TEA**

Chai Vodka, Blood Orange Liqueur, Winter Syrup, Lemon **9**

## **HAYMAKER**

Whiskey, Triple Sec, Dry Vermouth, Lime **9**

## **THE LAST WARD**

Tequila, Green Chartreuse, Lime, Maraschino Cherry  
Liqueur, Mezcal Spritz **10**

## **THE FORTUNE TELLER**

Gin, Rosemary Syrup, Orange Bitters, Prosecco **10**

# **SAK-TAILS**

## **SZECHUAN SAKE NOG**

Szechuan Peppercorns, Capt. Morgan, Silky Mild  
Nigori Sake, Winter Syrup, Sweet Cream **10**

## **CLARA'S WALTZ**

Plum Sake, Whiskey, Lemon, Winter Syrup  
Served Hot **9**

## **COBO MARTINI**

Sutler's Gin, TYKU Cucumber Sake, Orange  
Bitters **11**