

## sake cocktails

### aphrodisiac

unfiltered sake, peach schnapps, cranberry

### komodo dragon

unfiltered sake, midori, orange, soda

### geisha

unfiltered sake, triple sec, cranberry

### sake and the city

sake, grand marnier, sweet lime, cranberry

### tsunami

sake, ketel one vodka, plum wine

### asian kiss

sake, chambord deluxe, pineapple

### cucumber sake-tini

ketel one vodka, sake, sliced cucumber

### bonzai tea

sake, grand marnier, pepsi

## mojitos

### classic mojito

bacardi light rum, fresh lime, fresh mint

### ginger mojito

bacardi light rum, fresh lime, ginger, fresh mint

### orange mojito

bacardi light rum, lime, orange, fresh mint

### chocolate mojito

bacardi light rum, white and dark godiva chocolate  
liqueur, fresh mint

### pomegranate mojito

bacardi light rum, pama liqueur, lime, fresh mint

## specialty drinks

### washington apple

crown royal, sour apple, cranberry

### life is grape

smirnoff white grape, sierra mist, cranberry, red bull

### shanghai sunrise

smirnoff orange, orange, grenadine, soda

### dragonfly

malibu coconut rum, cranberry, pineapple

### lotus blossom

kenwood sparkling wine, pama pomegranate liqueur

### bejing cocktail

three olives cherry, chambord deluxe, pineapple

### pomegranate martini

smirnoff vanilla, peach schnapps, lemon, pomegranate

### zombie

bacardi light rum, bacardi dark rum, amaretto,  
blue curaco, orange, 151 rum topper (limit 2 per person)

### lemontini

smirnoff citrus, fresh lemon, lemonade, sugared rim

### bloody mary

smirnoff vodka, lime, tomato juice, celery salt,  
worcestershire sauce, black pepper, horseradish

### chocolate martini

smirnoff vanilla, godiva chocolate, godiva white  
chocolate



## saké facts

- saké is a 6,800 year old beverage that is made from three main ingredients: rice, water, and koji
- koji is an enzyme that converts the starch in the rice into sugar to facilitate fermentation
- of the 120,000 rice strains worldwide, only 46 varieties are specially made for saké
- there are over 14,000 different sakés produced by 1,800 sakéries worldwide, primarily in japan
- quality of the spring water is extremely important. semi-hard water is most suitable for saké brewing due to its lower iron and manganese content.
- saké is essentially brewed like beer but has
- tasting characteristics and alcohol content very similar to wine
- chilled vs. hot: piping hot saké is a carryover from decades ago when saké technology could not produce the delicate saké profiles offered today. chilled is the preferred temperature to fully experience the complex aromas and tastes.
- unlike wine, saké has no sulfites and comparatively free of hangover-causing congeners and preservatives
- saké has one-third the acidity of wine, so it is easy on the stomach
- worldwide, one out of three glasses of wine consumed is saké
- aké meter value (smv): the measure of specific gravity, or density of saké. dry saké will show a “+” smv with sweet saké showing a “-“ number. the larger the number, either positive or negative, the drier or sweeter it is.

## specialty

### **moon rabbit sparkling saké (330ml bottle for 2)**

light and delicate bubbles with perfect hints of sweetness. excellent as an aperitif, yet robust enough to compliment sushi or spicy fare.

### **iichiko shochu, silhouette (25% alc.)**

unlike rice-brewed saké, shochu is distilled from barley with a refreshingly clear taste, rich flavor, and higher alcohol content.

### **fuki plum wine, rich and noble**

made by a unique method cultivated for hundreds of years in japan, exhibiting the freshness of plums and a delicate, sweet flavor.



## junmai

junmai means “pure saké” made only from rice, milled at least to 70% of the original size, water, and koji. junmai tends to have a mellow bouquet and a rich, smooth flavor.

### **itami, goblin killer**

450 year of brewing history, super dry taste with a pleasant aroma. excellent hot.  
[sweet | dry +10]

### **koshino, snow flurries**

superlative mellow taste, enticing aroma, and a delicate flavor complimenting a light body.  
[sweet | dry +3]

### **kaga setsubai, blossoms in snow**

fruity bouquet with light and clean aftertaste, characteristic of japanese regions with very cold winters.  
[sweet | dry +3]

## ginjo

ginjo uses no more than 60% of the original rice grain. this is the second highest grade of saké with the defining characteristics of smoothness, depth of flavors, and complexity.

### **setsugetsu, snow in moonlight**

monde selection gold medal winner 13years in a row.  
delicate, dry and silky smooth with a pleasant ginjo aroma.  
[sweet | dry +3]

### **jun tenzan, pure mt. tenzan**

unfailingly dry, this saké possesses an ideal balance between sweetness and acidity, it is well bodied and textured.  
[sweet | dry +4]

## dai ginjo

the pride of japan, dai ginjo is the ultra-premium standard. handmade, free-run, small batch saké is made of rice milled to at least 50% of the original size giving forth the finest character and layers of complex flavor.

### **wakatake, demon slayer**

one of the purest and finest available. beautifully round and alluring sake with a silky texture and fruity aromas of fresh banana, melon, and toasted nuts.  
[sweet | dry +3]

## nigori

nigori is the way saké first appeared when it was brewed for the imperial court in kyoto over 1,200 years ago. the “cloudy” or milky, opaque appearance is created by coarsely-filtering the rice during the production process. nigori is the sweetest of all our types of saké.

### **sho chiku bai, crazy milk**

bold and sweet. robust flavor with distinctive rice savor.  
[-20 sweet | dry]

### **momokawa, pearl**

sweet and full bodied nigori, coconut aroma; notes of vanilla and pineapple.  
[-12 sweet | dry]

### **ohyama, big mountain**

very refined nigori with a light airy body, floral finish, notes of peach and apricot  
[sweet | dry +6]



## white by the glass

### **kenwood, sparkling wine**

*sonoma, california*

### **perrier jouet, champagne**

*champagne, france*

### **beringer, white zinfandel**

*california*

### **bonny doon, pacific rim dry riesling**

*central coast, california*

### **chateau ste. michelle, riesling**

*columbia valley, washington*

### **sycamore lane, pinot grigio**

*california*

### **sartori, pinot grigio**

*veneto, italy*

### **mouton cadet, sauvignon blanc**

*france*

### **miguel torres, sauvignon blanc**

*curico valley, chile*

### **bel arbor, chardonnay**

*california*

### **hawk crest by stag's leap, chardonnay**

*napa, california*

### **oroya sushi, white blend**

*spain*

### **beringer alluvium, white blend**

*knights valley- sonoma, california*

## red by the glass

### **mark west, pinot noir**

*vin de corse, france*

### **cloudline, pinot noir**

*willamette valley, oregon*

### **alice white, shiraz**

*south east australia*

### **wyndham bin 55, shiraz**

*australia*

### **bel arbor, merlot**

*california*

### **benziger, merlot**

*sonoma, california*

### **blackstone, zinfandel**

*california*

### **little boomey, cabernet**

*south east australia*

### **jacob's creek, cabernet**

*california*

### **beringer knight's valley, cabernet**

*knights valley- sonoma, california*

### **trivento, malbec**

*mendoza, argentina*

### **st. francis, red blend**

*sonoma, california*



## champagne and sparkling wine

- 100 **kenwood, yulupa cuvee brut**  
*sonoma, california*
- 101 **jacob's creek, sparkling rose**  
*southeastern, australia*
- 102 **moet white star, champagne (375ml)**  
*champagne, france*

## moscato

- 150 **st. supery, moscato (375ml)**  
*napa, california*

## gewürztraminer

- 151 **hogue**  
*washington*
- 152 **trimbach (375ml)**  
*alsace, france*

## riesling

- 200 **bonny doon, pacific rim dry riesling**  
*central coast, california*
- 201 **chateau ste. michelle**  
*columbia valley, washington*
- 202 **penfolds, thomas hyland**  
*adelaide hills, southeastern australia*
- 203 **trimbach (375ml)**  
*alsace, france*

## sauvignon blanc

- 250 **miguel torres**  
*curico valley, chile*
- 251 **oberon**  
*napa, california*
- 252 **cloudy bay**  
*marlborough, new zealand*

## pinot grigio

- 300 **sartori**  
*veneto, italy*
- 301 **cloudline, pinot gris**  
*willamette valley, oregon*

## chardonnay

- 350 **trivento**  
*mendoza, argentina*
- 351 **toasted head**  
*central valley, california*
- 352 **hawk crest by stag's leap**  
*napa, california*
- 353 **domaine louis michel, chablis (375ml)**  
*france*
- 354 **newton, red label**  
*napa, california*
- 355 **ramey**  
*russian river, california*
- 356 **cakebread**  
*napa, california*

## white blends

- 400 **oroya sushi, white blend**  
*spain*
- 401 **beringer, alluvium blanc**  
*knights valley- sonoma, california*
- 402 **sokol blosser, evolution**  
*oregon*
- 403 **caymus conundrum (375ml)**  
*california*
- 404 **louis latour, chassagne-montrachet**  
*france*



## pinot noir

- 450 **mark west**  
*vin de corse, france*
- 451 **joseph drouhin, laforet**  
*burgundy, france*
- 452 **cloudline**  
*willamette valley, oregon*
- 453 **la crema (375ml)**  
*sonoma coast, california*
- 454 **acacia**  
*carneros, california*

## shiraz and syrah

- 500 **wyndham, bin 555**  
*australia*
- 501 **tempus two, vine vale shiraz**  
*barossa valley, australia*
- 502 **penfolds, bin 128**  
*coonawarra, australia*
- 503 **montes, "folly" syrah**  
*santa cruz, chile*

## merlot

- 600 **miguel torres**  
*curico valley, chile*
- 601 **benziger**  
*sonoma, california*
- 602 **oberon**  
*napa, california*
- 603 **silverado**  
*napa, california*

## zinfandel

- 700 **blackstone**  
*california*
- 701 **ravenswood, zen of zin old-vine**  
*sonoma, california*
- 702 **st. francis**  
*sonoma, california*
- 703 **rosenblum cellars, annette's reserve**  
*redwood valley- mendocino, california*

## cabernet sauvignon

- 650 **jacob's creek**  
*australia*
- 651 **trivento**  
*mendoza, argentina*
- 652 **louis martini, select**  
*napa, california*
- 653 **beringer, knight's valley**  
*knights valley- sonoma, california*
- 654 **st. supery**  
*napa, california*
- 655 **beaulieu vineyards, georges de latour**  
*napa, california*
- 656 **cakebread cellars**  
*napa, california*
- 657 **far niente**  
*napa, california*

## interesting reds and blends

- 750 **louis jadot, beaujolais (375ml)**  
*france*
- 751 **st. francis, merlot-cab-cab franc-zin**  
*sonoma, california*
- 752 **trivento, malbec**  
*mendoza, argentina*
- 753 **palo alto, reserve cab-carmenere-syrah**  
*chile*
- 754 **viña salceda, rioja**  
*spain*
- 756 **penfolds, bin 389 shiraz-cabernet**  
*south australia*
- 757 **greg norman, petite syrah**  
*paso robles, california*
- 758 **montes, carmenere**  
*chile*
- 759 **justin, isosceles cabernet-cab franc-merlot**  
*paso robles, california*
- 760 **torres, grans muralles conca de barbera monastrell-garnacha tinta-syrah**  
*spain*



## draft

**kirin ichiban**

japan

**miller lite**

milwaukee, wi

**sapporo**

japan

**yuengling**

pottsville, pa

**bell's two  
hearted ale**

kalamazoo, mi

**blue moon**

golden, co

## bottled beer

**amstel light**

netherlands

**bud light**

st. louis, mo

**budweiser**

st. louis, mo

**coors light**

golden, co

**corona**

mexico

**heineken**

holland

**i.c. light**

pittsburgh, pa

**newcastle**

**brown ale**

england

**sam adams**

boston, ma

**sapporo light**

japan

**tsingtao**

china

**o'douls na**

st. louis, mo



## premium spirits

### vodka

absolut | sweden  
belvedere | poland  
boyd and blair | glenshaw, pa  
grey goose | france  
ketel one | netherlands  
ketel one citroen | netherlands  
stolichnaya | russia  
three olives cherry | england  
van gogh dbl espresso | holland

### gin

beefeater | england  
bombay sapphire | england  
tanqueray | england

### rum

captain morgan's | puerto rico  
malibu | canada  
meyer's original dark | jamaica  
sailor jerry | us virgin islands

### scotch

chivas regal | 12yr blended  
dewar's white label | blended  
glenfiddich special reserve |  
single highland malt  
glenlivet | 12yr single malt  
johnnie walker blue | blended  
johnnie walker black | blended  
johnnie walker red | blended  
macallan highland | 15yr fine oak  
macallan highland |  
12yr single highland malt

### cognac

courvoisier vs | france  
hennessy vs | france  
remy martin louis xiii | france  
remy martin vsop | france liqueurs

### whiskey / bourbon

canadian club | canada  
crown royal | canada  
jack daniels | tennessee  
jameson | ireland  
jim beam | kentucky  
maker's mark | kentucky  
seagrams vo | canada

### tequila

jose cuervo especial | mexico  
cuervo reserva platina | mexico  
patron silver | mexico

### liqueurs

amaretto di saronno | italy  
bailey's irish cream | ireland  
chambord royale | france  
drambuie | scotland  
frangelico hazelnut | italy  
godiva chocolate | belgium  
godiva white choc | belgium  
grand marnier | france  
jagermeister | germany  
kahlua | mexico  
pama | usa  
southern comfort | louisiana  
voyant chai liqueur | denmark





## happy hour five to seven daily

### specialty drinks | \$6

#### geisha

unfiltered sake, triple sec, cranberry, sours

#### asian kiss

sake, chambord, pineapple

#### aphrodisiac

unfiltered sake, peach schnapps, cranberry

#### bonzai tea

sake, grand marnier, pepsi, sours

#### dragonfly

malibu coconut rum, cranberry, pineapple

#### lotus blossom

kenwood sparkling wine, pama pomegranate

#### shanghai sunrise

smirnoff orange, orange, grenadine, soda

#### washington apple

crown royal, sour apple, cranberry

### beer | \$1 off

### well drinks | \$1 off

### sake

itami | 6

setsugetsu ginjo | 8

wakatake | 16

flight 1 | 14

crazy milk nigori, koshino, itami, kaga

sake bomb | 4.5

gekkeikan carafe | 7

crazy milk carafe | 7

flight 2 | 18

pearl nigori, kaga, setsugetsu, iichiko shochu

### wine by the glass

chateau ste. michelle, riesling | 8

sartori, pinot grigio | 7.5

miguel torres, sauvignon blanc | 7.5

hawk crest by stag's leap, chardonnay | 9

oroya sushi, white blend | 7.5

beringer alluvium, white blend | 11

cloudline, pinot noir | 13

wyndham bin 55, shiraz | 7.5

benziger, merlot | 11

blackstone, zinfandel | 6.5

jacob's creek, cabernet | 7.5

beringer knight's valley, cabernet | 13

trivento, malbec | 6.5

st. francis, red blend | 7.5



## sushi bar

<b>edamame</b>		<b>3</b>
<b>california</b>		<b>4</b>
crabstick, avocado, cucumber, caviar		
<b>crab salad</b>		<b>5</b>
crabstick, red pepper, garlic aioli		
<b>spicy tuna</b>		<b>6</b>
avocado, scallion, spicy aioli		
<b>crunchy spicy salmon</b>		<b>7</b>
avocado, scallion, spicy aioli, tempura flake		
<b>boston roll</b>		<b>7</b>
shrimp, crabstick, avocado, scallion, aioli		
<b>philadelphia roll</b>		<b>6</b>
salmon, scallion, cream cheese		
<b>sashimi ceviche</b>		<b>10</b>
diced tuna, salmon, escolar, citrus-basil marinade		

## salad

<b>spicy crab</b>		<b>4.5</b>
crabstick, cucumber, tobiko, spicy cream sauce		
<b>seaweed</b>		<b>4.5</b>

## appetizers

<b>egg roll</b>		<b>2</b>
<b>spring roll</b>		<b>2</b>
<b>vegetable roll</b>		<b>2</b>
<b>hot and sour soup</b>		<b>2</b>
<b>cold sesame noodles</b>		<b>2.5</b>
<b>spicy wontons</b>		<b>3</b>
<b>classic dumplings</b>		<b>3</b>
<b>scallion pancakes</b>		<b>3</b>
<b>crabmeat rangoons</b>		<b>3</b>
<b>chicken or beef teriyaki (2 skewers)</b>		<b>3</b>
<b>shrimp cigars (3 rolls)</b>		<b>3.5</b>

## dimsum

<b>vegetable dumplings</b>		<b>4</b>
<b>cantonese rice noodle roll (beef)</b>		<b>4</b>
<b>pork shu mai</b>		<b>4.5</b>
<b>fried shrimp balls</b>		<b>5.5</b>
<b>taro dumplings</b>		<b>4.5</b>
<b>white turnip cake</b>		<b>4</b>
<b>barbeque pork buns</b>		<b>4.5</b>
<b>sesame seed ball</b>		<b>4</b>
<b>steamed sweet buns</b>		<b>4</b>
<b>egg custard tart</b>		<b>4</b>
<b>pineapple bun</b>		<b>1.5</b>

