

— I Z A K A Y A B I T E S —

CHAWANMUSHI \$ 6



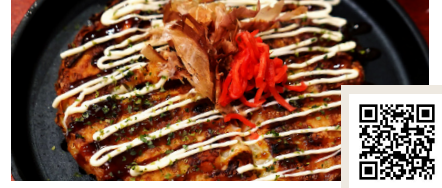
steamed dashi egg, shrimp, mushroom, bok choy, edamame

TAKOYAKI \$ 7



octopus ball, 4pcs, okonomi sauce, mayo, bonito flake, aonori

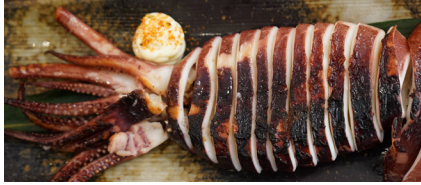
OKONOMI YAKI \$ 15



pancake, pork belly, cabbage, egg, scallion, aonori, bonito flake



GRILLED CALAMARI \$ 19



whole, homemade teriyaki glaze, mayo, shichimi pepper

GARLIC FRIED CALAMARI \$ 10



squid legs, garlic chili sauce

MISO GINDARA \$ 17



grilled marinated cod

GYU TATAKI \$ 15



seared medium-rare beef slices, garlic onion ponzu

HAMACHI KAMA \$ 15



grilled yellowtail collar, grated daikon, ponzu

SPICY CHEESE KARAAGE \$ 8



soy garlic fried chicken, mozzarella, scallion, garlic chili

TAMAGO YAKI \$ 7



fresh water eel (+\$2) or mentaiko wrapped in egg omelette

WAGYU GYOZA \$ 10



wagyu beef, cabbage, garlic, ginger, green onions, soy sauce, truffle oil, 5pcs

A5 WAGYU STEAK \$ 19



cooked medium, yellow onion, mustard soy sauce

MENTAI CHEESE WRAP \$ 7



spicy cod egg, cream cheese, sweet chili dip

CHILLED SPICY CUCUMBER \$ 5



garlic chili miso, hot sesame oil

SAUTÉED SHISHITO PEPPER \$ 7



Japanese pepper, sukiyaki sauce, bonito flake



High-Heat Japanese Charcoal Cooking
Japanese charcoal provides intense heat and far infrared rays, quickly cooking the exterior while sealing in the food's natural flavors.



YAKITORI \$ 12

chicken thigh, thigh & scallion, meatball, bacon scallop, shishito
Your choice of teriyaki or salt

*No substitution
*Dinner only

RAW

OTORO SPOON <i>smoked uni, truffle vinaigrette, scallion, ikura</i>	\$ 15
CRISPY RICE <i>spicy tuna, garlic chili oil, serrano, cilantro</i>	\$ 12
MADAI CARPACCIO <i>seabream, miso serrano paste, yuzu dashi vinaigrette, oba oil</i>	\$ 15
HAMACHI SERRANO <i>yellowtail, yuzu tobiko, yuzu soy vinaigrette</i>	\$ 14

SALAD

SEAWEED SALAD <i>seaweed, sesame oil & seeds</i>	\$ 5.5
SUNOMONO <i>octopus, shrimp, seaweed, cucumber, dashi vinaigrette</i>	\$ 10
SASHIMI SALAD <i>tuna, salmon, yellowtail, avocado, yuzu soy dressing</i>	\$ 13

SEAFOOD & MEAT

ASSORTED TEMPURA <i>deep fried, with tempura dipping sauce</i>	\$ 10
PORK GYOZA <i>5pcs, pan fried dumplings</i>	\$ 6.5
KARAAGE FRIED CHICKEN <i>soy garlic marinated, spicy garlic dip</i>	\$ 7

GREEN

EDAMAME <i>green soy bean with sea salt</i>	\$ 5.5
GARLIC EDAMAME <i>garlic chili sesame oil</i>	\$ 6

NIGIRI & SASHIMI

SASHIMI THREE <i>2pcs each of tuna, salmon, yellowtail</i>	\$ 15
SASHIMI FIVE <i>2pcs each of tuna, salmon, yellowtail, albacore, sweet shrimp</i>	\$ 21
NIGIRI FIVE <i>tuna, salmon, yellowtail, amberjack, scallop</i>	\$ 18
ULTIMATE NIGIRI THREE <i>bluefin toro, A5 wagyu from Japan, and sweet shrimp</i>	\$ 27

SOUP & RICE

MISO <i>scallion, seaweed, tofu</i>	\$ 4
MUSHROOM MISO <i>shiitake, shimeji, enoki, seaweed</i>	\$ 7
ONIGIRI <i>2pcs, choice of grilled salmon, spicy mentaiko, or pickled plum</i>	\$ 5.5

DESSERTS

COPPA PISTACHIO \$ 10



custard gelato swirled with chocolate and pistachio

PUDDING ICE CREAM \$ 9



strawberry, cherry, green tea ice cream, puff

DAIFUKU \$ 8



strawberry & red bean wrapped with mochi, matcha chocolates

MOCHI ICE CREAM \$ 8

1 pc each of green tea, vanilla, strawberry

MATCHA CHEESECAKE \$ 8

green tea, pocky

TEMPURA ICE CREAM \$ 9

deep fried, green tea ice cream, cantaloupe

RAMEN

kikurage mushroom, scallion, soft boiled egg, bok choy

- KOTTERI TONKOTSU** \$ 16
thick pork broth, braised pork chashu
- SPICY KOTTERI TONKOTSU** \$ 16
thick pork broth, braised pork chashu
- YUZU SHOYU** \$ 16
soy sauce base broth, slow cooked breast chashu

- RAMEN & KATSU** \$ 22
Tonkotsu or Yuzu Shoyu Chicken or Organic pork cutlet +\$1.50
- RAMEN+TWO** \$ 23
Kotteri Tonkotsu or Yuzu Shoyu
Select two sushi rolls (6 pcs each)
Crunchy salmon, Crunchy yellowtail
California, Spicy tuna

Add-Ons Chashu +1.50 / Soft boiled egg +1 / Spicy miso ball +1.50 Hot sesame oil

NOODLE

- TRUFFLE MUSHROOM UDON** \$ 16
shiitake, shimeji, enoki, ankake, soy broth, tempura
- BEEF CURRY UDON** \$ 17
sliced beef, napa, scallion, seaweed, egg, tempura
- NABEYAKI UDON** \$ 17
chicken, napa, scallion, seaweed, egg, tempura on side
- SIZZLING SUKIYAKI UDON** \$ 17
sliced beef, onion, napa, boiled egg, pickles, tempura on side.

RICE & MEAT

- JAPANESE CURRY** \$ 18
chicken, organic pork loin+\$1.5, deep fried cutlet
- TEPPAN TERIYAKI** \$ 23
slow cooked chicken or salmon+\$2
buttered corn, satsuma potato tempura, shishito pepper
- GYU-DON** \$ 17
sliced beef, tofu, soft boiled egg, sukiyaki broth
- KUROBUTA TONKATSU** \$ 20
berkshire black pork cutlet, tonkatsu sauce

SEASONAL SPECIAL

tempura, 6pcs chirashi over rice served with chawanmushi (shrimp, mushroom, bok choy, edamame)



TENZARU SOBA \$ 28
+ MINI CHIRASHI
chilled buckwheat noodle, dipping broth, wasabi, scallion, seaweed



SUKIYAKI \$ 35
+ MINI CHIRASHI
sweet soy broth, sliced beef, napa, tofu, shirataki, scallion, shiitake, egg



COTTON CANDY \$ 25
SUKIYAKI
sweet soy broth, sliced beef, napa, tofu, shirataki, scallion, shiitake, egg

DINNER SET



SASHIMI & UDON \$ 24
Sashimi 6pcs
California roll
or Nigiri 5pcs +\$6
Udon noodle soup
Tempura



TRADITIONAL \$ 26
Sashimi 6pcs
California roll
or Nigiri 5pcs +\$6
Tempura
Rice & Miso soup
Pick teriyaki
Chicken
Salmon+\$2



HITSUMABUSHI \$ 24
broiled eel over rice in stone bowl with dashi broth along with wasabi, scallion, seaweed
Miso soup

BLUEFIN TUNA SPECIAL



BLUEFIN PLATTER

\$50

3pcs nigiri / 6pcs sashimi / negitoro roll including akami / chu-toro / o-toro

AKAMI = lean
CHU-TORO = fattier
O-TORO = fattiest



BLUEFIN NIGIRI TASTING
1 pc each of akami, chu-toro, o-toro

\$ 18

BLUEFIN SASHIMI TASTING
2 pcs each of akami, chu-toro, o-toro

\$ 32

NIGIRI

chef's choice

NIGIRI FIVE <i>tuna, salmon, yellowtail, amberjack, sweet shrimp</i>	\$ 18
NIGIRI PLATTER <i>7 pieces, california roll, add uni+\$8</i>	\$ 28
NIGIRI DELUXE <i>premium 10 pieces, tuna roll, add uni+\$8</i>	\$ 37
ULTIMATE NIGIRI THREE <i>bluefin toro, A5 wagyu from Japan, sweet shrimp, add uni+\$8</i>	\$ 27

SASHIMI

chef's choice, changes daily

SASHIMI PLATTER <i>15pieces, add uni+\$8</i>	\$ 30
SASHIMI DELUXE <i>20 pieces, add uni+\$8</i>	\$ 42
SASHIMI FIVE <i>2pcs each of bluefin tuna, salmon, yellowtail, amberjack, scallop</i>	\$ 21
SASHIMI THREE <i>2pcs each of bluefin tuna, salmon, yellowtail</i>	\$ 15
CHIRASHI DON <i>10pcs of sashimi, rice with toppings, add uni+\$8</i>	\$ 26

MODERN NIGIRI

1 pc, seasoned

BLUEFIN TUNA <i>pickled wasabi</i>	\$ 4.5	YELLOWTAIL <i>serrano, yuzu vinaigrette, black tobiko</i>	\$ 4
BLUEFIN TORO <i>gold flake, black truffle</i>	\$ 10	KAMPACHI <i>amberjack, ginger ponzu, yuzu, kosho, scallion</i>	\$ 5.5
SCOTTISH SALMON <i>seared, chili, garlic chip</i>	\$ 5	SCALLOP <i>yuzu kosho, yuzu tobiko</i>	\$ 5.5
SMOKED SALMON <i>aburi, ponzu, scallion</i>	\$ 5.5	SWEET SHRIMP <i>black caviar, yuzu salt, shiso, add uni+\$7</i>	\$ 7
UNAGI <i>cream cheese, kabayaki sauce</i>	\$ 5.5	WAGYU <i>A5 grade, garlic ponzu & chips, scallion</i>	\$ 13

A LA CARTE

RAW		NIGIRI 2 PIECES	SASHIMI 3 PIECES	SHELLFISH		NIGIRI 2 PIECES	SASHIMI 3 PIECES
TUNA	MAGURO	\$ 7.5	\$ 10	SHRIMP	EBI	\$ 6.5	
CHU-TORO		\$ 18	\$ 20.5	SWEET SHRIMP	AMAEBI	\$ 10	\$ 12.5
O-TORO		\$ 20	\$ 22.5	SCALLOP	HOTATE	\$ 8.5	\$ 11
SALMON		\$ 7	\$ 9.5	SEA URCHIN	UNI	\$ 18	\$ 20.5
YELLOWTAIL	HAMACHI	\$ 7	\$ 9.5	COOKED			
AMBERJACK	KANPACHI	\$ 8.75	\$ 11.5	SMOKED SALMON		\$ 6.75	\$ 9.25
STRIPED JACK	SHINA AJI	\$ 8	\$ 10.5	FRESH WATER EEL	UNAGI	\$ 7.25	\$ 9.75
SEA BREAM	MADAI	\$ 9	\$ 11.5	OCTOPUS	TAKO	\$ 7.25	\$ 9.75
SALMON ROE	IKURA	\$ 9	\$ 11.5				

SIGNATURE ROLL

MIDTOWN BLAZE \$ 14



spicy tuna, crab salad, topped with seared salmon, tuna, yellowtail, spicy mayo, ponzu, serrano, black tobiko, crispy onion

TROPICAL DELIGHT \$ 13



salmon, mango, crab salad, goat cheese, panko fried, mango

A#99 \$ 15



grilled eggplant, miso sautéed mushroom, cucumber, topped with avocado, bell pepper sauce, baby portobello chips

DEVIL'S BREATH \$ 14
"AKUMA NO TOIKI"

spicy tuna, cucumber, jalapeño, topped with seared tuna, spicy aioli, garlic chips, spicy tobiko

KISS OF JUJU \$ 14
"JUJU NO KISU"

crunchy scallop tempura, avocado, topped with fresh scallop, salmon, strawberry

GREEN TYPHOON \$ 14
"MIDORI NO TAIFU"

soft shell crab, cream cheese, topped with shrimp, eel, spicy aioli, aonori, crispy onion

MIND OF ZEN \$ 14
"ZEN NO KOKORO"

white fish tempura, cucumber, topped with yellowtail, scallion, shiso, wasabi tobiko, ponzu with grated ginger

FOUR SEASONS \$ 14
"SHIKI"

four kinds of fish: (tuna, salmon, yellowtail, unagi) inside and outside, topped with fried gobo

TREASURE BOX \$ 17
"TAMATE BAKO"

hickory smoked boxed sushi, topped with salmon, unagi, avocado, stuffed with tempura cracker, masago

SWIRLING EEL \$ 14



eel tempura, mayo, cucumber topped with eel, avocado, arare

SALMON TRINITY \$ 14



spicy salmon, cucumber, topped with seared smoked salmon, salmon skin salad, sesame dressing

ENDLESS LAVA \$ 13



california roll baked with scallop, lobster, chili string, masago, mayo, white onion, eel sauce

YELLOW JACKET \$ 16



yellow soy paper, soft shell crab, crawfish and crab salad, avocado, cucumber, black tobiko

BAGEL TEMPURA \$ 14



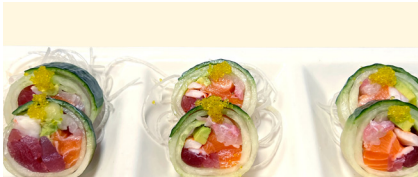
smoked salmon, avocado, cream cheese, spicy aioli, kabayaki glaze, flash fried

DOUBLE SHRIMP ROLL \$ 13



shrimp tempura, crab flake, cream cheese, boiled shrimp, kabayaki glaze

CUCUMBER SUMMER BREEZE \$ 13



tuna, salmon, hamachi, shrimp, avocado, yuzu tobiko, ponzu

CRUNCHY 14TH \$ 12



tuna, salmon, yellowtail, cream cheese, flash fried, yuzu ponzu

FIRE CRACKER \$ 12



spicy aioli, tempura flake topped with spicy tuna, wasabi tobiko

CLASSIC ROLL

TUNA ROLL	\$ 6.5	LOBSTER ROLL	\$ 8
TUNA AVOCADO	\$ 7.5	<i>avocado, mayo, shichimi</i>	
CALIFORNIA ROLL	\$ 6.5	PHILLY ROLL	\$ 7
SPICY TUNA	\$ 7	<i>smoked salmon, avocado, cream cheese</i>	
YELLOWTAIL ROLL	\$ 6.25	SPICY CRUNCHY SHRIMP	\$ 7
CRUNCHY SALMON	\$ 7	<i>cucumber, spicy aioli, tempura crunch</i>	
CRUNCHY YELLOWTAIL	\$ 7	SHRIMP TEMPURA ROLL	\$ 9
EEL CUCUMBER ROLL	\$ 7.5	<i>cucumber, mayo</i>	
		RAINBOW ROLL	\$ 13
		<i>california roll, tuna, salmon, yellowtail</i>	
		SPIDER ROLL	\$ 11
		<i>soft shell crab, cucumber, avocado, mayo</i>	
		TORO TAKUWAN	\$ 10.5
		<i>bluefin tuna belly, pickled radish</i>	

VEGGIE ROLL

CUCUMBER ROLL	\$ 4.5
AVOCADO ROLL	\$ 4
AVOCADO CUCUMBER	\$ 5.5
VEGETABLE TEMPURA	\$ 7.5
<i>sweet potato, japanese pumpkin</i>	
UME SHISO ROLL	\$ 5.5
<i>pickled plum, shiso leaf</i>	

Extra
PICKLED WASABI \$4 WASABI / GINGER / SAUCES \$1



VEGGIE DRAGON ROLL \$ 9
pickles, carrot, cucumber topped with inari fried tofu, avocado

SUPREME ROLL



SEXY LANGOSTA \$35
lobster tempura, cucumber, lobster salad, topped with shrimp, avocado



THE WAGYU \$ 42



soft shell crab tempura, cucumber, avocado lobster salad topped with yakiniku glaze, green onion, garlic chips

TRUFFLE ON TORO \$ 32



tempura crunchy mix, topped with spicy toro, black truffle slices, truffle salt

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

20% GRATUITY ON A PARTY OF 5 OR MORE. WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE AT OUR DISCRETION. *PHOTOS ARE IMAGES ONLY

LUNCH

Served Monday through Friday



TRADITIONAL

\$ 17

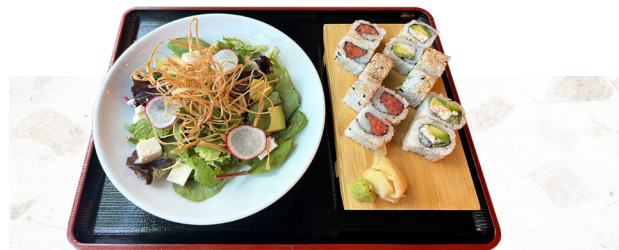
Pick teriyaki:
Chicken or Salmon (+\$2), Tempura
California roll, Rice



NIGIRI SUSHI

\$ 16

1pc each of tuna, salmon, yellowtail, shrimp
California roll, Tempura



SALAD & ROLL

\$ 16

Pick one salad:
Avocado, tofu or Sunomono seaweed
Pick two rolls:
California, Spicy tuna, Crunchy salmon,
Crunchy yellowtail



TERIYAKI & ROLLS

\$ 16

Pick teriyaki:
Chicken or Salmon (+\$2)
Pick two rolls:
California, Spicy tuna, Crunchy salmon,
Crunchy yellowtail



SASHIMI JEWEL

\$ 18

fresh tuna, salmon, yellowtail, over rice,
organic green, pickles, edamame, cucumber,
baby radish, poke sauce



THREE JEWELS

\$ 18

Choose three rolls:
California, Spicy tuna, Crunchy salmon,
Crunchy yellowtail

All the lunch specials served with miso soup

RAMEN + MORE



RAMEN & KATSU

\$ 22

PICK RAMEN:
Tonkotsu or Yuzu Shoyu ramen
PICK PROTEIN:
Chicken or Organic pork+\$1.50



RAMEN & SASHIMI

\$ 26

PICK RAMEN:
Tonkotsu or Yuzu Shoyu ramen
PICK PROTIEIN:
California roll or Nigiri Spc +\$6
Sashimi 6pcs
Rice



RAMEN + TWO

\$ 23

PICK RAMEN:
Tonkotsu or Yuzu Shoyu ramen
SELECT TWO SUSHI ROLLS:
6pcs each
Crunchy Salmon, Crunchy Yellowtail
California, Spicy Tuna

BRUNCH

Saturday & Sunday

Drink

LOTUS

gin, passion fruit, pomegranate, lemon

\$ 16

BOBA MARTINI

vodka, passion fruit, peach, pineapple, strawberry boba

\$ 16

LYCHEE MARTINI

vodka, lemon, fresh lychee juice, lychee fruit

\$ 15

"STAR" SPARKLING SAKE

refreshing, light, fuzzy, 10% - Kyoto

\$ 17 10oz

Food

Mentaiko Udon

\$ 20



spicy cod egg cream sauce, calamari, sweet shrimp, ikura, sweet shrimp, shiso, seaweed

Creamy Uni Pasta

\$ 23



sea urchin, spaghetti, shiso leaf, ikura, sweet shrimp

Nagoya Neapolitan Pasta

\$ 18



japanese tomato sauce, bacon, green pepper, onion, basil, shiitake, a touch of spiciness. Served on a layer of sizzling grilled egg

Omurice

\$ 17



chicken tomato rice, wrapped with egg omelette, onion, demi glacé sauce

Sushi Chef Special

\$ 28

enjoy our new dish featuring 12 pieces of high-quality sashimi made from the freshest catch of the day. each piece is delicately topped with modern and innovative ingredients to enhance the flavor and highlight the unique qualities of each fish.

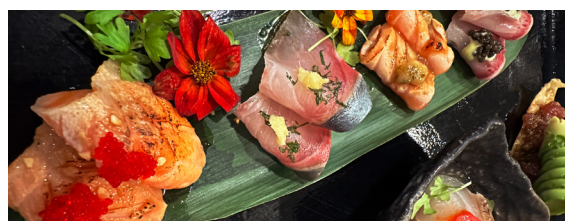


photo is image only. varies daily.

Dessert

PUDDING ICE CREAM \$ 9



strawberry, cherry, greentea ice cream, puff

COPPA PISTACHIO \$ 10



custard gelato swirled with chocolate and pistachio

DAIFUKU \$ 8



strawberry & redbean wrapped with mochi, matcha chocolates

MONAKA \$ 5



strawberry wafer ice cream sandwich

COCKTAIL

BONSAI <i>mizu green tea shochu, pineapple juice chateau aloe, lime juice, cucumber</i>	\$ 15	TROPIC THUNDER <i>Cazadores reposado tequila, Chinola passion fruit, lime, jalapeño</i>	\$ 13
SPARKLER <i>3 stars rum, blackberry sage, lemon, sparkling peach jelly sake</i>	\$ 12	ESU•PUR•ESSO SHAKE <i>Fujimi japanese vodka, borghetti espresso, Carolina Cream</i>	\$ 15
LYCHEE MARTINI <i>vodka, lemon, fresh lychee juice, lychee fruit</i>	\$ 15	LOTUS <i>gin, passion fruit, pomegranate,lemon</i>	\$ 16
OLD FASHIONED <i>Iwai mars, maple, aromatic bitters, cherry</i>	\$ 16	BOBA MARTINI <i>vodka, passion fruit, peach, pineapple, strawberry boba</i>	\$ 16

CRAFT BEER

WEDNESDAY CAT <i>White Ale, Nagano, Japan - 5%</i>	\$ 10	MATCHA IPA <i>Kyoto, Japan - 8.5%</i>	\$ 13
YONA YONA PALE ALE <i>Nagano, Japan - 6%</i>	\$ 10	DRAFT BEER	
ECHIGO STOUT <i>Niigata, Japan - 7%</i>	\$ 13	SAPPORO PREMIUM <i>Tokyo, Japan - 5%</i>	\$ 9
BLUE DEMON "AOONI" IPA <i>Niigata, Japan - 7%</i>	\$ 9	THREE TAVERNS UKIYO <i>Rice Lager, Decatur, GA - 4.25%</i>	\$ 8

SPARKLING

MASCHIO PROSECCO <i>Veneto, Italy</i>	\$ 8	ARGYLE BRUT <i>Willamette Valley, OR</i>	\$ 45
ACINUM ROSE <i>Veneto, Italy</i>	\$10 / 36		

WHITE

BERTANI PINOT GRIGIO <i>Friuli, Italy</i>	\$12 / 42	FLOWERS CHARDONNAY <i>Sonoma Coast, CA</i>	\$ 70
LANGE PINOT GRIS <i>Willamete Valley, OR</i>	\$14 / 50	FLEURS DE PRAIRIE ROSE <i>Provence, France</i>	\$11 / 40
MOROKI SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	\$10 / 36	FLOWERS ROSE <i>Sonoma Coast, CA</i>	\$ 60
SAN SIMEON SAUVIGNON BLANC <i>Paso Robles, CA</i>	\$36	HUGEL GENTIL WHITE BLEND <i>Alsace, France</i>	\$ 42
CHEHALEM INOX CHARDONNAY <i>Willamete Valley, OR</i>	\$36	PLACID MOSCATO D'ASTI <i>Piedmont, Italy</i>	\$8 / 30
SAN SIMEON CHARDONNAY <i>Monterrey, CA</i>	\$11 / 40		

RED

ARGYLE PINOT NOIR <i>Willamette Valley, OR</i>	\$15 / 54	RABBLE ZINFANDEL <i>Paso Robles, CA</i>	\$ 46
SAN SIMEON PINOT NOIR <i>Monterrey, CA</i>	\$16 / 58	CHATEAU MONT-REDON <i>Cote Du Rhone, France</i>	\$12 / 42
TALLEY VINEYARDS PINOT NOIR <i>Willamette Valley, OR</i>	\$ 78	LEVIATHAN RED BLEND <i>California</i>	\$ 60
A LISA MALBEC <i>Patagonia, Argentina</i>	\$ 57	BLACK STALLION CABERNET SAUVIGNON <i>Napa Valley, CA</i>	\$ 70
SMITH & ELLIOT CABERNET SAUVIGNON <i>Alexander Valley, CA</i>	\$12 / 42		

PREMIUM SAKE

DASSAI "THIRTY NINE" <i>fruity, crisp, light, 16% - Yamaguchi</i>	\$ 75 24oz
DASSAI "TWENTY THREE" <i>fruity, crisp, clean, 16% - Yamaguchi</i>	\$ 150 24oz
SHIRAKAWAGO SPARKLING NIGORI <i>refreshing, silky, semi-sweet, 11% - Nagano</i>	\$ 45 17oz

CLASSIC SAKE

"SAKE BARREL" KIKUMASAMUNE <i>woody, super dry, punch - 14%, Hyogo</i>	\$ 45 24oz \$ 20 10oz
KIKUSUI "CHRYSANTHEMUM WATER" <i>fruity, clean, semi-dry - 15%, Niigata</i>	\$ 49 24oz \$ 25 10oz
HAKKAISAN TOKUBETSU HONJOZO <i>clean, dry, mellow - 15%, Niigata enjoyable both warm & chilled</i>	\$ 22 10oz

FUN SAKE

IKEZO SPARKLING JELLY <i>yuzu or peach, 5% - Hokkaido</i>	\$ 11 6oz	TOKURI PINK <i>easy, sweet, cloudy, 10% - Kyoto</i>	\$ 14 6oz
"MIO" SPARKLING <i>fruity aroma, refreshing, gently sweet, 5% - Kinki</i>	\$ 21 10oz	PERFECT SNOW <i>creamy, rich, milky, 21% - Niigata</i>	\$ 16 6oz
WAGAYA "OUR HOME" <i>rich, balanced, semi-dry, 15% - Tottori</i>	\$ 17 6oz	HOMARE ICHIGO NIGORI <i>creamy, fruity, sweet, 10% - Fukushima</i>	\$ 18 10oz
KIKUSUI "GOLD" CAN <i>honey, aged, juicy, 19% - Niigata</i>	\$ 18 7oz		

WHISKY

GYOKUSENDO PEAK <i>light, citrusy, honey - Gifu, Japan</i>	\$ 15	AKASHI WHITE OAK <i>smooth, delicate, vanilla - Hyogo, Japan</i>	\$ 20
IWAI MARS "45" <i>honey, white chocolate, vanilla - Nagano, Japan</i>	\$ 14	AKASHI UME <i>balanced, savory, sweet - Hyogo, Japan</i>	\$ 15
IWAI MARS <i>pear, quince, vanilla - Nagano, Japan</i>	\$ 14	SINGLE MALT AKASHI SINGLE MALT <i>rich, malty, smokey - Hyogo, Japan</i>	\$ 15
IWAI TRADITION <i>ripe cherry, honey, ginger - Nagano, Japan</i>	\$ 18	AGED YAME 10 YEAR <i>rich, semi-sweetness - Hyogo, Japan</i>	\$ 15

HIGHBALL

Gyokusendo Peak with club soda	\$ 15
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FLIGHT

IWAI <i>Iwai Mars "45", Iwai Mars, Iwai Tradition</i>	\$ 40
AKASHI <i>Akashi white oak, Akashi single malt, Akashi Ume</i>	\$ 50

NON-ALCOHOLIC

SOFT DRINK <i>coke, diet coke, sprite</i>	\$ 3	ICED TEA <i>sweet or unsweet</i>	\$ 3
RAMUNE <i>japanese classic soft drink sealed with a marble</i>	\$ 5	GREEN TEA <i>hot or cold</i>	\$ 3
CALPICO <i>refreshing light, sweet yogurt flavor</i>	\$ 6	PEACH ICED TEA	\$ 5
		PEACH ICED GREEN TEA	\$ 5
		PERRIER	\$ 4