

Sake 4oz/8oz/Bottle

LIGHT

Fukuju Blue Junmai Ginjo - Hyogo Prefecture 23/43/120

Uka Dry Junmai Daiginjo - Fukushima Prefecture 24/45/130

Sōtō Junmai - Niigata Prefecture 12/22/64

AROMATIC

Ohmine 3 Grain Junmai Daiginjo - Yamaguchi Prefecture 24/45/130

Dassai 45 Junmai Daiginjo - Yamaguchi Prefecture 18/32/90

Yamana The Rain Omachi Junmai Ginjo - Hyogo Prefecture 20/35/100

Dassai Blue 50 Nigori - Hyde Park, New York 12/22/64

AGED

Kiku-Masamune Taru Cedar Aged - Hyogo Prefecture 12/22/64

Shata Tengumai “Dance of the Demons” Yamahai Junmai Jikomi 14/25/72

RICH

Heiwa Shuzou Kid Tokubetsu Omachi Junmai - Wakayama Prefecture 24/45/130

Niwa No Uguisu Doburoku Nigori - Fukuoka Prefecture 14/25/72

Sake Tasting 2oz Pour of Each Sake

GRAIN FLIGHT 45

Explore How Different Sake Rice Varieties Shape the Aroma, Texture, and Flavor in Each Sake

Shata Tengumai “Dance of the Demons” Yamahai Junmai Jikomi - Gohyakumangoku / Ohmine 3 Grain

Junmai Daiginjo - Yamadanishiki / Yamana The Rain Omachi Junmai Ginjo - Omachi / Proper Sake The

Diplomat Yamahai Ginjo - Jupiter

COMPASS FLIGHT 55

Familiarize Yourself with the Expanse of Flavors and Aromas Sake has to Offer

Chiyomusubi Sorah Sparkling Awasake / Dassai 45 Junmai Daiginjo /

Kiku-Masmune Cedar Aged Taru / Heiwa Kid Omachi Grain Tokubetsu Junmai /

Niwa No Uguisu Doburoku Nigori

Whisky flights 1oz Pour of Each Whisky

NIKKA FLIGHT 50

Discover the Timeless Craftsmanship and Diverse Flavors of Whisky from One of Japan’s Most Historic Distilleries

Nikka Yoichi / Nikka Miyagikyo / Nikka Taketsuru / Nikka Days

KAVALAN FLIGHT 40

Familiarize Yourself with the Art of Taiwanese Whisky — A Tribute to Our Head Chef

Kavalan Single Malt / Kavalan Concert Master Port Cask / Kavalan Distillery Select No. 1

Beer

CANS/BOTTLES

Agara Craft Sansho Ale 14

Hitachino Nest White Ale 10

Yoho Aooni IPA 10

Echigo Stout 10

DRAFT

Sapporo 8

Reece’s Elijay Apple Cider 8

Stillfire Orange Diva Witbier 8

Zero Proof

French 75 14

Dhos Gin, Lemon, Ish Zero Proof Sparkling

Whiskey Daisy 13

Clean Co. NA Whiskey, Dhos NA Orange, Lemon, Soda

Dark Cherry 17

Black Truffle, Cherry, Yuzu

Rosebud 15

Orgeat, Rose, Lemon, Matcha

ISH Alcohol-Free Sparkling Wine 14

B R U S H

Beverage



Wine By The Glass

SPARKLING

Jan Vidal "Honor" Cava Brut Reserva, Penedès, Spain NV **16/62**

Champagne Philippe Gonet "Cuvée Cellier" Brut, Champagne, France NV **38/143**

Giuseppe and Luigi Prosecco, Veneto, Italy NV **14/54**

Jean-Baptiste Adam Cremant D'Alsace Brut Rosé, Alsace, France NV **20/78**

WHITES

Dr. Loosen Riesling, Mosel, Germany 2025 **11/42**

The Better Half Sauvignon Blanc, Marlborough, New Zealand 2025 **16/62**

Cliff Lede Sauvignon Blanc, Napa Valley, California 2024 **18/70**

La Forcine Sancerre, Loire Valley, France 2023 **24/94**

Terras Gauda O Rosal (Albariño), Rías Baixas, Spain 2024 **19/74**

Hartford Family Chardonnay, Russian River Valley, CA 2024 **19/74**

Jean Marc Brocard Chablis, Burgundy, France 2024 **21/82**

ROSÉ

Listinconu "Île de Beauté" Rosé, Corsica, France 2024 **15/58**

SKIN CONTACT

Division L'Orange Skin Contact White Blend, Willamette Valley, Oregon 2025 **19/74**

REDS

Bonnet-Cotton "Bas Les Masques" Gamay, Beaujolais, France 2024 **22/86**

Lieu Dit Cabernet Franc, Santa Barbara, California 2023 **21/82**

Adelsheim Pinot Noir, Willamette Valley, Oregon 2024 **16/62**

Christophe Patrice Irancy Pinot Noir, Burgundy, France 2022 **21/82**

Luis Pato Baga/Touriga Nacional, Bairrada, Portugal 2025 **15/58**

Mark Ryan Cabernet Sauvignon, Columbia Valley, Washington 2023 **21/82**



Explore our full wine selection.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Cocktails

Across the Universe 19

Rye, Strawberry Scented Sake, Umeshu, Cedar Smoke

Mr. Miyagi 17

Sesame-Infused Vodka, Ginger, Wasabi, Lime

Shishito Margarita 18

Shishito-Infused Tequila, Lime Crema, Patròn Citronge Jalapeño, Oleo Saccharum, Lime

Japanese 75 17

Vodka, Sorah Sparkling Sake, Aloe, Mint, Cucumber

Blooming Bokuso-chi 15

Strawberry Gin, Plum, Creme de Fleur, Umeshu, Yuzu, Violette

Li-Ly Martini 17

Mirabeau Rose Gin, Lichi-Li Giffard, Elderflower, Lemon

Okinawan Manhattan 20

High Road Mizanura Cask Sweet Mash Rye, Amaro Peach, Kokuto Umeshu, Bitters

Espresso Martini Soft Serve 16

Vodka, Coffee Liqueur, Mini Croissant

- Delicacies -

Uni Shooter 16

Beluga Noble Vodka, Cucumber, Soy, Lemon, Uni

Caviar & Martini 36

Ossetra Caviar 3(GR), Root Chips

Beluga Noble Vodka or

Murrel's Row Mignonette Gin Martini, Olives