

# Beverage Menu for Chelsea and Times Square



Ootoya is a non-tipping restaurant

## BEER / ビール

### Draft / Pitcher

Kirin Ichiban	12oz/36oz	8/22
Sapporo Premium	12oz/36oz	8/22
Asahi Super Dry	12oz/36oz	8/22

### Light Beer

Sapporo Premium Light	12oz	7
-----------------------	------	---

### Japanese Craft Beer



**Musashino**  
Saitama  
武蔵野ビール 埼玉  
10.1oz 12

*Light snappy bitterness and delicate flavor*



**Echigo Koshihikari**  
Niigata  
こしひかり越後麦酒 新潟  
17oz 12

*A famous rice lager*



**Ginga Kogen**  
Iwate  
銀河高原ビール 岩手  
10.1oz 13

*The premium unfiltered malt*



**Kagua Rouge**  
Belgium  
馨和 ベルギー  
11.1oz 14

*A mixed aroma of spicy sansho and roasted malt*

## APERITIF / 食前酒

### Sparkling Sake



**Mio Sparkling**  
清スパークリング 清酒  
300ml 29

*Sparkling crisp and mellow sweetness with hints of apple and pear*

Very Sweet ○○○○●  
Very Light ●○○○○

*Suggested Pairings*  
Homemade Tofu,  
Grilled Fish, Tonkatsu

### Ootoya Recommendation



**Poochi Poochi**  
Fukushima  
ぷちぷちスパークリング  
300ml 34

*Surprising swirl of bubbles brings a fruity sweet flavor with a light citrus accent*

Very Sweet ○○○○●  
Very Light ●○○○○

*Suggested Pairings*  
Salad & Vegetables

**Grapefruit Poochi Poochi**  
グレープフルーツぷちぷち  
4oz 12

*Fresh cocktail using 100% natural grapefruit juice be a good match for refreshing*

**Yuzu Poochi Poochi**  
柚子ぷちぷち  
4oz 12

*Refreshing aroma of Yuzu with scent of sweetness of carbonated sake*

**Peach Poochi Poochi**  
桃ぷちぷち  
4oz 12

*Peach sweet and sour flavor makes a great cocktail like Bellini*

### Ootoya Original (Non-alcohol)

**Peach Oolong**  
ピーチウーロン  
9.2oz 7

*Peach sweet mixed oolong tea, adding a slice of lemon*

**Yuzu Sour**  
柚子サワー  
8.8oz 7

*Refreshing aroma of Yuzu mixed soda, adding scent of mint*

Sake Meter Value  
Very Dry ●●●●● Very Sweet ●●●●●  
Total Acidity  
Very Rich ●●●●● Very Light ●●●●●

# SAKE / 日本酒

## DAIGINJO SAKE / 大吟醸酒

Using the best rice at the highest polishing rate, extra care, and tend to be complex and fragrant, light



### Dassai "Sanwari-Kyubu"

Junmai Daiginjo, Yamaguchi  
 獺祭 三割九分  
 純米大吟醸 山口

Glass 24  
 Carafe 39  
 Bottle 139

Smooth and mellow taste, refreshing finish with its rice polishing of 39%

Neutral ○ ○ ● ○ ○ ○  
 Neutral ○ ○ ● ○ ○ ○

#### Suggested Pairings

Free Range Chicken, Grilled Fish, Sashimi



### Kubota "Manju"

Junmai Daiginjo, Niigata  
 久保田 萬寿  
 純米大吟醸 新潟

Glass 34  
 Carafe 59  
 Bottle 199

Very smooth and balanced sake, meaning "Millions of Celebrations"

Neutral ○ ○ ● ○ ○ ○  
 Neutral ○ ○ ● ○ ○ ○

#### Suggested Pairings

Sashimi, Grilled Fish, Sushi Bowls & Rolls



### Born "Gold"

Junmai Daiginjo, Fukui  
 梵ゴールド  
 純米大吟醸 福井

Glass 16  
 Carafe 26  
 Bottle 99

The golden hued sake aged at 14F for 1 year

Neutral ○ ○ ● ○ ○ ○  
 Rich ○ ● ○ ○ ○ ○

#### Suggested Pairings

Sushi Bowls & Rolls, Tonkatsu, Sashimi



### Hakkaisan

Ginjo, Niigata  
 八海山  
 吟醸 新潟

Glass 17  
 Carafe 29  
 Bottle 109

A smooth and mild-tasting sake embodied the spirit of the clean and cold air during the winter season

Dry ○ ● ○ ○ ○ ○  
 Neutral ○ ○ ● ○ ○ ○

#### Suggested Pairings

Yakitori, Washu Beef, Homemade Tofu



### Fukuju

Junmai Ginjo, Hyogo  
 福寿  
 純米吟醸 兵庫

Glass 16  
 Carafe 26  
 Bottle 99

A smooth and user friendly Ginjo Sake, meaning "Happy Brewery"

Neutral ○ ○ ● ○ ○ ○  
 Neutral ○ ○ ● ○ ○ ○

#### Suggested Pairings

Sushi Bowls & Rolls



### Omachi

Junmai Ginjo, Nara  
 雄町  
 純米吟醸 奈良

Glass 14  
 Carafe 24  
 Bottle 89

Ginjo sake matured more than 30 months in a bottle at a low temperature

Neutral ○ ○ ● ○ ○ ○  
 Rich ○ ● ○ ○ ○ ○

#### Suggested Pairings

Free Range Chicken



Size: Glass 100ml (3.3oz) Carafe 180ml (6oz)

## GINJO SAKE / 吟醸酒

Using highly polished rice and fermented at lower temperatures for longer periods, and tend to be light, fruity and refined



Size: Glass 100ml (3.3oz) Carafe 180ml (6oz)

JUNMAI SAKE / 純米酒

Made with only rice, water, koji mold and yeast, and tend to be a fuller richer body and well structured



Nanbubijin

Tokubetsu Junmai, Iwate

南部美人  
特別純米 岩手

Glass 14  
Carafe 23  
Bottle 89

The flavor like a farm fresh and juicy orange, meaning "Southern Beauty"

Neutral ○ ○ ● ○ ○ ○  
Rich ○ ● ○ ○ ○ ○

Suggested Pairings

Soba, Grilled Fish, Tonkatsu



Suijin

Junmai, Iwate

水神  
純米 岩手

Glass 13  
Carafe 21  
Bottle 79

Extremely dry sake with a superb complexity and a powerful rice flavor, meaning "God of Water"

Very Dry ● ○ ○ ○ ○ ○  
Rich ○ ● ○ ○ ○ ○

Suggested Pairings

Tonkatsu



Kurosawa

Junmai Kimoto, Nagano

くろさわ  
純米生酏 長野

Glass 11  
Carafe 19  
Bottle 69

Sake made using the Kimoto method which the yeast starter is made in a special way

Dry ○ ● ○ ○ ○ ○  
Rich ○ ● ○ ○ ○ ○

Suggested Pairings

Sashimi, Grilled Fish, Yakitori

UMESHU, FRUIT SAKE / 果実酒

Umeshu highlights the natural sweet and sour taste of the plum, and the Fruit Sake features sake or shochu based fruit liqueur made from yuzu citrus, peach, Japanese basil or strawberry



Nihonshu de Tsuketa Umeshu

Umeshu (Sake-Based), Okayama

日本酒で漬けた梅酒 岡山

Glass 12  
Carafe 24  
Bottle (500ml) 64

Plum sake which green plums were soaked in premium sake for 1 year to savor sweet and aromatic



Kaori Umeshu

Umeshu (Shochu-Based), Yamaguchi

かほり梅酒 山口

Glass 13  
Bottle (750ml) 89

10 year aged rice shochu with organic plums to be served, giving a lush scent of apricots and peaches



Koi Shisou

Shiso Infused Shochu, Kumamoto

恋しそう 熊本

Glass 12  
Carafe 21  
Bottle (750ml) 79

Semi-sec floral liqueur with feminine palate, meaning "Love's in the Air"



Momomo

Peach Shochu, Kumamoto

ももも 熊本

Glass 14  
Bottle (375ml) 49

Made from fresh white natural peach and rice shochu



Yuzu Omoi

Yuzu Sake, Kyoto

柚子想い 京都

Glass 14  
Carafe 24  
Bottle (500ml) 64

A brisk essence of yuzu citrus lingers comfortably on the palate



Strawberry Nigori

Fukushima

苺にごり酒 福島

Glass 12  
Bottle (300ml) 29

Sweet, thick and full of rich strawberry flavor nigori

Sake Meter Value

Very Dry ● ● ● ● ● Very Sweet

Total Acidity

Very Rich ● ● ● ● ● Very Light

Size: Glass 100ml (3.3oz) Carafe 180ml (6oz)

Size: Glass 100ml (3.3oz) Carafe 180ml (6oz)

WARM SAKE / 熱燗

Warm Sake (Atsukan) has a smoother taste and optimize the flavor and aroma of the sake



**Kira**

Honjozo, Fukushima

鬼羅

本醸造 福島

Small (6oz) 17  
Large (10oz) 27

Very smooth but extremely dry sake, meaning "Devil"

Very Dry ● ○ ○ ○ ○ ○  
Neutral ○ ○ ○ ● ○ ○

Suggested Pairings

Washu Beef



**Takaisami**

Tokubetsu Junmai, Tottori

鷹勇

特別純米 鳥取

Small (6oz) 19  
Large (10oz) 30

A superbly balanced sake using snowmelt water, meaning "Hawk's Bravery"

Dry ○ ● ○ ○ ○ ○  
Rich ○ ● ○ ○ ○ ○

Suggested Pairings

Sashimi, Grilled Fish, Tonkatsu



**Suehiro**

Yamahai Junmai, Fukushima

末廣

山麩純米 福島

Small (6oz) 19  
Large (10oz) 30

A well-balanced and gentle sweetness sake featuring complex aromas of hay and smoke

Sweet ○ ○ ○ ● ○ ○  
Rich ○ ● ○ ○ ○ ○

Suggested Pairings

Tonkatsu

NIGORI SAKE / にごり酒



**Dassai 50 Nigori**

獺祭 50 にごり 山口

Glass 14  
Carafe 24  
Bottle 89

A tasty nigori that is flavorful and felt good in the palate

Sweet ○ ○ ○ ● ○ ○  
Neutral ○ ○ ○ ● ○ ○

Suggested Pairings

Yakitori, Hot Pot

Sake Meter Value  
Very Dry ● ● ● ● ● ● Very Sweet

Total Acidity  
Very Rich ● ● ● ● ● ● Very Light

Size: Glass 100ml (3.3oz) Carafe 180ml (6oz)

SMALL SAKE BOTTLE

Small Sake is a decorative product that is great to begin with more accessible



**Shinsei**

Junmai Daiginjo, Kyoto

神聖 純米大吟醸 京都

300ml 39

Cool and aroma of rice blossoms in unison

Sweet ○ ○ ○ ● ○ ○  
Light ○ ● ○ ○ ● ○

Suggested Pairings

Sashimi



**Bunraku**

Yamahai Junmai, Saitama

文楽 山麩純米 埼玉

300ml 36

A very unique nose filled with chocolate, cream, and wool elements, meaning "Forgotten Japanese Spirit"

Dry ○ ● ○ ○ ○ ○  
Rich ○ ● ○ ○ ○ ○

Suggested Pairings

Sushi Bowls & Rolls, Free Range Chicken



**Ryo**

Junmai Ginjo, Tottori

涼 純米吟醸 鳥取

180ml 29

A springly fresh sake for any occasion

Very Dry ● ○ ○ ○ ○ ○  
Light ○ ● ○ ○ ● ○

Suggested Pairings

Soba



**Otokoyama**

Tokubetsu Junmai, Fukuoka

男山 特別純米 福岡

300ml 24

A robust, rice-forward and refreshing dry sake, meaning "Hidden Man Mountain"

Dry ○ ● ○ ○ ○ ○  
Neutral ○ ● ○ ● ○ ○

Suggested Pairings

Soba, Grilled Fish



**Shirakawago Nigori**

Junmai Ginjo, Gifu

白川郷 ささにごり 岐阜

300ml 39

A superb cloudy sake which is mellow flavor and wealthy aroma

Neutral ○ ○ ● ○ ○ ○  
Rich ○ ● ○ ○ ○ ○

Suggested Pairings

Tonkatsu, Hot Pot

Sake Meter Value  
Very Dry ● ● ● ● ● ● Very Sweet

Total Acidity  
Very Rich ● ● ● ● ● ● Very Light

## PREMIUM SHOCHU / 本格焼酎

Shochu is a Japanese distilled beverage which contains about 25% alcohol volume same as vodka and there are variety of ingredients for distilled from rice, sweet potato or barley

Option: Mixed with Oolong tea / Green tea / Plum / Soda / Lemon \$1

### RICE / 米



#### Kin (Gold) Shiro Kumamoto

金しろ 熊本

Barrel-aged shochu blended in American white barrel, Cognac barrel and Sherry barrel

Glass 12  
Bottle (750ml) 79

Suggested Pairings  
Yakitori, Tonkatsu,  
Washu Beef

### SWEET POTATO / 芋



#### Kuro Kirishima Miyazaki

黒霧島 宮崎

An easy starting shochu that builds to a nice body and the final crescendo is a satisfying finish

Glass 12  
Bottle (750ml) 79

Suggested Pairings  
Hot Pot, Grilled Fish

### BARLEY / 麦



#### Kannoko Kagoshima

神の河 鹿児島

3 years aged in oak, rich and mellow flavor shochu, meaning "River protected by Gods"

Glass 12  
Bottle (750ml) 79

Suggested Pairings  
Tonkatsu,  
Free Range Chicken

Size: Glass 100ml (3.3oz)

## WINE / ワイン

Suggested Pairings : Ask your server detail

### SPARKLING / スパークリング



#### Primaterra, Prosecco (NV) Veneto, Italy

Pale gold in color, aromas of pineapple, green apples, and citrus with floral notes, soft and creamy with bright and delicate bubbles

Glass 12  
Bottle 59

### WHITE / ホワイト



#### Alto Los Romeros, Sauvignon Blanc (2016) Central Valley, Chile

Glass 12  
Carafe 39  
Bottle 54

Peach pit and apricot aromas are subdued and the palate is pulpy and fruity, with a light cut of acidity



#### Domaine du Tariquet, Chardonnay (2015) Southwest France, France

Glass 13  
Carafe 42  
Bottle 59

The perfect balance between sugar and acidity make fresh and floral, with citric notes mixed with white fruits and delicate traces of licorice

### RED / レッド



#### Fantinel, Cabernet Sauvignon (2014) Friuli-Venezia Giulia, Italy

Glass 13  
Carafe 42  
Bottle 59

Burgundy ruby color, cherry, pomegranate, pepper on the nose



#### Payana, Malbec (2015) Mendoza, Argentina

Glass 12  
Carafe 39  
Bottle 54

Cherry, leather and dried cheese aromas set up a mildly lactic palate, with flavors of cassis, cherry and oak-based butter

### ROSE / ロゼ



#### Domaine du Tariquet, Rose (2015) Southwest France, France

A beautiful shade of pomegranate red, with an exquisite bouquet, both subtle and intense

Glass 12  
Carafe 39  
Bottle 54

Size: Glass 150ml (5oz) Carafe 500ml (16.9oz)

## SOFT DRINKS

Coke / Diet Coke / Sprite	4.5
Fresh Ginger Ale by Bruce Cost	5
Oolong Tea	4.5
Orange Juice	4.5
Perrier	4.5
Saratoga Spring Water (28oz)	7
Organic Iced Green Tea	3

---

### Japanese Beverage

---



Calpico  
4.5



Ramune  
4.5  
*Original / Strawberry / Melon*



Tsugaru Ringo Apple Juice  
4.5  
*100% natural juice  
imported from Japan*

Ootoya is a non-tipping restaurant

# Beverage Menu for Greenwich Village



Ootoya is a non-tipping restaurant



## BEER / ビール

### Draft / Pitcher

Kirin Ichiban	12oz/36oz	8/22
Sapporo Premium	12oz/36oz	8/22
Asahi Super Dry	12oz/36oz	8/22

### Light Beer

Sapporo Premium Light	12oz	7.00
-----------------------	------	------

### Japanese Craft Beer



**Musashino**  
Saitama  
武蔵野ビール 埼玉  
10.1oz 12

*Light snappy bitterness and delicate flavor*



**Echigo Koshihikari**  
Niigata  
こしひかり越後麦酒 新潟  
17oz 12

*A famous rice lager*



**Ginga Kogen**  
Iwate  
銀河高原ビール 岩手  
10.1oz 13

*The premium unfiltered malt*



**Kagua Rouge**  
Belgium  
馨和 ベルギー  
11.1oz 14

*A mixed aroma of spicy sansho and roasted malt*

## APERITIF / 食前酒

### Sparkling Sake



**Mio Sparkling**  
清スパークリング 清酒  
300ml 29

*Sparkling crisp and mellow sweetness with hints of apple and pear*

Very Sweet ○○○○●  
Very Light ●○○○○

*Suggested Pairings*  
Homemade Tofu,  
Grilled Fish, Tonkatsu

### Ootoya Recommendation



**Poochi Poochi**  
Fukushima  
ぷちぷちスパークリング  
300ml 34

*Surprising swirl of bubbles brings a fruity sweet flavor with a light citrus accent*

Very Sweet ○○○○●  
Very Light ●○○○○

*Suggested Pairings*  
Salad & Vegetables

**Grapefruit Poochi Poochi**  
グレープフルーツぷちぷち  
4oz 12

*Fresh cocktail using 100% natural grapefruit juice be a good match for refreshing*

**Yuzu Poochi Poochi**  
柚子ぷちぷち  
4oz 12

*Refreshing aroma of Yuzu with scent of sweetness of carbonated sake*

**Peach Poochi Poochi**  
桃ぷちぷち  
4oz 12

*Peach sweet and sour flavor makes a great cocktail like Bellini*

### Ootoya Original (Non-alcohol)

**Peach Oolong**  
ピーチウーロン  
9.2oz 7

*Peach sweet mixed oolong tea, adding a slice of lemon*

**Yuzu Sour**  
柚子サワー  
8.8oz 7

*Refreshing aroma of Yuzu mixed soda, adding scent of mint*

Sake Meter Value  
Very Dry ●●●●● Very Sweet ●●●●●  
Total Acidity  
Very Rich ●●●●● Very Light ●●●●●

# SAKE / 日本酒

## DAIGINJO SAKE / 大吟醸酒

Using the best rice at the highest polishing rate, extra care, and tend to be complex and fragrant, light



### Dassai "Sanwari-Kyubu"

Junmai Daiginjo, Yamaguchi  
 獺祭 三割九分  
 純米大吟醸 山口

Glass 24  
 Carafe 39  
 Bottle 139

Smooth and mellow taste, refreshing finish with its rice polishing of 39%

Neutral ○ ○ ● ○ ○ ○  
 Neutral ○ ○ ● ○ ○ ○

#### Suggested Pairings

Free Range Chicken, Grilled Fish, Sashimi



### Kubota "Manju"

Junmai Daiginjo, Niigata  
 久保田 萬寿  
 純米大吟醸 新潟

Glass 34  
 Carafe 59  
 Bottle 199

Very smooth and balanced sake, meaning "Millions of Celebrations"

Neutral ○ ○ ● ○ ○ ○  
 Neutral ○ ○ ● ○ ○ ○

#### Suggested Pairings

Sashimi, Grilled Fish, Sushi Bowls & Rolls



### Born "Gold"

Junmai Daiginjo, Fukui  
 梵ゴールド  
 純米大吟醸 福井

Glass 16  
 Carafe 26  
 Bottle 99

The golden hued sake aged at 14F for 1 year

Neutral ○ ○ ● ○ ○ ○  
 Rich ○ ● ○ ○ ○ ○

#### Suggested Pairings

Sushi Bowls & Rolls, Tonkatsu, Sashimi



### Hakkaisan

Ginjo, Niigata  
 八海山  
 吟醸 新潟

Glass 17  
 Carafe 29  
 Bottle 109

A smooth and mild-tasting sake embodied the spirit of the clean and cold air during the winter season

Dry ○ ● ○ ○ ○ ○  
 Neutral ○ ○ ● ○ ○ ○

#### Suggested Pairings

Yakitori, Washu Beef, Homemade Tofu



### Fukuju

Junmai Ginjo, Hyogo  
 福寿  
 純米吟醸 兵庫

Glass 16  
 Carafe 26  
 Bottle 99

A smooth and user friendly Ginjo Sake, meaning "Happy Brewery"

Neutral ○ ○ ● ○ ○ ○  
 Neutral ○ ○ ● ○ ○ ○

#### Suggested Pairings

Sushi Bowls & Rolls



### Omachi

Junmai Ginjo, Nara  
 雄町  
 純米吟醸 奈良

Glass 14  
 Carafe 24  
 Bottle 89

Ginjo sake matured more than 30 months in a bottle at a low temperature

Neutral ○ ○ ● ○ ○ ○  
 Rich ○ ● ○ ○ ○ ○

#### Suggested Pairings

Free Range Chicken



Size: Glass 100ml (3.3oz) Carafe 180ml (6oz)

## GINJO SAKE / 吟醸酒

Using highly polished rice and fermented at lower temperatures for longer periods, and tend to be light, fruity and refined



### Hakkaisan

Ginjo, Niigata  
 八海山  
 吟醸 新潟

Glass 17  
 Carafe 29  
 Bottle 109

A smooth and mild-tasting sake embodied the spirit of the clean and cold air during the winter season

Dry ○ ● ○ ○ ○ ○  
 Neutral ○ ○ ● ○ ○ ○

#### Suggested Pairings

Yakitori, Washu Beef, Homemade Tofu



### Fukuju

Junmai Ginjo, Hyogo  
 福寿  
 純米吟醸 兵庫

Glass 16  
 Carafe 26  
 Bottle 99

A smooth and user friendly Ginjo Sake, meaning "Happy Brewery"

Neutral ○ ○ ● ○ ○ ○  
 Neutral ○ ○ ● ○ ○ ○

#### Suggested Pairings

Sushi Bowls & Rolls



### Omachi

Junmai Ginjo, Nara  
 雄町  
 純米吟醸 奈良

Glass 14  
 Carafe 24  
 Bottle 89

Ginjo sake matured more than 30 months in a bottle at a low temperature

Neutral ○ ○ ● ○ ○ ○  
 Rich ○ ● ○ ○ ○ ○

#### Suggested Pairings

Free Range Chicken



Size: Glass 100ml (3.3oz) Carafe 180ml (6oz)

JUNMAI SAKE / 純米酒

Made with only rice, water, koji mold and yeast, and tend to be a fuller richer body and well structured



Nanbubijin

Tokubetsu Junmai, Iwate

南部美人  
特別純米 岩手

Glass 14  
Carafe 23  
Bottle 89

The flavor like a farm fresh and juicy orange, meaning "Southern Beauty"

Neutral ○ ○ ● ○ ○ ○  
Rich ○ ● ○ ○ ○ ○

Suggested Pairings

Soba, Grilled Fish, Tonkatsu



Suijin

Junmai, Iwate

水神  
純米 岩手

Glass 13  
Carafe 21  
Bottle 79

Extremely dry sake with a superb complexity and a powerful rice flavor, meaning "God of Water"

Very Dry ● ○ ○ ○ ○ ○  
Rich ○ ● ○ ○ ○ ○

Suggested Pairings

Tonkatsu



Kurosawa

Junmai Kimoto, Nagano

くろさわ  
純米生酛 長野

Glass 11  
Carafe 19  
Bottle 69

Sake made using the Kimoto method which the yeast starter is made in a special way

Dry ○ ● ○ ○ ○ ○  
Rich ○ ● ○ ○ ○ ○

Suggested Pairings

Sashimi, Grilled Fish, Yakitori

FLAVOR SAKE / 果実酒

Umeshu highlights the natural sweet and sour taste of the plum, and the Fruit Sake features sake based fruit liqueur made from yuzu citrus, peach or strawberry



Nihonshu de Tsuketa Umeshu

Umeshu (Sake-Based), Okayama

日本酒で漬けた梅酒 岡山

Glass 12  
Carafe 24  
Bottle (500ml) 64

Plum sake which green plums were soaked in premium sake for 1 year to savor sweet and aromatic



Kamikokoro Momo

Peach (Sake-Based), Okayama

嘉美心 和風リキュール 岡山

Glass 12  
Carafe 24  
Bottle (500ml) 64

Plum sake mixing 100% natural white peaches



Yuzu Omoi

Yuzu Sake, Kyoto

柚子想い 京都

Glass 14  
Carafe 24  
Bottle (500ml) 64

A brisk essence of yuzu citrus lingers comfortably on the palate



Strawberry Nigori

Fukushima

莓にごり酒 福島

Glass 12  
Bottle (300ml) 29

Sweet, thick and full of rich strawberry flavor nigori

Sake Meter Value

Very Dry ● ● ● ● ● Very Sweet

Total Acidity

Very Rich ● ● ● ● ● Very Light

Size: Glass 100ml (3.3oz) Carafe 180ml (6oz)

Size: Glass 100ml (3.3oz) Carafe 180ml (6oz)

WARM SAKE / 熱燗

Warm Sake (Atsukan) has a smoother taste and optimize the flavor and aroma of the sake



**Kira**

Honjozo, Fukushima

鬼羅

本醸造 福島

Small (6oz) 17  
Large (10oz) 27

Very smooth but extremely dry sake, meaning "Devil"

Very Dry ● ○ ○ ○ ○ ○  
Neutral ○ ○ ○ ● ○ ○

Suggested Pairings

Washu Beef



**Takaisami**

Tokubetsu Junmai, Tottori

鷹勇

特別純米 鳥取

Small (6oz) 19  
Large (10oz) 30

A superbly balanced sake using snowmelt water, meaning "Hawk's Bravery"

Dry ○ ● ○ ○ ○ ○  
Rich ○ ● ○ ○ ○ ○

Suggested Pairings

Sashimi, Grilled Fish, Tonkatsu



**Suehiro**

Yamahai Junmai, Fukushima

末廣

山麩純米 福島

Small (6oz) 19  
Large (10oz) 30

A well-balanced and gentle sweetness sake featuring complex aromas of hay and smoke

Sweet ○ ○ ○ ○ ● ○  
Rich ○ ● ○ ○ ○ ○

Suggested Pairings

Tonkatsu

NIGORI SAKE / にごり酒



**Dassai 50 Nigori**

獺祭 50 にごり 山口

Glass 14  
Carafe 24  
Bottle 89

A tasty nigori that is flavorful and felt good in the palate

Sweet ○ ○ ○ ○ ● ○  
Neutral ○ ○ ○ ● ○ ○

Suggested Pairings

Yakitori, Hot Pot

Sake Meter Value  
Very Dry ● ● ● ● ● Very Sweet

Total Acidity  
Very Rich ● ● ● ● ● Very Light

Size: Glass 100ml (3.3oz) Carafe 180ml (6oz)

SMALL SAKE BOTTLE

Small Sake is a decorative product that is great to begin with more accessible



**Shinsei**

Junmai Daiginjo, Kyoto

神聖 純米大吟醸 京都

300ml 39

Cool and aroma of rice blossoms in unison

Sweet ○ ○ ○ ○ ● ○  
Light ○ ● ○ ○ ○ ○

Suggested Pairings

Sashimi



**Bunraku**

Yamahai Junmai, Saitama

文楽 山麩純米 埼玉

300ml 36

A very unique nose filled with chocolate, cream, and wool elements, meaning "Forgotten Japanese Spirit"

Dry ○ ● ○ ○ ○ ○  
Rich ○ ● ○ ○ ○ ○

Suggested Pairings

Sushi Bowls & Rolls, Free Range Chicken



**Ryo**

Junmai Ginjo, Tottori

涼 純米吟醸 鳥取

180ml 29

A springly fresh sake for any occasion

Very Dry ● ○ ○ ○ ○ ○  
Light ○ ● ○ ○ ○ ○

Suggested Pairings

Soba



**Otokoyama**

Tokubetsu Junmai, Fukuoka

男山 特別純米 福岡

300ml 24

A robust, rice-forward and refreshing dry sake, meaning "Hidden Man Mountain"

Dry ○ ● ○ ○ ○ ○  
Neutral ○ ● ○ ● ○ ○

Suggested Pairings

Soba, Grilled Fish



**Shirakawago Nigori**

Junmai Ginjo, Gifu

白川郷 ささにごり 岐阜

300ml 39

A superb cloudy sake which is mellow flavor and wealthy aroma

Neutral ○ ○ ● ○ ○ ○  
Rich ○ ● ○ ○ ○ ○

Suggested Pairings

Tonkatsu, Hot Pot

Sake Meter Value  
Very Dry ● ● ● ● ● Very Sweet

Total Acidity  
Very Rich ● ● ● ● ● Very Light

# WINE / ワイン

## SPARKLING / スパークリング



**Primaterra, Prosecco (NV)**  
Veneto, Italy

*Pale gold in color, aromas of pineapple, green apples, and citrus with floral notes, soft and creamy with bright and delicate bubbles*

*Glass 12*  
*Bottle 59*

*Suggested Pairings*  
Salad & Vegetables,  
Soba

## WHITE / ホワイト



**Alto Los Romeros,  
Sauvignon Blanc (2016)**  
Central Valley, Chile

*Peach pit and apricot aromas are subdued and the palate is pulpy and fruity, with a light cut of acidity*

*Glass 12*  
*Carafe 39*  
*Bottle 54*

*Suggested Pairings*  
Sashimi,  
Sushi Bowls & Rolls,  
Washu Beef



**Primaterra,  
Pinot Grigio (2015)**  
Veneto, Italy

*A well balanced, crisp, fresh, very lively fruity wine showing hints of apples and fresh flowers on the palate*

*Glass 12*  
*Carafe 39*  
*Bottle 54*

*Suggested Pairings*  
Grilled Fish,  
Sushi Bowls & Rolls



**Domaine du Tariquet,  
Chardonnay (2015)**  
Southwest France, France

*The perfect balance between sugar and acidity make fresh and floral, with citric notes mixed with white fruits and delicate traces of licorice*

*Glass 13*  
*Carafe 42*  
*Bottle 59*

*Suggested Pairings*  
Free Range Chicken,  
Grilled Fish, Yakitori

Size: Glass 150ml (5oz) Carafe 500ml (16.9oz)

## RED / レッド



**Fantinel,  
Cabernet Sauvignon (2014)**  
Friuli-Venezia Giulia, Italy

*Burgundy ruby color, cherry, pomegranate, pepper on the nose*

*Glass 13*  
*Carafe 42*  
*Bottle 59*

*Suggested Pairings*  
Washu Beef, Silky Pork



**Alto Los Romeros,  
Pinot Noir Reserva (2015)**  
Central Valley, Chile

*Hand harvested and aged in used French oak*

*Glass 13*  
*Carafe 42*  
*Bottle 59*

*Suggested Pairings*  
Yakitori,  
Free Range Chicken



**Payana,  
Malbec (2015)**  
Mendoza, Argentina

*Cherry, leather and dried cheese aromas set up a mildly lactic palate, with flavors of cassis, cherry and oak-based butter*

*Glass 12*  
*Carafe 39*  
*Bottle 54*

*Suggested Pairings*  
Tonkatsu,  
Free Range Chicken

## ROSE / ロゼ



**Domaine du Tariquet,  
Rose (2015)**  
Southwest France, France

*A beautiful shade of pomegranate red, with an exquisite bouquet, both subtle and intense*

*Glass 12*  
*Carafe 39*  
*Bottle 54*

*Suggested Pairings*  
Appetizer

Size: Glass 150ml (5oz) Carafe 500ml (16.9oz)

## SOFT DRINKS

Coke / Diet Coke / Sprite	4.5
Fresh Ginger Ale by Bruce Cost	5
Oolong Tea	4.5
Orange Juice	4.5
Perrier	4.5
Saratoga Spring Water (28oz)	7
Organic Iced Green Tea	3

---

### Japanese Beverage

---



Calpico  
4.5



Ramune  
4.5  
*Original / Strawberry / Melon*



Tsugaru Ringo Apple Juice  
4.5  
*100% natural juice  
imported from Japan*