大戸屋
OOTOYA®
Japanese Restaurant

@ootoyanyc

CHELSEA

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DRINK MENU

CHELSEA

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Cocktails

Japanese Sake Mojito	18
Lychee Martini (Dinner only)	15
Sake Blossom	16
Sake- Highball	15
Shiso Shochu Soda	15

Mocktails

Made with Hakkaisan Amasake, non-alcoholic koji rice drink. The sweetness comes naturally from the koji rice and has numerous health benefits like hair growth, aids in good sleep, relives fatigue and more. Amasake is known as a superfood in Japan.

Matcha Amasake	11
Yuzu Amasake	11
Matcha Yuzu Amasake	11

Highballs

[Shochu base – iichiko Seirin from Oita, Japan]

Lemon Chu-Hi	12
Oolong Chu-Hi	12
Calpico Chu-Hi	12
Grapefruit Chu-Hi	12

[Whisky Base]

Toki Highball	15
Ao Highball	21
Hibiki Highball	20
Yamazaki 12 Highball	33

Beer

[Draft]

Suntory Premium Malts	12
Sapporo	[Glass] 8 / [Pitcher] 26

[Bottle]

Tokyo White	12
Echigo Koshihikari	11
Sapporo Light	7

Sake - Juicy & Aromatic

	G	C	B
Amabuki Gin No Kurenai	13	23	86
"Pink Lady" Saga, Japan *Rosè sake with notes of rose petals and balanced acidity*			
Nanbu Bijin Shinpaku	16	29	105
Junmai Daiginjo Iwate, Japan *Floral aromas of flowers and roasted rice with a smooth finish*			
Koimari "Tropical"	17	31	120
Junmai Daiginjo Saga, Japan *Fragrant notes of pineapple and mango with a lush finish*			
Dassai 39	15	27	100
Junmai Daiginjo Yamaguchi, Japan *Pear and apple notes with a long and velvety finish*			
Tatenokawa Phoenix	17	31	120
Junmai Daiginjo Yamagata, Japan *Raspberry and black cherry notes with a smooth finish*			
Niwa no Uguisu "Nightingale's Garden"	14	25	96
Usunigori Fukuoka, Japan *Light and fresh with notes of green apple and pear, super light nigori*			

Sake - Clean & Dry

Hakkaisan	15	27	100
Junmai Daiginjo 45 Niigata, Japan *Dry, crisp and clean like magic water*			
Kubota Senju	12	20	76
Ginjo Niigata, Japan *Mineral with notes of raisin and a clean finish*			
Mimurosugi	18	32	125
Junmai Daiginjo Nara, Japan *Subtle notes of anise with an extremely smooth and delicate finish*			
Fukuju	16	29	105
Junmai Ginjo Fukui, Japan *Subtle aromas of pineapple and mango with a lush and clean finish*			

Sake - Rich & Umami

Tengumai	12	20	76
Yamahai Junmai Ishikawa, Japan *Salted caramel aromas with round umami and an elegant finish*			
Naraman	11	19	71
Junmai Fukushima, Japan *Gentle aromas of fresh banana with a clean and crisp finish*			
Hatsumago	11	18	68
Kimoto Junmai Yamagata, Japan *Aromas of walnut and subtle stone fruit with a medium finish*			

Nigori & Fruit Sake

	G	C	B
Dassai 45	12	20	76
Nigori Junmai Daiginjo Yamaguchi, Japan *Honeydew and muscat with refreshing and light sweetness*			
Kurosawa	10	18	70
Nigori Junmai Nagano, Japan *Aromatic notes of melon with a creamy texture*			
Senkin Snowman	13	24	92
Nigori Junmai Daiginjo Tochigi, Japan *Notes of peach and mango, well-balanced acidity with juicy texture*			
Nanbu Bijin No Sugar Umeshu	13	24	92
Iwate, Japan *Natural tart finish with apricot notes, sugar free plum sake* *Certified Kosher, Vegan, Non-GMO*			
Choya Umeshu	8	13	50
Plum Wine Osaka, Japan *Aromatic and sweet notes of plum with hints of almond*			
Yuzu Omoi 500ml	13	23	78
Yuzu Sake Kyoto, Japan *Citrus forward yuzu sake with balanced acidity and a clean finish*			
Kaori Mikan 180ml	-	-	18
Orange Sake Yamaguchi, Japan *Fresh Japanese mikan orange of clementine and refreshing acidity*			

Sake - Premium

Katsuyama Ken	186
Junmai Ginjo Miyagi, Japan *Gentle aromas with smooth and lush finish and nice balance of acidity*	
Kubota Seppou Snow Peak Black 500ml	180
Junmai Daiginjo Niigata, Japan *Light stone fruit aromas with a dry and long finish*	
Hakkaisan Snow Aged 3 Years "Yukimuro"	210
Junmai Daiginjo Niigata, Japan *Round and smooth with a dry finish, aged in snow for 3 years*	
Daishichi Minowamon	213
Kimoto Junmai Daiginjo Fukushima, Japan *Aromatic notes of Kyoho red grapes with a long and elegant finish*	
Dassai 23	240
Junmai Daiginjo Yamaguchi, Japan *Aromatic notes of pineapple and honey with a velvety finish*	

Sake Flight

Sake Flight Ootoya	20
Sake Flight Daiginjo	30
Sake Flight Junmai	21
Fruit Sake Flight	20

Wine

[White]

Le Parc Chardonnay	14 / 59
Chateau La Mouliniere Sauvignon Blanc	14 / 59

[Red]

Girasole Cabernet Sauvignon	14 / 59
Diamantes Malbec	14 / 59

[Rose]

Chateau de Pourcieux Rose	13 / 54

[Sparkling]

Di Maria Prosecco	59

Whisky & Spirits (Neat or On the Rocks)

[Shochu]

Hakutake Kinshiro *Kome (Rice) Kumamoto, Japan*	13 / 79
Kuro Kirishima *Imo (Sweet potato) Miyazaki, Japan*	13 / 79
iichiko Seirin *Mugi (Barley) Oita, Japan*	13 / 79

[Whisky]

Toki	12 / 122
Ao	21 / 220
Hibiki	20 / 210
Yamazaki 12	33 / 350

Soft Drink

[Japanese Tea]

Sencha (Cold Brew or Hot)	6
Genmai (Cold Brew or Hot)	6
Hot Kuromame	6
Hot Sobacha	6

[Bruce Ginger Ale]

Regular Ginger Ale	7
Ginger Ale Pomegranate	7

[Other]

Calpico	5 (soda + $1)
Ramune	5
Aomori Apple	5
Ehime Orange	5
Coke / Diet Coke / Sprite	5
Oolong Tea	5
Saratoga Sparkling	[Small] 5 / [Regular] 7
Saratoga Still	7