



DRINK MENU

COCKTAILS 15

Martini So Good

suntory roku gin, comoz blanc vermouth, umami, pickled shallot

Strawberry Ranch Water

strawberry infused blanco tequila, dry curacao, lemon, soda

Spanish Gin & Tonic

nolet's silver dry gin, fever tree tonic, juniper, cucumber

Kobayashi & Yamomoto

old forester bourbon, sidetrack nocino, giffard lichi-li

Atari Sunset

ketel one vodka, watermelon juice, lime, ginger

Green Chile Mule

St. george green chile vodka, bedford's ginger beer, lime

Hatamoto Holiday

akashi ume plum whiskey, pierre-ferrand yuzu, ercole amaro

Bloody Mary

Vodka, bloody mary mix, lemon

Mimosa

Prosecco, orange juice or grapefruit juice

N/A COCKTAILS 14

YuNo-groni

YuNo zero proof yuzu gin, pathfinder n/a sprit, wilfred's n/a aperatif

SAKE GLASS POURS

Gekkeikan junmai	10/80 - 1.5L bottle
smooth, fresh rice, versatile food pairings	
Sohomare Karakuchi junmai	11/140 – 1.8L bottle
extra dry, excellent food sake, clean & subtle	
Kurosawa nigori	11/55 - 720ml bottle
rich, soothing, peach, coconut, lime	
Seitoku “Trapeza” Junmai Ginjo	12/60 – 720ml bottle
Delicate, floral and fruity balance, melon, apple	
Taiheikai “Pacific Ocean” namachozo junmai	12/60 – 720ml bottle
Watermelon, pear, fruity, playful salinity	
Dewazakura Oka “Cherry Bouquet” Ginjo	13/65 – 720ml bottle
Clean taste, light floral aroma, cherry blossom notes, hint of pear	
Wakaze “classic” Junmai	13/65 – 720ml bottle
Bright acidity, rich, dry, innovative marriage of French wine making And classic sake production	
Gozenshu “Bodaimoto” junmai nigori	15/75 – 720ml bottle
ancient ‘bodaimoto’ method, zesty cream, wet earth, bright rice	

SAKE BOTTLES

Gekkeikan Hot Sake	14
Kikusui junmai ginjo	30 – 300ml
warming grain, hints of cedar, chrysanthemum	
Dassai Nigori 45 junmai daiginjo	35 – 300ml
soft and airy with apple and melon aromas	
Soto junmai daiginjo	40 – 300ml
mango, ripe peach, citrus, endlessly smooth	
Hana Hou Hou Shu sparkling	34 – 300ml
hibiscus, raspberry, tea	
Eiko Fuji “Honkara” Honjozo Karakuchi	60 – 720ml
super dry, high minerality, bright freshly cooked rice	
Kamoizumi nigori ginjo “Summer Snow”	50 – 500ml
hay, melon, full-bodied, rich, mild sweetness	
Kokuryu “Black Dragon” junmai ginjo	85 – 720ml
Complex aroma of coffee, mint, grapes, honey, flavors of fruits, minerals, and caramel	

BUBBLES

Poggio Costa Brut14/56
Prosecco, Italy

Decoy Brut Rosé 14/56
Healdsburg, California

Piper Heidsieck Champagne Brut95
Reims, France

Chandon Blanc de Blancs..... 95
Carneros, California

ROSÉ

Revelation Rosé 14/56
Goose Ridge, Washington 2023

Louis Jadot Rosé.....15/60
Burgundy , France 2023

WHITE

Jermann Pinot Grigio..... 16/64
Friuli, Italy 2024

Banfi La Pettegola Vermentino..... 15/60
Tuscany, Italy 2024

Saint Clair Sauvignon Blanc..... 16/64
Marlborough, New Zealand 2024

Justin Chardonnay.....16/64
Paso Robles, California 2023

RED

Chehalem Pinot Noir..... 15/60
Willamette Valley, Oregon 2021

Portlandia Red Blend..... 16/64
Santa Rosa, California 2023

Justin Cabernet Sauvignon..... 16/64
Paso Robles, California 2022

BEER

Tieton Bone Dry Apple Cider.....	8
Yakima, Washington	
Sapporo	7
Japan	
Kirin	7
Japan	
Stoup Pilsner.....	8
Ballard, Seattle	
E9 Amber	7
Tacoma, Washington	
Hellbent Seattle Sunshine Hazy Pale.....	7
Lake City, Seattle	
Seapine IPA	8
SODO, Seattle	
Stoup RoseYay! Raspberry Sour	8
Ballard, Seattle	
Dru Bru Nitro Schwarzbier	8
Snoqualmie Pass, Washington	
Ruben's Czech Pilsner	7
Ballard, Seattle	

CAN / BOTTLE

Yo Ho Wednesday Cat Belgian White 11.2oz can.....	11
Kuri Kuro Dark Chestnut Ale 11.2oz bottle.....	11

N/A Drinks

San Pellegrino 500ml	5
Passionfruit Lemonade	6
Raspberry Lime Soda	6
Hibiscus Limeade	6
Kimino Sparkling Juice	8
Yuzu / Ume	
Coke, Sprite, Diet Coke, Ginger Ale	4
Bedford's Ginger Beer	5
Athletic Hazy N/A Beer	5