



DRINK MENU

COCKTAILS 15

Martini So Good

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

Nakatomi Plaza

strawberry infused blanco tequila, cinnamon, lemon

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

Tropic Thunder

roasted pineapple infused rum, giffard passionfruit, lime

Hatamoto Holiday

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

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 GLASS POUR FLIGHTS

Sample Any Three	19
------------------------	-----------

SAKE BOTTLES

Gekkeikan Hot Sake	15
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 Brut	14/56
Prosecco, Italy	
Decoy Brut Rosé	14/56
Healdsburg, California	
Piper Heidsieck Champagne Brut	95
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	
Erath Chardonnay.....	16/64
Newberg, Oregon 2024	

RED

Chehalem Pinot Noir.....	15/60
Willamette Valley, Oregon 2021	
Portlandia Red Blend.....	16/64
Santa Rosa, California 2023	
Brendel Cooper's Reed Cabernet Sauvignon	16/64
Napa Valley, California 2021	

BEER

Sapporo	7
Japan	
Kirin	7
Japan	
Seapine IPA	8
SODO, Seattle	
Stoup Pilsner	8
Ballard, Seattle	
Aslan Ginger Rye Pale	7
Bellingham, Washington	
Hellbent Seattle Sunshine Hazy Pale	7
Lake City, Seattle	
E9 Amber	7
Tacoma, Washington	
Dru Bru Nitro Schwarzbier	8
Snoqualmie Pass, Washington	
Tieton Bone Dry Apple Cider	8
Yakima, Washington	
Stoup RoseYay! Raspberry Sour	8
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	4
Bedford's Ginger Beer	5
Athletic Hazy N/A Beer	5