



DRINK MENU

COCKTAILS 14

Martini So Good

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

Nakatomi Plaza

strawberry infused blanco tequila,
lemon, cinnamon

Spanish Gin & Tonic

Malfy con limon gin, fever tree tonic, juniper. rosemary

Kobayashi & Yamamoto

old forester bourbon, sidetrack nocino, giffard lichi-li

Atari Sunset

ketel one vodka, watermelon juice, lime, ginger

Tropic Mule

roasted pineapple infused rum,
ginger beer, lime

SAKE GLASS POURS

Seitoku Bessen futsushu 10 / 100 - 1.8L bottle
smooth, toasted rice, pairs w/ almost anything

Kurosawa nigori 10 / 58 - 720ml bottle
rich, soothing, peach, coconut, lime

Mantensei "Kinoko" junmai ginjo 11 / 62 – 720ml
Earthy umami, mellow citrus, dried mushrooms, nuts, coffee

Sohomare Karakuchi junmai 11 / 62– 720 ml bottle
extra dry, excellent food sake, clean & subtle

Izumo Fuji "Yamada Nishiki 50" junmai ginjo 14 / 76 – 720ml
hints of pineapple, pear, juicy and soft mouthfeel

Heiwa KID junmai ginjo 12/ 68 – 720ml bottle
green apple, melon, fluffy

SAKE GLASS POUR FLIGHTS

Sample Any Three 19

SAKE BOTTLES

Gekkeikan Hot Sake 13

Kikusui junmai ginjo 24 – 300ml
warming grain, hints of cedar, chrysanthemum

Dassai Nigori 45 junmai daiginjo 34 – 300ml
soft and airy with apple and melon aromas

Soto junmai daiginjo 38 – 300ml
mango, ripe peach, citrus, endlessly smooth

Hana Hou Hou Shu sparkling 30 – 300ml
hibiscus, raspberry, tea

Yuki No Boshu "Cabin in the Snow"

yamahai junmai 65 – 720ml
strawberry, peach, melon, white flowers

Kokuryu "Black Dragon" junmai ginjo 85 – 720ml
velvety weight & texture, notes of melon
soft minerality, excellent complement to an omakase

Toko "Divine Droplets" junmai daiginjo 120 – 720ml
shizuko drip press method, tangerine blossom, peach,
with a hint of white pepper in the finish

BUBBLES

Treveri Cellers “Blanc de Blancs” Brut Zero Columbia Valley, Washington	12/48
Lanson Père & Fils Champagne Brut Reims, France	95
Marc Hebrat Premier Cru Brut Rosé Marueil-Sur-Ay, France	155

ROSÉ

Louis Jadot Gamay Rosé Burgundy, France 2019	12/48
L’Ermitte D’Auzan Grenache Blend Rhône Valley, France 2021	14/56

WHITE

Bico Amarelo Alvarinho & friends Vinho Verde, Portugal 2021	12/48
Colutta Pinot Gris Friuli, Italy 2022	14/58
Pine Ridge Chenin Blanc Napa, California 2022	12/48
La Bec Fin White Blend Yakima Valley, Washington 2019	12/48
Chasing Venus Sauvignon Blanc Marlborough, New Zealand 2022	13/52
Hyland Riesling McMinnville, OR 2021	13/52
J Lohr Arroyo Vista Chardonnay Monterey, California 2020	14/56

RED

Torii Mor Pinot Noir Willamette Valley, Oregon 2020	14/56
Mas des Volques Red Blend Cotes du Rhone Villages, France 2019	14/56
Mollydooker Shiraz Southern Australia 2019	12/48
La Bec Fin Cabernet Sauvignon Columbia Valley, Washington 2019	16/64

BEER

Tieton Hazy Blueberry Cider Yakima, Washington	8
Sapporo Japan	7
Kirin Japan	7
Standard Pilsner Central District, Seattle	8
E9 Amber Tacoma, Washington	7
Hellbent Seattle Sunshine Hazy Pale Lake City, Seattle	7
Seapine IPA SODO, Seattle	8
Everybody’s Brewing Mango Sour White Salmon, Washington	8
Dru Bru Nitro Schwarzbier Snoqualmie Pass, Washington	8
Diamond Knot Hefeweizen Mukilteo, Washington	7

CAN / BOTTLE

Asahi Dry 25.4 oz can	14
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
Acqua di Panna 500ml	5
Passionfruit Lemonade	6
Raspberry Lime Soda	6
Hibiscus Limeade	6
Kimino Sparkling Juice: Yuzu / Ume	8
Coke, Sprite, Diet Coke, Ginger Ale	4
Bedford’s Ginger Beer	5
Athletic Hazy N/A Beer	5