

Beers

Asahi Dry	5.5
Kirin Light	5.5
Sapporo	5.5
Sapporo 22 oz	10
Tsingtao	5
Beck's N/A	4
Blue Moon	5.5
Bud Light	4.5
Coors Light	4.5
Corona	5
Corona Light	5
Dogfish 60	6
Heineken	5.5
Michelob Ultra	4.5
Miller Lite	4.5
Redd's Apple Ale	4.5
Sam Adam's Seasonal	5.5
Yuengling	4.5

On Tap

Kirin Ichiban	6
Evolution #3 IPA	6.75
Bell's Two Hearted Ale	6.75
Guinness	7
Rotating Tap	

Non Alcoholic

Acqua Panna 500ml	5
San Pellegrino 500ml	
Pepsi Fountain Sodas	3.75
Ramune Japanese Soda	4.5
Fruit Punch	5
Electric Blue Lemonade	
lemonade, blue raspberry, Sierra Mist	
Iced Tea, Hot Tea, Coffee	3.5
Juice	3.75
apple, cranberry and orange	

Dessert

Mochi ^{GF}	10
5 pieces Japanese ice cream wraps	
Banana Tempura	12
tempura fried banana with vanilla ice cream, toasted coconut, whipped cream and chocolate sauce	
Flourless Chocolate Torte ^{GF}	8
rich, dark chocolate torte with raspberry sauce	
Peanut Butter Pie	8
chocolate sauce and peanuts	
Ice Cream	5
vanilla or green tea	

Chocolate Shots

your favorite liqueur in an edible chocolate shot glass
5 each or 3 for 13

House Cocktails

Classic Cultured Martini	13
Pearl vodka or Gilbey's gin with wasabi and ginger stuffed olives	
Suntory Martini	15
Haku Vodka or Roku Gin with wasabi and ginger stuffed olives	
Hari Gari	11
Tenjaku Japanese whiskey and Canton Ginger liqueur over ice with orange, maraschino and candied ginger	
Kappa Tini	13
Pearl Cucumber vodka with a touch of simple syrup and fresh lime	
Spiced Pear	13
Moonstone Asian Pear sake, pear vodka, pear nectar and a spiced rim	
Pom Queen	13
Pearl Pomegranate vodka, Pama liqueur and pomegranate juice with a sugar rim	
A Cultured Bloody Mary	14
Absolut Peppar and spicy bloody mary mix. Garnished with a shrimp & octopus skewer with wasabi and ginger stuffed olives and a spiced rim	
Japanese Cosmo	13
lichiko Soju and ginger liqueur with triple sec, lime and cranberry	
Sake Sangria	11
red wine, sake, St Germaine and Peachtree Schnapps with fresh fruit	

Dessert Martinis

Chocolate	13
360 Double Chocolate vodka, Godiva Chocolate, Godiva White Chocolate and dark Crème de Cocoa	
Key Lime Pie	13
Stoli Vanil, Licor 43, lime and cream with a graham cracker rim	
Tiramisu	13
Van Gogh Double Espresso vodka and Rumchata in a painted glass	
White Chocolate	13
Stoli Vanil vodka, Godiva White Chocolate and white Crème de Cocoa	
Mocha	13
Van Gogh Double Espresso vodka, 360 Double Chocolate vodka, Godiva Chocolate and Kahlua	
Espresso	14
Van Gogh Double Espresso vodka, Mount Gay, Frangelico and Kahlua	
Salted Chocolate Caramel	13
Godiva Dark Chocolate liqueur, Smirnoff Caramel vodka and Bailey's Caramel with a salted chocolate rim	

Wines by the Glass

Louis Latour Ardeche	10
unoaked chardonnay/France	
Chateau Ste Michelle	10
chardonnay/Washington	
Sonoma Cutrer	12
chardonnay/Russian River	
Sileni Estates	10
sauvignon blanc/New Zealand	
Duckhorn Decoy	11
sauvignon blanc/Napa	
Cielo	9
pinot grigio/Italy	
Iris	10
pinot gris/Oregon	
Kung Fu Girl	9
riesling/Washington	
La Vie en Rose	9
rosé/France	
Pallisades	10
rosé/France	
Woodbridge	8
white zinfandel/California	
Rex Goliath	8
moscato/California	
Fuki	8
plum/Japan	
Lunetta	8
prosecco/split/Italy	
Mark West	9
pinot noir/California	
La Crema	12
pinot noir/Monterey	
Temptation	10
zinfandel/California	
Layer Cake	10
shiraz/Australia	
Blackstone	9
merlot/California	
Aresti Reserva	9
cabernet sauvignon/Chile	
Villa San Juliette	10
cabernet sauvignon/Paso Robles	
Dorado	9
malbec/Mendoza	
Rhiannon	9
blend/California	
Gekkeikan	8
plum/Japan	

Whites

Louis Latour Ardeche unoaked chardonnay/France	34
Chateau Ste Michelle chardonnay/Washington	36
Sonoma Cutrer chardonnay/Russian River	49
Rombauer chardonnay/Napa	65
Cakebread chardonnay/Napa	70
Sileni Estates sauvignon blanc/New Zealand	36
Duckhorn Decoy sauvignon blanc/Napa	42
Cielo pinot grigio/Italy	30
Parolvi pinot grigio/Italy	32
Iris pinot gris/Oregon	38
Kung Fu Girl riesling/Washington	28
Nik Weis Urban Riesling riesling/Germany	36
La Vie en Rose rosé/France	32
Pallisades rosé/France	32
Woodbridge white zinfandel/California	26
Rex Goliath moscato/California	26
Fuki plum/Japan	28
Lunetta prosecco/Italy	28
Poquito Moscato sparkling/Italy/375ml	16
Korbel Brut sparkling/California	26
"J" Cuvee sparkling/California	50
Veuve Cliquot champagne/France	80

Reds

Mark West pinot noir/California	30
La Crema pinot noir/Monterey	45
Layer Cake shiraz/Australia	34
Greg Norman shiraz/Australia	42
Blackstone merlot/California	32
Temptation zinfandel/California	36
Frog's Leap merlot/California	65
Aresti Reserva cabernet sauvignon/Chile	34
Villa San Juliette cabernet sauvignon/Paso Robles	37
Franciscan Estate cabernet sauvignon/napa	49
Jordan cabernet sauvignon/Alexander Valley	90
Dorado malbec/Mendoza	32
Altos Las Hormigas Reserve malbec/Mendoza	55
Rhiannon blend/California	34
Gekkeikan plum/Japan	28

Premium Sake Flight 20

Kiku Masamune Taru "Cedar Aged"
dry with notes of Yoshino cedar
Wandering Poet
dry and crisp
Kikusui Chrysanthemum Mist
dry and crisp
Gekkeikan Horin
balanced and smooth

Fruity Sake Flight 17

Gekkeikan Blueberry
Moonstone Plum
Moonstone Asian Pear
Moonstone Coconut Lemongrass

Sake

Gekkeikan served warmed or chilled	8sm/12lg
Gekkeikan Infused chilled blueberry	9sm/13lg
Nihon Sakari Junmai chilled	11sm/16lg
Jade Haze warm Gekkeikan and Midori melon	10sm/14lg
Purple Haze warm Gekkeikan and Chambord	10sm/14lg
<u>Junmai/Tokubetsu Junmai</u>	
Gekkeikan Black & Gold	35
Gekkeikan Haiku	25
Kiku Masamune Taru "Cedar Aged"/300ml	24
Shirakabe Gura	50
Suigei Tokubetsu "Drunken Whale"/300ml	32
<u>Junmai Ginjo</u>	
Hakkaisan "8 Peaks"	90
Kikusui "Chrysanthemum Mist" 300ml/30 720ml/75	
Wandering Poet 300ml	28
<u>Junmai Daiginjo</u>	
Born Gold	80
Dassai 45 "Otter Fest"	70
Gekkeikan Horin 300ml/27 720ml/60	
<u>Nigori</u>	
Ozeki Nigori 375ml	16
Gekkeikan Nigori 300ml	15
Tozai Snow Maiden Nigori 300 ml	18
Moonstone Coconut Lemongrass 300ml	16
Momokawa Pearl	28
<u>Infused/Sparkling</u>	
Gekkeikan Zipang 250ml	15
Moonstone Asian Pear 300ml/16 720ml/32	
Moonstone Plum 300ml	16