

DESSERT MENU

GREEN TEA WHITE CHOCOLATE CUBE ^{gf} 2

1-inch belgian callebaut white chocolate cube, dusted w/ match green tea, a drop of hennessey vs

BLACK SESAME ICE CREAM 7

a prized flavor among the Japanese for it rich nuttiness, pleasant bittersweetness like dark chocolate

STRAWBERRY MIL CREPE 8

alternating layers of vanilla crepes and strawberry whipped cream

GREEN TEA CHOCOLATE CUBE 2

1-inch cube, dusted with green tea, with a drop hennessey vs cognac

YUZU COLONIAL ^{gf} 6

Japanese citrus sorbet, chopin vodka

BLACK SESAME FLAN ^{gf} 6

rich black sesame flavor, whipped cream

GREEN TEA TIRAMISU 8

a green tea soaked sponge cake wrapped in a lightly sweetened marscapone cheese, dusted with matcha green tea

WARM BREAD PUDDING 6

vanilla ice cream, whipped cream

MILK CHOCOLATE MOUSSE 8

whipped cream

CHOCOLATE MIL CREPES 7

alternating layers of chocolate crepes, cognac whipped cream, dusted with Valrhona cocoa powder

GREEN TEA ICE CREAM 6

matcha green tea sprinkled house vanilla ice cream

CHOCOLATE CUBE ^{gf} 2

1-inch cube with a drop hennessey vs cognac

MANGO SUNNY 8

fresh mango jelly, coconut panna cotta

YUZU SORBET ^{gf} 6

japanese citrus

GREEN TEA CAPPUCINO 3

savory green tea w/ a hint of cream & sweetness. a great non-alcoholic after dinner drink

AFTER DINNER DRINKS

PORT WINE

FONSECA BIN 27 RUBY 8

TAYLOR FLADGATE TAWNY 20 yr 11

COGNAC

REMY XO 28

CAMUS BORDERIES 24

NAPOLEON XO (FISH BOTTLE) 35

DRAFT BEER

SAM ADAMS SEASONAL 6

enjoy the seasonal favorites such as their oktoberfest, cold snap, winter lager, cold snap and summer ale

DELIRIUM TREMENS 7

belgian dark strong pale ale, bright, nutty, malty & spicy beer

SCOFFLAW BASEMENT IPA 6

Northeast-style IPA with characteristic unfiltered haze and a sweet finish. earthy tones, citrus and a hint of lemongrass.

SWEETWATER 420 EXTRA PALE ALE 5

west coast style pale ale w/ a good hop feel and crisp finish.

BOTTLED BEER

KIZAKURA SAKE FLAVOR 7

A rich and bitter beer, with a slightly floral aroma.

EINBECKER 7

NON-ALCOHOLIC, german style, powerful aroma, floral and caramel notes

SAPPORO RESERVE 22 oz 9

world class lager, full body & complex

SAPPORO LIGHT 5

featuring aroma hops, gentle, rich & elegant

HITACHINO RED RICE 11

rose pink color, with the fruity flavor and aroma.

SORRY UMAMI IPA 10

made is bonito flake and hops. smooth and savory

KIRIN ICHIBAN 5

Japan's best selling malt beer. rich, smooth & clean

CHIMAY BLUE CAP 10

powerful aroma, floral & caramel notes

HITACHINO WHITE ALE 11

belgian white ale, coriander, orange peel & nutmeg

HITACHINO NIPPONIA 11

featuring sorace ace hops, citrus & floral

KIZAKURA WHITE YUZU 7

coriander, flavor of yuzu citrus, and a crisp finish.

ECHIGO RICE BEER 11

aged koshihikari rice style lager, uses malt & hops. very light & clean, great beer to start with

TOKYO BLACK PORTER 10

creamy, smooth, lots of coffee & chocolate

HITACHINO CLASSIC ALE 11

Japanese IPA aged in cedar sake casks

OZENO YUKIDOKE IPA 10

floral, oily, bitter finish, toasted grain & caramel

SATSUMA 9

hangar one mandarin orange, yuzu, lemongrass simple syrup

YUZU MARGARITA 9

espolon blanco, yuzu, agave nectar

THE 1970 10

1970 liqueur, resurgens rye whiskey, sweet vermouth, bitters

THE ST GERMAIN 9

piper sonoma brut, st germain, twist

CUCUMBER MARTINI 10

cucumber infused pickers vodka, lemongrass simple syrup, lime

SPARKLING HAIKARA 14

choose asian peach or citrus, sparkling white

NIPPON SEVENTY-FIVE 10

bombay east, yuzu juice, lemongrass simple syrup, topped with sparkling sake

JAPANESE MANHATTAN 17

komagatake single malt, bitters

GINZA COCKTAIL 10

ginza shochu, sour mix, splash of ginger ale

LYCHEE MARTINI 10

breckenridge vodka, st germain

SAMURAI 10

bulleit whiskey, yuzu juice, lemon simple syrup

MOSCOW MULE 9

russian standard, ginger beer, lime

COCKTAILS

JAPANESE WHISKY

IWAI TRADITION 12

hints of ripe cherry, toffee & ginger spice

ICHIRO'S MALT & GRAIN 19

Peach & dried apricot, sweet butterscotch, vanilla cream, citrus zest. Medium finish

HAKUSHU 12

dry pear, strong oak back, similar to glenlivet style of whisky

HIBIKI HARMONY (Limited) 19

perfumed with flower & herbs, woodiness. Honey, candied orange peel, cream & oak

YAMATO 12

light, tea like flavor with a hint of honey-like sweetness. simple & straightforward

12

IWAI 9

sweet w/ fruit like pear, quince, red fruits & vanilla

19

AKASHI EIGASHIMA 12

The nose is very fruity with apricots and dried fruits, and a shy note of honey.

18

YAME 10

Super mellow, delicate notes of vanilla interlaced with citrus undertones.

19

KOMAGATAKE SINGLE MALT 14

blending old and new whisky, there are strong floral flavors with hints of fruit and caramel.

12

AKASHI SINGLE MALT 21

blending old and new whisky, there are strong floral flavors with hints of fruit and caramel.

9

NIKKA PURE MALT (Limited) 17

blue smoke, spice, caramel, clean finish

12

NIKKA COFFEY 17

reminiscent of a manhattan. smooth cedar notes & a touch of corn sweetness

14

NIKKA COFFEY MALT 17

100% malted barley. rich & dense w/ hints of candied citrus & baking spice

14

NOBUSHI 10

Flowers, fresh fruits, spices. Fruity, full-bodied, winter spice, caramel, vanilla & oak

21

YAMAZAKI 12 (Limited) 20

rich fruit, clove, candied orange, vanilla, oak, cranberry, sweet ginger, cinnamon

BLENDED & SCOTTISH WHISKY

BALLECHIN 10 Heavily peated 14

BALVENIE CARRBN CASK 14 18

BALVENIE DBLWOOD 12 16

BALVENIE DOUBLEWOOD 17 26

BALVENIE PORTWOOD 21 50

BOWMORE 12 13

CHIVAS 12 9

CHIVAS 18 17

COMPASS BOX OAK CROSS 10

GLENFIDDICH 12 10

GLENFIDDICH 15 14

GLENLIVET 15 11

GLENLIVET FNDERS RESRVE 9

J WALKER BLACK 11

J WALKER BLUE 35

J WALKER DBL BLACK 10

J WALKER PLATINUM 18

LAGAVULIN 16 18

LAPHROAIG 10 12

MACALLAN 12 12

MACALLAN 15 FINE OAK 16

MACALLAN 18 23

MONKEY SHOULDER 10

OBAN 14 12

BOURBON & WHISKEY

BRECKENRIDGE 10

BUFFALO TRACE 8

BULLEIT BOURBON 8

BUSHMILLS BLACK BUSH 9

EH TAYLOR SM BATCH 12

DOC HOLIDAY RYE 8

EAGLE RARE 10 7

FOUR ROSES SMALL BATCH 8

HIGH WEST RYE 8

HILLROCK SINGLE MALT 19

JAMESON 9

JEFFERSON'S OCEAN 19

KNOB CREEK 11

MAKER'S MARK 9

RESURGENS RYE 10

RUSSELL'S RESERVE 9

UNCLE NEAREST 1856 8

WHSTL PIG FARMSTOCK 18

WHSTL PIG OLD WORLD 12 21

WHSTL PIG RYE 10 13

WHSTL PIG STRAIGHT 15 25

WHSTL PIG THE BOSS HOG* 50

WILD TURKEY 101 8

WOODFORD RESERVE 9

SHOCHU

GINZA NO SUZUME BARLEY 7 65

TAISO BARLEY ANCIENT GREATNESS 8 73

IMA SOJU SWEET POTATO SHOCHU 12 128

BUKEYASHIKI SWEET POTATO 7 70

KAIDO IWAI NO AKA SWEET POTATO 8 73

KAPPA NO SASUIMIZU SWEET POTATO 10 100

HYAKUNEN NO KODOKU BARLEY 24 258



History of Sake

Sake has been an integral part of Japanese history for over 1700 years. Legend has it that a natural airborne yeast landed in an open container of rice producing a liquid that gave some lucky farmer a buzz. The more realistic explanation is that Chinese immigrants brought the product over (that explains why Chinese and Japanese use the same characters when labeling some sake). Eventually sake was incorporated into ceremonial use by the Shinto shrines for purifying and became an important part of the culture. It wasn't until the advances in technology did sake come to the masses and become what we know today

Types of Sake

There are several different types of sake. **Filtered sake** is most commonly found. There is a misconception that hot sake is of poor quality. Several sake benefit from warming. It helps to bring out flavor and aromas. Filtered sake can be classified by its rate of polishing. **Junmai** is polished 70-60%. **Ginjo** polished 60-50%. **Daiginjo** is polished 50% or lower. There are several other classifications, we have kept it simple to minimize confusion. **Nigorizake** refers to sake that is unfiltered allowing a portion of the unfermented rice to remain in the final product. It has a silky texture and is typically more viscous and sweet. **Namazake** is unpasteurized sake that results in a very vibrant and rich sake that is usually decidedly sweet, which is a preference of Japanese when pairing sake with food. Dry sake is typically enjoyed without food.

Choosing a Sake

Selecting a sake can be a very daunting task. We offer a couple of suggestions when choosing sake. **Follow your dollar.** There is a relationship between price and quality. The finer sakes are more higher polished and in order to make the equivalent amount of sake, more raw product must be used, increasing the price. **Price is a good indicator of richness.** Less expensive sake tends to be simple and straightforward. As price increases, richness and complexity also increases. **Know the styles of sake.** Unfiltered sake will range from light and dry to medium bodied to rich. Simple descriptions are available to help give you an idea what the sake is like. Nigori tends to be sweeter and have a thicker consistency. Namazake is a favorite among Japanese as they prefer sweeter sake with food and drier sake without food. There is a misconception that hot sake is poor quality. Often times hot sake enhances the flavor of a sake bringing out more aroma as well as flavor. Always be careful not to heat too much. It is possible to overheat and ruin the flavor of the sake. Not to mention the potential physical injury from trying to consume super heated beverages. Hot sake is perfect when the temperatures are cold outside.

SAKE TASTING FLIGHTS

two ounce tastings of each sake resulting in a total of six ounces served

花薫 **KAKUN**

light, elegant and floral sake

Kikusui Junmai Ginjo "Chrysanthemum Mist"
Amabuki Junmai Ginjo Nama Strawberry
Kubota Manjyu

36

辛口 **KARAKUCHI**

clean, dry, sake to be enjoyed without food

Otokoyama Junmai
Oni No Shitaburi Honjyozo "Bound Forever"
One Ten Red Mask Junami

12

濁り **NIGORI**

unfiltered sake that expresses itself through texture and light sweetness

Shirakawago Sassanigori
Yaegaki Nigori
Dassai 50 Junmai Daiginjo Nigori

15

甘美 **KANBI**

sweeter sake, the natural choice for Japanese when pairing with food

Yoizuru "Dancing Crane" Tokubetsu Junmai
Kudoki Jozu "Good at Seducing" Junmai
Kubota Suiju Daiginjo Nama

26

至高 **SHIKOE 63**

they are the truffles of the sake world. they are giants of flavor and complexity
daiginjo sake enjoy the most amount of polishing under 50%

Kotsuzumi Dai Ginjo "Bloom on the Path"
Murasaki No Mine "Purple Mountain"
Born Yume wa Masayume Junmai Daiginjo "Dreams Come True"