

Seasonal Cocktail \$14

Campfire Old Fashioned

Basil Hayden Toast, Vanilla, Chocolate Bitters, Angostura Bitters, Toasted Marshmallow, & Chocolate Poki

The Dude Abides

High West Bourbon, Grand Marnier, Maple Syrup, Chocolate Bitters, Cold Brew Coffee, 1/2 & 1/2

Apple Chai Margarita

Jose Cuervo Especial, Triple Sec, Honey, Agave, Apple Cider, Chai, Cinnamon Apple

Pumpkin Spice Martini

Tito's Vodka, Kahlua, Simple Syrup, Cold Brew Coffee, Pumpkin Spice Foam, Grated Nutmeg

Signatures \$14

Fuji 75

Hendrick's Dry Gin, Elderflower Liqueur, Cherry Blossom Syrup, Lemon, Champagne

Samurai Cowboy

Suntory Toki Whiskey, High West Bourbon, Demerara Syrup, Orange & Angostura Bitters

Cherry Blossom Margarita

Jose Cuervo Especial, Orange Curacao, Cherry Blossom Syrup, Lime

Figgy Marley

Koloa Dark Rum, Caramelized Fig Syrup, Lemon Juice, Egg White, Angostura Bitters, Fresh Fig & Rosemary

Tsukimi Negroni

Hendrick's Gin, Campari, Amaro Nonino, Luxardo cherry liqueur, Sweet Vermouth, Flamed Cinnamon Orange

Pom Pom Fizz

Suntory Roku Gin, Pomegranate Juice, Simple Syrup, Lemon Juice, Egg White, Rosemary

Shishito Mule

Shishito infused Vodka, Lime Juice, Simple Syrup, Ginger Beer, Torched Shishito Pepper

Flowers & Freckles

Tito's Vodka, Lemon, Rosewater, Violet Syrup, Rosewater Lemonade

Chu Hai \$7

Traditional Japanese Highball with Shochu Soda and Flavor of your Choice

Calpico, Melon, Strawberry, Lemon, Lime, Mango, Pomegranate

Draft Beer

*Proudly Serving Local Craft Beer

Ask your server what's on Tap

Pint \$7
Pitcher (60oz) \$20

Bottled Beer 12oz

Corona \$5
Asahi Sm \$5
Blue Moon \$5
Coors Light \$4

Japanese Beer 22oz

Asahi \$9
Sapporo \$9
Orion \$9

Sparkling Wine G/B

Bisot Jeio Prosecco \$9
Green Apple, Citrus, Peach, Apricot
Domaine Carneros Brut \$15/\$50
Poached Pear, Yuzu, Honeydew

Red Wine G/B

Ryder Estate Pinot Noir \$8/\$25
Strawberries, Cherry, Raspberry
Trouble Maker Red Blend \$10/\$32
Ripe Cherry, Dried Plum, Espresso
Treana Cab by Austin Hope \$15/\$50
Roasted Coffee, Caramel, Blackberries

White Wine G/B

Coppola Pinot Grigio \$10/\$32
Citrus, Melon, Peaches
Scheid Sauvignon Blanc \$12/\$40
Meyer Lemon, stone Fruit, Green Pear
Empire Estate Riesling \$12/\$40
Lemon Cream, Orange Blossom, Stone Fruit
Robert Mondavi Chardonnay \$8/\$25
Brioche, Pineapple, Honey
Raeburn Chardonnay \$12/\$40
Pear, Toasted Oak, Crème Brulee

Sake

Plum Wine (Glass) <i>Ripe Plum, Cherry, Sweet Pear</i>	\$7
Bushido Can <i>Tart Raspberry, Asian Pear, Watermelon</i>	\$10
Funaguchi "Fun" Can <i>Steamed Rice, Roasted Hazelnut, Tropical Fruit</i>	\$10
Koshu Masamune Hot Sake <i>Traditional, Floral, Toasted Nuts</i>	\$10
Nigori <i>Ripe Banana, Melon, Vanilla Custard</i>	\$12
Pomegranate Shochu <i>Tart, Sweet, Citrus</i>	\$15
Kubota Junmai Daiginjo <i>Crisp Apple, Orange, Asian Pear</i>	\$22
Kikusui-Junmai Ginjo <i>Fresh Cantaloupe, Banana, Persimmon</i>	S-\$18 L-\$40

Featured Spirits

Japanese Whiskey The Namikaze 4-Pour

Suntory Toki \$9	Four 1/2oz pours of House Selected Japanese Whiskey
Tenjaku Blended \$10	
Kikori Woodsman \$11	Standard \$15
Kamiki \$15	Top Shelf \$25

Nikka by the Barrel \$16	<u>Vodka & Gin</u>
Nikka Coffee Grain \$18	Tito's Vodka \$9
Nikka Single Malt \$18	Suntory Haku \$9
Hibiki Harmony \$25	Ketel One \$9
Yamazaki 12yr \$25	Grey Goose \$10
Hakushu 12yr \$25	Suntory Roku Gin \$9
Shibui 10yr \$30	Hendrick's \$11

<u>Whiskey & Bourbon</u>	The Botanist \$11
Eagle's Rare \$9	Monkey 47 \$12
Sazerac Rye \$9	<u>Tequila & Rum</u>
High West Bourbon \$9	Don Julio Blanco \$11
Basil Hayden \$11	Casamigos Reposado \$12
Woodford Dbl Oak \$12	Don Julio Reposado \$13
Blanton's Single Barrel \$16	Herradura Anejo \$12
McCallan 12yr Scotch \$18	Don Julio 1942 \$35
Whistle Pig 10yr Rye \$18	Flor de Cana 25y Rum \$28

Dessert

Mochi <i>Choose 2 (Chocolate, Strawberry, Mango or Vanilla)</i>	\$5
Vanilla Ice Cream	\$4
Matcha Affogato <i>Vanilla Ice Cream with a shot of Hot Matcha Tea</i>	\$6
Tempura Oreo <i>Served with Vanilla Ice Cream & Chocolate Sauce</i>	\$7
Taiyaki Waffle <i>Waffles filled with vanilla custard, served w/ Vanilla Ice Cream</i>	\$7
Matcha Martini <i>Suntory Haku Vodka, Cream, Matcha Tea, Demerara Sugar Rim.</i>	\$12
Cold Brew Martini <i>Wheatley Vodka, Kahlua, Cold Brew, Demerara Syrup</i>	\$12

Non-Alcohol

Pepsi	Diet Pepsi	Orange Crush
Lemonade	Sierra Mist	Dr. Pepper
Iced Tea	Hot Tea	Ginger Ale
Calpico	San Pellegrino	Red Bull
Cranberry	Pineapple Juice	Orange Juice

Happy Hour

Daily from 3pm to 6pm

\$6	Chu Hai	Loaded Otaku Fries
	Draft Beer	Yasai Tempura
	Karaage Gyoza	California Roll
\$7	Well Drinks	Ebi Tempura Roll
	House White Wine	Ninja Roll
	House Red Wine	
\$8	Large Japanese Beer	
	Hot Sake	Ebi-Tempura Appetizer
	"Fun" Can Sake	Namikaze Nachos
	Ika Rings	Baked Mussels (4pc)
	Soft Shell Crab	