

BEER

DRAFT	
SAPPORO <i>lager</i>	\$6/\$7
KIRIN <i>lager</i>	\$6/\$7
ROTATING	\$6/\$7
<i>ask server about selection</i>	
CAN/BOTTLE	
ASAHI <i>lager</i>	\$6
MONEY CAT <i>10 barrel japanese lager</i>	\$6
WHAT ROUGH BEAST <i>breakside hazy ipa</i>	\$7
WANDERLUST <i>breakside ipa</i>	\$7
KONA BIG WAVE <i>golden ale</i>	\$6
MICHELOB ULTRA <i>light lager</i>	\$5
CANNED CIDER	\$6
<i>ask server about selection</i>	
NON-ALCOHOLIC BEER	
<i>ask server about selection</i>	

WINE

RED	<i>glass / bottle</i>
STÉPHANE AVIRON BEAUJOLAIS-VILLAGES	\$12/\$48
<i>beaujolais, france</i>	
BENTON LANE PINOT NOIR	\$12/\$48
<i>monroe, oregon</i>	
WHITE	
HUGEL GENTIL	\$11/\$44
<i>alsace, france</i>	
PIEROPAN SOAVE	\$11/\$44
<i>veneto, italy</i>	
BENTON LANE CHARDONNAY	\$15/\$60
<i>monroe, oregon</i>	
SPARKLING WINE	
LAMBERTI PROSECCO	\$11/\$44
<i>veneto, italy</i>	
MIMOSA	\$12
<i>lamberti prosecco with a splash of orange juice</i>	
APEROL SPRITZ	\$13
<i>aperol, lamberti prosecco, soda</i>	
ROSÉ	
LANGE ROSÉ of PINOT NOIR	\$14/\$56
<i>dundee hills, oregon</i>	

NON-ALCOHOLIC

HOT GREEN TEA	\$4
SODA <i>coca-cola, diet coke, sprite, ginger ale</i>	\$3
ICED TEA/LEMONADE	\$4
SAN PELLEGRINO	\$6
COCK 'N BULL GINGER BEER	\$7
*CALPICO (<i>Contains Dairy</i>)	\$5
<i>original, melon, mango, strawberry, lychee</i>	

MOCKTAILS

*VIRGIN CALPICARITA (<i>Contains Dairy</i>)	\$7
<i>*melon, mango, strawberry, or lychee calpico, lime juice, simple syrup, soda, sprite, Tajin</i>	
KAPPA'S COOLER - <i>light & refreshing</i>	\$7
<i>lime, cucumber, simple syrup, soda</i>	
SHISHITO SUNRISE - <i>zesty</i>	\$8
<i>shishito pepper, honey, lime, pineapple</i>	
VALLEY SUNSET - <i>fruity & tropical</i>	\$8
<i>pineapple, orange juice, grenadine, soda, sprite</i>	

AFTER DINNER COCKTAILS

SPANISH COFFEE	\$13
SPIKED MATCHA LATTE	\$12

BEVERAGES

COCKTAILS

CHERRY BLOSSOM	\$12
<i>vodka, st. germain, maraschino liqueur, campari, lemon</i>	
SAKURA OLD FASHIONED	\$15
<i>toki Japanese whisky, demerara syrup, lemon bitters, angostura</i>	
PEAR-TINI	\$14
<i>wild roots pear vodka, st. germain, lime, angostura bitters, served up</i>	
LAVENDER HACHI	\$14
<i>empress gin, lavender, honey, & lemon, served up</i>	
MOMOTARŌ	\$13
<i>bourbon, white peach sake, grand marnier, mint, lemon</i>	
PAPER PLANE	\$15
<i>rittenhouse rye, amaro, aperol, & lemon, served up</i>	
YŌSEI	\$14
<i>roku gin, grand marnier, aperol, lemon, honey, soda</i>	
SAKE SANGRIA	\$12
<i>mango, strawberry, or peach puree, soave, white peach sake, lemon</i>	
PINEAPPLE PARADISE	\$14
<i>bacardi gold, aperol, lime, pineapple</i>	
SAKURA STRAWBERRY MULE	\$14
<i>haku Japanese vodka, ginger beer, lime, strawberry purée</i>	
*MELON AUCTION (<i>Contains Dairy</i>)	\$13
<i>mezcal, ancho verde, creme de cacao, *melon calpico, lime</i>	
*CALPICO MARG (<i>Contains Dairy</i>)	\$12
<i>tequila, *melon or mango calpico, agave nectar, lime, Tajin</i>	

SPIRITS

All spirits are available to be made into classic cocktails for a \$3 upcharge.

JAPANESE WHISKY			
SUNTORY TOKI	\$10	RYUJIN	\$23
citrus, toasted almonds, pepper		fruity, floral, honey, orange peel	
TENJAKU	\$12	HIBIKI HARMONY	\$23
pear, banana bread, oak, spice		oak, rose, honey, lychee, rosemary	
AO	\$20	IKIKKO	\$23
blend, complex		pepper, dark fruit, woody, herbal	
KAMIKI	\$20		
blend, sandalwood, oak, plum			
BOURBON		WHISKEY	
EVAN WILLIAMS	\$8	JACK DANIEL'S	\$8
OLD FORESTER	\$8	JAMESON	\$9
MAKER'S MARK	\$9	PENDELTON	\$11
BLANTON'S	\$17	RITTENHOUSE RYE	\$13
RUM		SCOTCH	
CAPTAIN MORGAN	\$8	MONKEY SHOULDER	\$15
BACARDI SILVER	\$9	MACALLAN 12	\$17
BACARDI GOLD	\$10		
VODKA		TEQUILA/MEZCAL	
TITO'S	\$8	ALTOS	\$8
WILD ROOTS PEAR	\$11	CAZADORES BLANCO	\$10
GREY GOOSE	\$11	CAZADORES REPO	\$12
HAKU	\$14	CASAMIGOS BLANCO	\$12
		CASAMIGOS REPO	\$14
		BOZAL ESPADIN	\$9
GIN		OTHER	
BEEFEATER	\$8	IICHIKO SAITEN	\$15
BOMBAY	\$10	NOVO FOGO	\$12
HENDRICK'S	\$11	HENNESSY	\$8
TANQUERAY	\$11		
ROKU	\$11		
EMPRESS GIN	\$13		

酒 SAKE

RICH & ROBUST

SakéOne \$22
“G Fifty”
JUNMAI GINJO GENSU
(300ml bottle) undiluted & medium-dry. notes of grape, nectarine, & pear with a balanced finish.

OHYAMA TOMIZU \$24
“Ten Water”
TOKUBETSU JUNMAI
(300ml bottle) using 20% more rice to brew. bright & juicy, notes of chestnut, apple, pear, sweet rice, & honey.

酒 TAKEDA \$11/\$28/\$54
“Black Skull”
TOKUBETSU HONJOZO NAMA GENSU
(4oz/11oz/720ml bottle) unpasteurized & undiluted with notes of chocolate malt, nuts, dried shiitake, & caramel.

酒 NARUTOTAI \$12/\$31/\$58
“Drunken Snapper”
GINJO NAMA GENSU
(4oz/11oz/720ml bottle) unpasteurized & undiluted. full-bodied, aroma of cacao, pistachio, & nougat.

酒 TORYU \$12/\$31/\$58
“Rising Dragon”
TOKUBETSU JUNMAI
(4oz/11oz/720ml bottle) full bodied & savory. soft, mild initially followed by a flare of spicy sweetness taking over.

ELEGANT & COMPLEX

HARUSHIKA \$24
“Spring Deer”
JUNMAI GINJO
(300ml bottle) fruity & floral. pear, lychee, & green apple. savory flavor of sweet rice. soft & refreshing.

HARUSHIKA TOKIMEKI \$24
“Falling In Love”
SPARKLING SAKE
(300ml bottle) lightly pasteurized active sake. fruity & sweet aroma of banana peel & citrus fruit.

TAKARA FUNE \$26
“Treasure Ship”
JUNMAI GINJO
(300ml bottle) bouquet of cherry blossoms & flower tea. smooth & savory with a creamy texture.

酒 GOKYO \$12/\$31/\$58
“Five Bridges”
TOKUBETSU JUNMAI
(4oz/11oz/720ml) round & savory. aromas of aralia shoots, lychee, loquat syrup, apple, banana, & melon.

酒 WAKATAKE ONIKOROSHI \$14/\$38/\$75
“Demon Slayer”
JUNMAI DAIGINJO
(4oz/11oz/720ml) flavorful type with aroma of melon, plum, & peach. beautifully round & alluring with a silk texture.

酒 TSUKINOWA YOI-NO-TSUKI \$14/\$38/\$75
“Midnight Moon”
DAIGINJO
(4oz/11oz/720ml) soft & subtly aromatic. notes of marshmallow, melon, mochi, ripe raspberry, & dried flowers.

HOUSE SAKÉ served warm \$6/\$10
SAKÉ FLIGHT choose 4 from marked 酒 \$20

DRY & EARTHY

SASAIWAI \$22
“Bamboo Celebration”
FUTSU-SHU
(300ml bottle) soft with savory notes of brown sugar, grains, & nuts with a hint of apple & melon.

酒 OTOKOYAMA \$10/\$25/\$50
“Man’s Mountain”
TOKUBETSU JUNMAI
(4oz/11oz/720ml bottle) very dry, full body, & clean with a hint of fruits. refreshing lightness with vivid acidity.

酒 HOUSUI YAMAHAI \$11/\$28/\$54
“Old Mountain”
TOKUBETSU JUNMAI
(4oz/11oz/720ml bottle) dry & earthy. smooth with notes of mushroom & yeast with a mild sweetness on the finish.

INFUSED

OKUNOMATSU TORO RINGO APPLE \$10/\$25/\$40
APPLE SAKÉ
(500ml bottle) creamy and fruity with fresh apple flavor and pulp.

KIKUSUI KUKAI MANGO \$24
MANGO NIGORI
(300ml bottle) tropical nose of fresh peeled mango & yellow peach. refreshingly creamy & tangy.

HOMARE STRAWBERRY \$24
STRAWBERRY NIGORI
(300ml bottle) subtly sweet, thick, & tangy with aromas of strawberry, cream, honey, & rice.

酒 KAMIKOKORO MOMO \$10/\$25/\$42
WHITE PEACH SAKÉ
(4oz/11oz/500ml bottle) contains 25% white peach juice. medium sweet, herb, bamboo leaf, & plum.

酒 ICHINOKURA HIMEZEN UME \$10/\$25/\$50
“Plum Princess”
PLUM SAKÉ
(4oz/11oz/720ml bottle) infused with yellow plum. aroma of plum & herb. refined, mild, & sweet flavor with a clean finish.

酒 TSUKASABOTAN YAMAYUZU \$10/\$25/\$50
“Mountain Yuzu”
YUZU SAKÉ
(4oz/11oz/720ml bottle) contains 10% yuzu juice. refreshing & expansive aroma with a crisp acidity.

NIGORI

TAKEDA “Ivory Skull” \$22
JUNMAI NIGORI
(300ml bottle) bright & semi-sweet with aroma of melon & pear. notes of amalfi lemon & toasted almonds.

KIWAMI HIJIRI “Sacred Mist” \$25
JUNMAI NIGORI
(300ml bottle) thick, sweet, & a little tart. notes of overripe banana, melon, white flower, & clove.

HITORIMUSUME “Only One Daughter” \$25
JUNMAI NIGORI
(300ml bottle) extra dry with aroma of yogurt, fresh chestnut, & almonds with hints of apple & baked bread.