COCKTAILS

Okinawa Daiquiri · 12

cor cor Okinawan rum, overproof Jamaican rum, yuzu, lime, sugar

Rokurokubi · 10

genmaicha-infused shochu, toasted rice syrup, pear, soda

Paragons of Normalcy · 12

yamahai sake, blanc vermouth, orange bitters, absinthe

Kappa Punch · 15

blanco tequila, shochu, lime, midori, matcha orgeat

Kyushiki · 15

japanese whisky, kuro sato ginger syrup, bitters

Cherry Blossom · 12

bourbon, sesame, cherry heering, lemon

Poor Impulse Control · 15

mezcal, yuzu kosho, shiso liqueur, lime

Frozen Nigori Pina Colada · 13

nigori sake, pineapple rum, lime, pineapple

WINE

SPARKLING

Conquilla Brut Sparkling · 11 / 50

Cava, Spain, NV

Domaine Mittnacht "Crémant Extra Brut" · 16 / 75

Alsace, France, 2019

Pierre Gimmonet "Cuis 1er Cru" · 75 (375mL)

Champagne, NV

Gruet "Sauvage" Brut Nature • 65

New Mexico, NV

Chavost "Blanc d'Assemblage" Brut Nature · 170

Champagne, NV

Henri Goutorbe "Special Club" Grand Cru · 225

Champagne, 2008

Eric Rodez, "Cuvée des Crayères" Grand Cru · 325

Champagne, NV

Schramsberg Brut Rosé · 130

North Coast, California, 2019

ROSÉ

Mother Rock "Force Celeste" · 13 / 60

Cinsault · Western Cape, South Africa, 2022

Alfredo Maestro "Amanda" · 80

Garnacha Tintorera · Ribera del Duero, Spain, 2020

Ameztoi "Rubentis" · 75

Rosé Txakoli · Getariako Txakolina, Spain, 2022

ORANGE

Mansus "Sivi Pinot" · 13 / 60

Pinot Grigio · Vipavska Dolina, Slovenia, 2020

Yeti & The Kokonut "Salsa Verde" • 95

Veldehlo · McLaren Vale, Australia, 2021

WHITE

Foucher-Lebrun "Petit Le Mont" · 14 / 65

Sauvignon Blanc • Loire, France, 2022

Weingut Brand · 13 / 65 (1L)

Riesling Feinherb · Pfalz, Germany, 2022

Hermann J. Wiemer · 14 / 65

Chardonnay · Seneca Lake, NY 2021

Fritz Müller Perlwein · 56

Müller-Thurgau · Rheinhessen, Germany, NV

Bodegas Corisca · 75

Albariño · Galicia, Spain, 2021

Chateau de Plaisance "L'Anjou Blanc" · 95

Chenin Blanc · Anjou, France, 2021

Domaine Raimbault · 126

Sauvignon Blanc · Sancerre, France, 2021

Weingut Brundlmayer "Ried Heiligenstein" · 130

Riesling · Kamptal, Austria, 2020

Dureil-Janthail Rully Blanc · 145

Chardonnay · Burgundy, France, 2020

Chateau Musar "Jeune" · 65

Viogner/Vermentino/Chardonnay · Bekaa Valley, Lebanon, 2019

RED

Chateau de Varennes · 13 / 60

Beaujolais · Burgundy, France 2022

Frederick Stevenson "Piñata" · 15 / 70

Cinsault/Grenache · South Australia, 2021

Merlin Moulin à Vent · 88

Gamay · Beaujolais, France, 2018

Olga Raffault "Les Picasses" · 96

Cabernet Franc · Chinon, France, 2015

NON-ALCOHOLIC

Yuzu Spritz · 9

yuzu, lime, plum bitters, soda

Ginger Mint Smash · 9

mint, ginger syrup, lime, soda

Athletic Upside Dawn · 6

NA golden ale, Milton, CT (12 oz can)

Kimino Sparkling Juice • 6

ume, ringo, momo, or mikan (8oz bottle)

Choya Yuzu Soda · 4

Japanese yuzu soda (12 oz can)

Leitz Eins Zwei Zero. 12

sparkling riesling (250ml can)

KITCHEN SPECIALS

Uni Ikura Don · 60

Hokkaido uni and salmon roe over seasoned sushi rice add .5 oz osetra caviar · 35

Kabuto Age · 36

fried assorted Japanese fish heads and collars, ponzu sauce, grated daikon, cabbage, red onion, lemon

Hamachi Kama · 20

broiled Japanese yellowtail collar, grated ginger and daikon

Sake Kama · 16

grilled fatty New Zealand salmon collars, lemon, cabbage

Negi Toro Roll · 36

chopped fatty tuna, scallion, white onion (jumbo 5 pc)

DRAFT BEER

Kirin Ichiban · 4.5 pint / 16 pitcher

lager 5% Tokyo

Rothaus Tannenzäpfle · 8

pilsner 5.1% Germany

Second District Black Dog Runs at Night · 8

schwarzbier 5.6% Philly

Love City Unity IPA · 7

american IPA 5.5% Philly

MudHen Wildwood Haze · 7

new england IPA 7% Wildwood NJ

Hitachino Nest White Ale · 12

wheat ale 5% Japan

Forest & Main Mind Palace · 7

saison 4.5% PA

Tonewood Revolution · 7

coffee porter 6.5% NJ

Crooked Stave Sour Rose · 7

raspberry and blueberry sour ale 4% Colorado (12oz)

Shacksbury Yuzu Ginger Clder · 8

dry cider 6% VT

BOTTLES & CAN BEER

Sapporo · 11

lager 4.9% Tokyo (22oz)

Japas Matsurika · 9

pilsner with jasmine petals 5% Brazil (16oz)

Tonewood Freshies · 6

pale ale 5% NJ

Stillwater Extra Dry · 7

sake-style saison 4.2% MD (16oz)

Saison Dupont · 9

saison 6.5% Belgium

Hitachino Nest Red Rice · 13

Belgian-style pale ale with rice 7% Japan

Stillwater Insetto · 7

dry-hopped sour ale with plum 5% MD

Hitachino Nest Anbai Ale · 12

plum wheat ale with salt $\,7\%\,$ Japan

Anxo Cidre Blanc \cdot 7

dry cider 6.9% DC

FEATURED SAKE

Warm Sake · 26/carafe

Shirakabe Gura *Tokubetsu Junmai*. Smooth and complex, with savory umami notes. 15%

Terada Honke "Daigo No Shizuku" *Junmai Muroka Nama Genshu* • 25/50/112

Brewed with early modern methods and minimally polished rice. Hazy in appearance, notes of orange and ripe cantaloupe, balanced acidity 14%

Hyakunen "100 years" Junmai Kijyoshu · 215

This *kijyoshu* style adds some of the prior year's batch of sake to the fermentaion, as opposed to water, resulting in a very complex sweet and tart profile. This unique brewing style as well as sustainable rice farming practices add to this profound and interesting sake. 16.5%

Niida-Honke "Kinpou Odayaka" Junmai Ginjo · 23/46/103

Brewed from 100% self produced Shizemari rice, cultivated without the use of pesticides or chemical fertilizers. Flavors of ripe golden apple and tart pear skin. 15.5%