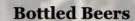
DRINK MENU

DRAFT BEER Sapporo Premium

160z. 5 340z. 10 Pitcher 20



Coors Light (120z) 3

Orion (21.40z) 10 Imported from Okinawa

Asahi Super Dry (21.40z) 6.50

Coedo Shiro (110z) 6.50

;Hefeweizen

Bright hue, tinged w/soft, milky white glow

Coedo Kyara (110z)

6.50

;Indian Pale Lager

Fresh, clean bitterness Hints of grapes & citrus

Non-Alcoholic Beverages

Bottled/Canned Items

Fiji Water (1L) 4.50
San Pellegrino (500ml) 4.50
Iced Oolong Tea 3
Cream Melon Soda 3.50
Apple Juice Box (Kid's Size) 0.99

Soda Items

Refillable Fountain Soda 2.98

(Pepsi, Diet, Sierra Mist, Ginger Ale, Iced Tea & Lemonade)

Iced Green Tea (Non Refillable) 2.98

Calpico Soda (Non Refillable) 2.98

Lychee Soda (Non Refillable) 2.98

Premium Sake Selection

日本酒



Otokoyama Junmai 男山 8oz: 12.50 / 1.8L Blt: 85

Alc: 15% Hokkaido Prefecture

Dry, smooth, and rich. Underlying subtle aroma of grain with a hint of fruity nose. Refreshing lightness with vivid acidity.

180ml



Katana Junmai Ginjo 日本刀 かたな 12

Alc: 15~16% Shizuoka Prefecture

Extra Dry. Medium rich texture with good acid structure. Clean and crystal clear finish.



Tamanohikari 'Yamahai' Junmai Ginjo 純米吟醸 アルミ缶 14

Alc: 15% Kyoto Prefecture

Layered aromas of nuts and fruits. Smooth texture with a medium body and clean umami flavor. Has the right balance of natural acidity and richness.

300ml



Kikusui Junmai Ginjo 菊水 19

Alc: 15% Nigata Prefecture

Light and comfortably dry premium Sake with the aroma of fresh cantaloupe and banana followed by medium body bringing refreshing Mandarin orange like overtones.



Onikoroshi Demon Slayer "Honjozo" 本醸造みちのく鬼ころし 21

Alc: 16.5% Miyagi Prefecture

Extremely dry with a light and mineral flavor. Great crisp mouthfeel like a clean Pilsner, warmed up, it will give you a kick and the sweetness and mellowness you can find after it cools down.



Kubota Senjyu Ginjo 久保田 千寿 56

Alc: 15% Nigata Prefecture

Light and dry. "Perfect Ginjo for meals" Complements a variety of dishes. The moderate aroma precedes a delicately flavored palate followed by a pleasantly clean and crisp finish.



Dewazakura "Izumi Judan" Ginjo 出羽桜 泉十段 59

Alc: 17~18% Yamagata Prefecture

Clean, crisp, and quite dry. It's floral with a berry aftertaste. Martini lover's sake.



Sohomare Tokubetsu Junmai 惣譽 57

Alc: 15% Tochigi Prefecture

Mild, but so refreshing. Ancient Kimono style sake. Acidity and ample "Umami" in harmony. Crisp and flavorful with a kick.



Suigei "Drunken Whale" Tokubetsu Jumai Sake 酔鯨 53

Alc: 15% Kouchi Prefecture

Clean, Flavorful. The nose is a collection of rose, wood, and grape scents. Great pair with fatty fish sashimi.



Kikusui Sakamai Junmai Daiginjo 幻の酒米「菊水」 73

Alc: 15% Nigata Prefecture

Rich aroma and gentle crisp dryness. This is the only Sake in the world made with the legendary Kikusui Sake rice. This rice, thought to be extinct, is the father of the most popular brewing rice in Japan.



Kubota Manju Junmai Daiginjo 久保田 萬寿 130

Alc: 15% Nigata Prefecture

Elegant and Clean. Silky smooth texture. Nose of Cedar trees and fresh rainwater with hints of dried orange peel aroma.



Kikusui "Junmai Daiginjo Genshu" 150

Alc: 17% Niigata Prefecture *Exclusive only for Hachi

"High End Sake" very smooth, very lush, very round, and goes across the palate-like liquid velvet. A fantastic "feeling" sake that speaks to wine drinkers who like large reds and impactful whites.



Dassai 23 Junmai Daiginjo 獺祭二割三分 150

Alc: 16% Yamaguchi Prefecture

Fruity, floral, and clean. The most polished sake in Japan. Rice milled down to 23% before gettin processed. Very luscious, almost like honey in aroma and taste.

Senshin 洗心純米大吟醸 Junmai Daiginjyo 175/Bottle

...The Highest Grade of Kubota Produce... *Exclusive only for Hachi

Extremely Elegant Sophisticated Mind

Class: Junmai Daiginjyo Rice: Takane Nishiki

Rice-Polishing Ratio: 28%

Alcohol:15%

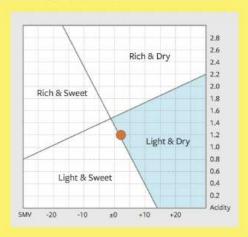
Brewery Location: Niigata

Food Pairings: Sushi, White Fish,

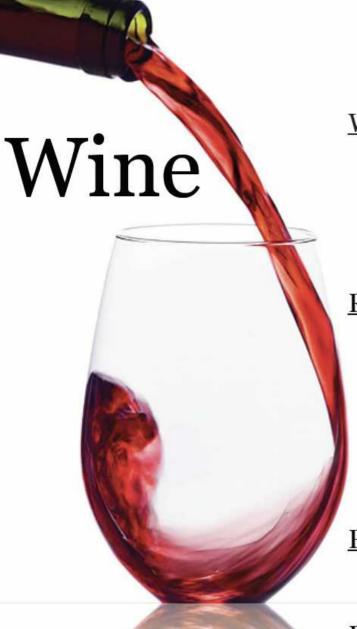
Sashimi, Grilled Seafood

Tasting Notes: The 'Senshin'

Junmai Daiginjyo is the one of the finest sakes from Asahi Shuzo. The Senshin has its rice polished to a fine 28% with an intricate process that lasts 72 hours. The sake is then aged for more than a year. One can expect a nose of citrus and honeydew with a multi-layered, zesty and peppery aftertaste.







White Wine		Gls	<u>Btl</u>
Kendall Jackson	Chardonnay	6.50	28
Kim Crawford	Sauvignon Blanc	(Half Btl)	19
J Lohr	Riesling	6.50	28
Acrobat Winery	Pinot Grigio	7.50	32
Sequoia Grove	Chardonnay	N/A	52
Santas Margherit	a Pinot Grigio	N/A	57

Red Wine

Cabernet Sauvignon	8.50	34
Cabernet Sauvignon	8.50	34
Merlot	9.50	40
Pinot Noir	6.50	28
Pinot Noir	N/A	47
Merlot	N/A	88
Cabernet Sauvignon	N/A	99
Red Blend	N/A	75
	Cabernet Sauvignon Merlot Pinot Noir Pinot Noir Merlot Cabernet Sauvignon	Cabernet Sauvignon 8.50 Merlot 9.50 Pinot Noir 6.50 Pinot Noir N/A Merlot N/A Cabernet Sauvignon N/A

Plum Wine

Cho-ya Umeshu	5.50	27
Cho-ya Single Year	9.50	45

Bubble

Moët & Chandon Rosé Impérial N/A 100 Ikezo Sparkling Jelly Sake Peach (180ml) 7

Unfiltered Sake

Cream Nigori Unfiltered Sake (300ml) 12 Dassai 50 Nigori Unfiltered Sake (300ml) 27

Hot Sake

House Hot Sake (80z) 7 Otokoyama Junmai (80z) 12.5



Shochu & Whiskey

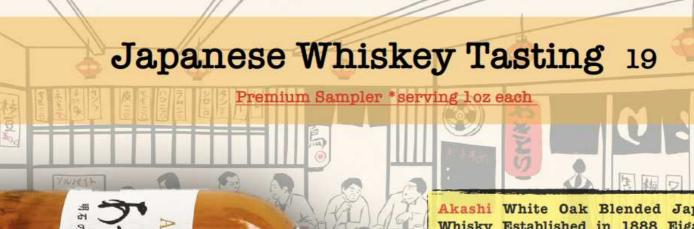


Shochu	焼酎	
Wheat 麦	<u>Gls</u>	<u>Btl</u>
Ichiko	6.50	45
Hitotsubu No Mugi	8	65
Sweet Yam 芋		
Satsuma Hozan	8	65
Kiccho Hozan	9	75
Beniikko	N/A	85
Rice *		
Shiro	6	42

Whiskey ウヰスキー

	Gls	<u>Btl</u>
Toki (Suntory)	6	75
Hibiki (Suntory)	9.50	165
Akashi	6.50	80
Tenjaku	7	85



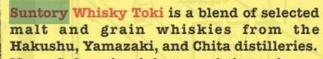


Akashi White Oak Blended Japanese Whisky Established in 1888 Eigashima Distillery, is the oldest distillery in Japan. Nose: Buttered hot cross buns, chocolate

Nose: Buttered hot cross buns, chocolate peanuts, lemongrass and a light hint of spicy rye grain.

Palate: Cherry bakewells and walnut loaf. Sweet cereals with a dusting of nutmeg and black pepper.

Finish: Medium length. Quite sweet with dried apricot and a touch of oatcake.



Nose: Soft orchard fruits and thyme honey are joined by a helping of peppermint in the backdrop.

Palate: More green apple on the palate leads along bright citrus notes from pink grapefruit. Bitter herbs, toasted almonds and vanilla oak linger underneath.

Finish: White pepper and ginger add spice to the finish.



Tenjaku is made with corn and barley, and aged in American white oak bourbon barrels. 2020 Award-Winning Single malts Blended.

Nose: A faint suggestion of smoke with pear blossom and plump sultana.

Palate: Tinned pears on the palate, with banana bread and thick custard.

Finish: Creamy oak spice and a floral elderflower finish.





Freezing

Regular (16oz): 6.75

MEGA (34oz): 12

• Lemon レモン

• Grape Fruit グレープフルーツ

• Mango マンゴー

Seasonal (7/12.50)

なか Refill (1time only per glass)

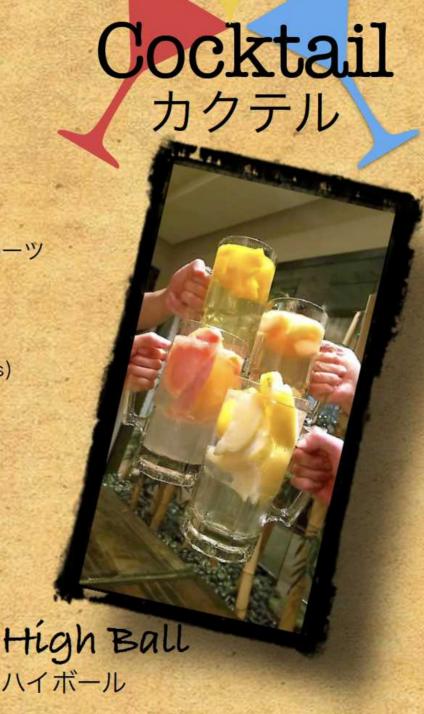
Regular (3oz): 2.98 MEGA (6oz): 5

classic

クラシック

Single: 4.75 Double: 6

- Oolong Hai ウーロンハイ
- Matcha Hai 緑茶ハイ
- Calpico Hai/Sour カルピスハイ/サワー
- Lychee Hai/Sour ライチハイ/サワー
- Fresh Lemon Hai/Sour 生レモンハイ/サワー



Regular (16oz) Single: 5.85 Double: 8.85 MEGA (34oz) Single: 10 Double: 15

- Original オリジナル
- ・Coke コーラ
- Ginger Ale ジンジャーエール