

# BEER

<b>ALANI "IPA" (SHAKA BREWING)</b> draft	<b>8 GL</b>
<b>SAPPORO</b> reserve	<b>8 BTL</b>
<b>SUNTORY</b> draft	<b>12 GL</b>
<b>ECHIGO</b> rice beer	<b>13 BTL</b>

# WINE



5oz

720ml

## SPARKLING

<b>RAVENTOS I BLANC DE NIT</b> (Brut Rosé Cava)	<b>18</b>	<b>63</b>
Barcelona, Spain, NV		
<b>DOMAINE DE LA TAILLE AUX LOUPS</b> (Brut)	<b>24</b>	<b>86</b>
Loire, France, NV		
<b>PIERRE. GIMONNET ET FILS</b> (Champagne)		<b>115</b>
Côte des Blancs, France, NV		

## WHITE

<b>ALESIA</b> (Chardonnay)	<b>24</b>	<b>84</b>
Santa Cruz mountains, California, 2019		
<b>BURKLIN WOLF</b> (Riesling)	<b>37</b>	<b>130</b>
Pfalz, Germany, 2021		
<b>DOMINIQUE ROGER</b> (Sancerre)		<b>74</b>
Loire, France, 2021		

## ROSÉ

<b>PARA MARIA</b> (Rosé)	<b>22</b>	<b>77</b>
Santa Barbara, California, 2021		

## OTHER

<b>NIHON SAKARI YUZU</b> (Junmai)	<b>65</b>
Japanese yuzu sake, fresh, citrus, refreshing, Hyogo	
<b>HEWAI SHUZO "Tsuru Ume"</b> (Kanjuku Umeshu)	<b>20</b> <b>69</b>
Wonderful aroma of Ume, a sweet yet tart palate, full body and a refreshing acidic finish, Wakayama	
<b>NIWA NO UGUISU DOBUROKU</b> (Nigori)	<b>20</b> <b>69</b>
"Truly unfiltered sake" kiwi, pineapple, vanilla, apple, cream, and rice aromas, Fukuoka	

# NON-ALCOHOLIC

<b>SPARKLING WATER</b>	<b>5</b>
<b>COKE</b>	<b>5</b>
<b>DIET COKE</b>	<b>5</b>
<b>SPRITE</b>	<b>5</b>

# TEA

<b>SOBACHA</b> roasted buckwheat tea	<b>5</b>
<b>SENCHA</b> green tea	<b>5</b>
<b>SAKURA SENCHA</b> cherry blossom green tea	<b>5</b>
<b>HOJICHA</b> roasted green tea	<b>5</b>

Loire, France, 2021

**\*DUE TO CA DROUGHT, WATER WILL BE SERVED ONLY UPON REQUEST.**

*A corkage fee of \$45 will be applied to any bottle not found on our beverage menu.*

*Bottles found on the beverage menu must be purchased at the restaurant.*