

Sake

SAKE is a 1700 year-old Japanese fermented rice beverage, made in the same style as beer but with the complexity of fine wine. Sake has regional differences, but most variation between sakes is a result of the yeast used in fermentation and the seimaibuai: the percentage of the rice grain milled away. It is best appreciated chilled.

HOT SAKE | \$7

House

NIGORI JUNMAI | \$10

Hakatsuru Sayuri "Little Lily" | Nara | 65% SB
Sweet, creamy, unfiltered, with tropical notes & a chewy mouthfeel

NIGORI JUNMAI | \$10

Ty Ku Coconut | Nara | 65% SB
Rich, creamy coconut & vanilla notes

HONJOZO | \$16

Fuji Ban Ryu "10,000 Ways" | Yamagata | 65% SB
Light & fruity with hints of blackcurrant & Bing cherries; refreshing

JUNMAI GINJO | \$14

Yoshinogawa "Winter Warrior" | Niigata | 56% SB
Rich natural sweetness, peach & vanilla notes

JUNMAI GINJO | \$10

Momokawa Organic | Oregon, USA | 56% SB
Huge floral & tropical notes, light sweetness

JUNMAI GINJO | \$12

Bushido "Way of the Warrior" | Kyoto | 60% SB
Tart raspberry, Asian pear, and watermelon

Cocktails

COCONUT BREEZE | \$10

Creamy almond, smooth
Coconut Soju, coconut milk, orgeat, lime

MANGO PASSIONFRUIT

MOJITO | \$10

Tangy passionfruit, juicy mango, cool mint
Bacardi mango rum, fresh lime, mint, passionfruit, soda

LYCHEE SOUR | \$10

Intense berry, delicate floral, tart citrus
Kai Lychee spirit, raspberry, lemon

KYOTO OLD FASHION | \$10

Spice honey syrup, angostura and orange bitters

TOKYO TEA | \$10

Refreshing, citrus forward
Vodka, gin, tequila, rum, melon liqueur, sweet and sour with a splash of sierra mist

SOJU MULE | \$9

Fresh & flavorful, spicy ginger, bubbly
Ty Ku Citrus Soju, fresh lime, ginger liqueur, ginger beer, and mint

PINEAPPLE PARADISE | \$10

Juicy pineapple, rich banana, crisp citrus
Bacardi pineapple rum, banana, pineapple syrup, fresh lime

LEMON GRASS REFRESHER | \$10

Light, floral, with hints of citrus and mint
Kai lemongrass spirit, elderflower liqueur, lime, mint, sierra mist

Shochu | Soju

Kai Young Coconut Soju | \$8

Kai Lychee Soju | \$8

Kai Lemongrass Soju | \$8

Tombo Soju | \$9

St. George California Shochu | \$8

Wine & Beer

WHITES & SPARKLING

CHARDONNAY | \$8/30

"House" Chateau Ste. Michelle | Washington

RIESLING | \$8/30

Kung Fu Girl | Washington

MOSCATO | \$8/30

Stella | Italy

SPARKLING | \$10

Chandon Brut 187ml | California

SAUVIGNON BLANC | \$10/38

Kim Crawford | Marlborough

REDS

CABERNET SAUVIGNON | \$8/30

"House" Chateau Ste. Michelle | Washington

CABERNET SAUVIGNON | \$11/30

Quilt | Napa Valley

MERLOT | \$8/30

"House" Chateau Ste. Michelle | Washington

MALBEC | \$10/38

Melipal Malbec | Argentina

DRAUGHT BEER

ASIAN LAGER | \$6

Sapporo | Japan

BELGIAN ALE | \$5

Blue Moon | Colorado

LAGER | \$6

Dos Equis Ambar | Mexico

INDIA PALE ALE | \$6

Dragoon Brewing | Tucson

Sam Adams | \$6

Seasonal

BOTTLED BEER

ASIAN LAGER

Asahi Super Dry 22 oz | Japan | \$8

Sapporo 22 oz | Japan | \$8

Tsingtao 12 oz | China | \$6

Kirin Ichiban 22 oz | Japan | \$8

Kirin Ichiban Light 22 oz | Japan | \$8

LAGER | \$6

Heinekin | Netherlands

NON-ALCOHOLIC LAGER | \$5

Rotating Selections

LAGER | \$6

Dos Equis | Mexico

PILSNER STYLE LAGER | \$6

Corona | Mexico

PALE LAGER | \$6

Corona Light | Mexico

HAPPINESS HOUR

EVERY DAY UNTIL 7PM

Dine-in Only. Not valid with any other discounts.

\$5 TEASERS | each

Pork Egg Rolls

Crab Rangoons

Pot Stickers

 Szechuan Edamame

Steamed Edamame

\$8 TIDBITS | each

Crispy Calamari

Chicken Lettuce Wraps

Cucumber + Crab Salad

Spicy Shrimp Tempura Roll

 Playboy Roll

Wonton Soup (bowl)

SPECIALS

House Spirits | \$5

All Draught beer | \$4

House Hot Sake | \$4

\$7 HOUSE

SPECIALS | each

Mango Mojito

Tokyo Tea

Lychee Sour

Soju Mule

House Wines by the Glass