



WINE

Whole Craft **\$25.95**
Half Craft **\$12.95**

HOUSE WINES

WHITES **\$6.50 glass**
Chardonnay, White Zinfandel, Pinot Grigio, Sauvignon Blanc, Riesling.

REDS **\$6.50 glass**
Marlot, Cabernet Sauvignon.

WHITE WINES **glass/bottle**

Shutter Home Pink Moscato, California **\$7.50/\$25.95**
Honeysuckle and ripe peaches meld into this beautiful light, spritzzy and addicting wine.

Dr. Loosen Relsling, Mosel Germany **\$7.50/\$25.95**
Just enough sweetness to give a refreshing edge, loaded with peachy fruit and a layer of acidity.

Santa Julia Pino Grigio, Argentina **\$7.50/\$24.95**
Crisp and clean, this wine offers apricot aromas with enticing flavors of peach and pear.

Ponga Sauvignon Blanc, New Zealand **\$7.50/\$24.95**
Bright pink grapefruit and lemon flavors, beautifully refreshing, pairs great with our grilled oysters and ponzu sauce.

Bontani Moscatel, Spain **\$7.50/\$24.95**
A generous yet elegant taste, this wine has hints of honey, spice, and white peach, pairs wonderfully with our White Tuna Roll.

RED WINES **glass/bottle**

Dante Merlot, California **\$7.00/\$21.00**
Black plum, dark rich cherry and raspberry flavors meld into a velvety soft rich merlot.

Liberty School Cabernet Sauvignon, Paso Robles **\$7.50/\$21.00**
This wine offers many layers: red cherry, blackberry and sage. The herbal notes are complimented by chocolate and vanilla resulting in a complex yet easy drinking wine.

SAKE

House Sake (Served Hot) **\$7.95 sm/\$10.95 lg**

Hakutsuru Draft Dry Sake **\$14.95**

Draft sake is characterized by a light, fresh, smooth taste.

Sho Chiku Bai Nigori Unfiltered Sake **\$14.95**

Rich, creamy and sweet, this unfiltered sake is milky in color and preserves the essence of the rice.

Sho Chiku Bai Ginjo Premier **\$14.95**

Ginjo sake is made from only the most highly polished rice creating a rich and full aroma that is quite fruity. It has a milady sweet, medium body.

Sho Chiku Bai Organic Sake **\$14.95**

Made with organically grown rice, this sake's body and flavor reflects natural process used.

Ozeki House Sake **\$14.95**

This well balanced traditional sake is full bodied with a light melon flavor.

Ozeki Dry **\$14.95**

This airy sake is dry, and refreshingly fruity. A great match for salads, tofu, and other light fare.

Nagasaki **\$23.95**

Sweet, light, sulfate free with no additives or preservatives.

Takara Sierra **\$13.95**

It is fermented with a specially developed yeast that allows for the rich flavor of a premium type of sake.

Karatamba "Dry Wave" Honjozo **\$14.95**

A crisp, dry, medium bodied sake with light vanilla flavor.

Osakaya Chobei "First Boss" Dalginjo **\$19.95**

Produced from highly polished rice, round, full, and silky on the palate with an abundance of ripe fruit flavors.

Hana Raspberry Sake **\$14.95**

This sake brings to mind fresh raspberries picked fresh from the vine.

Hana Fuji Apple Sake **\$14.95**

A wonderful sake that fuels the palette with the crisp tartness of the fruit.

Hana White Peach **\$14.95**

Hana White Peach appeals with a gentle and fresh aroma.

Hana Lychee **\$14.95**

This sake leaves the palate with the intense exotic fruit flavor.

House Pineapple Sake **\$10.95**

Slightly sweet and refreshing, made in-house.

Kinsen Plum Wine **\$6.95/\$20.95**

Sweet with the intense summer fruit flavor.

Kotobuki Plum Sake **\$11.95**

Half of our House Sake and half of the Kinsen Plum Wine.

Ty-Ky Sake Black **\$29.95**

Super Premium Junmai Ginjo Japanese Sake, Ty-Ku Sake Black's refined flavor profile balances peach on the nose with a subtle hint of spice underneath. The only sake to ever receive the Five Star Diamond Award from The American Academy of Hospitality Sciences.

ALCOHOLIC DRINKS

IMPORTED BEER

Amstel Light	\$4.50
Corona Extra	\$4.50
Heineken	\$4.50

DOMESTIC BEER

Miller Light	\$3.95
Budwiser	\$3.95
Bud Light	\$3.95
Michelob Ultra	\$4.25

JAPANESE BEER

Asahi	\$4.50
Kirin 12 oz.	\$4.50
Kirin Light	\$4.50
Kirin Ichiban 22 oz.	\$6.75
Orion	\$7.50
Sapporo Light	\$4.50
Sapporo 12 oz.	\$4.50
Sapporo 22 oz.	\$6.75

SAKE COCKTAILS

Red Dragon	\$10.00
Ty-Ku Sake, vodka, pomegranate juice, lemon juice and agave nectar.	
Asian Sangria	\$10.00
Ty-Ku Sake, fresh seasonal fruits, and a splash of agave nectar.	
Saketini	\$10.00
Ty-Ku Sake, vodka, sliced cucumber.	
Sake Sunrise	\$10.00
Ty-Ku Sake, orange juice, a splash of champagne.	
Ty-Ku Cosmo	\$10.00
Ty-Ku Sake, vodka, cranberry juice.	

POLYNESIAN DRINKS

Blue Hawaii	\$7.50
Chi-Chi	\$7.50
Flaming Volcano (for two)	\$13.95
Happy Dragon	\$7.50
Mai Tai	\$7.50
Zombie	\$7.95

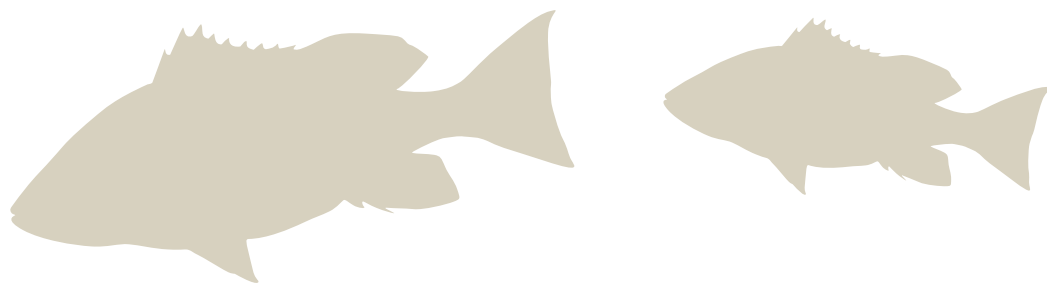
FROZEN DRINKS

Margarita	\$7.95
Piña Colada	\$7.95
Pineapple Daiquiri	\$7.95
Strawberry Daiquiri	\$7.95
Mango Daiquiri	\$7.95

CHU-HI

\$7.95
Japanese-style sparkling cocktails. Flavors include: ginger, white peach, green tea, lychee, grape, green apple, mango, pomegranate, raspberry.

* Full bar with traditional cocktails, cordials, sours, long drinks, and liquors also available.



DESSERTS

Ice Cream

Green tea, red bean, chocolate, or vanilla.

Vegan Ice Cream **V**

Mango, chocolate, cherry chocolate chip, or vanilla.

Tempura-Fried Ice Cream

Chocolate or vanilla.

Tempura-Fried Oreos **V**

Cheesecake

Tempura-Fried Cheesecake

\$3.95	Vegan Tempura-Fried Cheesecake V	\$5.95
Our home-made vegan cheesecake, deep fried.		
\$3.95	Daifuku Mochi V	\$5.50
Japanese sweet rice-cake with filling; green tea, red bean, strawberry, mango, vanilla.		
\$9.95	Dorayaki V	\$3.95
2 small pancakes wrapped around sweet red bean filling.		
\$4.95	Yokan V	\$4.50
\$3.50		
\$5.95	Red bean jelly dessert.	