

DRINK MENU

HIGHBALLS

Highballs | Mixed with soda 8

Umeshu 2oz

Shochu 2oz

Cassis 2oz

Green Tea Umeshu 2oz

Yuzu Liqueur 2oz

Japanese Whiskey 1oz

SAKE

Sake | Glass 3oz / Carafe 9oz

Yoshi No Gawa (House Sake) 7 | 19

Pearl Junmai Ginjo Nigori 9 | 23 | Bottle (750ml) 58

Dassai "45" 15 | 43 | Bottle (750ml) 105

WINE 5oz

House Red 9

House White 9

Bubbly 11

NON-ALCOHOLIC

Calpico Soda 6

Pear Soda 7

Ginger Cherry Soda 7

Ramune Bottle (Japanese Marble Pop) 7

Itoen Green Tea Bottle 7

TAP BEER 10oz | 16oz

Sapporo 6 | 8

Feature Beer 6 | 8

*ask your server for details

CAN/BOTTLE BEER

Asahi Super Dry (620ml) 13

Herald Street IPA (473ml) 11

Non-Alcoholic Beer 6

CIDER

Merridale Apple Cider (355ml) 9



COCKTAILS

AVAILABLE FROM 5PM

Strawberry Pearl - *strawberry, herbal, hi chew* 14

akvavit, pearl nigori sake, strawberry rosemary liqueur lemon, simple syrup

Lychee Pig - *tropical fruits, effervescent, light & zesty* 15

pisco, sake, lime, lychee & bayleaf puree, bubbly

Notohato - *yogurt, bourbon, fruit cup* 16

bourbon, miso caramel, honey, pear, lemon, clarified milk

Perfect Matcha - *matcha, creamy, salty, cheesy* 15

vodka, krupnik, matcha, sweetened condensed milk, honey, salted Cheese foam, pocky

Asagao Fizz - *zesty, yuzu, cream, tropical* 15

gin, yuzu, lemon acid, egg whites coconut

Orenji Sour - *bitter, tart, orange, raspberry* 16

tequila, campari, black raspberry liqueur, acidified orange juice, egg whites, simple

Shakey Hawthorne - *spicy, sweet & citrusy, beer* 17

cognac, ginger, honey, lemon, firewater, beer

Genmai's Old Fashioned - *tea, toasted, nutty served hot or cold* 18

japanese whisky, jasmine montenegro, genmaicha cinnamon cordial, orange bitters, tea tincture

Bittersweet Truth - *warm, umami, dry served frozen* 16

haku vodka, yoshi no gawa sake, bittersweet vermouth, grapefruit, salt, simple