



## MICRO BEERS

- YO-HO AO ONI "BLUE DEMON" IPA** 7  
Nagano Prefecture  
7% IPA. Assertive bitterness, strong body. 2010 International Beer Competition Silver; 2011 Monde Beer Selection Gold
- YO-HO YONA YONA "NIGHT AFTER NIGHT" ALE** 7  
Nagano Prefecture  
5.5% Pale Ale. Medium bodied, well-balanced, generous hops. Citrus. Yoho Flagship. 1998 Japan Cup Gold; 2000-2007 International beer competition Gold; 2007 Australia International Beer Award; 2007 Monde Selection Gold; 2010 Japan Craft Beer Selection Diamond; 2011 Monde Selection Gold
- YO-HO SUIYOBI NO NEKO "WEDNESDAY CAT" ALE** 8.5  
Nagano Prefecture  
5% Belgian White Ale. Fluffy, refreshing. Notes of oranges and spice. Instant classic, unforgettable label.
- HIDEJI KURI KURO "CHESTNUT BLACK" STOUT** 10  
Miyazaki Prefecture  
9% Dark Chestnut Ale. Rich, warm, sweet, velvety. Packs a punch. Winner 2017 World Beer Awards Flavored Stout & Porter
- SWAN LAKE SAMURAI BARLEY ALE** 10  
Niigata Prefecture  
10% Barley Ale. High-gravity, aged in earthen pots in the mountains of Niigata. Robust, complex, flavorful, yet pleasantly sessionable at 10% ABV. Winner, "Best Barley Wine" category, 2010 World Beer Awards.
- KIZAKURA MATCHA IPA** 10  
Kyoto Prefecture  
8.5% IPA. Unique blend of matcha green tea in a less hoppy Japanese-style India Pale Ale.
- KIZAKURA WHITE YUZU "CITRUS" ALE** 8  
Kyoto Prefecture  
5.2% Pale Ale. Yuzu and coriander with fruity and slightly sweet flavor. 2013 Asian Beer Cup Bronze
- OZENO YUKIDOKI "SNOW MELT" WHITE WIZEN** 8  
Gunma Prefecture  
5% Belgian White. Unfiltered and unpasteurized real draft, cloudy beer.
- OZENO YUKIDOKI "SNOW MELT" IPA** 8  
Gunma Prefecture  
5% IPA. Well-balanced, smooth. Mellow bitterness, citrus tones, full body. High hop content.
- KAWABA SUNRISE AMBER ALE** 7  
Gunma Prefecture  
5.2% Unfiltered Amber. A beautiful amber ale with a strong floral aroma and caramel hop color. A crisp, elegant ale. Slight bitter entry and a sweet round aftertaste.
- ASAHARA MUSASHINO PILSNER** 6  
Saitama Prefecture  
5% Pilsner. The local beer of Saitama Prefecture. Easy drinking, clean and full-bodied. Golden. Fostered by the delicious water from Kurohime Plateau.



## SAKE & WINE

- KIKUSUI FUNAGUCHI NAMA GENSHU** 11  
Niigata Prefecture  
19% Full-bodied, fresh ripe fruits. Assertive bitterness, strong body. IWC 2014 - Honjozo Class Gold. A Japanese favorite since 1976.
- FUKUJUKAI KOMEDAKE JUNMAI** 12  
Tottori Prefecture  
15.5% Soft and silky, mellow dryness. "Pure Grain" rice-only from Nakagawa Brewing.
- MIYASHITA HONJOZO NIGORI** 16  
Okayama Prefecture  
15.8% Nigori. "Sacred Mist". Raw and unfiltered. Slightly acidic, subtly sweet. [Serves 2]
- MIYASHITA "TREASURE SHIP" JUNMAI GINJO** 18  
Okayama Prefecture  
15.7% An immediate scent of refreshing sweetness, which spreads into bouquet of cherry blossoms with a hint of grain alcohol. Razor-sharp smoothness. Light, pure, reminiscent of premium flower tea. [Serves 2]
- TOYO BIJIN "ASIAN BEAUTY" JUNMAI GINJO** 18/glass  
Yamaguchi Prefecture  
16% Extremely dry, well-balanced "beauty" starts with gorgeous tropical fruit, then shifts into a rippling spicy finish.
- HOUSUI YAMAHAI "OLD MOUNTAIN" JIKOMI JUNMAI** 11  
Tokushima Prefecture  
15.3% Ancient Yamahai process ferments at a colder temperature, forcing greater "yeast struggle". Razor-smooth, super dry with explosion of sweet.
- OZEKI ONE CUP DAIGINJO PREMIUM** 8  
Hyogo Prefecture  
15% Premium version of Japan's original one-cup sake, born 1964, awarded Monde Selection Gold for seven consecutive years in 2017.
- HAKUYOU TORYU "RISING DRAGON" TOKUBETSU JUNMAI WARM** 11  
Fukushima Prefecture  
17.5% Wild and flourishing sweet mash aroma, followed by hint of background dryness. Served "Nurukan", warmed to approx 104°F.
- OZEKI HANA FUGA SPARKLING Yuzu 5% / Peach 7%** 10  
A refreshing cooler-type sake beverage. With lively hints of peach or yuzu citrus, great nice as an aperitif or with dessert.
- OZEKI IKEZO SPARKLING JELLY SAKE Peach / Berry / Yuzu** 5  
5.5% Shake things up! Sweet and fizzy sake akin to a jello shot. Served chilled and shaken, coalesces glass. 2015 Hyper Japan Festival London People's Favorite Award.
- ROSÉ 2017 HOLMES HARBOR CELLARS THESYL LEMBERGER** 6  
13.8% Bronze Medal Winner 2018 Seattle Wine Awards. Remained on the dark red Lemberger skins for just 6 days. A medium-bodied semi-sweet wine, especially refreshing and versatile.