



DESSERTS

hojicha softy 11

toasted green tea softy,
whiskey caramel, cocoa nibs

sobacha panna cotta 12

sobacha tea custard, crispy sobacha

vanilla softy 11

choice of

black sesame sauce, sesame seed
or mango sauce, toasted coconut

SAKE

heiwa shuzou “tsuru-ume” suppai 20

japanese plum sake | 4 oz

kojima “untitled” 40

cedar barrel aged sake | 4 oz

kamoizumi “red maple” 25

2 year aged sake | 4 oz

kanbara “ancient treasures” 20

10 year aged sake | 2 oz

TEA

genmatcha 10

green tea with roasted brown rice

sobacha 10

buckwheat tea | caffeine free



COCKTAILS

katakana old fashioned 20

nikka malt and toki whiskies, caramelized banana, toasted rice, cocoa bitters

japanese hot toddy 18

toki whiskey, sake, honey, yuzu

yuzucello 18

kampai yuzu cordial | 2 oz

espresso martini 18

snake river roasters “white spider” espresso, kahlua, vodka

ube horchata 18

white rhums, purple sweet potato, toasted coconut milk, cinnamon



1oz



NEAT, HIGHBALL
OR BIG CUBE



16



18

21

21

19

25

27

27

27

46

55

JAPANESE WHISKEY

suntory toki

8

sunday's

9

akashi

10

hatozaki

10

nikka coffey grain

8

nikka “from the barrel”

12

nikka coffey malt

13

nikka yoichi single malt

13

kamiki “cedar cask”

13

hibiki harmony

23

the yamazaki “single malt 12 year”

27