

BEER

Anchor Liberty Ale / Draft

Sapporo / Draft

Kirin / Draft

Sapporo Large

Asahi Large

Echigo Large

Orion Large

Affligem Blonde / 7% Pale Ale

Blanche De Bruxelles / 4.5% White Beer

Duvel / 8.5% Strong Golden Ale

Chouffe / 9% IPA

WINE

White

Harlow Ridge 2012 / Chardonnay
Lodi, CA

Raymond Vineyards 2013 / Sauvignon Blanc
Napa, CA

MacMurray Ranch 2013 / Pinot Gris
Russian River, CA

Red

Oak Ridge 2012 / OZV Zinfandel
Lodi, CA

Harlow Ridge 2012 / Cabernet Sauvignon
Lodi, CA

Bridlewood 2012 / Pinot Noir
Central Coast, CA

Sparkling Wine

La Marca Prosecco
Italy

SOFT DRINKS

Juice / Orange or Apple

Soda / Coke, Diet Coke, Sprite

Sparkling Water / San Pellegrino

SAKE

Junmai



Shirakabe Gura / Tokubetsu Junmai

Brewed in Nada, the heartland of Japanese sake making, with exceptionally pure water. This sake is well-balanced with a complex, crisp finish.



Zuiyo Hojun / Junmai

With one sip, the flavor of gentle rice umami will hint mild, mellow sake. But in fact it is quite dry with a nice acidity level.



Kikumasa Taru / Junmai

True to tradition and aged in cedar casks, it is bottled when natural cedar fragrance strikes a perfect balance with the flavor of the sake.



Kurosawa / Junmai Kimoto

This sake boasts a natural Kimoto flavor, which is full-bodied and earthy, yet light.

Junmai Ginjo



Rei / Junmai Ginjo Draft

Bright aroma of premium Ginjo and fresh draft character in one bottle. Gold Medal : 94 points at LA International Wine & Spirits Competition 2013.



Hakushika / Junmai Ginjo

Full-bodied sake with fragrant aroma.



Hakkaisan / Junmai Ginjo

Made from quality sakamai harvested in the rice capital of Niigata, with the pure water from Hakkai Mountain. Rated #2 of its type in Japan.



Kikusui / Junmai Ginjo

You can enjoy the fragrance and rich flavor special to Kikusui's pure rice sake, as well as its lightness and smoothness.



Taisetsu / Junmai Ginjo

Slow-aged in unique Japanese style igloos called Yukihimuro ice dome. Delightfully floral and clean aroma.



Katana / Junmai Ginjo

Great aroma and flavors are freshly preserved. Super dry sake that has a strong presence and thick flavors with almost no sweetness.

DaiGinjo



Kamotsuru / DaiGinjo

Known as the first Daiginjo Sake ever produced and seen in the history of sake making in Japan. Elegant aroma with dry flavor, yet very rich and deep.



Sho-Une / Junmai DaiGinjo

This graceful sake with fruity scents, velvety smoothness can be enjoyed chilled or at room temperature.



Dassai 50 / Junmai DaiGinjo

A prize-winning product, this sake has a graceful aroma and a well - rounded flavor. Many regard it as a "perfect" sake.



Born Tokusen / Junmai DaiGinjo

Aged for a long time at ice-cold temperature, this sake taunts us with an aroma reminiscent of grape-fruit. Sophisticated yet mellow flavor. Fully ripened aroma.



Kanchiku / Junmai DaiGinjo

This sake has floral like sweet aroma and in your mouth, it blooms the flavor of fruity aroma and flavor.



Kubota Hekijyu / DaiGinjo

Hekijyu is prepared at a reduced sugar level to suppress the amino acids, yielding a robust and voluminous flavor of cheerful personality.



Kubota Manjyu / Junmai DaiGinjo

A truly sophisticated aroma and elegant flavor. Aged for an extended period until the peak of maturity before bottling.

Honjozo



Kubota Senjyu / Honjozo

Natural alcohol is added to achieve its clean and crisp flavor. Elegant aroma.



Karanba / Honjozo

Natural alcohol is added. Sharp dry taste and refined clearness.

Sparkling Sake



Mio / Sparkling Sake

Refreshing, fruity and unique sweet aroma. Crafted in the traditional brewing style, with rich, water and koji. New sake for new age.

Nigori



Sho Chiku Bai Nigori Silky Mild / Unfiltered

Nigori is the way sake first appeared when it was brewed for the Imperial Court in Kyoto as well as for most of its 2000-year history. It is lightly filtered and the sweetest of all our types of sake.



Kikusui / Unfiltered

Perfect Snow is a white, cloudy sake reminiscent of pure snow, with a crisp, dynamic flavor despite its sweet, full-bodied palate.



Alradin / Unfiltered

Expressing the diversity of sake, this bottling has vivid aromas unfolding with layers of banana and pear.

SHOCHU



Kuro Yokaichi / Sweet Potatoes

The finest moshochu. It is made from sweet potatoes in its entirety. Enjoy its rich taste and mellow aroma of sweet potatoes.



Iichiko Serin / Barley

Clear aroma and subtly sweet. Filtering the carefully brewed raw spirits through bamboo charcoal gives it a clear, distinguished flavor.



Aka Kirishima / Sweet Potatoes

Excellent aromas. The flavors mellow throughout the sip and finishes with a sweetness of potatoes.

OTHERS



Iichiko Bar Ume / Liqueur

It is a liquor made with 100% natural ingredients: Japan made Ume juice, real fruits, honey and lemon.



Yuzu Alradin / Flavored Sake

The citrus aroma is refreshing and has a lovely sweet and sour taste.



Makgeolli

Traditional Korean rice wine. Sweet and has coconut water like flavors.