

COCKTAILS

Nigori Pina Colada • 12

nigori sake, pineapple rum, lime, pineapple

Okinawa Daiquiri • 12

cor cor Okinawan rum, overproof Jamaican rum, yuzu, lime, sugar

Paragons of Normalcy • 12

yamahai sake, blanc vermouth, orange bitters, absinthe

Rokurokubi • 10

genmaicha-infused shochu, toasted rice syrup, pear, soda

Kyushiki • 15

japanese whisky, kuro sato ginger syrup, bitters

Cherry Blossom • 12

bourbon, sesame, cherry heering, lemon

Poor Impulse Control • 14

mezcal, yuzu kosho, shiso liqueur, lime

Zorigami • 15

apple brandy, averta, jelenik fernet, amaro nonino, umeshu

FROZEN DRINKS

Tokyo Mule • 11

shochu, vodka, pickled ginger, lime

Panda Creamsicle • 13

pandan-infused white rum, calpico, orange liqueur

WINE

SPARKLING

Conquilla Brut Sparkling • 11 / 50

Cava, Spain, NV

Arnaud Lambert Cremant de Loire • 17 / 80

Brézé, Loire Valley, France, NV

Gruet "Sauvage" Brut Nature • 65

New Mexico, NV

Krug "Grande Cuvée" • 375

Champagne, NV

Henri Goutorbe "Special Club" Brut Grand Cru • 225

Champagne, 2008

Jacques Selosse "Initial" • 425

Champagne, NV

Schramsberg Brut Rose • 130

North Coast, California, 2017

ROSÉ

Ameztoi "Rubentis" • 16 / 75

Rosé Txakoli • Getariako Txakolina, Spain, 2021

Brunn "Blauer Zweigelt" Rosé • 60 (1L)

Zweigelt • Niederosterreich, Austria, 2021

Alfredo Maestro "Amanda" • 80

Garnacha Tintorera • Ribera del Duero, Spain, 2020

ORANGE

Marani • 12 / 55

Mtsvane • Kakheti, Georgia, 2017

Slobodne "Supermajer" • 92

Gruner Veltliner • Slovakia, 2017

WHITE

Domaine de la Pépière "Merci" • 12 / 55

Melon de Bourgogne • Muscadet Sèvre-et Maine, France, 2020

Mosbacher Hof "Forster Stift" • 13 / 74 (1L)

Riesling (Dry) • Pfalz, Germany, 2020

Pieropan Soave Classico • 13 / 60

Garganega/Trebbiano di Soave • Soave, Italy, 2021

Fritz Müller Perlwein • 56

Müller-Thurgau • Rheinhessen, Germany, NV

Domaine Laporte "Le Rochoy" • 82

Sauvignon Blanc • Sancerre, France, 2019

Anton Bauer "Ried Gmirk" • 55

Gruner Veltliner • Wagram, Austria, 2020

Jutta Ambrositsch "Ringelspiel" • 115

Gemischter Satz • Vienna, Austria, 2019

Rémi Jobard "Vieilles Vignes" • 95

Chardonnay • Bourgogne, France, 2019

Chateau Musar "Jeune" • 65

Vioigner/Vermentino/Chardonnay • Bekaa Valley, Lebanon, 2019

RED

Quinta do Montalto "Medieval de Ourém" • 13 / 60*

Fernao Pires/Trincadeira • Lisboa, Portugal, 2020

Malma "Chacra La Papay" • 12 / 55

Pinot Noir • Patagonila, Argentina, 2021

Jermann "Red Angel" • 75

Pinot Noir • Friuli, Italy, 2017

Olga Raffault "Les Picasses" • 96

Cabernet Franc • Chinon, France, 2015

NON-ALCOHOLIC

Yuzu Spritz • 8

yuzu, lime, plum bitters, soda

Ginger Mint Smash • 8

mint, ginger syrup, lime, soda

Kimino Sparkling Juice • 6

ume, ringo, or mikan (8oz bottle)

Choya Yuzu Soda • 4

Japanese yuzu soda (12 oz can)

KITCHEN SPECIALS

Kabuto Age • 28

fried assorted Japanese fish heads and collars, ponzu sauce, grated daikon, cabbage, red onion, lemon

Uni Ikura Don • 60

Hokkaido uni and soy-marinated salmon roe over seasoned sushi rice

add osetra caviar • 35

DRAFT BEER

Kirin Ichiban • 4 / 14 pitcher

lager 5% Tokyo

Forest and Main House Lager • 6

lager 4.5% PA

Singlecut Frequency • 7

lager 4.7% NY

Love City Unity • 6

American IPA 5.5% Philly

Threes Logical Conclusion • 8

hazy IPA 7% NY

Love City Tart Beats Plum • 7

plum sour 5.8% Philly

Oxbow Farmhouse Pale Ale • 8

saison 6% ME

Spellbound Porter • 6

American porter 6.9% NJ

Shacksbury Yuzu Ginger Cider • 8

dry cider 6% VT

BOTTLES & CAN BEER

Sapporo • 10

lager 4.9% Tokyo (22oz)

Japas Maturika • 8

pilsner with jasmine petals 5% Brazil (16oz)

Tonewood Freshies • 6

pale ale 5% NJ

Singlecut 18-Watt • 9

hazy IPA 5% NY (16oz)

Stillwater Extra Dry • 6

sake-style saison 6.8% MD (16oz)

Stillwater Insetto • 7

dry-hopped sour ale with plum 5% MD

Hitachino Nest White Ale • 10

wheat ale 5% Japan

Hitachino Nest Red Rice • 13

Belgian-style pale ale with rice 7% Japan

Saison Dupont • 9

saison 6.5% Belgium

Kagua Blanc • 12

white ale with yuzu and sansho 7.6% Belgium

Love City Sylvie Stout • 5

oatmeal stout 5% Philly

Anxo Cidre Blanc • 7

dry cider 6.9% DC

FEATURED SAKE

Warm Sake • 24/carafe

Shirakabe Gura Tokubetsu Junmai. Smooth and complex, with savory umami notes. 15%

Kikuhime Yamahai Junmai Nama Genshu • 32/64/145

Kikuhime is a benchmark producer of Yamahai style sakes, which undergo a slow and natural fermentation process that produces bold, rich flavors. As a Nama Genshu, it is also unpasteurized and undiluted. Complex notes of honey, nuts, pear, pine, and umami with bright, lingering acidity. 19.5%

Koshi No Iso Junmai Ginjo • 45 (300ml)

A Muroka Genshu (non-charcoal filtered, undiluted) style. Robust, savory, and great with hearty dishes. 17-18%

Oyaji Gokuraku Junmai Ginjo • 28 (180ml cup)

Medium-bodied with a silky texture and notes of sugar cane, yeast, and rice. Finishes crisp and dry. 16%

Kitaya Arabashiri Daiginjo • 155

Taken from the "first run" sake that separates from the lees after fermentation with no pressure or squeezing, leaving fresh, vibrant flavor and a touch of color. This daiginjo shows notes of earth and melon with bright acidity. 16-17%