

# BEER

## Japanese Beer

- · Sapporo 9 / regular
- Asahi 9 / regular 14½ / large

# Non-Alcoholic Beer

Asahi Zero 5

#### **Domestic Beer**

8 / bottle

- Molson Canadian
- · Coors Light
- Kokanee

### Import Beer

9 / bottle

- Corona
- Heineken

# **HIGH BALL**

"Yokozuna" size your high ball for an extra ounce for "5"

# Regular Highball 7 / 1oz

- · Vodka ~ Smirnoff
- · Rum ~ Bacardi
- · Rye/Whiskey ~ Canadian Club
- · Gin ~ London Dry

# Premium Highball 9 / 1oz

- · Vodka ~ Greygoose
- · Rum ~ Captain Morgan Spiced
- Rye/Whiskey ~ Crown Royal, Jack Daniels
- · Gin ~ Bombay, Victoria
- · Tequila ~ Jose Cuervo Gold

# **ORIGINAL COCKTAILS**

#### **Smoked Salmon Ceasar**

Smoked salmon vodka 2oz, clamato, katsu sauce rimmed with shichimi salt and garnished with a smoked salmon crème cheese ball 11½

#### Samurai Blue

Shōchū 1oz, blue curacaos 1oz, lemon juice, lime juice, sprite 10

#### Mero Melon

Midori melon liqueur 1oz, peach schnapps 1oz, apple juice 10

#### Sakura

Soho 1oz, Shōchū 1oz, calpico, soda, cranberry juice 10

# Shōchū Mojito 10 / 2oz

- Lemon Lime
- Yuzu
- · Raspberry Lemon · Strawberry Lemon

### Spritzer 11/3oz

- · Rose Umeshu (Plum and Rose)
- · Mikan (Mandrin Orange)
  - · Momo (Peach)

# NON-ALCOHOLIC DRINKS

Green Tea 2 1/2 per person

Calpico (Japanese yogurt drink) 4

Pop per can (Coca-Cola, Diet Coke,

Sprite, Ginger Ale, Iced tea) 31/2

Juice (Cranberry, Apple, Orange) 3½

Perrier (Sparkling water 500ml) 43/4

Ramune (Japanese marble soda) 41/2

# **DESSERT**

# **Matcha Brownie**

White chocolate and matcha brownie served with vanilla ice cream and pinot strawberries 11½

#### Ice Cream

Mango, Green Tea, Black Sesame 6½

#### Sherbert

Yuzu 7

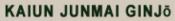


## KAIUN TOKUBETSU HONJŌZŌ

Kaiun – Shizuoka, Japan 7.5 - 3oz glass 21 - 9oz carafe
Junmai Ginjö 115 - 1.8L 36 - 1/2L carafe

Rice Polished Down to 60%

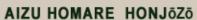
"Kaiun Tokubetsu Honjōzō" has bright flavours of melon, pear and banana aromas with a fine acidity. Clean, dry and rich, an easy drinking saké that offers depth and versatility



Kaiun- Shizuoka, Japan 9.5 - 3oz glass 27 - 9oz carafe Junmai Ginjō 147 - 1.8L 47 - 1/2L carafe

Rice Polished Down to 50%

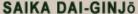
A highly aromatic bouquet with notes of honeydew are present on this refreshing, crisp, clean saké. Well balanced fruitiness and subtle acidity results in a clean finish.



Homare - Fukushima, Japan 6.5 - 3oz glass 17 - 9oz carafe Honjōzō

Rice Polished Down to 70%

Aizu Homare has won the "Gold Medal" at the 2012 Hot Saké Awards and a "Silver Medal" at the 2016 International Wine Challenge. Homare focuses on premium saké that can accompany any meal. With its strong umami character, it offers a vibrant aroma and is smooth yet robust. This medium bodied saké can easily be paired with any dish.



Nakano – Aichi, Japan 8.5 - 3oz glass 22 - 9oz carafe
Dai-Ginjō 125 - 1.8L 37.5 - 1/2L carafe

Rice Polished Down to 50%

Elegant aroma of gentle white grapes and wild flowers invites and readies the palate for a light fennel flavour. A delicate green apple acidity and vivid dryness that provides a freshness with each sip. "Gold Medal" winner of the 2021 Fine Saké Awards Japan.





#### HOURAISEN TOKUBETSU JUNMAI BESHI

Sekiya - Aichi, Japan

8 - 3oz glass

23 - 9oz carafe

Tokubetsu Junmai

123 - 1.8L

39.5 - 1/2L carafe

Rice Polished Down to 55%

Houraisen uses "Yumesansui" strain of saké rice grown specifically by Sekiya Brewery to grow in colder mountainous regions of Aichi. A very simple and easy to drink sake that has a light tartness and an aroma that easily pairs with any dish. Best served cold.



### **NAVY BLUE**

Oku no Matsu- Fukushima, Japan

12 - 3oz glass

35 - 9oz carafe

Junmai Dai-Ginjō

72 - 720mL

62 - 1/2L carafe

Rice Polished Down to 50%

A very aromatic saké with bright notes of passionfruit and pineapple with a slight herbal undernote. Refreshing flavours of white peach and muscat grape that encapsulates the tongue and releases a surge of umami. 2023 Gold medal winner for Fine Saké Awards in Japan.



### KOMÉ DRY

Yoshi no Gawa- Niigata, Japan

Honjozo

7 - 3oz glass

20 - 9oz carafe

Rice Polished Down to 65%

110 - 1.8L

34 - 1/2L carafe

Mildly sweet with soft tones of tropical fruit and a hint of light moss. "Komé Dry" is distinctively dry with an ultra clean finish. Discover the complex flavours.



#### **FUKUCHO SEASIDE**

Imada Shuzo - Hiroshima, Japan

12 - 3oz glass

35 - 9oz carafe

Junmai

72 - 720mL

62 - 1/2L carafe

Rice Polished Down to 70%

Miho Imada's deire to create a sake that pairs well to seafood resulted in this unique new style of sake. Using shiro-koji, a white mold typically used for brewing shochu, it creates citrus aroma like lemon, acidity and flavours of green apples. A delicious sake that is very palatable even for beginner sake drinkers.





#### "G"

Saké One - Oregon

Junmai Ginjō Genshu

11 - 3oz glass 30 - 9oz carafe
66 - 720mL 53 - 1/2L carafe

Rice Polished Down to 60%

Genshu sakés are full strength, making "G"stand at 18% alcohol. Robust with good acidity, subtle light touches of sweet melon are elevated by the lingering dry finish. A great saké brewed outside of Japan.



#### DASSAI "45"

Asahi Shuzo - Yamaguchi, Japan 13 - 3oz glass 37 - 9oz carafe
Junmai Dai Ginjō 76 - 720mL 65 - 1/2L carafe

Rice Polished Down to 45%

Graceful and elegant, this well-balanced saké soars with vibrant acidity and light sweetness. Notes of ripe melon leads into a dry, wistfully clean finish. Easy to drink and extremely popular amongst aficionados and those new to saké.



# **GOKU JŌ**

Yoshi no Gawa - Niigata, Japan 12 - 3oz glass 35 - 9oz carafe Ginjō 72 - 720mL 62 - 1/2L carafe

Rice Polished Down to 55%

Rich, delicate and soft in acidic structure "Goku jo" invites you with a crisp fennel aroma ensuing with light, fruity elements of honeydew and magnolia blossoms which concludes on a long herbaceous anise note.



# TŌJI NO BANSHAKU (BREWMASTER'S CHOICE)

Yoshi no Gawa - Niigata, Japan 7 - 3oz glass 20 - 9oz carafe Honjōzō 45 - 720mL 34- 1/2L carafe

Rice Polished Down to 65%

The saké the brewmaster's drink, easy to drink with clean finish. A versitile saké that can be enjoyed at room temperature, warm or chilled.



#### ADATARA

Oku No Matsu - Fukushima, Japan 11 - 3oz glass 30 - 9oz carafe 66 - 720mL 53 - 1/2L carafe

Rice Polished Down to 60%

Overall Grand Champion Saké from the International Wine Challenge 2018 Saké Competition. Using "Men Koi Na" saké rice, Oku No Matsu was able to create complex lively aromas that are similar to chardonnay grape, honey suckle and wild strawberries. The bright flavours of ripe cherries and green apples are found and is a great compliment to Japanese cuisine.

#### **GASSAN IZUMO**

Yoshida - Shimane, Japan

12.5 - 3oz glass

36 - 9oz carafe

74 - 720mL

64 - 1/2L carafe

Junmai Ginjö

Rice Polished Down to 60%

The most soft and silky saké we have in our collection. A gental sweetness of ripe strawberries that envelopes your entire mouth, while light acidic notes of grapefruit and pineapple keeps you wanting just a little bit more. A saké that will easily slide into your "must have" saké list

#### GASSAN HOUJUN KARAKUCHI

Yoshida - Shimane, Japan

12 - 3oz glass
35 - 9oz carafe
72 - 720mL
62 - 1/2L carafe

Junmai

Rice Polished Down to 70%

The President of Yoshida brewery is recongnized as one of the few top Saké Assessors in Japan. "Gassan" comes from the Shimane prefecture known to have the softest waters for creating saké. This saké is abundant in umami flavours that guide your journey which starts with the refreshing fruitiness that wafts into your sense and evolves into an elegant dryness.

#### **MASUMI SHIRO**

Miyasaka – Nagano, Japan 9.5 - 3oz glass 27 - 9oz carafe
Junmai Ginjō 55 - 720mL 47 - 1/2L carafe

Rice Polished Down to 55%

Masumi's motto is "sweet and elegant" and their aim is to create a refined saké to appeal to a diverse group of tastes. This is reflected in this saké which has a mellow fruity aroma that is gentle and not overly sweet. A pleasant umami stays atop the tongue while faint herbiness escapes the nasal passage. A great saké to accompany any meal.



# KOMÉ DAKÉ NO SAKÉ

Yoshi no Gawa - Niigata, Japan

Tokubetsu Junmai

9 - 3oz glass

25-300mL

Rice Polished Down to 60%

This 'pure-rice' saké is full bodied and easy to drink. Experience a balance of richness with exotic flavours of clementine and passion fruit.'

#### HIYA NAMA NAMA

Yoshi no Gawa - Niigata, Japan

Junmai Ginjö

9 - 3oz glass

25-300mL

Rice Polished Down to 65%

Finally a saké that is unpasteurized that is available year-round in Canada. Super refreshing bright saké that imparts aromas of pear and lychee but is grounded with deep rich flavours. A great saké that pairs well with our ship skewers.

# MINAMOTO SOUSAI

Yoshi no Gawa - Niigata, Japan

72 - 720mL

12 - 3oz glass

35 - 9oz carafe 62 - 1/2L carafe

Honjōzō

Rice Polished Down to 70%

A light and soft aroma of banana welcomes you to a burst of flavour on the tongue. A touch of crispness opens your taste buds and invites you to a clean, mild sweetness. An easy saké that can accompany salty skewers and tempura.





### MOMOKAWA PEARL NIGORI

Saké One - Oregon

# Junmai Ginjō Nigori Genshu

Rice Polished Down to 60%

'Nigori' is roughly pressed saké, which leaves lees visible in the finished product, giving it a creamier texture. This nigori produces a hint of melon, banana and coconut flavour ending on a slightly sweet note.



# **ROSE UMÉSHU**

Nakano Shuzo - Aichi, Japan

#### **Plum Wine**

A beautifully elegant Japanese plum wine with delightful aromas of rose petals that envelops the senses making you feel like royalty. Little known fact, Cleopatra loved roses and would surely have enjoyed this. Delicious on the rocks or enjoyed as a spritzer.



# UMÉ

6 / 2oz

8 / 2oz

8 - 3oz glass 23 - carafe

39.6 - 1/2L carafe

50 - 720mL

25 / 300 ml

35 / 300 ml

Nakano Shuzo - Aichi, Japan

#### Plum Wine

Refreshing and unique, plum wine is gaining fans amongst wine and saké lovers alike. "Umé" has a sweet and deep plum essence, balanced nicely with a mild spicy tartness. Try it after dinner or with dessert, with some ice or a splash of soda.



7 / 2oz

70 / 720 ml

Takasago - ishikawa, Japan

#### Plum Saké

Brewed with Jumai grade saké. This Plum saké adds Kaga plums, found in the Ishikawa region, in two stages. Once at the initial brewing then again in the second year to make for a more robust plum flavour. No sugar added. This Plum saké is all natural and has an excellent balance of sweetness and tartness of plums.



# SAKAGURA UMÉ

8 / 2oz

35 / 300 ml

Nakano Shuzo - Aichi, Japan

#### Nigori Pressed Plum Wine

By roughly pressing, "Sakagura Umé", achieves an unmatched complexity of texture and flavours of the plum. The juiciness of the plum is abundant and is punctuated with a gentle sweetness. Surprisingly light, enjoy it on it's own, with soda or on ice.

