



## 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 (Mandarin Orange)
- Momo (Peach)

## NON-ALCOHOLIC DRINKS

**Green Tea** 2 ½ per person

**Calpico** (Japanese yogurt drink) 4

**Pop** per can (Coca-Cola, Diet Coke, Sprite, Ginger Ale, Iced tea) 3½

**Juice** (Cranberry, Apple, Orange) 3½

**Perrier** (Sparkling water 500ml) 4¾

**Ramune** (Japanese marble soda) 4½

## 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

\*18% Gratuity will be added on rooms and for groups of 6 or more\*



### KAIUN TOKUBETSU HONJōZō

Kaiun – Shizuoka, Japan

7.5 - 3oz glass

21 - 9oz carafe

**Junmai Ginjō**

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 JUNMAI GINJō

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.



### AIZU HOMARE HONJōZō

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.



### SAIKA DAI-GINJō

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

**Tokubetsu Junmai**

8 - 3oz glass

123 - 1.8L

23 - 9oz carafe

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 saké that has a light tartness and an aroma that easily pairs with any dish. Best served cold.



## NAVY BLUE

Oku no Matsu– Fukushima, Japan

**Junmai Dai-Ginjō**

12 - 3oz glass

72 - 720mL

35 - 9oz carafe

62 - 1/2L carafe

*Rice Polished Down to 50%*

A very aromatic saké with bright notes of passionfruit and pineapple with a slight herbal undertone. 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

**Honjōzō**

7 - 3oz glass

110 - 1.8L

20 - 9oz carafe

34 - 1/2L carafe

*Rice Polished Down to 65%*

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

**Junmai**

12 - 3oz glass

72 - 720mL

35 - 9oz carafe

62 - 1/2L carafe

*Rice Polished Down to 70%*

Miho Imada's desire 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**

*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.

11 - 3oz glass

66 - 720mL

30 - 9oz carafe

53 - 1/2L carafe



## DASSAI "45"

Asahi Shuzo – Yamaguchi, Japan

**Junmai Dai Ginjō**

*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.

13 - 3oz glass

76 - 720mL

37 - 9oz carafe

65 - 1/2L carafe



## GOKU JŌ

Yoshi no Gawa – Niigata, Japan

**Ginjō**

*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.

12 - 3oz glass

72 - 720mL

35 - 9oz carafe

62 - 1/2L carafe



## TŌJI NO BANSHAKU (BREWMASTER'S CHOICE)

Yoshi no Gawa – Niigata, Japan

**Honjōzō**

*Rice Polished Down to 65%*

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

7 - 3oz glass

45 - 720mL

20 - 9oz carafe

34 - 1/2L carafe





### ADATARA

Oku No Matsu – Fukushima, Japan  
**Ginjō**

11 - 3oz glass  
 66 - 720mL

30 - 9oz carafe  
 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  
**Junmai Ginjō**

12.5 - 3oz glass  
 74 - 720mL

36 - 9oz carafe  
 64 - 1/2L carafe

*Rice Polished Down to 60%*

The most soft and silky saké we have in our collection. A gentle 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  
**Junmai**

12 - 3oz glass  
 72 - 720mL

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

*Rice Polished Down to 70%*

The President of Yoshida brewery is recognized 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  
**Junmai Ginjō**

9.5 - 3oz glass  
 55 - 720mL

27 - 9oz carafe  
 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 Ginjō**

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 shio skewers.



### MINAMOTO SOUSAI

Yoshi no Gawa – Niigata, Japan

**Honjōzō**

12 - 3oz glass

35 - 9oz carafe

72 - 720mL

62 - 1/2L carafe

*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.





## NIGORI SAKÉ

### MOMOKAWA PEARL NIGORI

Saké One - Oregon

8 - 3oz glass 23 - carafe

50 - 720mL 39.6 - 1/2L carafe

#### 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.



## UMÉ PLUM WINE

### ROSE UMÉSHU

8 / 2oz

35 / 300 ml

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

25 / 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.



### TAKASAGO UMÉ

7 / 2oz

70 / 720 ml

Takasago - Ishikawa, Japan

#### Plum Saké

Brewed with Junmai 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.