

BUBBLES

Andreola Prosecco Superiore D.O.C.G. Veneto, Italy 2018	12/48
Marotti Campi Brut Rosé Marche, Italy	13/52
Fausse Piste <i>Fish Sauce</i> Pét-Nat Willamette Valley, Oregon 2019	62
Aubry Brut Premier Cru Champagne, France	85

WHITE

Pierre Henri Muscadet Sévre et Maine, France 2018	11/44
Torresella Pinot Grigio Venezia, Italy 2018	11/44
Black Cottage Sauvignon Blanc Marlborough, New Zealand 2019	11/44
Cherrier Sauvignon Blanc Sancerre, France 2019	14/56
Gobelsburg Grüner Veltliner Kamptal, Austria 2019	13/52
Kind Stranger Chardonnay Columbia Valley, Washington 2019	12/48

ROSÉ

Ameztoi Rubentis Getariako Txakolina, Spain 2020	14/56
Sonder Cinsault Yakima Valley, Washington 2020	14/56

RED

Soter Vineyards <i>Planet Oregon</i> Pinot Noir Willamette Valley, Oregon 2017	13/52
Brickhouse <i>Les Dijionais</i> Pinot Noir Ribbon Ridge, Oregon 2016	58
Felsina <i>Berardenga</i> Chianti Classico Tuscany, Italy 2016	55
Involuntary Commitment Red Blend Columbia Valley, Washington 2018	12/48
North by Northwest Cabernet Sauvignon Columbia Valley, Washington 2015	15/60

SPECIALTY COCKTAILS 13

Martini So Good

suntory roku gin, comoz blanc vermouth,
umami, pickled shallot

Nakatomi Plaza

strawberry infused blanco tequila,
lemon juice, cinnamon

Pineapple Express

roasted pineapple infused rum, coconut milk,
genmaicha, lime juice

Kobayashi & Yamamoto

old forester bourbon, sidetrack nocino, giffard lichi-li

Lost Samurai

sesame infused johnnie walker black, ginger, lemon, honey

Atari Sunset

ketel one vodka, watermelon juice, lime, ginger

BEER

Tieton Hazy Strawberry Cider Yakima, Washington	7
Sapporo Japan	7
Stoup Pilsner Ballard, Seattle	7
Chuckanut Kölsch Bellingham, Washington	7
Diamond Knot Hefeweizen Mukiteo, Washington	7
Hellbent Seattle Sunshine Hazy IPA Lake City, Seattle	8
Seapine Citra IPA Sodo, Seattle	8
Ecliptic Carina Peach Sour Portland, Oregon	8

JAPANESE CAN / BOTTLE

Asahi Dry 16.9oz can	8
Yo Ho Wednesday Cat Belgian White 11.2oz can	11
Kuri Kuro Dark Chestnut Ale 11.2oz bottle	11

SAKE GLASS POURS

Seitoku Bessen futsushu \$8 / \$100 - 1.8L bottle
smooth, toasted rice, pairs w/ almost anything

Hana Hou Hou Shu sparkling rosé \$13 / \$33 - 300ml bottle
rose petal, hibiscus infused, pear, sweet cream

Kurosawa nigori \$8 / \$44 - 720ml bottle
rich, soothing, peach, coconut, lime

Akitabare Shunsetsu nama honjozo \$9 / \$50 720ml
playfully subtle, light dry finish

Dewazakura Izumi Judan ginjo \$11 / \$62 – 720ml bottle
super dry, cold fire, juniper

Masumi Okuden Kantsukuri junmai \$10 / \$54 – 720ml
subtle honeydew, sweetgrass, river-rock smooth

Sohomare Karakuchi junmai \$11 / \$62 – 720ml
extra dry, excellent food sake, clean & subtle

Kagatobi muroka-nama junmai \$12 / \$68 – 720ml
velvety supple, crisp finish, hint of cucumber



SAKE GLASS-POUR FLIGHTS

Sample Any Three \$19

Sample Any Five \$29

SAKE BOTTLES

Gekkeikan Hot Sake \$12

Kagatobi gokkan junmai \$15 180ml can
toasted rice, white pepper

Kikusui junmai ginjo \$24 – 300ml
warming grain, hints of cedar, chrysanthemum

Soto junmai daiginjo \$38 – 300ml
mango, ripe peach, citrus, endlessly smooth

Kamoizumi “Summer Snow” nigori ginjo \$49 – 500ml
roasted coconut, melon, pineapple, dry finish for a nigori

Sohomare junmai tokubetsu kimoto \$58 - 720ml
umami, earthy, robust

Kokuryu “Black Dragon” junmai ginjo \$85 – 720ml
velvety weight and texture, notes of melon,
soft minerality, excellent complement to an omakase

Auzi Homare “Black Label” junmau daiginjo \$120 – 720ml
bright and zesty, intensely aromatic

Dewazakura Yukimanman daiginjo \$160 – 720ml
elegant & refined, bouquet of fresh fennel, complex minerality
notes of persimmon & pomegranate

DRINK MENU