

Recommendation

Drink Menu



Draft Beer

Suntory "The Premium Malt's" **\$8.5**

A world-renowned beer imported from Japan, celebrated for its rich aroma, creamy foam, and refined flavor

Cocktail

Cassis Orange Soda **\$7**

Crème de Cassis (Sweet, Dark Red Liqueur made from Blackcurrants), Orange Juice, Soda, and Ice

Cassis Oolong **\$7**

Crème de Cassis (Sweet, Dark Red Liqueur made from Blackcurrants), Oolong Tea, and Ice

Matcha Meets Kahlua **\$7.5**

Kahlua Liqueur, Milk, Matcha Powder, and Ice

Strawberry Shochu Mojito **\$7.5**

Shochu, Mint, Lime Juice, Fresh Strawberry, Sugar, Ice, and Soda

Oolong Meets Kahlua **\$7.5**

Kahlua Liqueur, Oolong Tea, Lemon Juice, and Ice

Tokyo Bloody Mary **\$7**

Shochu, Tomato Juice, Lime Juice, Worcestershire Sauce, Wasabi Salt on Rim, and Ice



*Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects

Beer

Draft

Orion "Okinawa's Craft" **\$8.75**

Sapporo "Premium" **\$6.75**

Bottle

Asahi Super Dry **\$8.75**

Sapporo Premium "Black" **\$6.5**

Modelo Especial **\$5.25**

Lucky Dog Session IPA **\$7.95**

Asahi Non-Alcoholic **\$4.75**



Shochu

Barley

Ginza No Suzume "Kohaku"

Bottle / **\$46** Glass / **\$6.45**

Purple sweet potato

Aka Kirishima

Bottle / **\$42** Glass / **\$5.95**

Sesame

Beni Otome

Bottle / **\$39** Glass / **\$5.95**



Tea

Iced Green Tea **\$3.15**

Iced Oolong Tea **\$3.15**

Hot Tea -Hoji Cha- **\$2.5**

*Oolong Tea combines the qualities of dark and green teas, giving it several purported health benefits! High in Caffeine though.

*Hoji Tea contains low caffeine than Green Tea!

SoftDrink

Calpico Bottle [Mango or Strawberry] **\$3.75**

Orange Juice (100%) **\$3.25**

Calpico Can [Original] **\$2.95**

Sake

Large Bottle (24.3 fl oz)

Seiryu Stream -Junmai Daiginjo- **\$49.5**

Ukiyoe -Junmai- **\$44**

Otokoyama -Tokubetsu Junmai- **\$39**

Small Bottle (10.14 fl oz)

Kubota -Junmai Daiginjo- **\$22.5**

Dassai 45 -Junmai Daiginjo- **\$22.5**

Kikusui -Junmai Ginjo- **\$17**

Karatamba -Honjozo- ~Dry Wave~ **\$12**

Nigori -Unfiltered-

• Pineapple **\$15.5** • Matcha **\$13.5**

• Strawberry **\$14.5** • Plain **\$10.5**

• Lychee **\$14.5**

Hot Sake

Hakutsuru Junmai (6 fl oz) **\$10.5**

House (8.4 fl oz) **\$8.5**



Chu-Hi & Wine

Suntory "MARU-HI" [Kiwi] **\$6.75**

TaKaRa Chu-hi **\$6.5**

[Fuji Apple / White Peach / Lemon]

Choya Black -Plum Wine-

On the Rock / **\$5.95** w/soda / **\$6.5**

Choya Sparkling -Plum Wine-

Bottle / **\$8.75**

Yuzu Wine

On the Rock / **\$5.95** w/soda / **\$6.5**

Calpico Soda **\$6.5**

Chardonnay / Pinot Grigio

Merlot / Cabernet **\$6.75**

SHOCHU vs. SAKE: What's the Difference?

..Shochu is distilled, while sake is brewed.
Sake is in a similar category as wine, but shochu is categorized with vodka.
On average, shochu has a higher alcoholic content (20-25% than sake (13-16%). Sake only has one base ingredient, which is rice. Shochu has a wide range of base ingredients like sweet potato or barley, so it has a more diverse flavors. Sake in Japan has roots going back over 1,500 years, with evidence of rice cultivation, while refined brewing techniques were documented as early as the 7th century. Shochu production started about 500 years ago in southern Japan. It developed from imported distillation techniques (likely from Thailand/China via Okinawa) combined with local rice brewing.