

BEER

KAZ Sushi Beer (Red Ale, 12 oz) 6.
Brewed by Shenandoah Brewing Co. VA

Sapporo Reserve (16 oz) 7.

Sapporo Light (12 oz) 5.

Kirin Ichiban (12 oz) 5. (21.4 oz) 9.

Asahi Super Dry (21.4 oz) 9.

Orion Premium Draft(Okinawa) (22 oz) 11.

Echigo Koshihikari (Nigata- microbrewery)
Brewed with premium rice (17 oz) 12.

Delirium Tremens (12 oz) 9.
Belgian Strong Pale Ale, ALC 8.5%

TEA (by pot)

Sencha premium green tea 5.25

Genmaicha green tea with roasted rice 4.75

Green Tea Passion tropical fruits infused
light caffeine 5.25

Orchid Oolong Tea from china 4.75

Roasted Corn Tea hot or cold,
caffeine free 4.25

Ginger Twist lemongrass, ginger, ginseng &
tropical fruits. caffeine free 5.25

SOFT DRINKS, ICED TEA

Coke, Diet Coke, Sprite (one refill) 3.

Iced Tea 3.

Iced Sencha (premium green tea, no refill) 3.

BOTTLED WATER

Sparkling or Still Water (San Benedetto,
500ml) 3.5

SPECIAL COCKTAILS

Plum Wine Sake-Tini 7.

Mango Sake-Tini 7.

Cosmo Sake-Tini 7.

Zen-Tonic (Green tea liquor, tonic water, touch of lemon) 7.5

WHITE WINE

Oyster Bay Sauvignon Blanc glass: 7.5 bottle: 28.
Marlborough, New Zealand small Carafe 11.

Valdadige Pinot Grigio glass: 7.5 bottle: 28.
Bolzano, Italy small carafe: 11.

Lalande Chardonnay glass: 7.5 bottle: 28.
Eauze, France small carafe: 11.

Clos La Chance Chardonnay glass: 8.5 bottle: 34.
Monterey, California small carafe: 12.

King Estate Pinot Gris bottle: 37.
Eugene, Oregon

RED WINE

Beaujolais –Dubæuf 2006 glass: 7.5 bottle: 28.
France small carafe: 11.

Erath Pinot Noir 2006 glass: 11 bottle 42.
Willamette Valley, Oregon small carafe: 16.

Steele Pinot Noir 2006 half bottle 27.
Carneros, California

Ray's Station Merlot 2004 glass: 8.5 bottle: 34.
Sonoma, California small carafe: 12.

TAKE HOME YOUR unfinished SAKE / WINE.
Now DC law allows you to take your open bottle
sake/wine home. Please ask your server for a
Wine Doggy Bag!

SAKE

Bottle

Fragrant type

Daishichi "Minowamon" (Fukushima---
kimoto, Junmai Daiginjo) 720 ml 120.

Horin (Kyoto---Junmai Daiginjo) 720ml 68.
300ml 27.

Light and smooth type

Kirakucho (Shiga---Junmai Ginjo, Super Dry) 720ml 62.

Meibo (Aichi ---Junmai Ginjo) 500ml 35.

Kaguyahime (Kyoto---Junmai) 500ml 38.

Ohtouka (Okayama---Hon Nama) 300ml 21.

Rich type

Yome-iri-Bune (Ibaraki---Junmai) 720ml 55.

Yatsushika (Oita--- Junmai) 720ml 48.

Nigori (Unfiltered) type

Ohyama "Nigori" (Yamagata---Junmai) 500ml 31.

Tomo-Shichi "Nigori" (Ibaraki---junmai) 375ml 30.

Other types

Yatagarasu "Taru" (Nara---Junmai,
aged in cedar barrel) 720ml 48.

Gekkeikan-Zipang "Sparkling Sake"
(Kyoto) 250ml 15.

Tokkuri (180 ml (6 fl oz) pitcher)

Fragrant type

Onikoroshi (Shizuoka---Junmai Daiginjo) 15.

Light and smooth type

Kirakucho (Shiga---Junmai Ginjo, Super Dry) 16.

Masumi (Nagano---Junmai Ginjo) 10.

Urakasumi (Miyagi---Junmai) 11.

Rich type

Yome-iri-bune(Ibaraki---Junmai) 14.

Yatsushika (Oita--- Junmai) 14.

Nigori (Unfiltered) type

Ohyama "Nigori" (Yamagata---Junmai) 12.

Other types

Yatagarasu "Taru" (Nara---Junmai,
aged in cedar barrel) 12.

Hot Sake

Hakushika (Hyogo---Junmai) 7.

Sake Tastings

TASTING # 1 9.

one cup each of:

Urakasumi – Light & Smooth

Ohyama Nigori – Unfiltered

Taru – Aged in cedar barrel

TASTING #2 12.

one cup each of:

Onikoroshi – Junmai Daiginjo

Masumi – Junmai Ginjo

Yatsushika - Junmai

Sake is graded by how much of the outer layers of the rice grain are milled away to remove impurities and reveal the starchy core:

Daiginjo: "super premium", 50% or more removed. The remaining core is the size of the head of a pin.

Gingo: "premium", 40% or more removed.

Junmai: considered "pure rice sake" is the basic brew, at least 30% of the rice grain removed.

The **Fragrant Type** is excellent as an aperitif or enjoyed with aromatic dishes. Most of these sake are "Daiginjo". Most Daiginjo sake have expressive, complex and well-balanced aromas of fruit. We recommend pairing with any of our light small dishes from the sushi bar.

Pairing well with sushi, the **Light and Smooth Type** has a modest fruity aroma and smooth, refreshing and gentle flavors. Very easy to drink and the best starter for your sake experience.

Food friendly, the **Rich Type** sake really shines with food rather than just by itself. It truly harmonizes with all of our dishes including richly flavored dishes from kitchen. Most of these have modest aromas ranging from steamed rice to cedar or cream and also are good warm (about 110°F).