

BEER

Asahi Super Dry (12oz Btl) Hokkaido, Japan	\$7.00
Echigo Rice Lager (12oz Can) Niigata, Japan	\$8.00
Sapporo (22oz Btl) Tokyo, Japan	\$10.00
Orion Lager Lager (12oz Can) Lager (21.4oz Btl) Okinawa, Japan	\$7.00 \$11.00
Aooni IPA IPA (12oz Can) Yo-ho Brewing Co. Nagano, Japan	\$12.00
Yo-Ho Yokyo Black Porter Black Porter (12oz Can) Yo-ho Brewing Co. Nagano, Japan	\$12.00
Yo-Ho Wednesday Cat Belgian Style Wheat (12oz Can) Yo-ho Brewing Co. Nagano, Japan	\$12.00

Hitachino Nest White Ale (12oz Btl) Nagano, Japan	\$12.00
Hitachino Red Rice Ale (12oz Btl) Nagano, Japan	\$12.00

SPARKLING

Piccini Prosecco Italy Extra Dry, Vivid, Fresh	GLS \$10.00 BTL \$38.00
Bouvet Rose Burgundy, France Dry, Crisp, Yet Light And Fruity	\$10.00 \$38.00

ROSE

Conde de Valdemar Tempranillo Rioja, Spain Bright Acid, Ripe Fruit	GLS \$11.00 BTL \$42.00
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WHITE

Yealands Sauvignon Blanc Marlborough, New Zealand Herbal Notes, Guava, Mineral Finish	GLS \$11.00 BTL \$42.00
Kung Fu Girl Riesling Columbia Valley, Washington White Peach, Mandarin Orange, Apricot	\$10.00 \$38.00
Cavazza Pinot Grigio Veneto, Italy Golden Apple, Ripe Pear, Peach	\$10.00 \$38.00
Nielson Chardonnay Santa Barbara, California Stone Fruit, Fig, Honey, Mineral Finish	\$11.00 \$42.00
Dom. Pichot Vouvray Chenin Blanc Loire, France	NA \$50.00

RED

Arido Malbec Mendoza, Argentina Red Fruit, Dried Figs	GLS \$10.00 BTL \$38.00
Firesteed Pinot Noir Willamette Valley, Oregon Dark Fruit, Leather, Exotic Spices, Cherries	\$12.00 \$46.00
Barbera D'Alba Barbera Piedmont, Italy Black Cherry, Black Currant, Hint Of Licorice	\$11.00 \$42.00
Marius by Chapoutier Red Blend Syrah, Grenache France Red Fruits, Spicy, Purple Glints	\$10.00 \$38.00
Blue Gray Priorat Catalonia, Spain Full Bodied, Tobacco, Leather	NA \$50.00

COCKTAILS

Zensai \$10
Aperol • Barrow's Ginger Liqueur • Yuzu
Prosecco • Lemon Peel

Killa Beez \$12
Barr Hill Gin • Lemon • Killer Bee Honey
Chamomile Bitters

Paper Crane \$15
Hibiki Harmony Whiskey • Nonino Amaro
Aperol • Lemon • Yuzu

Yuzilla \$12
Hendricks • Gin • St. Germaine • Yuzu • Agave
Ginger Beer • Mint • Cucumber

Liquid Swords \$14
Banhez Mezcal • Green Chartreuse • Luxardo Cherry Liqueur
Yuzu Infused Lime Juice • Japanese Chili Lime Bitters

I'm In Love With The Coco \$12
Parce Columbian Rum • Sfumato Amaro
Chocolate Bitters • Pure Cane Simple

Tokyo Nites Saketini \$10
Effen Vodka • House Sake • Cucumber

BARREL-AGED

Old Fashioned \$12
House Barrel-Aged Knob Creek Rye • Lemon Peel
Sugar • Angostura & Peychaud Bitters

Manhattan \$13
House Barrel-Aged Makers Mark 46 • Carpano Antica Vermouth
Angostura Bitters • Luxardo Cherry Liqueur

Boulevardier \$14
Barrel-Aged Basil Hayden • Campari
Cocchi Vermouth Di Torino • Orange Peel