

日本酒 SAKE

純米大吟醸 DAI-GINJO

加賀鳶 藍 g19/c51/b98
Kagatobi (Ishikawa)

Smooth on the palate and the finish lingers, evocative of the soft essence of mild fruit

天狗舞50 g14/c38/b74
Tengumai 50 (Ishikawa)

Light & crisp, complex with a gentle finish

瀬祭50 g14/c38/b74
Dassai 50 (Yamaguchi)

Round & silky smooth, complex with a clear finish

瀬祭 磨き二割三分 b80/300ml
Dassai 23 (Yamaguchi)

Soft, delicate, honey-like sweetness, and the flavor blooms exquisitely in your mouth

沢の鶴 瑞兆 g12/c32
Zuicho (Hyogo)

Floral & refreshing, deep clean finish

久保田 碧寿 g19/c51/b98
Kubota hekiju (Niigata)

Light & dry, clean smooth finish, pear

白露垂珠 g19/c51/b98
Hakuro suishu (Yamagata)

Noses in the sake world filled with grape, sweet rice, ash, mineral, balsa wood, and cotton candy aromas

喜多屋 寒山水 b39/300ml
Kitaya kansansui (Fukuoka)

Extremely mellow, complex, delicately aromatic, and fleeting finish

かほり 鶴 g16/c42/b96
Kaori tsuru (Yamaguchi)

Medium dry. Aroma that follows by scent of flowers that folds over like the sweetness of honey and citrus.

洗心 b195/720ml
Senshin (Niigata)

Nose is laced with young cantaloupe and honey, citrusy and layered

若竹 鬼ころし g16/c43
Wakatake onikorosi (Shizuoka)

Slight sweetness stemming from elegant, fruity aromas and superb acidity

南部美人 心白 g16/c42/b96
Nanbubijin shinpaku (Iwate)

Has elegant aroma, and splendidly balanced.

じょうご g9/b72
Jougo (Kagoshima)/sugar cane
Smooth, semi-sweet, and rounded

十割 g9/b72
Towari (Miyazaki)/buckwheat
Rich and nutty, sweet aroma

玉露 g10/b80
Gyokuro (Fukuoka) /green tea
Rich green tea aroma and flavor, smooth finish

すだち酎 g7/b56
Sudachi chu (Tokushima)/sudachi citrus
Bitterness, acidity, and a sweet citrusy aroma

鍛高譚 g8/b58
Tantakatan (Hokkaido)/shiso perilla
Smooth & refreshing aroma from red shiso & pristine water in Hokkaido

美鶴乃舞 レモングラス g10/b80
Mizu lemongrass (Saga)/barley, lemongrass
Silky smooth, gentle notes of lemongrass

JAPANESE WHISKY

AKASHI White Oak	14
AKASHI Single Malt	25
NIKKA Coffey Grain	20
NIKKA Coffey Malt	20
NIKKA Taketsuru Pure Malt	18
NIKKA Miyagikyo	23
SUNTORY Hakushu 12yr	25
SUNTORY Hakushu 18yr	60
SUNTORY Hibiki Harmony	18
SUNTORY Hibiki 17yr	45
SUNTORY Yamazaki 12yr	25
SUNTORY Toki blended	15
CHICHIBU Ichiro's Malt & Grain	25
CHICHIBU Ichiro's Malt The Floor Malted	40
OHISHI Brandy Cask	18
MATSUI Kurayoshi 8yr Sherry Cask	25
MARS Iwai	13
MARS Iwai Tradition	18
MARS Komagatake	56
YAME Eight goddess 10yr	15
TOGOUCHI blended	13

幻の瀧 g15/c40/b90

Maboroshi no taki (Toyama)

Mildly layered, delicately rice-forward, balanced and subtle.

酒一筋 g12/c32

Sake hitosuji (Okayama)

Rice-forward, layered, slightly lingering finish.

It is mellow and refined.

純米 JUNMAI

男山 g12/c32

Otokoyama (Hokkaido)

A sturdy, mild aromatic and well balanced

船中八策 g17/c45/b95

Senchu hassaku (Kochi)

Dry, clean and round, fruity and creamy aroma

竹の露 g12/c32

Take no tsuyu (Yamagata)

Hints of richness conceal a mild sweetness that ends in a semi-dry finish.

立山 g12/c32/b70

Tateyama (Toyama)

Light and dry, refreshing and clean finish

尾瀬の雪どけ 大辛口純米 g11/c30

Oze no yukidoke (Gunma)

Very dry, light and peppery with melon and rice flavor notes with crisp finish.

酔鯨 g12/c32/b70

Suigei (Kochi)

A reserved aroma, gentle rice notes, perfect acidity and a fine finish combine to create the unique flavor.

天の戸 g12/c32/b70

Amanoto (Akita)

Layers of dried flowers and baking spice give way to savory salinity. Slightly dry and medium-bodied.

惣誉 生酏 特別純米 g16/c42

Sohomare kimoto (Tochigi)

Contemporary rendition of ancient kimoto style. Soulfully drinkable with plenty of acidity and ample umami—all in perfect harmony.

玉川 山廃 無濾過生原酒 g14/c38

Tamagawa yamahai muroka nama genshu (Kyoto)

Un-pasteurized and un-diluted.

Rich with acids and amino acids for a robust explosion of flavor.

生酒、にごり、梅酒 OTHERS

鳴門鯛 生原酒 g13/c34/b75

Narutotai nama genshu (Tokushima)

Unpasteurized, nutty, rich with long finish

上等 にごり g12/c32

Joto nigori (Hiroshima)

Gentle touching, delicate, beautifully acidic and clear dry finish

瀬祭 にごり g12/c32/b70

Dassai nigori (Yamaguchi)

Fruity, light, buoyant, bouncy, and soft.

taste like elegant, special, high-end and delicious.

賀茂泉 にごり吟醸 g15/c40/b110(900ml)

Kamoizumi nigori ginjo "Summer snow" (Hiroshima)

This premium unfiltered sake is rich, creamy and brimming with exuberant natural flavor. Mildly sweet, yet surprisingly robust.

賀茂泉 レッドメープル g13/c34/b74

Red maple 2years (Hiroshima)

Aged for 2year, unpasteurized, nutty, flowerly and hint of maple tree.

南部美人 梅酒 11/3oz

Nanbubijin plum sake (Iwate)

Plum infused junmai sake, non-sugar added

チョーヤ 梅酒 8

Choya plum wine (osaka)

Slightly sweet and fruity

カップ酒 SAKE CUP

大関 ワンカップ 純米 8

Ozeki ne cup junmai (Hyogo)

Well balanced and clean finish

ふなぐち 菊水 生原酒 13

Funaguchi kikusui nama genshu (Niigata)

Un-pasteurized and un-diluted.

rich, full-bodied flavor but with a refreshing clean finish.

御代櫻 純米 パンダカップ 12

Miyozakura junmai panda cup (Gifu)

Nice body and well balanced, smooth and rich

加賀鳶 極寒純米カップ 15

Kagatobi gokkan junmai cup (Ishikawa)

Smooth and crisp, clean and nice aroma.

Slightly sweet first, but dry finish

焼酎 SHOCHU

キンミヤ g7/b56
Kinmiya (Mie)
Vodka type of shochu, distilled from sugar cane

邑 g7/b56
Mura (Kagoshima) /barley
Rich and mellow flavour with fragrant aroma

金太郎 焙煎 g9/b72
Kintaro baisen (Fukuoka)/barley
Distilled from roasted barley, deep and flavorful

いいちこ g9/b72
Iichiko (Oita) /barley
Refreshing flavor and clear taste, and smooth finish

中々 g13/b104
Naka naka (Miyazaki)/barley
100% made from barley with "White Koji"

川辺 g9/b72
Kawabe (Kumamoto)/rice
Using the pure waters of the Kawabe river, which were recognized for 8 consecutive years as Japan's most desirable water. Super clean & mild.

巖窟王 g9/b72
Gankutsuoh (Kumamoto)/rice
Made from 100% rice koji, a hint of apple

白 g8/b65
Shiro (Kumamoto)/rice
Pure, smooth and nice clean finish

薩摩白波 g8/b65
Satsuma Shiranami (Kagoshima)/sweet potato
Natural sweetness of sweet potato with a full body and aroma

黒霧島 g9/b72
Kurokirishima (Miyazaki) /sweet potato
Smoky, lightly sweet, with an underlying complexity

紅一刻 g10/b80
Beni Ikko (Kagoshima)/sweet potato
Rich, made from 100% "Beni-Satsuma"

佐藤 g16/b135
Sato (Kagoshima) /sweet potato
Brewed "kogane-sengan" with "Black koji".

瑞泉白龍 g8/b64
Zuisen hakuryu (Okinawa)/indica rice
"Ku-Su" aged for 8 years, traditional Awamori

久米仙 g7/b56
Kumesen (Okinawa)/indica rice
Kume-Island style Japanese famous Awamori

日本の心 g10/b80
Nihon no kokoro (Fukuoka)/daiginjo sake lee
Using sake lees from Dai-Ginjo sake made of Yamada Nishiki, this Ginjo Shochu is vacuum distilled with Ginjyo moromi mash.

手取川 金華 g16/c42/b96
Tedorigawa kinka (Ishikawa)
Full, clean and well balanced sweetness, with acidly overlaying a delicate fruitness.

水芭蕉 g16/b82(500ml)
Mizubasyo (Gunma)
Rich and creamy, the delicate sweetness very balanced and complex.

純米吟醸 GINJO

加賀鳶 g16/c/40/b78
Kagatobi (Ishikawa)
Very smooth and rich with a well balanced acidity

張鶴 純 g16/c/40/b78
Shimeharitsuru "Jun" (Niigata)
Dry sake with a clean and smooth taste.

勝山 猷 g23/c/60/b130
Katsuyama "Ken" (Miyagi)
Clean nose and smooth drinkability, slightly dry and mild acidity

八海山 g/13/c34
Hakkaisan (Niigata)
Unique spicy nose of apples and roasted nuts, and this aroma translates over into the taste profile

八海山 雪室貯蔵3年 g28/c74/b160
Hakkaisan 3years (Niigata)
Matured alongside and chilled by a massive amount of snow stored in the same insulated room. After three years, the sake becomes round and very smooth.

福寿 g12/c32
Fukuju (Hyogo)
Nose filled with strawberries, and melon, and a hint of banana. Silky, juicy, fleshy, and super smooth

黒牛 雄町 g16/c42/b96
Kuroushi omachi (Wakayama)
Super rich and full body, well balanced

黒龍 g14/c38
Kokuryu (Fukui)
Hint of coffee. mint, salt water taffy, tropical flowers, grape and honey. Dry quick finish.

JAPANESE BEER

ASAHI Super Dry Draft	7/28
NIPPON CRAFT Kagua Blanc	14
ECHIGO Stout	11
OZE NO YUKIDOKE IPA	12

WINE

Sparkling

PRIMA PERLA Veneto	10
-----------------------	----

White

CHARDONNAY Roux Père & Fils 2014 Bourgogne	10
--	----

SAUVIGNON BLANC Totara 2016 Marlborough	10
---	----

PINOT GRIGIO Caposaldo 2010 Veneto	10
--	----

Red

CABERNET SAUVIGNON The Crusher 2013 Clarksburg	10
--	----

SANGIOVESE Alverdi 2016 Emilia-Romagna	10
---	----

MONTEPULCIANO La Monica 2010 Abruzzi	10
--	----

TEA

SENCHA Green tea	3
HOJI CHA Roasted green tea	3
MATCHA Green tea	6
OOLONG TEA	4
YUZU CHA Sweet yuzu citrus tea	5



SAKE BAR
SHIGURE

時雨カクテル
Speciality Cocktail

岩雫 Iwa-shizuku 15
Dew of the rock
Iwai whisky, yuzu-jam, shiso, orange bitter, club soda

春色 Haru-iro 13
Color of spring
Matcha nigori sake, yuzu juice, cherry blossom essence

時雨犬 Shigure-inu 13
Rain dog
Sudachi-shochu, sudachi, grapefruits juice, yuzu-kosho

古都 Koto 16
Old capital
Satsuma Genshu shochu, laphroig 10yr, bourbon,
sweet vermouth, solbeso cacao, bitters, orange peel
aged in barrel

梅桜 Ume Zakura 13
Plum & Cherry blossom
Junmai-sake, plum sake, cherry infused shochu, orange bitter

巣立 Sudachi 13
Leaving the nest
Sudachi shochu, sudachi juice, lime, club soda

椿 Tsubaki 14
Camellia
Bourbon, cranberry juice, cinnamon syrup,
lemon juice, orange blossom water, clove

モスコミュール 14
Moscow mule
Vodka, homemade ginger syrup, club soda, lime

ライチマティーニ 13
Lychee martini
Vodka, lychee, lychee liqueur, lemon juice

ノンアルコールカクテル
Mocktail

紫蘇ソーダ Shiso-soda 8
Homemade shiso syrup, shiso, club soda

抹茶シトラス Matcha-citrus 8
Matcha green tea, grapefruits juice, sudachi juice

HAPPY HOUR FOOD

Monday~Saturday
5:00pm~7:00pm

SUSHI ROLLS \$9 /roll
salmon & avocado

spicy tuna

spicy yellowtail

fried fish & arugula w/ jalapeno tartar

shrimp tempura & arugula w/ jalapeno tartar

spicy soy buttered scallop

CHARCOAL GRILLED EDAMAME \$5

FRIED SHISHITO PEPPER \$6

VEGETABLE SPRING ROLL \$8
w/ black vinegar sauce

TAKOYAKI \$7

savory mini pan cake balls stuffed w/ chopped octopus
and vegetables, takoyaki sauce and bonito flakes

“SHIO-KOJI” FRIED CHICKEN \$8
dressed w/ homemade scallion oil

SASHIMI \$12
assorted 4 kinds sashimi

50cents will be added for extra condiment



SAKE BAR
SHIGURE

HAPPY HOUR DRINK

Monday~Saturday
5:00pm~7:00pm

ASAHI DRAFT BEER
\$5

RED & WHITE WINE
\$7

SAKE

HOT SAKE
\$8sm/\$16lg

ONE CUP OZEKI JUNMAI
\$6

GINREI TATEYAMA JUNMAI
\$10

COCKTAIL

LYCHEE MARTINI
\$10

YUZU SHISO SAKE-TINI
\$10