



## Japanese Speciality

**Japanese Pickles 漬物盛り合わせ 12**  
Assortment of Pickles

**Katsuo Shiokara 鰹塩辛\* 15**  
Today's fish with fermented Bonito sauce

**Seafood Chawanmushi 海の幸の茶碗蒸し 25**  
Savory Steamed Egg Custard with Seafood

**Hokkaido Sea Urchin and Toro Sampler 北海道産雲丹とネギトロの海苔巻き\* 45**  
Hokkaido Sea Urchin, chopped Toro and Scallion wrapped with Dried Seaweed

**Dashimaki Egg 出汁巻き玉子 15**  
Homemade Japanese-style Rolled Omelette

**Aburi Mentaiko 炙り明太子 15**  
Seared Seasoned Cod Roe.  
Spicy & Flavorful. Served with dried nori.

**Foie Gras Chawanmushi フォアグラ茶碗蒸し 28**  
Savory Steamed Egg Custard with Foie Gras

## Tempura\*

### SEAFOOD 魚介類\*

Lobster (Whole) ロブスター 58

Kuruma Shrimp 車エビ 15

Hokkaido Sea Urchin 北海道産雲丹 20  
Choice of Dried Seaweed, Shiso Leaf or Dried Kelp  
海苔・大葉もしくは昆布巻きよりお選びください

Ezo Abalone エゾアワビ 45

Japanese Whiting キス 15

Sea Eel 穴子 15

Aori Squid アオリイカ 15

King Crab タラバガニ 18

Snow Crab ブワイガニ 15

Scallop ホタテ 15

Seasonal Fish 季節の魚 ask server

Shrimp Kakiage 海老のかき揚げ 20

### VEGETABLES 野菜

Shiitake 原木椎茸 8

Onion 玉葱 5

Shishito ししとう 5

Cauliflower カリフラワー 5

Carrot ニンジン 5

Lotus Root レンコン 5

Japanese Pumpkin カボチャ 5

Japanese Eggplant 茄子 5

Maitake 舞茸 5

### <Chef's Omakase Tempura>

**Seafood and Vegetables\* 40**

**Vegetables Only 25**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Above Menus are available only at the Bar**

## DAIGINJO 大吟醸

**Dassai “Niwari-Sanbu”, Yamaguchi 瀬祭 二割三分 250 bottle**  
Delicate, fruity aroma and refined flavor as pinnacle of refined elegance.

**Tatenokawa “18”, Yamagata 楯野川 十八 280 bottle**  
Bright, delicate, complex with honey dew, pear and apple flavor.

**Kubota “Manju”, Niigata 久保田 万寿 54 / 190 bottle**  
It has refined aroma and on elegant flavor. All their skills and passion are devoted to the creation of this masterpiece.

**Koshi no Kanbai “Cho Tokusen”, Niigata 越乃寒梅 200 (500ml)**  
This legendary label is impeccably balanced delicately flavored, astonishingly subtle.

**Kokuryu “Ryu”, Fukui 黒龍 240 bottle**  
Clean and superb with layers of complexity hidden in a velvety rush. Look for flinty tones dancing with mild fruit complexities and a dry finish.

**Matsu no Midori, Kyoto 松の翠 39 masu / 140 bottle**  
A slight caramel middle flavor that drifts on an incredible softness. We serve in a wooden box.

**Kuramitsu, Niigata 蔵光 500 bottle**  
Using the highest quality Koshi Hikari rice, combined with Kikusui’s 130 years of brewing passion and experience.

**Dassai “Beyond”, Yamaguchi 瀬祭 磨きその先へ 1200 bottle**  
This ultra-premium sake beyond all expectations leads unparalleled smoothness and clean complex flavors engulf the entire palate, followed by a stunning length of finish.

## JUNMAI 純米

**Denshu Tokubetsu Junmai, Aomori 田酒 32 / 120 bottle**  
A clean finish, smooth and easy to drink, sweetness and “Umami” in perfect balance.

**Tengu-Mai Yamahai, Ishikawa 天狗舞 山麿仕込 32 / 120 bottle**  
Yamahai harmony of charged-specific rich flavor and acidity is a balanced personality rich pure rice wine. Golden color of this sake delights the eyes as well.

## GINJYO 吟醸

**Katsuyama “Ken”, Miyagi 勝山 献 150 bottle**  
The superb balance of slightly dry and medium acid taste and well-rounded aftertaste.

**Hakkaisan, Niigata 八海山 40 / 140 bottle**  
Exceptional clarity of flavor and a quiet elegance on the palate. Crisp and clean taste reminds you of gentle snow of a fine winter day.

**Shichida, Saga 七田 145 bottle**  
This sake combines the sweet aroma of white flowers and white peaches. The soft sweetness of peaches lingers on the palate, followed by a refreshing acidity and a sweet, long finish, full of “Umami”

**Kikusui, Niigata 菊水 38 (300ml)**  
Pure rice wine, full-bodied and mellow taste.

**Kubota “Genshu”, Niigata 久保田 原酒 140 bottle**  
Well-balanced with richness in the taste and elegance in fragrance. Smooth and light aftertaste despite of the powerful characteristic as Genshu.

## HOT SAKE 熱燗

**Tedorigawa “Yamahai”, Ishikawa 手取川 20**  
Dry, sharp and smooth. Its mild astringency, characteristic of Yamahai method, is balanced by faintly discernible sweetness

**Karatamba “Tarekuchi”, Hyogo 垂れ口 18**  
Rich, beautiful umami with light texture, slightly dry finish. Brewed from new crop rice, without dilution, pasteurized only one time.

## RED WINE

**Chauvenet-Chopin, Pinot Noir** 18 / 70 bottle  
**Bourgogne, Burgundy, France 2014**  
Supple and seductive, with aromatics of cherry spice, and earth.  
Light weight to medium bodied with food-friendly acidity.

**Northstar Merlot** 130 bottle  
**Columbia Valley, WA 2011**  
Rich concentrated aromas of cherry, raspberry and chocolate  
that lead into flavors of cinnamon and vanilla. It is subtle  
and soft with a lingering toasted oak finish.

**Rothschild Lafite Reserve Speciale** 150 bottle  
**Bordeaux, France 2011**  
Expressive fruit and slight woodiness with beautiful  
long lingering flavor of dark berries.

**Bouchard Beaune L'Enfant Jesus** 350 bottle  
**Burgundy, France 2012**  
The nose wraps around you in a cloud of aromatic resin wood with  
spices and red fruits.

## ROSE

**Saint-Ser, Cotes de Provance Rose Ste Victoire** 18 / 68 bottle  
**Provence, France 2015**  
Complex flavors of grapefruit, white peach and mountain strawberry,  
nicely framed by minerals throughout the finish.

**Gris Blanc, Grenache Gris, Grenache Noir,** 16 / 60 bottle  
**Tautavel, France NV 2015**  
A slight sparkle on the palate gives the wine all its freshness  
and brings out its fruit to the full.

## SPARKLING

**Bohigas, Brut Reserva Cava,** 16 / 60 bottle  
**Catalonia, Spain NV**  
Classic citrus, flint and touch of toast, clean intense bouquet.

**Veuve Clicquot Brut Yellow Label** 200 bottle  
**Champagne, France NV**  
Well-knit and balanced, with vibrant acidity framing hints of blackberry,  
white cherry, biscuit, honey and candied lemon zest.

**Dom Perignon, Champagne, France 2006** 600 bottle  
Featuring rich notes of smoke, mandarin orange peel and chalk that lead to subtle accents of  
crème de cassis, toasted almond, espresso and star anise on the fine, creamy mousse.

## WHITE WINE

**Jax Vineyards, Y3 Chardonnay** 18 / 70 bottle  
**Napa Valley, CA 2014**  
Concentrated crisp citrus, green pear and apple.  
Fresh aromatics and Chablis like acidity

**Black Cottage, Sauvignon Blanc** 16 / 65 bottle  
**Marlborough, New Zealand 2015**  
The lively palate shows juicy acidity and is packed full of citrus fruits,  
Crushed herbs and a touch of white pepper

**Boira, Veneto Pinot Grigio** 14 / 52 bottle  
**Veneto, Italy 2015**  
Medium-bodied with crisp acidity, good structure  
and rich flavors of apples, pears, peaches and citrus.

**Chateau Mercian, Kosu Kiiroka** 90 bottle  
**Yamanashi, Japan 2014**  
A clean and crispy with fresh aromas of grapefruit, green apple and lime.  
The scent of white flowers-which reminds one of quality sake brewed from the finest rice

**Wente Vineyard Chardonnay** 110 bottle  
**Livermore, CA 2014**  
Perfect balance of tropical fruit and acidity with creamy notes of butter,  
vanilla and subtle oak

**Kenzo Asatsuyu Sauvignon Blanc** 140 (375ml)  
**Napa Valley, CA 2014**  
Tropical fruits notes and bright acidity with aromas of honey and white roses

**J.P. Balland Sancerre Grand Cuvee Sauvignon Blanc** 110 bottle  
**Sancerre, France 2013**  
Richness given by hints of toast from wood aging.  
It doesn't detract from the ripe apricot and peach flavors  
while keeping great freshness

**Casa Marin, Sauvignon Gris Estero** 80 bottle  
**Aconcagua, Chile 2014**  
Sharp, pungent, borderline vegetal aroma. Round and fairly Full in body,  
this tastes severely briny, with a mix of tropical fruits  
flavors and lasting bell peppers

**Fevre Chablis Montmains Premier Cru** 160 bottle  
**Chablis, France 2012**  
Wonderfully subtle, perfumed and gracious. Opens with white flowers,  
peach and pear following mineral on the long finish.

**Kenzo Muku Late Harvest Sauvignon Blanc** 160 (375ml)  
**Napa Valley, CA 2015**  
A delicate wine with intense aromas and honeyed flavors

## SPECIALTY SAKE

<b>Nigori Kikusui, Niigata</b> 菊水 にごり酒 Unfiltered creamy sake	<b>40 (300ml)</b>
<b>Yuzu Omoi, Kyoto</b> 柚子想い Refreshing aroma of citrus fruit, Yuzu, extends comfortably.	<b>10 / 20 Carafe / 69 (500ml)</b>
<b>Aodani no Ume, Kyoto</b> 青谷の梅 Plum Wine	<b>14 / 90 bottle</b>

## Spirits

<b>Tenshi no Yuwaku, Kagoshima</b> 天使の誘惑 Delicious sweet potato shochu from the producer of Hozan. Aged for 10 years in French sherry casks.	<b>19 / 220 bottle</b>
<b>Jyaku Unbaku, Fukuoka</b> 釈云麦 Unfiltered strong body shochu made from barley.	<b>9 / 100 bottle</b>
<b>Towari, Miyazaki</b> 十割 Honkaku – Distilled from Buckwheat Towari is a unique product distilled from 100% Soba (buckwheat), which gives it its pure, unique flavor.	<b>9 / 100 bottle</b>
<b>Mugon, Kumamoto</b> 無言 Rice shochu aged in oak barrel for 10years.	<b>18 / 200 bottle</b>
<b>Ginrei Shiro, Kumamoto</b> 銀麗 しろ The rice shochu with wonderful aroma of ginjo brings out the subtle flavors of cuisine	<b>8/ 90 bottle</b>
<b>Hennessey XO</b> The taste of excellence. A myriad of floral, fruity and spicy aromas, very texture, opulent density, giving a superior mellow sensation.	<b>60 (Snifter)</b>
<b>Grey Goose “VX”</b> Masterfully crafted with a hint of precious cognac.	<b>18 (Shot)</b>

## Beer

<b>Asahi Super Dry (Draft)</b>	<b>10</b>
<b>Sapporo Premium (Draft)</b>	<b>9</b>
<b>Hitachino (Bottle)</b>	<b>15</b>

## Tea / Soft Drinks

<b>Iced Sencha (Iced Green Tea)</b>	<b>7</b>
<b>Iced Hojicha</b>	<b>7</b>
<b>Coke / Diet Coke / Ginger Ale</b>	<b>5</b>

## Bottled Water

<b>Sparkling</b>	<b>12</b>
<b>Still</b>	<b>12</b>