

# Beer and Wine Selection

## BEER

### Asahi Super Dry

Clean, crisp, and dry with a sharp finish

## WINE

### Henriot Brut Souverain — Champagne, France (Glass / Bottle)

Fine bubbles with brioche-like richness and bright acidity—excellent from the first bite through nigiri.

### Gris de Koshu — Yamanashi, Japan (Bottle)

A pioneering Koshu wine first made in 1999, inspired by Alsace Pinot Gris, crafted to showcase Koshu's character and widely recognized for pairing with Japanese cuisine.

### Gris de Koshu (Vintage) — Yamanashi, Japan (Bottle)

Grace Koshu is made from 400m+ high-altitude grapes in Katsunuma, carefully canopy-protected and gently pressed to express a precise sense of place.

### Weingut Ingrid Groiss 2024 Weinviertel — Austria (Bottle)

A bright, mineral-driven Austrian white with flinty pear and saline notes, lifted citrus and green apple, and a stony finish

### Hartford Family Winery, Hartford Court Pinot Noir — Russian River Valley (Bottle)

Silky, red-fruit driven Pinot Noir with gentle spice and bright acidity—excellent with richer fish and lightly smoky notes.

### La Crema, Pinot Noir — Sonoma Coast (Bottle)

Vibrant cherry and cranberry with subtle oak and savory lift—an elegant Pinot for a wide range of dishes.

## NON-ALCOHOL WINE & SPARKLING

### Chavin Zero Sauvignon Blanc (Bottle)

Bright citrus and herbal aromas in a dry style—refreshing and precise even without alcohol.

### Bodegas Shania 0.0 Sparkling (Dealcoholized White Wine) (Bottle)

Lively bubbles with a soft fruit touch—perfect for a toast or to reset the palate.

# Sake Selection

## SAKE

### **Amabuki Tokubetsu Junmai Unpasteurized (Glass 90ml / Bottle 720ml)**

A begonia-flower yeast sake with a lightly floral nose, smooth texture, and a gentle palate that finishes extra-dry and clean.

### **W Yamada Nishiki Muroka Genshu (Glass 90ml / Bottle 720ml)**

Clean apple-pear aromatics, a smooth texture, and a pure, slightly sweet umami core—best chilled, unfiltered, and undiluted.

### **Wataribune Junmai Ginjo “The 55” (Glass 90ml / Bottle 720ml)**

A rare Wataribune-rice junmai ginjo with bold aromatics, funky charm, and zippy acidity—versatile enough to enjoy solo or with a wide range of dishes.

### **Kubota Junmai Daiginjo (Bottle 300ml / Bottle 720ml)**

A modern tanrei-karakuchi sake with pear and melon notes, a floral aroma, and balanced acidity for a clean, pleasant finish.

### **Emishiki Junmai Ginjo “World Peace” (Bottle 720ml)**

A locally made junmai ginjo that bridges tradition and modernity, with restrained fruit, a floral ginjo aroma, balanced acidity, and a signature lightly sweet finish.

### **Premium Stella Junmai Daiginjo Muroka Genshu (Bottle 720ml)**

Ibaraki Stella is a long, low-temperature matured shizuku (fukurozuri) muroka sake, made with Mt. Tsukuba water and prized rice for a pure, fruity aroma and flavor.

### **Maboroshi Junmai Daiginjo (Bottle 720ml)**

A hand-crafted daiginjo revived from a 1948 award-winning recipe, brewed with the brewery’s unique apple yeast and meticulously made koji for a richly aromatic, full-flavored finish.

### **Shichi Hon Yari Junmai Daiginjo (Bottle 720ml)**

A soft, layered shizuku-style junmai daiginjo that stays true to Shichi Hon Yari’s earthy, bright, dry character, from one of Japan’s oldest breweries (founded in the 1540s)

### **Seikyo “Omachi” Junmai Ginjo (Bottle 720ml)**

A junmai ginjo built on historic Omachi rice, using extra-long, tray-made koji for richer depth and a more layered, umami-driven profile.