

DRINK MENU

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Kajitsu
apple

Kurenai Junmai)

Drink Pairing ~ paired with each course 1.5 oz

HANA & OMAKASE Regular 65

HANA & OMAKASE Premium
125

TEA PAIRING 53

Kajitsu Exclusive Bottle

Tsukino Katsura Bikkuri Gyoten Kyoto 180ml 23
Sparkling nigori, mellow flavor and a soft texture

Sparkling Sake Bottle

Hakkaisan Sparkling Nigori, Niigata 360ml 42(12oz)
Sparkling Cloudy Sake with refreshing acidity and gorgeous aroma

Hakkaisan Clear Sparkling AWA, Niigata 360ml 90(12oz)
Super Premium Sparkling Sake made just as Champagne, using an in-bottle fermentation method to achieve an all-natural, elegant, fine bubbles. Lightly sweet with a crisp and dry finish.

Sake Flight ~ set of 3 small glasses

Yume 68
Super premium limited tasting
(Senshin Junmai Daiginjo/ Katsuyama Den Junmai Daiginjo/ Tatenokawa18 Junmai Daiginjo)

Ten 27
Fragrant & luxury premium taste of heaven.
(Yoshi no Sugi no Tarusake Omachi Y Junmai/ Kura no Hana Junmai Daiginjo / Denshin Yuki Junmai Ginjo)

Umi 37
Clean, crisp & smooth premium selection.
(Hakkaisan Junmai Ginjo / Hakkaisan Yukimuro / Matsu no Midori Junmai Daiginjo)

Hana 23
Aromatic, made with flower yeast.
(Amabuki Junmai Daiginjo Kimoto/ Amabuki “Marigold” Yamahai Junmai/ Amabuki Gin no

Non-alcohol

Glass

Yuzu Soda 9

Hot Yuzu
8

Home-made Ginger ale 9

Home-made Hot Ginger 8

Tea by the Pot

~Gyokuro~

Green tea savored slowly in small quantities, for a luxurious experience

Tenkaichi 48
Full / Strong-bodied, rich in umami, smooth and clear in texture

Rimpo 22
Medium-bodied, with enough umami with a light astringency

~Sencha~

Japan's most popular tea, the right balance of sharpness and sweetness

Kaboku 19
Full-bodied, sweet and softly lingers on the tongue, flowery fragrance

Hosen 12
Medium-bodied, nice balance of sharpness and sweetness, fresh aftertaste

~Bancha~

A variety of teas with distinctive aroma and light aftertaste

Hoji Cha 8
Dark-roasted green tea, a rich aroma and light aftertaste

Genmai Cha 7
Mixture of green tea and roasted genmai (a variety of brown rice)

Beer

Asahi Draft

8

Kagua ; “Blanc” or “Rouge”

14

Japanese scented Ale, brewed in Belgium.

Kanazawa Dark Ale “Hyakumangoku”, Ishikawa

9

Tea Cocktails

Hoji Cha Cocktail

Hot or Cold Tengumai Yamahai Sake with Hoji Cha
Served with pickled plum

13

IribanCHA Cocktail

Hot or Cold Tengumai Yamahai Sake with Iriban Cha
Served with pickled plum

13

Matcha with Champagne

22

Tea



Ippodo Tea Co. is a Kyoto-based purveyor of premium Japanese green tea, founded almost 3 centuries ago. Their teas are of the finest class, cultivated in the lush fields of Kyoto and the surrounding area. This region is renowned for producing the highest grade of green tea in Japan, thanks largely to its mild, misty climate, mineral-rich soil and near-perfect balance of sunshine and rainfall.

(All of these teas, and more, are available for purchase at Ippodo's NY store at 1st floor.)

Iced Tea

Glass

Sparkling Matcha

Rich matcha flavor with refreshing texture

9

Sweetened Matcha Soda

Rich matcha flavor with sweetness and refreshing texture

7

Hoji Cha

Dark roasted green tea, a rich aroma and light aftertaste

5

Mugi Cha

5

Caffeine free, a rich roasted barley flavor and taste,

Sparkling

	Glass /
Bottle	
2011 Michel Gonet Brut Blanc de Blancs , Champagne 750ml	22/
120	
2014 Sparkling Pointe Topaz Imperial , Long Island NY 750ml	18/ 98
Silvano Follador Valdobbiadene Prosecco Superiore Brut Nature , Italy 750ml	
17/ 68	
NV Hugues Godmé Brut Nature , Champagne 750ml	-/
170	

White

	Glass /
Bottle	
2017 La Manufacture Saint Bris Sauvignon Blanc , Burgundy 750ml	17/
62	
2015 Domaine Bailly-Reverdy Chavignol , Sancerre 750ml	17/ 68
2015 La Manufacture Petit Chablis , Burgundy 750ml	18 /70
2015 Les Tourelles Chateau De La Cree , Burgundy 750ml	18/
9	0
2014 Vincent Mothe , Chablis 750ml	18/
7	2
2015 Fanny Sabre Bourgogne Aligote , Burgundy 750ml	19/
7	6
2015 Domaine Loew Riesling Bruderbach Clos des Frères , Alsace 750ml	20/85
2015 Pascal Prunier-Bonheur Monthelie Les Toisieres , Burgundy 750ml	
-/136	
2015 Domaine Jobard-Morey Meursault , Burgundy 750ml	
-/150	
2014 Chateau des Quarts Pouilly-Fuisse Clos des Quarts , Burgundy 750ml	- / 1 7 6

Rose

	Glass / Bottle
2016 Domaine des Mapliers , Cotes de Provence 750ml	18 / 70

2014 Yui, Kenzo Estate Napa Valley 750ml	-/
2	5

Red

	Glass /
Bottle	e
2015 Chacra Cincuenta e Cinco Pinot Noir , Argentina 375ml	-/65
2014 Equis M. Grailot Crozes-Hermitage Equinoxe , Rhone 750ml	17 /
6	0
2011 Saint Glin Glin Carte Verte Bordeaux , Saint Emilion 750ml	16
/	5 6
2012 Murasaki Kenzo Estate , Napa Valley 375ml	- / 3 3 6
-	6
2014 Enfield Wine Co. Cabernet Sauvignon , Sonoma 750ml	-/184
2014 Domaine Marquis D'Angerville Champans Volnay , Burgundy 750ml	-/255
-/375	
2015 Domaine des Croix, Corton Les Greves , Burgundy 750ml	
-/375	
2015 Echezeaux, Grand Cru, Cyprien Arlaud , Burgundy 750ml	-/480
2013 Opus One , Napa Valley 750ml	-/648

Tasting(2oz) / Glass / Bottle

Dessert Wine

2014 Muku Late Harvest Kenzo Estate , Napa Valley 375ml	22 / 43 /
140	

Sake

Dassai Beyond Junmai Daiginjo, Yamaguchi 720ml **1200**
Production extremely limited and each bottle is a rarity. Unparalleled smoothness and clean, complex flavors followed by a stunning length of finish

Nanbu Bijin 10 years old Daiginjo, Iwate 720ml **1200**
Extremely limited sake, free run drops and aged in 1.8L bottles in very low temperature. Clean with a silky texture and dry. Not for sale in Japan

Tamayori Gozen Ginkan Junmai Daiginjo, Fukushima 720ml **1750**
1200 bottles made one time only to commemorate the 1200th anniversary of Koya mountain where the Shingon Buddhist temple is based. The water was blessed and transported to Daishichi in Fukushima where it was brewed by the Kimoto method.
Complex and big with unique flavor profile and aroma.

Premium Bottle

Myoka Rangyoku Junmai Daiginjo Kimoto, Fukushima 720ml **800**
Daishichi's ultimate sake, an undiluted free run drops brewed by the kimoto method. Myoka Rangyoku title is only given to sake that achieved the highest level possible. Big and complex, this sake reaches perfection through a longer, more powerful process of maturation.

Wine

Hot Sake

/ Large

Daishichi Kimoto Honjozo Fukushima 12 / 21
Creamy fragrance of rice with a stout aroma of Japanese cypress

Ninki-ichi Ginjo, Fukushima 12 / 21
Exceptional in balance, this sake will shine chilled as well as warm. Grand gold award winner at Slow Food Japan Kanzake (warm sake) in 2015

Kokuryu Junmai Ginjo “Black Dragon”, Fukui 17 / 32
Rich, well-balanced and clean with lots of “umami”

Amabuki Yamahai Junmai, Saga 720ml 14 / 27
Made with Marigold flower yeast in Yamahai brewing method. Light and earthy

Small

Fruity Sake/ Nigori

Glass/

Carafe / Bottle

Kamoizumi Junmai Ginjo Nigori, Hiroshima 500ml 20
/38 /81 Undiluted and Unpasteurized Cloudy Sake, Fruity and Earthy,
900ml 20/ 38/ 148
Creamy and rich with a dry finish.

Nanbu Bijin Plum Sake All Koji, Iwate 720ml 12/ 24/
7 1
All natural, no sugar or color added. Light with clean finish

Kagatsuru Plum Sake, Ishikawa 720ml 16/ 30/
8 8
Refreshing flavor with great balance between sweet and sour

Yuzu Omoi, Kyoto 500ml 13/ 26/
5 1
Refreshing yuzu citrus flavor

Hakkaisan Kijoshu, Niigata 300ml 17 /
34/ 40
Elegant and extravagant Sake brewed not using water, but Sake itself during the final stages of brewing. Densely sweet aroma and flavor.

Katsuyama “Lei” Junmai Ginjo, Miyagi 720ml 27/ 54/
1 6 1
Fruity aroma and rich taste

Kamoizumi Kome Kome “Happy Bride”, Hiroshima 500ml 17 /
33 /65 Light and smooth, easy to drink with a balanced sweetness and acidity. The taste reminds of Riesling wine.

Junmai Daiginjo/ Daiginjo

*Check availability for servings by the glass

Bottle

Hideyoshi “Flying Pegasus” Koshu Daiginjo, Akita 720ml **510**
Blended aged sake with mellow flavor and elegant aroma. Very limited

Hakkaisan Kongoshin Junmai Daiginjo, Niigata 800ml **390**
Silky, smooth and lightly rich with extreme elegance. Aged carefully for 2 years

Katsuyama Den Junmai Daiginjo, Miyagi 720ml **280**
Fruity aroma with rich flavors and clean and crisp Umami.

Senshin Junmai Daiginjo, Niigata 720ml **257**
Brewed in small batches, Polished to 28%, The nose is laced with young cantaloupe and honey. It uses acidity to balance out the cantaloupe and citrus flavors.

Tatenokawa Nakadori 18 Junmai Daiginjo, Yamagata 720ml **245**
Polished down to 18%, with a magnificent flavor, great aroma and complexity

Dassai 23 Junmai Daiginjo, Yamaguchi 720ml **220**
Polished down to 23%, Fruity aroma with an elegant taste with hints of brown sugar, plums and minerals

Matsu no Midori Junmai Daiginjo, Kyoto 720ml **106**
Subtle aroma of young greens with a dry finish

Sohomare “Tuxedo” Kimoto Junmai Daiginjo, Tochigi 720ml **200**
Made only with “Designation A” top grade Yamadanishiki rice, this Sake is robust and profound with a deep body and flavor.

Amabuki Junmai Daiginjo Kimoto, Saga 720ml **98**
Made with Rhododendron flower yeast. Bold flavor and a pleasant acidity

Hoyo “Kura no Hana” Junmai Daiginjo, Miyagi 500ml **90**
Surprisingly light and delicate, beautiful soft grape beginning with a refreshing low acidity.

Kirinzan "Flying Dragon" Junmai Daiginjo, Niigata 720ml **190**
Clean and light with mild nuances of citrus goodness with a crisp finish

Junmai Ginjo / Ginjo

Bottle

Hakkaisan Junmai Ginjo, Niigata 720ml **82**
Mellow texture with crisp, clean and slightly dry finish

Hakkaisan “Yukimuro” Junmai Ginjo, Niigata 720ml **140**
Aged 3 years in snow storage room. Clean, elegant and complex

Denshin Yuki Junmai Ginjo, Fukui 720ml **82**
Fragrant, dry and gentle with a refreshing taste

Izumi Judan Ginjo, Yamagata 720ml **82**
Dry and clear with aromatics reminiscent of gin

Kokuryu Junmai Ginjo “Black Dragon”, Fukui 720ml **95**
Rich, well-balanced and clean with lots of “umami”

Junmai / Honjozo Bottle

Amabuki Gin no Kurenai Junmai, Saga 720ml **82**
Fruity with a rose color made with Shikokumai “ancient black rice” and Nadeshiko flower yeast

Oze no Yukidoke Junmai Ohkarakuchi, Gunma 720ml **70**
Super dry and full-bodied

Isojiman Tokubetsu Junmai, Shizuoka 720ml **140**
Lively with fruity notes and a saline finish

Amabuki Yamahai Junmai, Saga 720ml **78**
Made with Marigold flower yeast in Yamahai brewing method. Light and earthy

Yoshino Sugi no Tarusake Yamahai J Omachi , Nara 720ml **70**
Soft and elegant with rice umami long finish

Manzairaku Honjozo, Ishikawa 720ml **64**
Light, smooth and refreshing

Manzaraiku Yamahai Junmai, Ishikawa 720ml **69**
Earthy with notes of mushrooms and mellow flavor

Tengumai Yamahai Junmai, Ishikawa 720ml

64

Aged for 2 years,old fashioned brewing method Yamahai sake, mellow texture