

DRINK MENU

Drink Pairing with Kajitsu Omakase

Regular Sake Pairing (7 x 1.5oz) 65

A selection of 7 small servings of sake to accompany the chef's omakase.

Premium Sake Pairing (7x 1.5oz) 120

A selection of 7 small servings of exquisite top-shelf sake to accompany the chef's omakase.

Tea Pairing (4 teas) 53

A selection of 4 teas to accompany the chef's omakase.

Mixed Pairing 80

A combination of the above mentioned pairings consisting of 2 premium and 3 regular sake servings as well as 2 servings of tea.

Seasonal Specials

Housemade Green Plum Soda Glass 9 / Carafe 16

Tamagawa Ice Breaker 21

Cask-strength, deep-flavored unpasteurized sake served over ice. Notice how the aroma and flavor shift as the temperature in the glass changes.

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 quality 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 the 1st floor.)

Iced Tea

Glass

Sparkling Matcha

10

Rich matcha flavor with refreshing texture.

Sweetened Matcha Soda

9

Rich but refreshing matcha flavor with added sweetness.

Hoji Cha

6

Dark roasted green tea with a rich aroma and a light aftertaste.

Mugi Cha

6

Caffeine free, a rich roasted barley flavor.

Tea Cocktails

Hoji Cha Cocktail (Hot or Cold)

Tengumai Yamahai sake with hojicha.
Served with pickled plum.

13

Iribancha Cocktail (Hot or Cold)

Tengumai Yamahai Sake with iribancha.
Served with pickled plum.

13

Hot Tea by the Pot

Gyokuro

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

Rimpo

Medium-bodied, with some umami and a light astringency.

22

Sencha

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

Hosen

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

13

Bancha

A variety of teas with distinctive aroma and light aftertaste.

Hoji Cha

Dark-roasted green tea with a rich aroma and a light aftertaste.

10

Genmai Cha

Mixture of green tea and roasted brown rice.

10

Mugi Cha

Caffeine free, a rich roasted barley flavor.

7

Sake

Premium Bottle

Myoka Rangyoku Junmai Daiginjo Kimoto, Fukushima 720ml **800**
Daishichi's ultimate sake, an undiluted free run drops brewed using the kimoto method. The 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.

Junmai Daiginjo/ Daiginjo

Glass/ Carafe / Bottle

Katsuyama Den Junmai Daiginjo, Miyagi 720ml **48 / 95 / 280**
Fruity aroma with rich flavors and clean and crisp umami.

Tatenokawa Nakadori 18 Junmai Daiginjo, Yamagata 720ml **42 / 84 / 245**
Polished down to 18%, with a magnificent flavor, great aroma and complexity.

Dassai 23 Junmai Daiginjo, Yamaguchi 720ml **39 / 75 / 220**
Polished down to 23%, fruity aroma with an elegant taste with hints of brown sugar, plums and some minerality.

Sohomare “Tuxedo” Kimoto Junmai Daiginjo, Tochigi 720ml **35 / 67 / 200**
Made only with “Designation A” top grade Yamadanishiki rice, this sake is robust and profound with a deep body and flavor.

Hoyo “Kura no Hana” Junmai Daiginjo, Miyagi 500ml **23 / 44 / 90**
Surprisingly light and delicate, beautiful soft grape beginning with a refreshing low acidity.

Junmai Ginjo / Ginjo

Glass/Carafe/Bottle

Denshin Yuki Junmai Ginjo, Fukui 720ml **15 / 28 / 82**

Kokuryu Junmai Ginjo “Black Dragon”, Fukui 720ml **17 / 32 / 95**

Junmai / Honjozo

Glass/Carafe/Bottle

Kenbishi Mizuho Yamahai Junmai, Hyogo 720ml **18 / 35 / 105**
Oze no Yukidoke Junmai Ohkarakuchi, Gunma 720ml **13 / 24 / 70**

Yoshino Sugi no Tarusake Yamahai J Omachi, Nara 720ml **13 / 24 / 70**
Soft and elegant with nice umami and a long finish.

Daishichi Kimoto Honjozo, Fukushima **12 / 22 / –**
Creamy and gentle richness resulting from the traditional kimoto brewing method.

Wine

Sparkling

	Glass / Bottle
2012 Michel Gonet Brut Blanc de Blancs, Champagne, France	22/ 120
NV Hugues Godmé Brut Nature, Champagne, France	- / 170
2010 Vilmart & Cie, Brut 1er Cru Coeur de Cuvée, Champagne, France	- / 350
2009 De Sousax Fils, Cuvée Umami Grand Cru Extra Brut, Champagne,	- / 450

White

	Glass / Bottle
2018 Aujourd'hui Comme Autrefois, Sancerre, France	18 / 72
2017 Vincent Mothe, Chablis, France	19 / 76
2015 Domaine Jobard-Morey Meursault, Burgundy, France	- / 150

Rose

	Glass / Bottle
2018 Famille Combard, Figuière Première, Côtes de Provence, France	18 / 72
2014 Yui, Kenzo Estate, Napa Valley, California	- / 225

Red

	Glass / Bottle
2017 Presqu'île Pinot Noir, California	20/ 78
2014 Domaine Marquis D'Angerville Champans Volnay, Burgundy	- / 255
2016 Domaine du Vieux Télégraphe, Châteauneuf-du-Pape, Rhone	- / 280
2015 Domaine des Croix, Corton Les Greves, Burgundy, France	- / 375
2015 Echezeaux, Grand Cru, Cyprien Arlaud, Burgundy, France	- / 480

House-made non-alcoholic drinks

Glass / Carafe

Plum Soda

9 / 16

Beer

Echigo Koshihikari Rice Lager , Niigata 330ml Clean, crisp and refreshing.	15
Kagua "Blanc" White Ale , Belgium 330ml Hints of fresh yuzu, creamy, slightly bitter.	14
Kagua "Rouge" Red Ale , Belgium 330ml Notes of spicy sansho and roasted malt, perfect balance of sweet and bitter.	14
Kanazawa Dark Ale , Ishikawa 330ml Surprisingly light, chocolatey aroma.	9