

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.

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

Sparkling Matcha

Rich matcha flavor with refreshing texture.

10

Sweetened Matcha Soda

9

Rich but refreshing matcha flavor with added sweetness.

Hoji Cha

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

6

Mugi Cha

Caffeine free, a rich roasted barley flavor.

6

Glass

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

Heiwa Shuzou KID Muryozan 30 Junmai Daiginjo, Wakayama 720ml **800**
Heiwa Shuzou “KID” Muryozan 30 is the highest grade and best series of the KID sake lineup. Using Grade A Yamadanishiki from Hyogo and a milling rate of 30%, this rice requires a very sophisticated and delicate technique for every step in the brewing process. Layered, complex sake made with water from Koyasan.

Junmai Daiginjo/ Daiginjo

Glass/ Carafe / Bottle

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

Kuzuryu Junmai Daiginjo “Silk Dragon”, Fukui 720ml **42 / 84 / 245**
Well-balanced, svelte and smooth with notes of berries..

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.

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

Hakkaisan Junmai Daiginjo, Niigata 720ml **15 / 28 / 82**
Fruity aroma, mellow texture with crisp, clean and slightly dry finish.

Junmai Ginjo / Ginjo

Glass/Carafe/Bottle

Denshin Yuki Junmai Ginjo, Fukui 720ml **15 / 28 / 82**
Fragrant, dry finish and gentle with a refreshing taste.

Kokuryu Junmai Ginjo “Black Dragon”, Fukui 720ml **17 / 32 / 95**
Rich, well-balanced and clean with a lot of umami.

Junmai / Honjozo

Glass/Carafe/Bottle

Kenbishi Mizuho Yamahai Junmai, Hyogo 720ml **18 / 35 / 105**
Earthy, grassy aroma. Full-bodied and rich taste with heavy texture and long finish.

Oze no Yukidoke Junmai Ohkarakuchi, Gunma 720ml **13 / 24 / 70**
Dry and full-bodied.

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.

Hot Sake

Small / Large

Daishichi Kimoto Honjozo, Fukushima **15 / 28**
Creamy and gentle richness resulting from the traditional kimoto brewing method.

Kokuryu Junmai Ginjo “Black Dragon”, Fukui **19 / 34**
Rich, well-balanced and clean with a lot of umami.

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

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 Grèves, Burgundy, France	- / 375
2015 Echezeaux, Grand Cru, Cyprien Arlaud, Burgundy, France	- / 480

House-made non-alcoholic drinks

Yuzu Soda

Glass

9

House-made seasonal cocktail

Kyo

Yuzu sake based cocktail with *ichimi* pepper. Served hot.

15

Beer

Echigo Koshihikari Rice Lager, Niigata 330ml
Clean, crisp and refreshing.

15

White Ale, Belgium 330ml
Hints of fresh yuzu, creamy, slightly bitter.

Kagua "Blanc"
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