

## 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.

### **Sweetened Matcha Soda**

Rich but refreshing matcha flavor with added sweetness.

### **Hoji Cha**

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

### **Mugi Cha**

Caffeine free, a rich roasted barley flavor.

## Tea Cocktails

### **Hoji Cha Cocktail (Hot or Cold)**

Tengumai Yamahai sake with hojicha.  
Served with pickled plum.

### **Iribancha Cocktail (Hot or Cold)**

Tengumai Yamahai Sake with iribancha.  
Served with pickled plum.

Glass

9

6

13

13

## 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.

### ***Sencha***

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

### **Hosen**

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

### ***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.

### **Genmai Cha**

Mixture of green tea and roasted brown rice.

### **Mugi Cha**

Caffeine free, a rich roasted barley flavor.

22

13

10

10

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.

**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 Bottle

Glass/ Carafe /

**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 /  
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Creamy and gentle richness resulting from the traditional kimoto brewing method.

## Hot Sake

Large

Small /

**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

Bottle

Glass /

**2019 Michel Gonet Brut Blanc de Blancs**, Champagne, France 22/ 120

### White

Bottle

Glass /

**2019 Aujourd'hui Comme Autrefois**, Sancerre, France 18 / 72

**2019 Vincent Mothe**, Chablis, France 19 / 76

**2019 La Soufrandière Pouilly-Fuissé**, 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

**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

Glass

**Yuzu Soda** 9

## House-made seasonal cocktail

### Kyo

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

15

## Beer

### Premium Malts Draft

Clean, crisp and refreshing.

9

### Kagua “Rouge” Red Ale, Belgium 330ml

Notes of spicy sansho and roasted malt, perfect balance of sweet and bitter.

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