



DRINK MENU

COCKTAILS 15

Martini So Good

suntory roku gin, comoz blanc vermouth, umami, pickled shallot

Nakatomi Plaza

strawberry infused blanco tequila, cinnamon, lemon

Spanish Gin & Tonic

nolet's silver dry gin, fever tree tonic, juniper, cucumber

Kobayashi & Yamomoto

old forester bourbon, sidetrack nocino, giffard lichi-li

Atari Sunset

ketel one vodka, watermelon juice, lime, ginger

Tropic Thunder

roasted pineapple infused rum, giffard passionfruit, lime

Hatamoto Holiday

akashi ume plum whiskey, sidetrack yuzu, ercole amaro

Forest Fair

Mantesei kinoko sake, mr.black, cynar

N/A COCKTAILS 14

YuNo-groni

YuNo zero proof yuzu gin, pathfinder n/a sprit, wilfred's n/a aperatif

SAKE GLASS POURS

Gekkeikan junmai	10/80 - 1.5L bottle
smooth, fresh rice, versatile food pairings	
Sohomare Karakuchi junmai	11/140 – 1.8L bottle
extra dry, excellent food sake, clean & subtle	
Kurosawa nigori	11/55 - 720ml bottle
rich, soothing, peach, coconut, lime	
Hakuto “Deep Faith” Tokubetsu junmai	12/60 – 720ml bottle
Earthy, light, warming spices, maple syrup, mushrooms	
Taiheikai “Pacific Ocean” namachozo junmai	12/60 – 720ml bottle
Watermelon, pear, fruity, playful salinity	
Izumo Fuji “Yamada Nishiki 50” junmai ginjo	15/75 – 720ml bottle
hints of pineapple, pear, juicy and soft mouthfeel	
Wakaze “classic” junmai	13/65 – 720ml bottle
Bright acidity, rich, dry, innovative marriage of French wine making And classic sake production	
Gozenshu “Bodaimoto” junmai nigori	15/75 – 720ml bottle
ancient ‘bodaimoto’ method, zesty cream, wet earth, bright rice	

SAKE GLASS POUR FLIGHTS

Sample Any Three.....**19**

SAKE BOTTLES

Gekkeikan Hot Sake	14
Kikusui junmai ginjo	30 – 300ml
warming grain, hints of cedar, chrysanthemum	
Dassai Nigori 45 junmai daiginjo	35 – 300ml
soft and airy with apple and melon aromas	
Soto junmai daiginjo	40 – 300ml
mango, ripe peach, citrus, endlessly smooth	
Hana Hou Hou Shu sparkling	34 – 300ml
hibiscus, raspberry, tea	
Eiko Fuji “Honkara” Honjozo Karakuchi	60 – 720ml
super dry, high minerality, bright freshly cooked rice	
Kamoizumi nigori ginjo “Summer Snow”	50 – 500ml
hay, melon, full-bodied, rich, mild sweetness	
Yuki No Bosha “Cabin in the Snow” yamahai junmai	70 – 720ml
strawberry, peach, melon, white flowers	
Kokuryu “Black Dragon” junmai ginjo	85 – 720ml
Complex aroma of coffee, mint, grapes, honey, flavors of fruits, minerals, and caramel	

BUBBLES

Poggio Costa Brut.....14/56
Prosecco, Italy

Treveri Brut Rosé.....14/56
Wapato, Washington

Piper Heidsieck Champagne Brut.....95
Reims, France

Chandon Blanc de Blancs.....95
Carneros, California

WHITE

La Scolca Gavi14/52
Rias Baixas, Spain 2021

Tania & Vincent Chenin Blanc.....13/52
Vouvray, France 2019

Cantina Mesa Guinco Vermentino.....14/56
Sardinia, Italy 2021

Saint Clair Sauvignon Blanc.....16/64
Marlborough, New Zealand 2022

Austin Chardonnay.....15/60
Paso Robles, California 2021

RED

Chehalem Pinot Noir.....15/60
Willamette Valley, Oregon 2021

Famiglia Rivetti Nebbiolo.....16/64
Langhe, Italy 2021

Justin Cabernet Sauvignon.....16/64
Paso Robles, California, 2021

BEER

Tieton Hazy Strawberry Cider.....	8
Yakima, Washington	
Sapporo	7
Japan	
Stoup Pilsner.....	8
Ballad, Seattle	
E9 Amber	7
Tacoma, Washington	
Hellbent Seattle Sunshine Hazy Pale.....	7
Lake City, Seattle	
Seapine IPA.....	8
SODO, Seattle	
Everybody's Brewing Mango sour.....	8
White salmon, Washington	
Dru Bru Nitro Schwarzbier	8
Snoqualmie Pass, Washington	
Diamond Knot Stout	7
Mukilteo, Washington	

CAN / BOTTLE

Yo Ho Wednesday Cat Belgian White 11.2oz can.....	11
Kuri Kuro Dark Chestnut Ale 11.2oz bottle.....	11
Stillwater Extra Dry 16oz can.....	10

N/A Drinks

San Pellegrino 500ml	5
Passionfruit Lemonade	6
Raspberry Lime Soda	6
Hibiscus Limeade	6
Kimino Sparkling Juice:	8
Yuzu / Ume	
Coke, Sprite, Diet Coke, Ginger Ale	4
Bedford's Ginger Beer	5
Athletic Hazy N/A Beer	5