

カクテルズ

cocktails

GINGER & HONEY

vodka, ginger, honey, lemon, black tea, sparkling mineral water \$14

MRS. ROBOTO

gin, grapefruit - tarragon syrup, lemon, prosecco float \$15

MIDORI'S LAST WORD

gin, midori, yellow chartreuse, lime \$16

LIL' KAPPA

cucumber infused junmai sake, lime, sparkling mineral water \$13

PAPER CRANE

blanco tequila, aperol, dry vermouth, elderflower, lemon \$16

LA PAGODA

blanco tequila, hibiscus syrup, lilet blanc, lavender bitters, sage rim \$15

NIKKO

vida mezcal, ancho reyes, carrot juice, ginger syrup, lime, fire bitters \$16

KOKORO

chamomile infused barsol pisco, junmai sake, honey, lime \$15

MUKASHI

toki whisky, averna amaro, honey, lemon, orange bitters \$16

SPIRITED AWAY

jasmine infused toki whisky, carpano antica, grand marnier, bitters \$16

ビール

beer

KOSHIHIKARI ECHIGO RICE LAGER \$10

YOHO WEDNESDAY CAT WHITE ALE \$12

HITACHINO RED RICE ALE \$12

YOHO YONA YONA PALE ALE \$11

YOHO UMAMI "SORRY" IPA \$11

SAPPORO \$7

SAPPORO 22oz \$12

ASAHI 0.0% NA \$6

sake

DRY & CRISP

HAKUSHIKA "WHITE DEER"
junmai ginjo: rice paddy, cedar, cantaloupe

\$13gl

KIRINZAN "FLYING UNICORN"
classic: hazelnut, toasted rice, cherry

\$14/\$70

YUKI-KAGE "SNOW SHADOW"
tokubetsu junmai: apricot, bamboo, rice pudding

\$16/\$80

HAKKAISAN
junmai daiginjo: gentle rice, walnuts, melon

\$17/\$85

AKITABARE KOSHIKI JUNZUKURI "NORTHERN SKIES"
junmai: plum, lemon, grape skins

\$18/\$90

BRIGHT & VELVETY

HAKUTSURU SHO UNE "SOARING CLOUD"
junmai daiginjo: cantaloupe, white peach, pear

\$15/\$75

DEWAZAKURA DEWASANSAN "GREEN RIDGE"
junmai ginjo: cherry blossoms, pear, tart green apple

\$18/\$90

WAKATAKE ONIKOROSHI "DEMON SLAYER"
junmai daiginjo: peach, melon, tangerine

\$22/\$110

DASSAI 23 "OTTER FESTIVAL"
junmai daiginjo: plum, flowers, minerals

\$25/\$125

FULL-BODIED & COMPLEX

DENSHIN INE "RICE FIELD"
junmai: young peach, cucumber, mint

\$15/\$75

KIMINOI "EMPERORS WELL"
yamahai junmai ginjo: roasted rice, caramel, nougat

\$16/\$80

KOKURYU "BLACK DRAGON"
ginjo: tangerine, mineral, caramel

\$18/\$90

NARUTOTAI GINJO MUROKA "BLACK SNAPPER"
nama genshu: watermelon, fig, powdered sugar, mineral
not pasteurized

\$22/\$110

UNFILTERED

SAYURI "LITTLE LILY"
nigori: cream, cherry blossom, almond

\$13/\$65

A 5% surcharge will be added to your check to help cover the cost of San Francisco business mandates

お酒