



BEER

Japanese Beer

- Sapporo 8
- Asahi 8 / regular 13 / large

Domestic Beer

- 7 / bottle
- Molson Canadian
- Coors Light
- Kokanee

Import Beer

- 8 / bottle
- Corona
- Heineken

HIGH BALL

"Yokozuna" size your high ball for an extra ounce for "3"

Regular Highball 6½ / 1oz

- Vodka ~ Smirnoff
- Rum ~ Bacardi
- Rye/Whiskey ~ Canadian Club
- Gin ~ London Dry

Premium Highball 7½ / 1oz

- Vodka ~ Greygoose
- Rum ~ Captain Morgan Spiced
- Rye/Whiskey ~ Crown Royal, Jack Daniels
- Gin ~ Bombay, Victoria
- Tequila ~ Jose Cuervo Gold

ORIGINAL COCKTAILS

Smoked Salmon Ceasar

Smoked salmon vodka 2oz, clamato, katsu sauce rimmed with shichimi salt and garnished with a smoked salmon crème cheese ball 10½

Samurai Blue

Shōchū 1oz, blue curacaos 1oz, lemon juice, lime juice, sprite 8½

Mero Melon

Midori melon liqueur 1oz, peach schnapps 1oz, apple juice 8½

Sakura

Soho 1oz, Shōchū 1oz, calpico, soda, cranberry juice 8½

NON-ALCOHOLIC DRINKS

Green Tea 2 per person

Calpico (Japanese yogurt drink) 4

Pop per can (Coca-Cola, Diet Coke, Sprite, Ginger Ale, Iced tea) 3½

Juice (Cranberry, Apple, Orange) 3½

Perrier (Sparkling water 500ml) 4¾

Ramune (Japanese marble soda) 4½

Shōchū Mojito 7½ / 2oz 9½ / 3oz

- Lemon • Lime • Yuzu
- Raspberry Lemon • Strawberry Lemon

Spritzer 8 / 2oz 11 / 3oz

- Rose Umeshu (Plum and Rose)
- Mikan (Mandarin Orange)
- Momo (Peach)

DESSERT

Matcha Brownie

White chocolate and matcha brownie served with vanilla ice cream and pinot strawberries 10

Ice Cream

Mango, Green Tea, Black Sesame 6

Mochi Ice Cream

Green Tea
3 per piece

18% Gratuity will be added on rooms and for groups of 6 or more



"G"

Saké One - Oregon

Junmai Ginjō Genshu

Rice Polished Down to 60%

Genshu sakés are full strength, making "G" stand at 18% alcohol. Robust with good acidity, subtle light touches of sweet melon are elevated by the lingering dry finish. A great saké brewed outside of Japan.

11 - 3oz glass

65.5 - 720mL

30 - first 9oz carafe

28 - second carafe



DASSAI "45"

Asahi Shuzo – Yamaguchi, Japan

Junmai Dai Ginjō

Rice Polished Down to 45%

Graceful and elegant, this well-balanced saké soars with vibrant acidity and light sweetness. Notes of ripe melon leads into a dry, wistfully clean finish. Easy to drink and extremely popular amongst aficionados and those new to saké.

13 - 3oz glass

75 - 720mL

35 - first 9oz carafe

33 - second carafe



GOKU JŌ

Yoshi no Gawa – Niigata, Japan

Junjō

Rice Polished Down to 55%

Rich, delicate and soft in acidic structure "Goku jo" invites you with a crisp fennel aroma ensuing with light, fruity elements of honeydew and magnolia blossoms which concludes on a long herbaceous anise note.

12 - 3oz glass

72 - 720mL

35 - first 9oz carafe

33- second carafe



TŌJI NO BANSHAKU (BREWMASTER'S CHOICE)

Yoshi no Gawa – Niigata, Japan

Honjōzō

Rice Polished Down to 65%

The saké the brewmaster's drink, easy to drink with clean finish. A versatile saké that can be enjoyed at room temperature, warm or chilled.

7 - 3oz glass

45 - 720mL

20 - first 9oz carafe

18- second carafe



KOMÉ DAKÉ NO SAKÉ

Yoshi no Gawa – Niigata, Japan

Junmai

Rice Polished Down to 65%

This 'pure-rice' saké is full bodied and easy to drink. Experience a balance of richness with exotic flavours of clementine and passion fruit.

9 - 3oz glass

25-300mL



HOURAISEN TOKUBETSU JUNMAI BESHI

Sekiya – Aichi, Japan

8 - 3oz glass

23 - first 9oz carafe

Tokubetsu Junmai

123 - 1.8L

21 - second carafe

Rice Polished Down to 55%

Houraisen uses "Yumesansui" strain of saké rice grown specifically by Sekiya Brewery to grow in colder mountainous regions of Aichi. A very simple and easy to drink saké that has a light tartness and an aroma that easily pairs with any dish. Best served cold.



HANDAGO KOBO 1801

Kuni Zakari– Aichi, Japan

12 - 3oz glass

33 - 300mL

Junmai Ginjō

Rice Polished Down to 55%

Made with Yeast strain number "1801" and "Wakamizu" saké rice which is ideal for saké brewing in the Aichi prefecture. The power house yeast produces a gorgeous fragrant aroma which flows well with it's rich flavourful body. Handago recieved the "Gold Medal" at the Fine Saké Awards in Japan and "First place" at the US National Saké Appraisal in 2020.



KOMÉ DRY

Yoshi no Gawa- Niigata, Japan

7 - 3oz glass

20 - first 9oz carafe

Honjōzō

110 - 1.8L

18 - second carafe

Rice Polished Down to 65%

Mildly sweet with soft tones of tropical fruit and a hint of light moss. "Komé Dry" is distinctively dry with an ultra clean finish. Discover the complex flavours.



FUKUCHO SEASIDE

Imada Shuzo – Hiroshima, Japan

12 - 3oz glass

33 - first 9oz carafe

Junmai

72 - 720mL

31- second carafe

Rice Polished Down to 70%

Miho Imada's deire to create a sake that pairs well to seafood resulted in this unique new style of sake. Using shiro-koji, a white mold typically used for brewing shochu, it creates citrus aroma like lemon, acidity and flavours of green apples. A delicious sake that is very palatable even for beginner sake drinkers.

ADATARA

Oku No Matsu – Fukushima, Japan

Ginjō

11 - 3oz glass

30 - first 9oz carafe

Rice Polished Down to 60%

66 - 720mL

28 - second carafe

Overall Grand Champion Saké from the International Wine Challenge 2018 Saké Competition. Using "Men Koi Na" saké rice, Oku No Matsu was able to create complex lively aromas that are similar to chardonnay grape, honey suckle and wild strawberries. The bright flavours of ripe cherries and green apples are found and is a great compliment to Japanese cuisine.



SHICHIDA JUNMAI MUROKA

Tenzan– Saga, Japan

Junmai

11.5 - 3oz glass

31 - first 9oz carafe

Rice Polished Down to 65%

68 - 720mL

29 - second carafe

Gold Medalist at the US National Saké Appraisal in 2019 and winner of the "Judges Selection" at the Alberta Beverage Awards of 2020. Tenzan brewery established in 1875, is at the forefront of new wave saké. Recreating classic styles of saké into a fresher more elegantly finessed saké to reflect the palates of today. This saké offers a brilliant balance of umami and acidity that is rounded out by the subtle sweetness to create a medium dry saké that is a crowd favorite.



GASSAN HOJUN KARAKUCHI

Yoshida - Shimane, Japan

Junmai

12 - 3oz glass

35 - first 9oz carafe

Rice Polished Down to 70%

72 - 720mL

33 - second carafe

The President of Yoshida brewery is recognized as one of the few top Saké Assessors in Japan. "Gassan" comes from the Shimane prefecture known to have the softest waters for creating saké. This saké is abundant in umami flavours that guide your journey which starts with the refreshing fruitiness that wafts into your sense and evolves into an elegant dryness.



MASUMI SHIRO

Miyasaka – Nagano, Japan

Junmai Ginjō

9.5 - 3oz glass

27 - first 9oz carafe

Rice Polished Down to 55%

55 - 720mL

25 - second carafe

Masumi's motto is "sweet and elegant" and their aim is to create a refined saké to appeal to a diverse group of tastes. This is reflected in this saké which has a mellow fruity aroma that is gentle and not overly sweet. A pleasant umami stays atop the tongue while faint herbiness escapes the nasal passage. A great saké to accompany any meal.





KAIUN TOKUBETSU HONJōZō

Kaiun – Shizuoka, Japan **7.5 - 3oz glass** **21 - first 9oz carafe**
Junmai Ginjō **115 - 1.8L** **19 - second carafe**

Rice Polished Down to 60%

"Kaiun Tokubetsu Honjōzō" has bright flavours of melon, pear and banana aromas with a fine acidity. Clean, dry and rich, an easy drinking saké that offers depth and versatility



KAIUN JUNMAI GINJō

Kaiun– Shizuoka, Japan **9.5 - 3oz glass** **27 - first 9oz carafe**
Junmai Ginjō **147 - 1.8L** **25 - second carafe**

Rice Polished Down to 50%

A highly aromatic bouquet with notes of honeydew are present on this refreshing, crisp, clean saké. Well balanced fruitiness and subtle acidity results in a clean finish.



AIZU HOMARE HONJōZō

Homare - Fukushima, Japan **6.5 - 3oz glass** **17 - first 9oz carafe**
Honjōzō **15 - second carafe**

Rice Polished Down to 70%

Aizu Homare has won the "Gold Medal" at the 2012 Hot Saké Awards and a "Silver Medal" at the 2016 International Wine Challenge. Homare focuses on premium saké that can accompany any meal. With its strong umami character, it offers a vibrant aroma and is smooth yet robust. This medium bodied saké can easily be paired with any dish.



SAIKA DAI-GINJō

Nakano – Aichi, Japan **8.5 - 3oz glass** **22 - first 9oz carafe**
Dai-Ginjō **125 - 1.8L** **20 - second carafe**

Rice Polished Down to 50%

Elegant aroma of gentle white grapes and wild flowers invites and readies the palate for a light fennel flavour. A delicate green apple acidity and vivid dryness that provides a freshness with each sip. "Gold Medal" winner of the 2021 Fine Saké Awards Japan.



NIGORI SAKÉ

MOMOKAWA PEARL NIGORI

Saké One - Oregon

8 - 3oz glass 22 - first carafe
50 - 720mL 20 - second carafe

Junmai Ginjō Nigori Genshu

Rice Polished Down to 60%

'Nigori' is roughly pressed saké, which leaves lees visible in the finished product, giving it a creamier texture. This nigori produces a hint of melon, banana and coconut flavour ending on a slightly sweet note.



UMÉ PLUM WINE

ROSE UMÉSHU

Nakano Shuzo – Aichi, Japan

8 / 2oz

35 / 300 ml

Plum Wine

A beautifully elegant Japanese plum wine with delightful aromas of rose petals that envelops the senses making you feel like royalty. Little known fact, Cleopatra loved roses and would surely have enjoyed this. Delicious on the rocks or enjoyed as a spritzer.



UMÉ

Nakano Shuzo – Aichi, Japan

6 / 2oz

25 / 300 ml

Plum Wine

Refreshing and unique, plum wine is gaining fans amongst wine and saké lovers alike. "Umé" has a sweet and deep plum essence, balanced nicely with a mild spicy tartness. Try it after dinner or with dessert, with some ice or a splash of soda.



TAKASAGO UMÉ

Takasago - ishikawa, Japan

7 / 2oz

70 / 720 ml

Plum Saké

Brewed with Junmai grade saké. This Plum saké adds Kaga plums, found in the Ishikawa region, in two stages. Once at the initial brewing then again in the second year to make for a more robust plum flavour. No sugar added. This Plum saké is all natural and has an excellent balance of sweetness and tartness of plums.



SAKAGURA UMÉ

Nakano Shuzo – Aichi, Japan

8 / 2oz

35 / 300 ml

Nigori Pressed Plum Wine

By roughly pressing, "Sakagura Umé", achieves an unmatched complexity of texture and flavours of the plum. The juiciness of the plum is abundant and is punctuated with a gentle sweetness. Surprisingly light, enjoy it on it's own, with soda or on ice.

WINE LIST

WHITE

Muros Antigos Escolha, Vihno Verde 9 - 6oz 13.5 - 9oz
Portugal 35 - bottle

Grape: Alvarinho, Loureiro, Avesso

The three main grapes of Vinho Verde, Alvarinho, Loureiro and Avesso have been brought together into a wine that expresses all the crisp fruitiness and mineral texture of the region. This is a bright lively wine that is delicious and chocked full of flavour.

Capoccia, Grillo 9 - 6oz 13.5 - 9oz
Italy 35 - bottle

Grape: Grillo, Zibibbo

Made from sun ripened Grillo and Zibibbo grapes from Sicily. The grapes are hand picked and softly pressed which results in very elegant but intense and rich flavours.

Sun & Air, Sauvignon Blanc 8 - 6oz 12 - 9oz
South Africa 33 - bottle

Grape: Sauvignon Blanc

The Sauvignon Blanc grapes are planted on the foothills of the Paarl Mountain where the soils are made from decomposed granite. This creates a wine with minerality, concentrated fruit flavours and a fresh crisp acidity. A wine that pairs well with seafood.

RED

Domaine Ouled Thaleb, Imperiale 9 - 6oz 13.5 - 9oz
Morocco 35 - bottle

Grape: Cabernet Sauvignon, Grenache

This is a wine with a dark core. Has a scent of black currant and plums with notes of coffee, coco, and chocolate. The palate is smooth, tasty with really fruity flavours.

Louis Jadot Beaujolais - Villages 9.75 - 6oz 14.75 - 9oz
France 40 - bottle

Grape: Gamay

Fresh fruit, dark cherry flavours and slightly peppery. A very balanced wine with nice acidity and tannins that compliment the finish

Chevalier De Dyonis, Pinot Noir 8 - 6oz 12 - 9oz
Romania 33 - bottle

Grape: Pinot Noir

Created in the southern hills of Romania. Medium-light body with a black currant and strawberry aroma and a hint of herb. This light pinot goes well with any sushi or sashimi.