

# 酒 sake

ONE CUP - Junmai (180 ml) 8

Well-balanced, handy, cup type of sake, natural flavor of the finest rice. Sake Meter Value: +3 Alcohol: 15% Acidity: 1.7



CHOBEL - Daiginjo (720 ml) 48

Light & fragrant, rich, fruity aroma and clear delicate taste. Sake Meter Value: +4 Alcohol: 15% Acidity: 1.3



ONE CUP\* - Junmai Daiginjo (180 ml) 10

A refreshingly fruity aroma with a crisp, dry taste is the brilliance of this Daiginjo sake.



EIKO FUJI BAN RYU - Honjozo (720 ml) 48

This sake is clean and bright with hints of melon and cucumber. It is very versatile and can pair with a wide range of foods, which named "Ten Thousand Ways."



KUROSAWA - Nigori Junmai (300 ml) 15

This "cloudy" sake has an elegant sweetness that complements spicy foods and some desserts, with also great acidity. Hints of bubblegum and coconut.



MIYANOYUKI - Ginjo Genshu (720 ml) 52

It has wonderful flavor reminiscent of pears and tastes rich. Slightly sweet-sour and just a little bitter.



KARATANBA - Honjozo (300 ml) 18

Light & smooth, sharp dry taste and refined clearness. Sake Meter Value: +7 Alcohol: 15% Acidity: 1.5



SHO-UNE - Junmai Dai Ginjo (720 ml) 52

Very smooth sake with fruity aroma.



PLATINUM - Junmai Daiginjo (300 ml) 22

Floral yet powerful. Exquisite aroma, but will not interfere with food. Sake Meter Value: +7 Alcohol: 16% Acidity: 1.4



IKEZO - Sparkling Sake (180 ml) 11

A jellied sake with sparkling bubbles of carbonation. It has a clear sweetness with peach flavor.



AI SAN SAN - Junmai (350 ml) 24

Neat and clean fragrance of steamed rice with a rounded, yet clear taste. Light in style, but retains a full flavor of umami. Medium Dry.



HOT SAKE - 8 oz/carafe 8

COLD SAKE - 2 oz/glass 4

KIKUSUI - Junmai Ginjo (300 ml) 24

A soft and rounded sake, fermented at a low temperature for a long time, and the result is a lovely sake with hints of vanilla and steamed rice.



## 梅酒 plum wine

KAORI MIKAN - Fruit sake (360 ml) 24

Refined sweetness of Onshu mandarin oranges and subtle bitterness of its skins mix up nicely and unfold in the palate. Very elegant sweetness leads to the finish.



HAKUTSURU 4oz/glass 7

Genuine plum wine fermented from real plum juice, with sweet and refreshingly tangy flavor.



KAORI - Junmai Ginjo (300 ml) 26

Contains a gorgeous aroma of muscat grapes and bananas. Light body, with a refreshing flavor. A great choice for beginners and connoisseurs alike.



ICHINOKURA HIMEZEN 4oz/glass 7

The result of 4 historic small breweries banding together to make a beautiful sake with its low-alcohol level married to the essence of local plums. Delightful!



# 麦酒 beer

COEDO - Shikkoku (333 ml) 10

A Black Lager with notes of smoke and coffee, and it is not heavy or sweet.



COEDO - Beniaka (333 ml) 10

An Amber Ale brewed with the addition of sweet local sweet potatoes. It is round, malty, and sophisticated.



YOHO - Aooni (330 ml) 10

A classic IPA that doesn't overwhelm the palate with bitterness. Well-balanced.



YOHO - Yona Yona (330 ml) 10

A beautifully crafted Pale Ale that exhibits a lush and tropical hop character.



YOHO - Wednesday Cat (330 ml) 10

A Belgian Style wheat ale with that characteristic clove and banana profile, but not over the top. It is bright and refreshing.



SAPPORO (16 oz) 5

With lush use of aroma hops, Sapporo Premium has an amazingly crisp taste, refreshing flavor, and refined bitterness to leave a clean finish.



SAPPORO - Light (16 oz) 5

Abundantly using select aroma hops, Sapporo Premium Light has a gentle, smooth, and elegant flavor. Although low in calories, this never disappoints.



ASAHI - Super dry (16 oz) 5

With its refreshing barley flavor and crisp aftertaste, Asahi Super Dry is by far the most popular high-quality beer in Japan.



築地

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KIJI

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