



SAKE ◆ 日本酒

Junmai Daiginjo / Daiginjo ◆ 「純米大吟醸/大吟醸」

The outer layer of the sake rice is polished down to 50% or less of its original weight and is then fermented at low temperatures to create Daiginjo, the highest grade of sake. Daiginjo sake have ephemerally fruity aromas, yet has enough body to leave a pleasant and rich aftertaste.

YAEGAKI MU ◆ 無 (HYOGO/兵庫).....	\$83 (full bottle)	\$43 (half bottle)	\$23 (carafe)	\$13 (glass)
DASSAI 23 ◆ 獺祭二割三分 (YAMAGUCHI/山口).....	\$174 (full bottle)	\$90 (half bottle)		
DASSAI BEYOND ◆ 獺祭 その先へ (YAMAGUCHI/山口).....	\$1200 (full bottle)			
MUROMACHI JIDAI ◆ 室町時代極大吟醸 (OKAYAMA/岡山).....	\$184 (full bottle)	\$96 (half bottle)		
OZE NO YUKIDOKE ◆ 尾瀬の雪解け (GUNMA/群馬).....	\$105 (full bottle)	\$45 (half bottle)		

Junmai Ginjo / Ginjo ◆ 「純米吟醸/吟醸」

The outer layer of the sake rice is polished down to 60% or less of its original weight and is then laboriously fermented to create Ginjo. Known for their special aroma aptly named "Ginjo-Ko", Ginjo sake have a refined, rich taste with fruit and flower accents.

HAKKAISAN ◆ 八海山 (NIIGATA/新潟).....	\$83 (full bottle)	\$43 (half bottle)	\$23 (carafe)	\$13 (glass)
HANA KIZAKURA ◆ 花きざくら (KYOTO/京都).....		\$16 (300ml bottle)		

Junmai ◆ 「純米」

For Junmai, or "pure rice" sake, the outer layer of the sake rice is polished down to 70% or less of its original weight. All Junmai is made with only three ingredients — sake rice, koji, and water — which results in a fuller and richer body and pairs well with a variety of foods.

HARUSHIKA EXTRA DRY ◆ 春鹿 (NARA/奈良).....	\$62 (full bottle)	\$32 (half bottle)	\$17 (carafe)	\$10 (glass)
NARAMAN NAMA SAKE ◆ 奈良萬 (FUKUSHIMA/福島).....		\$20 (300ml bottle)		
SHO CHIKU BAI ◆ 松竹梅 (CALIFORNIA/カリフォルニア).....	\$18 (cold large)	\$13 (hot large)	\$7 (cold small)	\$7 (hot small)

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Tokubetsu Junmai ◆ 「特別純米」

Tokubetsu or “Special” Junmai balances the rich, bold taste common of Junmai with the distinctive aroma of Ginjo.

HAKKAISAN ◆ 八海山 (NIIGATA/新潟).....	\$57 (full bottle)	\$30 (half bottle)	\$16 (carafe)	\$9 (glass)
OTOKOYAMA ◆ 男山 (HOKKAIDO/北海道).....	\$83 (full bottle)	\$43 (half bottle)	\$23 (carafe)	\$13 (glass)

Yamahai / Kimoto ◆ 「山麴/生酴」

Yamahai and Kimoto are two traditional methods of sake brewing in which natural airborne lactobacillus aids the growth of yeast. This leads to the sake having a dry yet wild flavor with a slight hint of yogurt.

KUBOTA HEKIYU ◆ 久保田 碧寿 (NIIGATA/新潟).....	\$107 (full bottle)	\$55 (half bottle)	\$30 (carafe)	\$17 (glass)
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Nigori ◆ 「濁り酒」

Nigori-Zake is cloudy sake, that has not been pressed fully from the fermenting rice solids. It is roughly filtered through a coarse-textured cloth, or sake less of fermented rice mixture is added back to into a clear sake.

SCB NIGORI ◆ 松竹梅にごり酒 (CALIFORNIA/カリフォルニア).....	\$14 (375ml bottle)
STRAWBERRY ◆ 苺にごり酒 (FUKUSHIMA/福島).....	\$16 (300ml bottle)

Umeshu / Fruit Sake ◆ 「梅酒・果実酒」

Widely enjoyed in Japan, Umeshu is a fruit-based liqueur made from ume, Japanese plum. Umeshu highlights the natural sweet and sour taste of the ume, and is made with sake or shochu, commonly referred to as Japanese vodka. A twist on Umeshu, the Fruit Sake features sake based fruit liqueur made from yuzu citrus and orange.

CHOYA UME SHU ◆ チョーヤ梅酒 (OSAKA/大阪).....	\$42 (full bottle)	\$26 (half bottle)	\$18 (carafe)	\$7 (glass)
IICHIKO YUZU ◆ いいちこ ゆず (OITA/大分).....	\$26 (full bottle)			\$7 (glass)
YAMA YUZU SHIBORI ◆ 山柚子搾り (KOCHI/高知).....	\$60 (full bottle)	\$32 (half bottle)	\$21 (carafe)	\$9 (glass)
YUZU ALADDIN ◆ 造り酒屋のゆず酒 (FUKUSHIMA/福島).....		\$22 (300ml bottle)		
MOMOTORO PEACH ◆ ももとろ (FUKUSHIMA/福島).....		\$60 (500ml bottle)		\$17 (glass)
HANA FUJI APPLE ◆ はな ふじアップル (CALIFORNIA/カリフォルニア).....	\$26 (full bottle)	\$18 (half bottle)		\$6 (glass)
HANA LYCHEE ◆ はな ライチー (CALIFORNIA/カリフォルニア).....	\$26 (full bottle)	\$18 (half bottle)		\$6 (glass)
HANA PEACH ◆ はな ピーチ (CALIFORNIA/カリフォルニア).....	\$26 (full bottle)	\$18 (half bottle)		\$6 (glass)

Sparkling Sake ◆ 「酒スパークリング」

Sparkling Sake has gained increasing popularity in Japan for its easiness-to-drink, its light flavors, and a mouth feel reminiscent of champagne.

SAKE SPARKLING ◆ 酒ハイボール (KYOTO/京都).....	\$9 (330ml bottle)
YUZU SPARKLING ◆ ゆず酒シュワ (KYOTO/京都).....	\$9 (330ml bottle)

SHOCHU ◆ 焼酎

IICHIKO ◆ いいちこ (OITA/大分).....	\$38 (full bottle)		\$6.50 (glass)
IICHIKO KURO BIN ◆ いいちこ くろびん (OITA/大分).....	\$62 (full bottle)		\$8.80 (glass)
IICHIKO FRASCO ◆ いいちこ フラスコ (OITA/大分).....	\$129 (full bottle)		
KURO KIRISHIMA ◆ 黒霧島 (MIYAZAKI/宮崎).....	\$38 (full bottle)		\$6.50 (glass)
AKA KIRISHIMA ◆ 赤霧島 (MIYAZAKI/宮崎).....	\$42 (full bottle)		\$8 (glass)
KAWABE ◆ 川辺 (KUMAMOTO/熊本).....	\$42 (full bottle)		\$8 (glass)
SENGA TOBU ◆ 千が飛ぶ・八千代伝 (KAGOSHIMA/鹿児島).....	\$39 (full bottle)		\$7 (glass)



WHITE WINE ◆ 白ワイン

La Marca Prosecco Italy	gl 8 / btl 32
Kj Avant Chardonnay CA	gl 10 / btl 38
White Haven Sauvignon Blanc New Zealand	gl 11 / btl 44
Kings Estate Pinot Gris Oregon	gl 13 / btl 52
Clean Slate Riesling Germany	gl 9 / btl 36
Kenzo Asatuyu Sauvignon Blanc Napa Valley	btl 16

RED WINE ◆ 赤ワイン

Peirano Six Clones Merlot CA	gl 10 / btl 40
KJ Vintner's Reserve Pinot Noir CA	gl 14 / btl 56
Joel Gott Cabernet Sauvignon CA	gl 13 / btl 52
Hawk Crest Cabernet Sauvignon CA	gl 13 / btl 52
Kenzo Ai Blend Napa Valley	1/2 btl 230 / btl 420

DRAFT BEER ◆ 生ビール

Longboard Island Lager Hawaii	7
Big Wave Golden Ale Hawaii	7
Castaway IPA Hawaii	7
Kona Brew Sampler Hawaii	9
Kirin Ichiban Draft Japan	7
Sapporo Draft Japan	7
Stella Artois Belgium	7

BOTTLED BEER ◆ 瓶ビール

Asahi (21oz) Japan	9
Kona Brewing Fire Rock Hawaii	7
Heineken Germany	7
Stella Artois Belgium	7
St. Pauli Girl Germany	7
Corona Mexico	7
Budweiser USA	7
Bud Light USA	7
Coor's Light USA	7
Miller Light USA	7

COCKTAILS ◆ カクテル

Shiono Mai Tai	12
<i>A blend of Maui Old Lahaina White, gold, and dark rum, pineapple, orange, and mango juices, apricot brandy and Amaretto. Aloha!</i>	
Piña Colada	10
<i>Coconut rum, coconut syrup, and pineapple juice make up this popular island cocktail.</i>	
Lava Flow	10
<i>Strawberry pureé takes the flavor of our Piña Colada up a notch.</i>	
Peach Palmer	10
<i>French Cîroc Peach Vodka, fresh-squeezed lemonade, topped with iced tea.</i>	
Tahitian Limeade	10
<i>Vodka, coconut syrup, fresh-squeezed lime juice, topped with soda water and Sprite.</i>	
Ginger Sake Spritzer	10
<i>Apple sake, fresh-squeezed lime juice, with a fizz of ginger ale.</i>	
Sake Sangria	10
<i>Peach sake and vodka, honey, fresh-squeezed lemonade, topped with Sprite.</i>	
Island Fusion Martini	10
<i>Lychee sake, coconut vodka, and pineapple juice.</i>	
Cucumber Jalapeno Margarita	12
<i>Muddled cucumber accompanied with Tanteo Jalapeno Tequila and fresh lime juice—a spicy twist on your everyday margarita!</i>	

NON ALCOHOLIC ◆ ジュース、ソーダ類

Arnold Palmer	4
Fresh Squeezed Lemonade	4
Shirley Temple	3
Roy Rogers	3
Waiwera Sparkling Water	5
Waiwera Still Water	5
Iced Tea	3
Hawaiian Plantation Iced Tea	4
Oolong Tea	4
100% Kona Coffee	4
Juice (Pineapple, Grapefruit, Guava, Orange, Tomato)	4
Soda (Coke, Diet Coke, Sprite, Fanta Orange, Root Beer Ginger Ale)	3