

SAKE

CHILLED

Masumi Shiro, Junmai Ginjo	\$33 (300ml)
Taiheizan, Honjoso Nigori	\$35 (300ml)
Kaiun Iwaizake, Junmai Ginjo	\$40 (300ml)
Fukucho Seaside Sparkling, Junmai	\$50 (300ml)
Tamanohikari 'Gold Omachi', Junmai Daiginjo	\$50 (300ml)
Dassai 45, Junmai Daiginjo	\$55 (300ml)
Dassai 45, Nigori Junmai Daiginjo	\$55 (300ml)
Mizubasho Sui, Junmai Daiginjo	\$55 (300ml)
Brewmasters Choice, Honjoso	\$55 (720ml)
Hakkaisan Tokubetsu, Honjoso	\$10.5 (3oz) \$85 (720ml)
Kozaemon, Junmai Ginjo Bizen Omachi	\$12.5 (3oz) \$90 (720ml)
Niwa No Uguisu 50, Junmai Daiginjo	\$13.0 (3oz) \$100 (720ml)

HOT

Aziu Homare, Honjoso	\$12 (5oz) \$23 (10oz)
Kozaemon, Junmai	\$12 (5oz) \$23 (10oz) \$120 (1.8L)

COCKTAILS

Sake Caesar (2oz) (Stolichnaya, Bonito & Wasabi Infused Sake, Ebi)	\$10
Lychee Sour (1.5oz) (Bourbon, Lemon Juice, Lychee Puree, Egg Whites)	\$10
Ume Negroni (3oz) (Bombay Sapphire, Campari, Sake, Ume, Plum Bitters)	\$14
Nikka Old Fashioned (1.5oz) (Nikka from the Barrel, Sugar Cube, Yuzu, Bitters) ..	\$14
Toki Manhattan (2.5oz) (Suntory Toki, Vermouth, Orange Curacao, Hojicha Syrup) ..	\$16
Yuzu Gimlet (3oz) (Bombay Sapphire, Ume, Yuzu Juice)	\$16

BEER

Asahi, Japan	\$8 (330ml) \$9 (16oz draft)
Sapporo, Japan	\$7 (341ml) \$10 (500ml)
Hitachino - Red Rice/White Ale, Japan	\$11 (330ml)
Asahi, Non-Alcoholic, Japan	\$5 (330ml)
Local Craft Beer	*ask server for details

WHITE WINE

Domaine Neumeyer, Riesling, FRA	\$12 (5oz) \$60 (750ml)
Guerin Abstraction#2, Sauvignon Blanc, FRA ..	\$11 (5oz) \$55 (750ml)
Colle Corviano, Pinot Grigio, ITA	\$10 (5oz) \$45 (750ml)
Pra 'Otto', Soave, ITA	\$55 (750ml)
Darting Weissburgunder, Pinot Blanc, DEU	\$60 (750ml)
JoieFarm A Noble Blend, CAN	\$65 (750ml)
Château de Beaugard, Pouilly-Fuissé Les Insarts, FRA ..	\$125 (750ml)

SPARKLING / ROSE

Saint Sidoine, Rose, FRA	\$9 (5oz) \$45 (750ml)
Meinklang Prosa, Sparkling Rose, AUT	\$55 (750ml)
Antech Blanquette de Limoux, FRA	\$50 (750ml)
Champagne Camille Saves, Bouzy, FRA	\$162 (750ml)
Dom Pérignon Vintage 2010 Champagne, FRA	\$450 (750ml)

PLUM WINE/SOCHU

Ume	\$30 (300ml)
Niwa No Uguisu Tomari Umeshu	\$10 (3oz) \$80 (720ml)
Dan Dan Sochu, Nagashima Kenjo	\$8/oz

RED WINE

Kalpela Cabernet Sauvignon, USA	\$12 (5oz) \$60 (750ml)
Malivoire Gamay, CAN	\$11 (5oz) \$55 (750ml)
LaGarde Guarda Malbec Blend, ARG	\$65 (750ml)
Graziano Family Zinfandel, USA	\$80 (750ml)
Mas Champart Bousquet, FRA	\$80 (750ml)
Au Bon Climat Pinot Noir, USA	\$85 (750ml)



SUKIYAKI HOUSE

Dessert Menu

13 **CHOCOLATE SOUFFLÉ (GF)**

FLOURLESS CHOCOLATE SOUFFLE,
FRUITS, ICE CREAM

13 **SAKE CREME BRÛLÉE (GF)**

VANILLA BEANS, SAKE, FRUITS, ICE
CREAM

13 **DESSERT TRIO (GF)**

A TASTING OF OUR SOUFFLE, BRÛLÉE,
ICE CREAM, & FRUITS



10 **MATCHA SHIRATAMA ZENZAI (GF)**

HOUSE MADE MOCHI (6PCS), RED BEAN,
FRESH FRUITS




ICE CREAM

5.5 GREEN TEA

5.5 VANILLA

5 MIXED BERRY SORBET

12 ASSORTED MOCHI ICE CREAM (4PCS)

drinks on the back 



SUKIYAKI HOUSE

Coffee/Tea/Etc.

COFFEE

- 2.75 DRIP COFFEE
- 3.75 DOPPIO ESPRESSO
- 3.75 AMERICANO
- 5 CAPPACINO
- 5.25 LATTE

- 7.9 +ADD BAILEYS, KAHLÚA, GRAND MARNIER

TEA

- 2 GENMAICHA
- 2.5 BLACK TEA, MINT, CHAMOMILE
- 4.5 SENCHA, HOJICHA, OOLONG

PLUM WINE/WHISKEY

- 10 NIWA NO UGUISU TOMARI (3OZ)

- 9 SUNDAYS (1OZ)
- 12 DALWHINNIE 15 (1OZ)
- 13 SUNTORY TOKI (1OZ)
- 15 NIKKA FROM THE BARREL (1OZ)
- 15 NIKKA SINGLE-MALT YOICHI (1OZ)
- 15 NIKKA TAKETSURU PURE MALT (1OZ)
- 20 STUNTORY HIBIKI (1OZ)