SIGNATURE COCKTAILS

Aztec Xspresso $18
Tito's vodka, 360 vanilla vodka, cold brew, Mr. Black coffee liqueur, Borghetti espresso liqueur, Scrappy's Fire Tincture, Fee Foam (*can be made not spicy*)

Boy Scout $18
Woodinville bourbon, honey syrup, house old fashioned bitters, smoked

Here Comes the Sun $16
Nolet's dry gin, triple sec, orgeat, house tropical passionfruit syrup, lemon juice, tiki bitters

How I Met Your Matcha $15
Ketel One vodka, 360 vanilla vodka, lemon, pineapple, matcha, lychee

Japo Spritz $15
Nolet's dry gin, lemon, simple, Chandon Garden Spritz

Lycheekeen $15
Haiken lychee vodka, lychee juice, lemon juice, Giffard Crème de Violette

Lychee Martini $17
Haiken lychee vodka, lemon juice, Giffard elderflower liqueur

Matador's Kiss $16
Don Julio blanco tequila, Aperol, New Deal ginger liqueur, agave, lemon

Pink Kimono $17
Don Julio blanco tequila, Alma Finca orange liqueur, lime juice pomegranate juice, sugar rim

Sake Sangria $15
Moonstone Asian pear sake, Tozai plum sake, Joto Yuzu sake, Alma Finca orange liqueur, DeKuyper Crème de Cassis, lemon lime soda

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The Sundress $17
Toki Japanese whiskey, Hannya spicy plum sake, Giffard elderflower liqueur, lemon juice, orange juice

Yuzu Margarita $14
Libélula Joven tequila, triple sec, yuzu simple, togarashi salt rim

Green Tea Sour $14
Evan Williams bourbon, green tea simple, lemon juice, Fee Foam

El Diablo $14
Libélula Joven tequila, Creme de Cassis, Cock 'n Bull ginger beer, lime juice

MOCKTAILS

A Little Thyme Off *contains dairy $14
Brazilian lemonade, house thyme simple syrup, Cock 'n Bull ginger beer

CosNOpolitan $13
Seedlip Citrus Zero-Proof, lime juice, cranberry juice, simple syrup

EspressNO Martini $14
Ritual Rum substitute, Fever Tree Espresso Mix, simple syrup, cinnamon

NOjito $13
Seedlip Garden Zero-Proof, mint, lime juice, simple syrup, soda

NOgroni $14
Seedlip Garden Zero-Proof, Giffard Aperitif, Lucano Amaro

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Toki Japanese whiskey, Hannya spicy plum sake, Giffard elderflower liqueur, lemon juice, orange juice

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Seedlip Garden Zero-Proof, mint, lime juice, simple syrup, soda

NOgroni $14
Seedlip Garden Zero-Proof, Giffard Aperitif, Lucano Amaro

SAKE *(3oz Glass / 10oz Tokkuri / 720ml bottle unless listed otherwise)*

Hot Sake Tokkuri (8oz) - Ozeki $10

Junmai – *Earthy & full-bodied, served chilled*

	Glass / Tokkuri / Bottle
Asabiraki "Japonessa" Junmai	$11 / $34 / $72
-Rich and round body, medium dry	
Kasumi Tsuru Junmai	$10 / $28 / –
-Nougat, dried fruit, honeyed rice, silky and vibrant	
Soto Junmai	$11 / $34 / $72
-Clean, light, apple, soft rice, touch of umami	
Suijin "God of Water" Junmai	$12 / $36 / –
-Dry, full, sharp, strong rice flavor	
Yuho Eternal Embers Junmai	$15 / $50 / $108
-Rich, umami, nuts, caramel	

Junmai Ginjo / Ginjo – *Aromatic, light & fruity, served chilled*

	Glass / Tokkuri / Bottle
Dewazakura "Cherry Bouquet" Ginjo	$12 / $36 / –
-Smooth, shimmering, aromatic and dry	
Masumi Matinee Junmai Ginjo	$14 / $42 / $93
-Light bodied, lemon meringue, clean rice-forward sweetness	
Tensei "Song of the Sea" Junmai Ginjo	$15 / $50 / $108
-Apple, banana, melon, crisp, clean, and round	

Junmai Daiginjo / Daiginjo – *Delicate, complex, served chilled*

	Glass / Tokkuri / Bottle
Hakutsuru Sho Une Junmai Daiginjo	$13 / $40 / $88
- White peach, apples, grapes and pear	
Konteki "Pearls of Simplicity" Junmai Daiginjo	$15 / $50 / $108
-Floral, crisp, hint of licorice	
Senjo Junmai Daiginjo	$14 / $42 / $93
-Juicy, fruity, floral, refreshing, smooth	
Soto Junmai Daiginjo	$15 / $50 / $108
-Clean, crisp, hints of cucumber and melon	

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Nigori/Flavored Sake – *Unfiltered sake, cloudy, can be sweet or earthy*

	Glass / Tokkuri / Bottle
Hakutsuru Sayuri *-Floral, gardenia, pear, round and soft*	$11 / $34 / $72
Joto Junmai Nigori *-bright and lively with fresh tropical notes*	$12 / $36 / –
Kamoizumi "Summer Snow" -*900ml BTL* *-Mildly sweet, robust*	$15 / $50 / $120
Rihaku "Dreamy Clouds" *-Soft, mellow, peaches, strawberries*	$14 / $42 / $93
Shimizu-No-Mai "Pure Snow" *-Aromatic, delicate, ginger, melon*	$14 / $42 / $93
Strawberry - *300ml BTL* *- Lush strawberry flavor, creamy*	$12 / – / $36
Chocolate - *300ml BTL* *- Milky, rich and decadent*	$12 / – / $36
Mango - *300ml BTL* *- Ripe mangoes and yellow peaches*	$12 / – / $36
Yuzu - *-Sweet and refreshing*	$12 / $36 / –

Specialty Sake – *Unique sake that is unlike anything else!*

	Glass / Tokkuri / Bottle
Seasonal Namazake - *limited quantities*	$15 / $50 / $108
Yoshinosugi "Cedar-Aged" Taruzake	$14 / $42 / $93
Moonstone Asian Pear	$10 / $28 / $54

Bottle Only Sake

Watare Bune "Liquid Gold" Junmai Daiginjo - *720ml* *- 'Heirloom' rice strain. Award winning sake*	$299
Shibata Black Junmai Ginjo - *200ml*	$28
Shimizu-No-Mai "Pure Dusk" Junmai Daiginjo - *300ml*	$38
Dewazakura "Festival of Stars" Sparkling Nigori – *300ml*	$38
Gekkeikan Zipang Sparkling Sake – *250ml*	$28

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Gekkeikan Zipang Sparkling Sake – *250ml*	$28

WINES BY THE GLASS

CHAMPAGNE AND SPARKLING

	Glass / Bottle
La Vielle Ferme – *Brut Rose, France N.V.*	$10 / $40
J Vineyards – *Brut Cuvee, CA*	$14 / $60
Chandon Brut Classic – *Napa, CA*	$12 / $52
Chandon "Garden Spritz" – *Argentina N.V.*	$15 / $60

-served over ice unless otherwise specified

WHITES

Goose Ridge 'Revelation' – *Rose, WA '23*	$12 / $38
Essay – *Chenin Blanc, South Africa '21*	$11 / $34
Landmass Multitudes – *Pinot Gris, OR '23*	$12 / $38
Wither Hills – *Sauv Blanc, NZ '23*	$11 / $34
Matanzas Creek – *Sauv Blanc, CA '22*	$14 / $44
Mer Soleil Reserve – *Chardonnay, CA '23*	$12 / $38
Nielson Monterey – *Chardonnay, CA '23*	$12 / $38
Long Shadow Poet's Leap –*Riesling, WA '22*	$11 / $34
Idilico – *Albarino, Yakima WA '22*	$12 / $38

REDS

Argyle – *Pinot Noir, OR '23*	$12 / $38
Z. Alexander Brown 'Uncaged' – *Red Blend, CA '20*	$12 / $38
Chateau St. Michelle Cold Creek – *Cab Sauv, WA '20*	$14 / $44
Michael David Petite – *Petit Syrah, CA '21*	$11 / $34
J. Lohr – *Merlot, CA '22*	$11 / $34
Tahuan – *Malbec, ARG '20*	$12 / $38

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WINES BY THE BOTTLE

CHAMPAGNE AND SPARKLING

Delamotte (375 ml) - *Champagne, FR '22 N.V.*	$49
Henriot - *Brut Rose, Champagne, FR, N.V.*	$115
Veuve Clicquot 'Yellow Label' – *Riems, FR N.V.*	$130
Pol Roger – *Champagne, FR N.V.*	$149
Dom Perignon – *Champagne, FR '12*	$349

WHITES

Whispering Angel (375 ml) - *Rose Provence, FR '21*	$25
King Estate – *Pinot Gris, Willamette, OR '21*	$50
St. Supery Dollarhide – *Sauv Blanc, Napa Valley, CA '23*	$55
Twomey – *Sauv Blanc, Napa and Sonoma, CA '22*	$90
J Vineyards – *Chardonnay, Russian River Valley, CA '20*	$96
Jordan– *Chardonnay, Russian River Valley, CA '20*	$70
Château St.Michelle– *Riesling, Columbia Valley, WA '21*	$50
Prisoner Sal Do – *Chenin Blanc, CA '21*	$50
Laurenz V. 'Singing' – *Gruner Veltliner, AU '21*	$45

REDS

Twomey– *Pinot Noir, Russian River Valley, CA '20*	$110
Gran Moraine– *Pinot Noir, Willamette Valley, OR '21*	$120
Hartford Court – *Pinot Noir, Sonoma Coast, CA '21*	$150
Orin Swift 'Abstract' – *Red Blend, Napa Valley, CA '21*	$65
Sparkman Kindred – *Cab Sauv, Columbia Valley, WA '22*	$64
Francis Coppola Director's Cut – *Cab Sauv, Sonoma, CA '21*	$80
Hess Collections 'Lion Tamer' – *Cab Sauv, Napa, CA '22*	$96
Jordan – *Cab Sauv, Sonoma County, CA '19*	$130
Silver Oak – *Cab Sauv, Napa Valley, CA '18*	$250
Prisoner Sal Do – *Zinfandel, CA '21*	$54
Orin Swift 'Eight Years in the Desert' - *Zinfandel, CA '21*	$79
Marques de Caceres Rioja Reserva – *Tempranillo, Rioja SP '19*	$55

WINES BY THE BOTTLE

CHAMPAGNE AND SPARKLING

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BEER

DRAFT

Sapporo	$8
Asahi	$8
Hop-onessa IPA	$8
Rotating	$8

BOTTLE/CAN

Sapporo Light	$6
Tecate	$6
Kirin Ichiban (19oz can)	$10
Suntory Seltzer	$7
Asahi 0.0%	$6
Suntory All-Free	$6

FLIGHTS *– one oz pour of each –*

Japanese Whiskey Flight $35
Matsui 'The San-In' Blend, Shunka Shuto "Winter" blend, Nikka Coffey Grain Whiskey

Japonessa Tequila Flight $28
Teremana Blanco, Don Julio Reposado, Don Fulano Añejo

SAKE FLIGHTS *– one oz pour of each –*

Japonessa Favorite Sake Flight $18
Asabiraki "Japonessa," Konteki "Pearls of Simplicity," Seasonal Namazake

Japonessa Nigori Flight $18
Rihaku "Dreamy Clouds," Shimizu-No-Mai "Pure Snow," Sayuri

Dessert Sake Flight $15
Homare Chocolate sake, Homare Strawberry sake, Kukai Mango sake

BEER

DRAFT

Sapporo	$8
Asahi	$8
Hop-onessa IPA	$8
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BOTTLE/CAN

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Dessert Sake Flight $15
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