

Drink Menu

SAKE

SAKE FLIGHTS - 3 CUPS	\$26
PREMIUM SAKE FLIGHTS - 3 CUPS	\$45
SAKE PAIRING - 5 CUPS	\$68

SAKE BY THE BOTTLE

Features a tart yet subtly sweet profile with a richly complex and savory finish.

NABESHIMA TOKUBETSU JUNMAISHU MELON, WHITE PEACH, ASIAN PEAR, SILKY TEXTURE WITH ELEGANT UMAMI, REFRESHING ACIDITY, CLEAN LINGERING FINISH	\$80/720 ml Bottle
KIREI TOKUBETSU JUNMA MUROKA FEATURES A TART YET SUBTLY SWEET PROFILE WITH A RICHLY COMPLEX AND SAVORY FINISH	\$80/720 ml Bottle
AKABU JUNMAI LAYERED WITH AROMAS OF WHITE PEACH, UMAMI, AND NOTES OF GRAPEFRUIT	\$100/720 ml Bottle
KAZE NO MORI AKITSUHO 507 CREAMY & RICH, NATURAL FIZZ, DEPTH WITH BRIGHT ACIDITY	\$100/720 ml Bottle
HOUOU BIDEN “MIRAI” JUNMAI DAIGINJO FRESH, CREAMY FLAVOR WITH A SMOOTH, LINGERING FINISH EVOKING FRESH GREENERY	\$120/720 ml Bottle
ABE SHUZO JUNMAI GINJO FRUITY & JUICY, REFRESHING ACIDITY, RICH WITH CRISP BITTER FINISH	\$120/720 ml Bottle
TATENOKAWA “KYURYU” STREAM RED LUSH TROPICAL FRUIT, SILKY UMAMI, ZESTY ACIDITY RAZOR-CLEAN FINISH	\$135/720 ml Bottle
TENBI KARATEN RICH & DRY, ULTRA-CRISP, CLEAN LOW-GLUCOSE FINISH	\$135/720 ml Bottle
TATSURIKI KOMENO SASAYAKI NAMA INTENSE FLAVOR WITH RICH AFTERTASTE, AROMAS OF STRAWBERRIES AND APPLES	\$150/720 ml Bottle
HAKKAISAN SNOW AGED 3 YEARS JUNMAI SMOOTH AND BALANCED WITH SUBTLE UMAMI, GENTLE SWEETNESS, AND A CLEAN FINISH	\$150/720 ml Bottle
DASSAI 23 JUNMAI DAIGINJO DELICATE FLORAL AROMA WITH A HONEYLIKE SWEETNESS AND A SMOOTH, ELEGANT FINISH	\$180/720 ml Bottle
YAKUMOKU FUTURE JUNMAI DAIGINJO SMOOTH MOUTHFEEL WITH REFRESHING SWEETNESS AND CRISPNESS LIKE RIPE WHITE PEACH	\$388/720 ml Bottle
DAISHICHI SMOOTH AND REFINED WITH FLORAL AND FRUITY NOTES, OFFERING A SILKY TEXTURE AND A CRISP ELEGANT FINISH	\$499/720 ml Bottle
KATOUKICHIBEE SHOUTEN’S BORN DREAMS COME TRUE OFFERS AN OPULENT BOUQUET OF HONEYSUCKLE, MELON, AND PEAR, FOLLOWED BY A RICH YET RESTRAINED FLAVOR WITH DEEP UMAMI, SUBTLE FRUIT SWEETNESS, AND A CLEAN, ELEGANT FINISH	\$499/1000 ml Bottle

SHOCHU

THE GINZA SPARROW SHOCHU HIGHBALL	\$60/Bottle \$10/Glass
FUKIAGE-KURA LEMON CHU-HAI	\$60/Bottle \$10/Glass

A mandatory 25% service fee will be added to big party minimum of 20 people and up. This fee supports employee compensation, premium ingredients, restaurant operations, and the overall guest experience. No additional gratuity is expected or required.

JAPANESE WHISKEY

YAMAZAKI WHISKEY

CHOICE: HIGHBALL/NEAT/ROCK

\$280/Bottle

\$18/Shot

HAKUSHU 12 YEARS

CHOICE: HIGHBALL/NEAT/ROCK

\$480/720 ml Bottle

\$30/Shot

YAMAZAKI WHISKEY 18 YEARS

\$1,600/720 ml Bottle

CHAMPAGNE

BILLECART-SALMON BRUT RESERVE

\$225/750 ml Bottle

PIPER-HEIDSIECK ESSENTIEL EXTRA

\$150/750 ml Bottle

BRUT

TEQUILA

CLASE AZUL TEQUILA

\$380/720 ml Bottle

\$25/Shot

COGNAC

HENNESSY VSOP

\$180/720 ml Bottle

\$20/Shot

BEER

ASAHI DRAFT BEER

\$8/Glass

SUNTORY PREMIUM MALT DRAFT BEER

\$10/Glass

YUZU BEER

ASAHI BEER WITH YUZU FOAM

\$11/Glass

COCKTAILS

DIRTY LITTLE SECRET

(VODKA, OLIVE JUICE, VERMOUTH, OLIVES STUFFED W/ TRUFFLE & CAVIAR)

\$22

STRAWB-MATCHA-SAKE

(SAKE, MATCHA, COCONUT MILK, VANILLA, TOPPED W/ STRAWBERRY COLD FOAM)

\$14

BLACKBERRY PINEAPPLE TEQUILA SOUR

(TEQUILA, PINEAPPLE, LEMON JUICE, BLACKBERRY)

\$16

LYCHEE NOAH-RITA

(TEQUILA, LIME JUICE, COCONUT CREAM, LYCHEE PUREE, TOPPED W/ LYCHEE FRUIT)

\$16

ANE-SAN

(VODKA, YUZU ICE CREAM, YUZU SPARKLING WATER, YUZU EXTRACT)

\$18

NON-ALCOHOLIC BEVERAGES

HOT TEA (HOJICHA)

\$5/Cup

HOT TEA (GENMAICHA)

\$3/Cup

PEPSI

\$3.5/Can

DIET PEPSI

\$3.5/Can

7 UP

\$3.5/Can

SPARKLING WATER

\$5/Bottle

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