

## white

5 oz glass / bottle

**vignobles denis anjou chenin blanc** 2024, france 14. / 58.

fresh citrus + bright minerality. notes of pear, honey, nuts with a lingering finish. round, concentrated flavors.

**manuel d'amaro albariño** 2024, spain 15. / 62.

intense notes of stone fruits & white flowers with complex & subtle hints. fresh, powerful & silky.

**descombes beaujolais blanc** 2023, france 15.50 / 63.

**chardonnay.** bright & fresh with apples, apricots & subtle hints of almonds with mouth-watering, fresh acidity.

**kumabon koshu** 2022, japan 17.50 / 79.

aromatic, bright & citrusy. delicate balance of fruity sweetness & gentle acidity with a crisp clean finish.

**tramin pinot grigio** 2024, italy 56.

aromas of citrus fruits, pears, apples & white flowers. rich & velvety balanced by refreshing acidity.

**louis moreau chablis** 2025, france 92.

crisp, focused bouquet with hints of pressed white flowers & wet stone. balanced & lovely with a charming, precise finish.

**domaine denizot 'osmoze' sancerre** 2023, france 105.

organic. intensely aromatic with citrus, juicy white peach, & delicate floral balanced with herbal undertones. taut, refreshing acidity with excellent depth & a clean, lingering finish.

**kisvin koshu** 2022, japan 127.

elegant, crisp & dry. fresh lively acidity provides a delicate lightness followed by a subtle umami.

## rosé

5 oz glass / bottle

**les andrets bandol rosé** 2024, france 15. / 62.

classic bandol: richness & a full-bodied character, strawberry, tangy orange & citrus acidity with a pinch of pepper.

**figuiere magali rosé** 2025, france 15. / 62.

true coastal provence in style: fruity with hints of orange peel & white flowers. bright & refreshing acidity & salty minerality.

## sparkling

**s. di brescia extra brut prosecco** italy (NV) 750 ml 41.

notes of citrus, pear & honey with light fizz & crisp acidity.

**marie copinet brut caractère rosé "cuvee (NV)** 375 ml 89.

lively, fruity grapefruit & strawberry, fresh violet, marshmallow

**marie copinet blanc de blanc alexandrine (NV)** 175.

france. white flowers, citrus aroma, pear & stone fruit, toasted almond, balanced minerality.

## red

5 oz glass / bottle

**allan scott pinot noir** 2023, new zealand 13. / 54.

long & luxurious palate feel will remind you of your favourite cherry jam colliding with that warm dark cup of black tea.

**ennak + jordi miro** 2021, spain. 15.75 / 65. organic, hand made. intense red & black fruit with notes of spice.

**anne pichon grenache noir vielle vignes** 2022, france 17.50 / 70. organic. rich, spicy & concentrated. notes of

violets, kirsch, blueberry, cracked pepper, wild herbs.

**vengore camploungo barbera d'asti docg** 2023, italy 56.

organic. made by 3 sisters: savory & lush with aromas of cherries & blueberries with a bright pop of acidity.

**durigutti proyecto las compuertas malbec** 2022, argentina 74. pure & intense, juicy blackberry, spicy acidity, long finish.

**olivier rivièrè gabaxo rioja** 2022, spain 80.

biodynamic. blackberry, cherry and plum with hints of herbs & minerality. balanced & ripe, fluid & elegant.

## green & other tea

loose leaf. proud to serve sugimoto tea: organically grown by a family run farm in japan. hand-tended & harvested!

**sen cha fukamushi** 6.5 long steamed, savory finish.

**gyokuro** 7.5 shade grown, first harvest, sweet + umami.

**kuki cha** 6.5 young stems instead of leaves, low caffeine.

**hoji cha** 6. roasted stem tea, lower caffeine, full body.

**genmai cha** 6.5 nutty blend of leaves, toasted brown rice.

**genmai cha matcha** 6.5

toasted rice tea with stone-ground matcha powder

**organic dattan soba-cha roasted buckwheat tea** 8.5

caffeine/gluten free, earthy & nutty, full of antioxidants.

**organic gobo-cha toasted burdock root tea** 7.

caffeine/gluten free, peppery, rich in vitamins & minerals.

**cold brew iced matcha** 4.5 unsweetened, hand-shaken

**green or black iced tea** 3.

## sips

**izanami organic blend from local aroma coffee** 5.

post-roast blend: sumatra, guatemala, new guinea, nicaragua

**choya ume (plum) or yuzu soda** 3.5

**local zia/raiz infusion root beer or ginger ale** 3.5

**mexican coca cola or sparkling water** 4.5

# izanami cocktails

**gobo 45** 16.50

burdock infused iwai 45 whisky, sage syrup, lemon

**kiko-rita** 21.

lalo blanco tequila, cointreau, lime, salt (no sweetener: tart one!)

**grass animals** 17.

haku vodka, 3 star rum, pandan syrup, kalani coconut

liqueur, kabosu sudachi

**shiso gimlet** 19.

komasa mandarin gin, shiso syrup, sudachi

**oni no chi** 21.

xicaru reposado mezcal, canton ginger liqueur, creme

de cassis, ginger juice, sudachi

**yuzu pina colada** 19.

flor de cana rum, 3 star rum, pineapple mint juice,

coconut syrup, yuzu

**hanabi spritz** 16.

joto yuzu sake, cappelletti bitter liqueur, di brescia

prosecco, club soda

**ginger old fashioned** 17.50

akashi whisky, ginger liqueur, angostura bitters

# no- and lo-proof

**supaisu summer** 14. (0.01% abv)

seedlip grove 42, cinnamon & star anise syrup, free spirits

aperitivo, lemon, club soda

**kakurenbo** 13. (0.03% abv)

grapefruit, the pathfinder, shiso syrup, lemon

**kanro sour** 12. (0.0% abv)

ritual gin alternative, melon mint syrup, yogurt, lemon,

club soda

**zen & tonic** 10. (0.0% abv)

seedlip grove 42, lemongrass orange flower syrup,

shikuwasa, thai basil, tonic

**smoke on the water** 11. (0.0% abv)

lapsang souchong smoked tea, grapefruit, guava, sudachi

**seasonal shrub** 11. (0.0% abv)

seasonal fruit, vinegar, club soda – ask for our daily flavor

cocktails & non-alc. drinks curated by our great team:

paloma jackson bar program manager

luke swisher assistant bar program manager

# japanese whisky

**mars iwai 45 whisky** 1 oz 7. / 2 oz 14.

**mars iwai tradition whisky** 1 oz 10. / 2 oz 20.

**mars iwai tradition: wine cask** 1 oz 10.50 / 2 oz 21.

**mars iwai rye whisky** 1 oz 16.50 / 2 oz 33.

**mars the Y.A. #01** 1 oz 24.50 / 2 oz 49.

**eigashima akashi ume** 1 oz 6. / 2 oz 12.

**eigashima akashi whisky** 1 oz 8. / 2 oz 16.

**eigashima akashi single malt** 1 oz 17.50 / 2 oz 35.

**takamine 8 year** 1 oz 16. / 2 oz 32.

**ohishi 10 year brandy cask** 1 oz 12.50 / 2 oz 25.

**ohishi port cask** 1 oz 11. / 2 oz 22.

**ohishi sherry cask** 1 oz 13. / 2 oz 26.

**fukano 2023 edition** 1 oz 14. / 2 oz 28.

**fukano sherry cask** 1 oz 20. / 2 oz 40.

**chichibu ichiro's malt & grain world** 1 oz 32. / 2 oz 64.

**casa dragones mizunara reposado** 48.

the first tequila to be fully aged in japanese mizunara oak barrels. female co-founded & run boutique tequila distillery. soft, sweet, elegant & mellow.

**make it a highball** 5.

enjoy your whisky of choice with a kuramoto ice spear, club soda, stirred precisely and garnished with a lemon twist

**kuramoto ice from japan!** 4. per sphere

since 1923, kuramoto ice developed junpyo (“pure ice”) made by slowly freezing water at 14° F while agitating for over 48 hours. characterized by high clarity, hardness & slow melting properties, spherical ice is slower to melt & dilute the flavors of a well-crafted cocktail or high end whisky. take your sphere home to re-freeze & re-use.

# beer

**kizakura brewery:** 9. (350 ml can) “lucky dog” session IPA

**yoho brewery:** 9. (11.75 oz. can) yona yona “night after night” pale ale, suiyoubi no neko “wednesday’s cat” white ale, craftosaurus pale ale, sorry “nippon citrus” salt ale, kuri kuro chesnut ale, ao oni blue devil IPA

**echigo shuzo:** echigo koshihikari rice lager 9. (350 ml can)

**orion brewery:** 12. big bottle lager (21.4 oz.), 9. shokunin japanese wheat ale (350 ml can)

**nova brewing:** 10. (16 oz.) ginjo 7 blonde ale (sake yeast)