

# New Arrivals

sake



## SHIRAYUKI FRESH NAMA

Hyogo, 300 ml

SMV +3.0

The Konishi brewery has been producing traditional sake in Hyogo Prefecture, the historical birthplace of Japanese, since 1550.

A classic interpretation of a tradition fresh press style sake.

\$25

sake



## SAWANOI GINJIRUSHI JUNMAI SAKE

Tokyo, 720 ml

SMV +1.0

On the palate, Sawanoi Ginjirushi offers a full-bodied and satisfying impression, led by deep rice-driven savoriness.

The texture is round and comforting, with layered umami and gentle sweetness unfolding gradually.

G \$16

B \$65

gin



## SETOUCHI CRAFT GIN LEMON

Alc 47%, 700 ml

A gin that expresses the delicacies and flavors of lemon.

It is with this concept that we created this refreshingly fruity and aromatic gin. This is then blended with the green tea?the perfect complementary partner to lemon?for a deeper gin experience.

Brewers' alcohol Lemon, Juniper berries, Green Tea

Shot \$8

Cocktails : Gin fizz \$17

# HAPPY HOUR EVERYDAY 5pm - 6:30pm

**SAKE**  
Itami Onigoroshi  
伊丹 鬼ころし



7

**SUNTORY  
TOKI HIGHBALL**  
季ハイボール  
Japanese Whiskey and Soda

Pick flavors (Add \$1)  
Peach, Yuzu, Lychee,  
Green Apple, Grape,  
Calpico, Lemon



8

**SAPPORO  
DRAFT BEER**  
サッポロ生ビール  
12oz



6

8

**WINE**  
葡萄酒  
House Red  
or White Wine



**IKEZO  
SPARKLING**  
Mix Berry, Yuzu

7



7

**SHOCHU**  
Ginza no  
Suzume  
銀座のすずめ

**CHU-HI**  
Pick flavors (Add \$1)  
Peach, Yuzu, Lychee,  
Green Apple, Grape,  
Calpico, Lemon, Oolong tea



12

**Hagi Toddy**

Japanese Whisky  
Lemon, Honey, Nutmeg  
Cinnamon and Dried Lemon  
with Cloves

\$15 minimum charge per person.

20% gratuity will be added parties of 5 or more.

## DRAFT BEER

SUNTORY  
PREMIUM  
MALTS  
Pilsner

13  
13oz



## BOTTLE BEER

9.5

11.2oz



ASAHI  
SUPER DRY  
Rice Lager

27.5

9.5  
16oz



SAPPORO  
Rice Lager

BEER TOWER 101OZ

42



## SOUR

CHU-HI JAPANESE VODKA & SODA

All 12

- GREEN APPLE
- LEMON
- LYCHEE
- OOLONG TEA
- PEACH
- YUZU
- CALPICO

## CASSIS

ALL 10.5

CASSIS LIQUOR BASE

- CASSIS AND ORANGE
- CASSIS AND OOLONG TEA

## WINE

- WHITE -

SAUVIGNON BLANC ... G13 B55

Spain

VERMENTINO ... G13 B55

France

- RED -

CABERNET SAUVIGNON G12 B50.5

Chile

MALBEC ... G13 B55

Argentina

## FLAVORED SODA

ALL 5.5

YUZU  
PEACH

LYCHEE  
LEMON  
CALPICO

## SODA AND ETC.

\$4.5

COKE  
DIET COKE  
GINGER ALE

SPRITE  
CLUB SODA  
ORANGE JUICE

CRANBERRY JUICE  
OOLONG TEA  
PINEAPPLE(\$6)

# PITCHER DE CHINCHIRO (CEE-LO GAME)

## チンチロチャレンジ

Order a pitcher or tower of Sapporo, and you'll get a chance to roll 3 dice for a shot at awesome prizes!

But beware... not every roll is lucky!

•How to Play:

Order a Sapporo pitcher or tower

Roll 3 dice

Prizes are based on your roll!



### Winning Rolls:

**Zorome (All 3 dice match):**

- If you ordered a pitcher → Upgrade to a tower
- If you ordered a tower → Choose one: Sashimi Platter, Yakitori Set, or a Pitcher



**Shigoro 4-5-6:**

- Choose one: Seaweed Salad, Kimchi, or Takoyaki



**Hifumi 1-2-3:**

- Sorry! That's a loss – and you'll have to take a penalty game



**Pin-Zoro (1-1-1):**

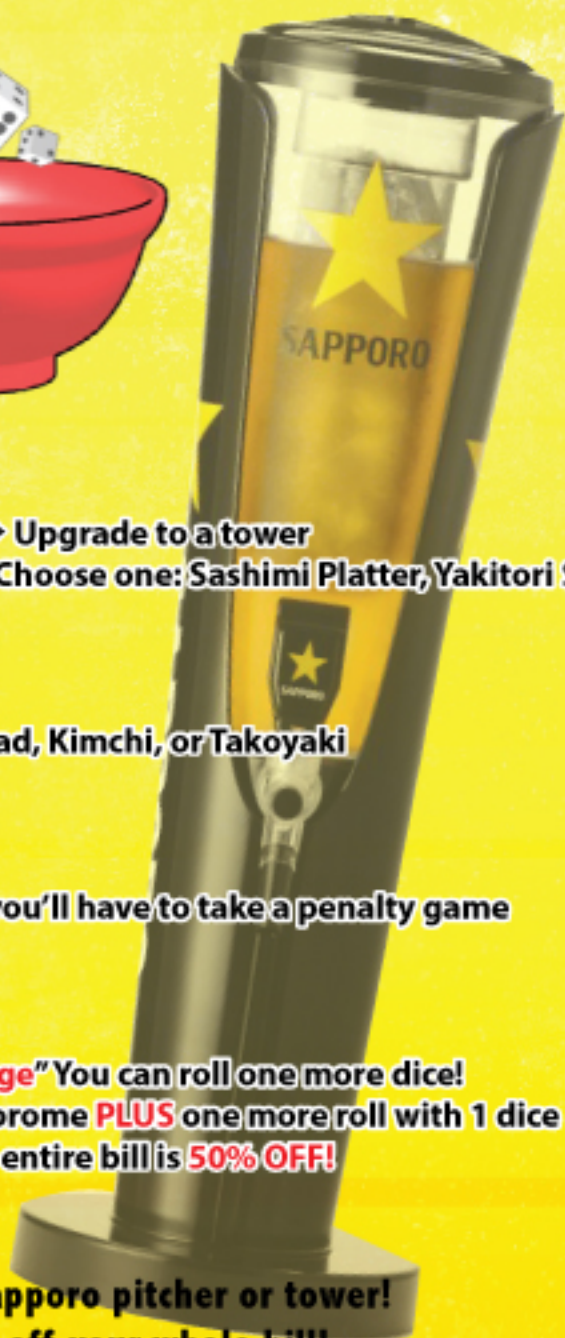
- ☆ You got **"50% off challenge"** You can roll one more dice!
- Same prize as a regular Zorome **PLUS** one more roll with 1 dice
- If you roll another 1, your entire bill is **50% OFF!**



Ready to roll the dice?

Give it a try when you order your next Sapporo pitcher or tower!

Win drinks, dishes, and maybe even half off your whole bill!



# SUNTORY WHISKY TOKI HIGHBALL



A chilled highball beautifully brings out the inherent flavor and fullness of whisky. It also sets off the taste of various foods.

## HIGHBALL

季ハイボール  
Toki Highball  
Suntory Toki Whisky

13



当店の超炭酸角ハイボールはなぜ美味しい?  
パチパチ 6VOLの超強力炭酸  
冷え冷え 凍る直前1°Cのソーダ

Super strong Carbonate  
Soda just before freezing

ビームハイボール  
Beam Highball  
Jim Beam Bourbon Whiskey

13



## Flavored HIGHBALL

バーボンハイボール  
Bourbon Highball  
Maker's Mark Bourbon Whiskey

14



季ハイボールゆず  
Yuzu Highball  
Yuzu Citrus

14

アイリッシュハイボール  
Irish Highball  
Jameson Whiskey

16



スモーキーハイボール  
Smoky Highball  
Dewars Scotch Whisky

17



季ハイボール生レモン  
Fresh Lemon Highball  
Fresh Squeezed Lemon

14

季ハイボールピーチ  
Peach Highball  
White Peach

14



超炭酸  
角ハイボール  
何故美味しい?

6VOLの  
超強力  
炭酸

パチパチ  
凍る直前  
1°Cの  
ソーダ

冷え冷え  
サーバーは  
「超」炭酸  
専用

当店

# Question Bomb

Pick any 2 shots from below cocktails (Red, Green, Blue)  
and receive 2 random conversation cards!

What kind of talk will explode at your table?

**OR**

## Guilty Pleasure

Order this and receive special "After Dark" Conversation Cards

Please note: This option includes sexual conversation topics.

If you are not comfortable with such themes,  
please choose another option.

First 2 shots

**\$16**

Additional shot  
\$8 Each

How much  
do / did you  
enjoy going  
to school?

Work and Education

What is a  
particular  
achievement or  
milestone you  
accomplished  
that you feel  
proud of?

Current or Future Events

What is your  
favorite indoor  
sport?

Sports and Fitness



**RED**

Cassis  
Rum  
Cranberry Juice  
Lemon Juice



**GREEN**

Midori  
Spicy Tequila  
Orange Juice  
Lemon Juice



**BLUE**

Blue Curacao  
Lychee Syrup  
Vodka  
Pineapple Juice  
Lemon Juice

# HAGI SPECIAL COCKTAILS

## JAPANESE SUPPAI

Maker's Mark Bourbon  
Yuzu Syrup, Top  
w/ Oolong Tea



17

## HAGI EXPRESSO 999

Expresso, Vodka, Egg White, Calpico  
Kahula



18

## YUZURITA

Jalapeño Infused Tequila  
Yuzu Syrup, Lime Juice  
Japanese Salt Rim



16



16

## HAGI OLD FASHION

Japanese Whiskey, Orange  
Bitters, Brown Sugar Syrup  
Flamed Orange Peel



17

## THE BOSU

Rum, Cucumber  
Shiso Leaves,  
Lime Juice,  
Lychee Syrup



18

## GREEN APLETINI

Haku Vodka, Green Apple Syrup  
Lime Juice



16

## LYCHEE MARTINI

Vodka, Lychee Syrup  
Lime Juice

*New*

## HONEY BEE

Maker's Mark  
Horny, Lemon Juice  
Bitters, Orange Peel

17

*New*

## JAPANESE NEGRONI

Roku Gin, Campari  
Aperol, Sweet Vermouth  
Umeshu, Orange Peel

17

# SAKE

純米  
本醸造

JUNMAI  
+  
HONJOZO

Rich, Earthy, Versatile  
at least 30% of grain is removed

純米吟醸  
吟醸

JUNMAI GINJO  
+  
GONJO

Lively, Fruity, Aromatic  
at least 40% of grain is removed

純米大吟醸  
大吟醸

JUNMAI DAIGINJO  
+  
DAIGONJO

Elegant, Delicate, Smooth  
at least 40% of grain is removed

Junmai family made with Rice,  
water, Yeast and Koji

Honjozo family made with fifth  
ingredient: Neutral Distilled Spirit

Sake is a Japanese beverage made  
from fermenting rice that has been  
polished down to remove the outside  
of the rice grain. Polishing the rice  
takes great effort and yields extremely  
varied flavors and textures.

The S.M.V. (Sake Meter Value) measures the density of sake relative to water, and this is the barometer for gauging the dryness or sweetness of the sake. The higher the S.M.V., the drier the sake. The median value of S.M.V. is +3.



**AZURE** JUNMAI GINJO  
SMV+5, KOUCHI  
Light and Dry, with a long and full  
aftertaste with umami.

G 17  
B 65.5



**HAKKAISAN YUKIMURO** JUNMAI DAIGINJO  
SMV -1, NIIGATA  
Aged for 3 years, creating a smooth texture with a  
subtle, fine aroma and a mellow, dry finish.

B 225



**KUBOTA HEKIJU** JUNMAI DAIGINJO YAMAHAI  
SMV+2, NIIGATA  
Light and Dry. The initial tasting notes are slightly  
sweet with rice aromas and ending on a spicy note.

G 25.5  
B 101



**BORN BLUE** JUNMAI DAIGINJO GENSHU  
SMV+4, FUKUI  
A silky texture and rich mouthfeel lead into lively  
tropical fruit notes.

G 25.5  
B 101



**GINBAN** JUNMAI DAIGINJO  
SMV+5, TOYAMA  
Light sharp fruitiness like an apple, clear in  
colour.

G 14  
B 55



**BORN GOLD** JUNMAI DAIGINJO MUROKA  
SMV+1, FUKUI  
Rich and Dry. This Muroka Junmai Daiginjo is stored  
unpasteurized in -10 degrees Celsius after brewing, and  
is pasteurized only once immediately before shipping.  
The absence of carbon filtration (aka, Muroka) leads  
to a large presence of flavor and a lively aroma.

G 18  
B 71.5



**BOCHO TSURU** JUNMAI MUROKA GENSHU  
SMV+4, YAMAGUCHI  
Perfume like aroma of Asian quince and mango.  
On the palate you find tree fruits like green apple.  
This sake is fruity and refreshing with a  
well-balanced long finish.

G 19  
B 79



**KUBOTA SENJU** GINJO  
SMV+5, NIIGATA  
Gentle yet elegant ginjo nose with hints of spices.  
And a delicately flavoured palate followed by a  
clean finish. Goes well with main dishes.

G 15  
B 58



**KUROUSHI OMACHI** JUNMAI GINJO  
SMV+3, WAKAYAMA  
Aroma of citrus such as mandarin orange and  
lemon with a touch of soft green notes. On the  
palate, white peach, white grape, nectarine and a  
hint of mint melt together to create complex  
layer of flavors. Beautifully elegant long finish.

G 19  
B 79

酒場はぎ

# SAKE



## DAN JUNMAI

SMV+4, YAMANASHI

Soft aroma of cherry blossom and acacia, followed by an earthy tone of mushroom. Great rounded flavor with a complex touch of sweet bitterness like maroon.

G 19  
B 73.5



## DASSAI 45 JUNMAI DAIGINJO

SMV+3, YAMAGUCHI

Light and Dry. Light honeydew aromas with the subtle sweetness of muscat grapes complemented by an undercurrent of crisp dryness. Reminiscent of white wine in the best possible way.

G 15



## SUEHIRO YAMAHAI JUNMAI

SMV ±0, FUKUSHIMA

Apples, steamed rice with almonds and a touch of chocolate on the nose. Leading to a silky soft round texture with a mineral intense finish with great acidity. A hallmark of Yamahai sake.

G 18  
B 71.5



## SUIGEI TOKUBETSU JUNMAI

SMV+7, KOUCHI

A reserved aroma, gentle rice notes, perfect acidity and a fine finish combine to create the unique flavor profile of Suigai Tokubetsu Junmai.

G 13



## FUKUCHO MOON ON THE WATER

SMV+ 3, HIROSHIMA, JUNMAI GINJO

There are hints of apple, pear, and mango fruit tones, but this brew is not sweet. It is a very drinkable sake that is a celebration of smoothness, and the fluid feels great in the palate.

G 26  
B 101



## ITAMI ONIGOROSHI JUNMAI

SMV+6, HYOGO

This sake is floral on the palate with a nice quality of pear and rice on the mid palate. Always a great choice for large parties.

S 10.5  
L 18



## HAKKAISAN JDG JUNMAI DAIGINJO

SMV+4, NIIGATA

The rice and polishing ratio are all up to Daiginjo standards and has a delicate aroma and a fine, crisp mouthfeel, with clean aftertaste and a strong reverent finish.

G 17



## OTOKOYAMA TOKUBETSU JUNMAI

SMV+10, HOKKAIDO

Light, smooth, and rich. Underlying subtle aroma of grain with a hint of fruity nose. Refreshing lightness with vivid acidity. A very dry sake with a sharp, rich, and full-bodied taste.

G 14



## SHICHIDA JUNMAI

SMV+2, SAGA

This sake has a calming sweet aroma which is reminiscent of honey as well as a refreshing aroma of green apples. The refined sour flavor wraps up a palette mildly. Rich and elegant medium dry sake.

G 21  
B 82

## SMALL BOTTLE SAKE



### -CANNED SAKE-

IKEZO SAKE JELLY SHOT MIX BERRY

Sparkling Alcohol 5.5% 180ml

LIGHT, FRUITY, SWEET

8.5



### -CANNED SAKE-

IKEZO SAKE JELLY SHOT YUZU

Alcohol 5.5% 180ml

LIGHT, FRUITY, SWEET

8.5

Sparkling



### -CANNED SAKE-

FUNAGUCHI KIKUSUI

SMV-2, NIIGATA, 200ml

a rich, full-bodied flavor but with a refreshing clean finish.

13



### -SAKE-

KUBOTA JUNMAI DAIGINJO

SMV+4, NIIGATA, 300ml

A hint of pear and melon with an elegant aroma, an excellent harmony and acidic taste give a pleasant mouthfeel.

25.5



### -SAKE-

NANBU BIJIN

Tokubetsu Junmai

SMV+4, IWATE, 300ml  
A velvety dry and floral, award-winning sake. Savour the refreshingly rich mouthfeel of this crisp regional tokubetsu junmai sake. Brewed with Iwate's specially-grown "Gintome" rice grain.

31.5



### -SAKE-

SAWANOI TOKYO KURABITO

JUNMAI GINJO

SMV+1 TOKYO, 300ml  
Traditional sake produced by the oldest sake brewery in Tokyo. A full-bodied sake, opens with an earthy rice milk character and shows notes of red fruits, plum wine, lychee, and yellow apple. The finish is softly spiced.

40

# NIGORI & FLAVORED SAKE



**-NIGORI SAKE-  
SHOCHIKUBAI NIGORI**  
SMV-20, 375ml  
Bold and textured, sweet, fruity, creamy

15



**-SPARKLING-  
HANA AWAKA**  
SMV-70, HYOGO, 250ml  
This refreshing sake brings your taste buds alive with a cheerful balance of bursting sweetness, bright fruit flavors, and tangy bubbles.

16



**-SPARKLING-  
IKEZO SPARKLING** Jelly Sake Berry Mix  
SMV-20, 180ml  
Sake-based sparkling jelly drink that is unlike other sake beverages. The flavor of mixed berries is a pure delight and the jelly texture makes for a fun mouth feel.

8.5



**-NIGORI SAKE-  
TOMOSHICHI**  
SMV+3, IBARAGI, 375ml  
Full of floral and rice aroma, it ends with a sharp, satisfying finish. A semi-dry and smooth choice.

38



**-OTHER-  
TSUKASABOTAN "YUZU"**  
Yuzu Citrus  
KOCHI, 720ml  
This sake delivers a delightful dash of citrus with its 10% yuzu juice. Tsukasabotan "Yuzu" makes for a delicious aperitif and pairs with dishes containing squeezed citrus fruit.

G 16  
B 76

## UMESHU

Umeshu is a traditional Japanese liqueur made from ume fruit. A perfect balance between ume extract and alcohol is achieved by aging the whole fruit, with the stone still inside. The delicious tang of Umeshu comes from citric acid in the fruit, and the refreshing flavour stimulates the appetite. Umeshu also contains malic and succinic acids. Refresh yourself by enjoying a glass of Umeshu when feeling tired. The addition of alcohol to the fruit during production means that the ume flavour can be extracted not only from the flesh and skin but also from the stone.

HOUSE  
PLUM WINE

11



7



CHOYA CLASSIC  
PLUM WINE

G12



B75

UMEPON PLUM &  
DEKAPON ORANGE

G12



B75

KOKUTO UMESHU  
Brown Sugar Plum Wine

G12



B75

UJI GREEN TEA  
UMESHU

# SHOCHU



Neat



On the Rocks



Mizuwari  
w/ Cold Water



Oyuwari  
w/ Hot Water



Soda Wari  
w/ Soda Water

Shochu is a very popular beverage in Japan. Unlike sake, it is distilled rather than fermented. It can be made from sweet potato, barley, rice and other ingredients and is typically higher in alcohol 25-30% vs 15-18% in sake. The varying ingredients in shochu yield very different aromas and flavors that can be enhanced by drinking it in several styles. Try your favorite shochu in several ways and see what you like best!

## -BARLEY SHOCHU-IICHIKO

Oita  
Aromatic  
Light Bodied  
Dry



むぎ

G 12  
B 78

## -BARLEY SHOCHU-IICHIKO KUROBIN

Oita  
Elegant  
Smooth  
Clean



むぎ

G 18  
B 130

## -BROWN SUGAR-LENTO

Kagoshima  
Slightly Sweet  
Smooth



黒糖

G 12  
B 78

## -BARLEY SHOCHU-GINZA NO SUZUME

Oita  
Clean  
Grainy



むぎ

G 11  
B 75

## -BARLEY SHOCHU-KANNOKO

Oita  
Rich  
Mellow  
Amber



むぎ

G 12  
B 78

## -SWEET POTATO-IKKOMON

Kagoshima  
Smooth  
Flavorful



いも

G 17  
B 120

## -SWEET POTATO-KUROKIRISHIMA

Kagoshima  
Complex  
Fruity  
Spicy



いも

G 11  
B 75

## -SWEET POTATO-HOUZAN

Kagoshima  
Floral  
Aromatic



いも

G 15  
B 105

## -SWEET POTATO-TENSHI NO YUWAKU

Kagoshima  
Thick  
Creamy  
Elegant



いも

G 23  
B 180

## -PERILLA-TAN TAKA TAN

Hokkaido  
Delicate  
Fruity  
Floral, Herbal  
Light



しそ

G 11  
B 68

## -SESAME-BENIOTOME

Fukuoka  
Smooth  
Mellow  
Mouthfeel slides  
into a Peanut  
Butter finish



しそ

G 11  
B 68

## -BUCKWHEAT-TOWARI

Miyazaki  
Rich  
Toasted  
Nutty



そば

G 14  
B 98

## -AWAMORI RICE-ZUISEN HAKURYU

Okinawa  
Nutty  
Supremely mellow  
Well Balanced



あけぼの

G 12  
B 82