

DRAFT BEER

26



SAPPORO
Rice Lager

11

13oz

8

16oz



SUNTORY
PREMIUM
MALTS
Pilsner

BOTTLE BEER

8

11.2oz



ASAHI
SUPER DRY
Rice Lager

SOUR

CHU-HI JAPANESE VODKA & SODA

ALL 9

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

CASSIS

CASSIS LIQUOR BASE

ALL 9

- CASSIS AND ORANGE
- CASSIS AND OOLONG TEA

WINE

- WHITE -

- HOUSE WINE ... G11 B48
- CHARDONNAY ... G12 B52
Argentina
- BORDEAUX ... G12 B52
France

- RED -

- HOUSE WINE ... G11 B48
- MALBEC ... G12 B52
Argentina
- LAS PERDICES ... B85
RESERVA DON JUAN
Argentina

- SPARKLING BRUT .. B55
Chile

FLAVORED SODA

ALL 5

- GINGER
- YUZU
- PEACH
- LYCHEE
- LEMON
- CALPICO

SODA AND ETC.

ALL 4

- COKE
- DIET COKE
- GINGER ALE
- SPRITE
- CLUB SODA
- ORANGE JUICE
- CRANBERRY JUICE
- OOLONG TEA

HAGI SPECIAL COCKTAILS

JAPANESE SUPPAI

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



16

HAGI EXPRESSO 999

Expresso, Vodka, Egg White, Calpico
Kahula



16

YUZURITA

Jalapeño Infused Tequila
Yuzu Syrup, Lime Juice
Japanese Salt Rim



15



15

HAGI OLD FASHION

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



17

GREEN APLETINI

Haku Vodka, Green Apple Syrup
Lime Juice



16

THE BOSU

Rum, Shiso Leaves
Cucumber, Lime Juice
Lychee Syrup

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
+
GINJO

Lively, Fruity, Aromatic

at least 40% of grain is removed

純米大吟醸
大吟醸

JUNMAI DAIGINJO
+
DAIGINJO

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 16
B 62



KEN DAIGINJO

SMV+4, FUKUSHIMA

Gorgeous aroma of melons, pears and peaches, Has a very elegant and crisp taste with a beautiful finish.

B 160



KENBISHI KUROMATSU HONJOZO

SMV±0.5, HYOGO (900ml)

Rich & Dry. This is the taste of old school sake: deep, rich, bursting with umami, sweetness and acidity.

G 18
B 95



BORN BLUE JUNMAI DAIGINJO GENSHU

SMV+4, FUKUI

A silky texture and rich mouthfeel lead into lively tropical fruit notes.

G 24
B 96



GINBAN JUNMAI DAIGINJO

SMV+5, TOYAMA

Light sharp fruitiness like an apple, clear in colour.

G 13
B 52



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 17
B 68



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 18
B 75



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 14
B 55



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 18
B 75



KUBOTA HEKI 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 24
B 96

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 18
B 70



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 14



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 17
B 68



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 Suigei Tokubetsu Junmai.

G 12



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 20
B 78



KITAYA ARABASHIRI JUNMAI DAIGINJO SMV+3 FUKUOKA

Dry and elegant. Utilizing a special closed circuit to transfer this sake from the tank direct to bottling. This indulgent, champagne-like sake has notes of pineapple and grape, and minerality.

B 98



ITAMI ONIGOROSHI JUNMAI SMV+6, HYOGO

This saké 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
L 17



Dewazakura Izumi Judan "Tenth Degree" SMV+12, Yamagata, GINJO

It's vibrant, crisp, clear, and bone dry with aromatics reminiscent of Tanqueray. It's a classic Ginjo, but with a harder edge. This sake is perfect for martini lovers!

G 16



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 16



ZAKU HO NO TOMO JUNMAI SMV+5, MIE

The brewery uses mainly Mie rice grown by local contract farmers and brews on a small scale all year round. Aroma of orange peel precedes a quick burst of delicate sweetness and notes of orange and grapefruit followed by a crisp and dry finish.

G 17
B 68



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 13

SMALL BOTTLE SAKE



-CANNED SAKE- FUNAGUCHI KIKUSUI Honjozo

SMV-2, NIIGATA, 200ml
a rich, full-bodied flavor but with a refreshing clean finish.

12



-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.

30



-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 mouth feel.

24



-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.

38

NIGORI & FLAVORED SAKE



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

14



**-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.

15



**-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



**-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.

36



**-SOJU-
CHAMISUL FRESH**
Korean Soju, 375ml
Soft floral, citrus and alcohol aromas. dry, light on the palate with a hint of pear

15



**-OTHER SAKE-
Yuzuomoi Yuzu Citrus Junmai** Carafe 500ml 62
SMV-70, KYOTO, 500ml
A sake made with yuzu extracts. Yuzu is a citrus fruit that's very lemon-lime like. It's nicely sweet, excellent chilled and refreshing just as a citrus sorbet would be after a hearty meal.

G 18

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

7.5



KOKUTO UMESHU
Brown Sugar Plum Wine

G8.5

B62



5



CHOYA CLASSIC
PLUM WINE

G9

B65



UMEPON PLUM &
DEKAPON ORANGE

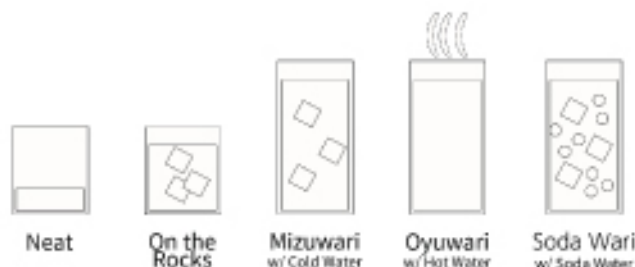
G8.5

B62



UJI GREEN TEA
UMESHU

SHOCHU



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



G 9
B 65

-BARLEY SHOCHU-IICHIKO KUROBIN

Oita
Elegant
Smooth
Clean



G 15
B 112

-SWEET POTATO-KUROKIRISHIMA

Kagoshima
Complex
Fruity
Spicy



G 8.5
B 62

-SWEET POTATO-IKKOMON

Kagoshima
Smooth
Flavorful



G 14
B 102

-BARLEY SHOCHU-KANNOKO

Oita
Rich
Mellow
Amber



G 9
B 65

-BROWN SUGAR-LENTO

Kagoshima
Slightly Sweet
Smooth



G 9
B 65

-SESAME-BENIOTOME

Fukuoka
Smooth
Mellow
Mouthfeel slides into a Peanut Butter finish



G 7.5
B 55

-SWEET POTATO-HOUZAN

Kagoshima
Floral
Aromatic



G 12.5
B 92

-SWEET POTATO-TENSHI NO YUWAKU

Kagoshima
Thick
Creamy
Elegant



G 20
B 165

-PERILLA-TAN TAKA TAN

Hokkaido
Delicate
Fruity
Floral, Herbal
Light



G 7
B 52

-BUCKWHEAT-TOWARI

Miyazaki
Rich
Toasted
Nutty



G 11.5
B 86

-AWAMORI RICE-ZUISEN HAKURYU

Okinawa
Nutty
Supremely mellow
Well Balanced



G 9.5
B 70

焼酎

HAPPY HOUR

EVERYDAY 5pm - 6:30pm

SAPPORO
DRAFT BEER
サッポロ生ビール



5

SHOCHU
Ginza no
Suzume
銀座のすずめ



6

WINE
葡萄酒
House Red
or White Wine



7



6

SAKE
Itami Onigoroshi
伊丹 鬼ころし



10

KOREAN SOJU
韓国ソジュ
Chamisul Fresh



7

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

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

\$15 minimum charge per person.

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

SPIRITS

Japanese Whiskey



Rye



Whiskey/Scotch



Bourbon



Vodka



Gin



Rum



Tequila & Mezcal



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

11



ビームハイボール

Beam Highball

Jim Beam Bourbon Whiskey

12



バーボンハイボール

Bourbon Highball

Maker's Mark Bourbon Whiskey

13



アイリッシュハイボール

Irish Highball

Jameson Whiskey

15



スモーキーハイボール

Smoky Highball

Dewar's Scotch Whisky

16



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

Flavored HIGHBALL

季ハイボールゆず

Yuzu Highball

Yuzu Citrus

12

季ハイボールジンジャー

Ginger Highball

Spicy Ginger

12

季ハイボール生レモン

Fresh Lemon Highball

Fresh Squeezed Lemon

12

季ハイボールピーチ

Peach Highball

White Peach

12



超炭酸
角ハイボール
何故美味しい?

6VOLの
超強力
炭酸

凍る直前
1°Cの
ソーダ

サーバーは
「超」炭酸
専用