

## Beer

### On Tap

<b>Sapporo Draft</b> Japanese Rice Lager	6
<b>Seasonal Local Draft</b>	7.5

### Bottles

<b>Orion</b> Japanese Rice Lager (21oz)	8.5
<b>Kirin Light</b> Japanese Lager	6

## Sake

### Carafe

<b>Hot Sake</b> Gekkeikan	8
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### Bottles

Kikusui 'Chrysanthemum's Mist'	14
Dassai 'Otter Fest' Daiginjo	18
<b>Sayuri</b> Nigori	14

## Craft Cocktail

<b>Blushing Lady</b>	9
Dry Sake, Nigori Sake, Grapefruit, Strawberry	
<b>Nigori Piña Colada</b>	9
Coconut, Nigori Sake, Cold Pressed Pineapple	
<b>The Cuke</b>	9
Cucumber Infused Shochu, Mint, Kefir Ginger Lime Soda	

## Wine

	G / B
<b>White</b>	
<b>Leese-Fitch</b> , Sonoma '15 Chardonnay	8/32
<b>Whitehaven</b> , New Zealand '15 Sauvignon Blanc	10/40
<b>Red</b>	
<b>Consilience</b> , Santa Barbara '14 Pinot Noir	9/36
<b>Poppy</b> , Paso Robles '15 Cabernet Sauvignon	10/40

## Fresh Squeezed Juice

12oz....4.5  
16oz....6.5

**Grapefruits**  
**Orange**  
**Tropical Mix:** Strawberry, Pineapple, Orange

## Kombucha & Kefir Soda

(16oz)

<b>Local Kefir Soda: Ginger Lime</b>	5.5
<b>Seasonal Local Kombucha</b>	5.5

## Tea

(16oz)

<b>Green Tea</b> (Hot/Iced) premium from Shizuoka, Japan	3.5
 - San Diego premium tea co. -	
<b>Jasmine Wild</b> (Hot/Iced) organic wild green tea & jasmine	4
<b>Milk Oolong</b> (Hot/Iced) grown high in the Fujian mountains, a milky taste and soft texture	4
<b>Blue Chamomile</b> (Hot/Iced) organic chamomile, lavender, rose petals, butterfly pea flower (Caffeine-free)	4

## Soda

<b>Mexican Coke</b>	3.5
<b>Diet Coke</b>	2.5
<b>Perrier</b>	2
<b>Ramune Soda</b>	3

### HOURS:

MON - THUR 11:30 - 9:00  
FRI & SAT 11:30 - 10:00  
SUN 12:00 - 8:30

