

BOTTLED BEER

COORS LIGHT 6.00

CORONA 7.00

HEINEKEN 7.00

HEINEKEN 0.0 NON-ALCOHOLIC 7.00

TSING TAO 7.00

DRAFT BEERS

BLACK RAVEN TRICKSTER IPA 7.25

BUD LIGHT 6.00

COORS LIGHT 6.00

KIRIN ICHIBAN 7.00

MAC AND JACK'S 7.00

MANNY'S PALE ALE 7.00

SINGHA 7.00

STELLA ARTOIS 7.75

COCKTAILS

YUZU MULE 12

smirnoff vodka | yuzu puree | lemon | ginger beer

DRAGONBERRY MOJITO 13

bacardi dragonberry rum | simple syrup
fresh lime | mint | touch of lemon and lime soda

SPICY MANGO MARGARITA 14

patron silver tequila | mango | triple sec
lime | jalapeño | salt rim | house made lime sour

PEAR SAKE MARTINI 12

pear sake | st. germaine liquor | haku vodka
cranberry juice | lemonade

UME OLD FASHIONED 15

toki japanese whisky | ume shochu | orange peel | cherry bitters

ROYAL LYCHEE MARTINI 15

empress 1908 indigo gin | lychee syrup | lime juice | lychee fruit

COCONUT COLADA 14

koloa kua'i coconut rum | coconut water | pineapple juice
lime juice

UBE ESPRESSO MARTINI 14

kasama philippine rum | café du monde coffee
ube whipped cream

LILIKOI LEMON BAR 11

stoli citros vodka | frangelico | lilikoi puree syrup | cream

DOUBLE CHOCOLATE MARTINI 11

dorda double chocolate liqueur | bailey's irish cream
satilia chocolate shavings

NON-ALCOHOLIC LIBATIONS

AGUA FRESCA 3.75

mint | lime juice | sugar
chilled spring water | mango

STRAWBERRY LEMONADE 3.75

strawberry puree | lemonade

RED BULL ENERGY DRINK 5.00

original | sugar-free | yellow edition | blue edition
coconut edition | watermelon edition

GINGER BEER 4.50

VIETNAMESE COFFEE 5.50

café du monde coffee and sweetened condensed milk
prepared tableside in a traditional phin served hot or iced

COCONUT WATER 4.25



ALL PRICES DO NOT INCLUDE SALES TAX.
While we will do our very best to accommodate our guest with
food intolerances and allergies, we are unable to guarantee
that dishes will be completely allergen free.

Consuming raw or undercooked items may
increase your risk of food borne illness.

HOUSE SAKE

	Small	Large
GEKKIEKAN	5.50	12.00
traditional junmai style sake served warm		

PREMIUM SAKE
SERVED CHILLED

	Glass	Bottle
SOTO JUNMAI	12.00	48.00
delicate and light with aromas of apples, nuts and golden raisins. Niigata prefecture		
MURAI TANREI JUNMAI	11.00	45.00
light and mellow, melon and apple aroma and subtle flavors of cantaloupe and pear. Aomori prefecture		
HAKUTSURU JUNMAI GINJO	14.00	53.00
flowery fragrance and balanced flavors of cantaloupe, white grape and sweet rice, and a dry finish. Hyogo prefecture		
TEDORIGAWA YAMAHAI DAIGINJO “CHRYSANTHEMUM MEADOW”	21.00	38.00
creamy, with flavors of honey and herbs, and a supple and racy finish. Ishikawa prefecture		
KAMOIZUMI NIGORI GINJO “SUMMER SNOW”	14.00	44.00
premium unfiltered sake, rich and creamy, mildly sweet with aromas of fresh cut hay and grapes. Hiroshima prefecture		
TOZAI “BLOSSOM OF PEACE” PLUM SAKE	9.00	38.00
plum sake naturally macerated with aodani plums, aromas of marzipan and almond with flavors of plum, apricot and cherry. Kyoto prefecture		
MOONSTONE ASIAN PEAR	9.00	40.00
bright and fresh with the flavor and aroma of asian pear. Oregon, USA		

WINES

	Glass	Bottle
SPARKLING		
CRÉMANT DE BORDEAUX FRENCH BLUE	11.00	44.00
BRUT BORDEAUX AOC		
WHITE		
RIESLING CHATEAU STE. MICHELLE	14.00	48.00
EROICA, COLUMBIA VALLEY		
SAUVIGNON BLANC TERRA BLANCA	10.00	40.00
YAKIMA VALLEY		
PINOT GRIS KING ESTATE	12.00	36.00
ARTISAN SERIES, WILLAMETTE VALLEY		
VIOGNIER K VINTERS	12.00	36.00
ART DEN HOED VINEYARD, YAKIMA VALLEY		
CHARDONNAY SONOMA-CUTRER	14.00	42.00
RUSSIAN RIVER RANCHES, SONOMA COAST		
HOUSE WHITE WINE	6.50	26.00
ROSÉ		
ROSÉ STUDIO BY MIRAVAL	11.00	34.00
MEDITERRANÉE IGP		
RED		
PINOT NOIR BELLE GLOS	18.50	64.00
LAS ALTURAS VINEYARD, SANTA LUCIA		
MERLOT AMONG THE GIANTS	11.00	34.00
GOOSE GAP		
SYRAH MARYHILL	13.00	42.00
COLUMBIA VALLEY		
CABERNET SAUVIGNON FRANCIS COPPOLA	12.00	36.00
PASO ROBLES		
HOUSE RED WINE	7.00	26.00