



HINTSU

## WELCOME ようこそ

Himitsu translates to “secret” in the English language. We are a Japanese style speakeasy craft cocktail lounge directed by the world renown mixologist, Shingo Gokan. Himitsu was created in celebration of the Japanese concept of “Omotenashi”.

The room is the first full concept creation in the United States from British designer Tom Dixon. The room’s design inspiration draws from the large format painting titled “King of Birds” by Atlanta artist, Todd Murphy.

In Celebration of Love and Happiness

ありがとうございました

**“And above all, watch with glittering eyes the whole world around you because the greatest secrets are always hidden in the most unlikely places. Those who don’t believe in magic will never find it.”**

#himitsuatl

An automatic gratuity of 20% will be added to all parties of 5 and larger.

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# FOOD OFFERINGS 4

## BITES

<b>AVOCADO SALAD</b> wasabi vinaigrette dressing	9
<b>EDAMAME</b> sea salt	9
<b>YELLOWTAIL JALAPENO</b> garlic ponzu, cilantro	26
<b>SPICY TUNA CRISPY RICE</b> spicy tuna tartare on lightly fried crispy sushi rice with jalapeno slices	24
<b>TUNA PIZZA</b> sashimi tuna, flat bread, crème fraiche, shiso, lemon, truffle oil, black salt	23
<b>TUNA CARPACCIO</b> soy vinaigrette, avocado, onion	25
<b>KARAAGE</b> fried chicken, shishito peppers	21
<b>BLACK COD</b> miso, lettuce, lemon	37
<b>ROCK SHRIMP TEMPURA</b> creamy-spicy, ponzu, or sweet garlic soy sauce	23
<b>SHISHITOU</b>	9
<b>CRISPY WINGS</b> 6pc crispy fried chicken wings, furikake sauce	18
<b>WHITEFISH CARPACCIO</b> today's sashimi whitefish, lemon, cold press oil, yuzukosho	24
<b>BRUSSELS SPROUTS</b> candied pecan, serrano, mint, pickled onion	12
<b>DUCK TATAKI</b> aged balsamic vinegar, shingo pear	23
<b>WAGYU SANDO</b> katsu-style, katsu sauce, milk toast	70
<b>UMI STEAK</b> 6oz Miyazaki wagyu tenderloin steak with asparagus, ponzu sauce, and yuzukosho	185

Per Chef's request, HIMITSU does not provide carry out or carry out boxes.  
Kindly order accordingly.

All items are subject to availability.

An automatic gratuity of 20% will be added to all parties of 5 and larger.

Items are served raw or undercooked or may contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase  
your risk of food borne illness.

# FOOD OFFERINGS 5

## SASHIMI

- SANMORI** tuna, yellowtail, salmon. 2 pc. each 36
- GOSHINAMORI** salmon, two chef's selection of whitefish.  
2 pc. each 58

## NIGIRI

- SAKE AIOLI** cured salmon, garlic aioli, lime, caviar,  
cracked black pepper 18
- OTORO CAVIAR** bluefin tuna belly, truffle soy, serrano,  
wasabi, caviar 34

## ROLL

- NEW PAGE** shrimp tempura, salmon, cucumber, lemon, eel sauce 24
- HIMITSU ROLL** salmon, avocado, jalapeno, herb aioli 26
- AMERICAN TUNA ROLL** spicy tuna, cucumber, avocado,  
spicy mayo, eel sauce 24
- TYPHOON ROLL** spicy yellowtail, cucumber, sesame seeds,  
salmon, avocado, serrano, sriracha 24
- FOIE GRAS ROLL** foie gras, tuna, scallion, wasabi soy,  
truffle oil, serrano 39
- VEGETARIAN ROLL** cucumber, shiitaki mushrooms,  
asparagus, yamagobo, kanpyo, sesame seeds and thin  
sliced avocado 16

## BOX

- LOBSTER BOX** lobster salad, tempura crunch, mayonnaise,  
tobiko, scallion, eel sauce 36
- SPICY TUNA BOX** spicy tuna, yellowtail, salmon, masago,  
scallion, pepper sauce 28

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## DESSERTS/COFFEE 6

### DESSERTS

MILLE CRÊPE crêpe, vanilla , himitsu creme	14
SEASONAL CRÈME BRÛLÉE selection of seasonal fresh ingredients	12
24 CARROT CAKE sake creme cheese	14

### COFFEE

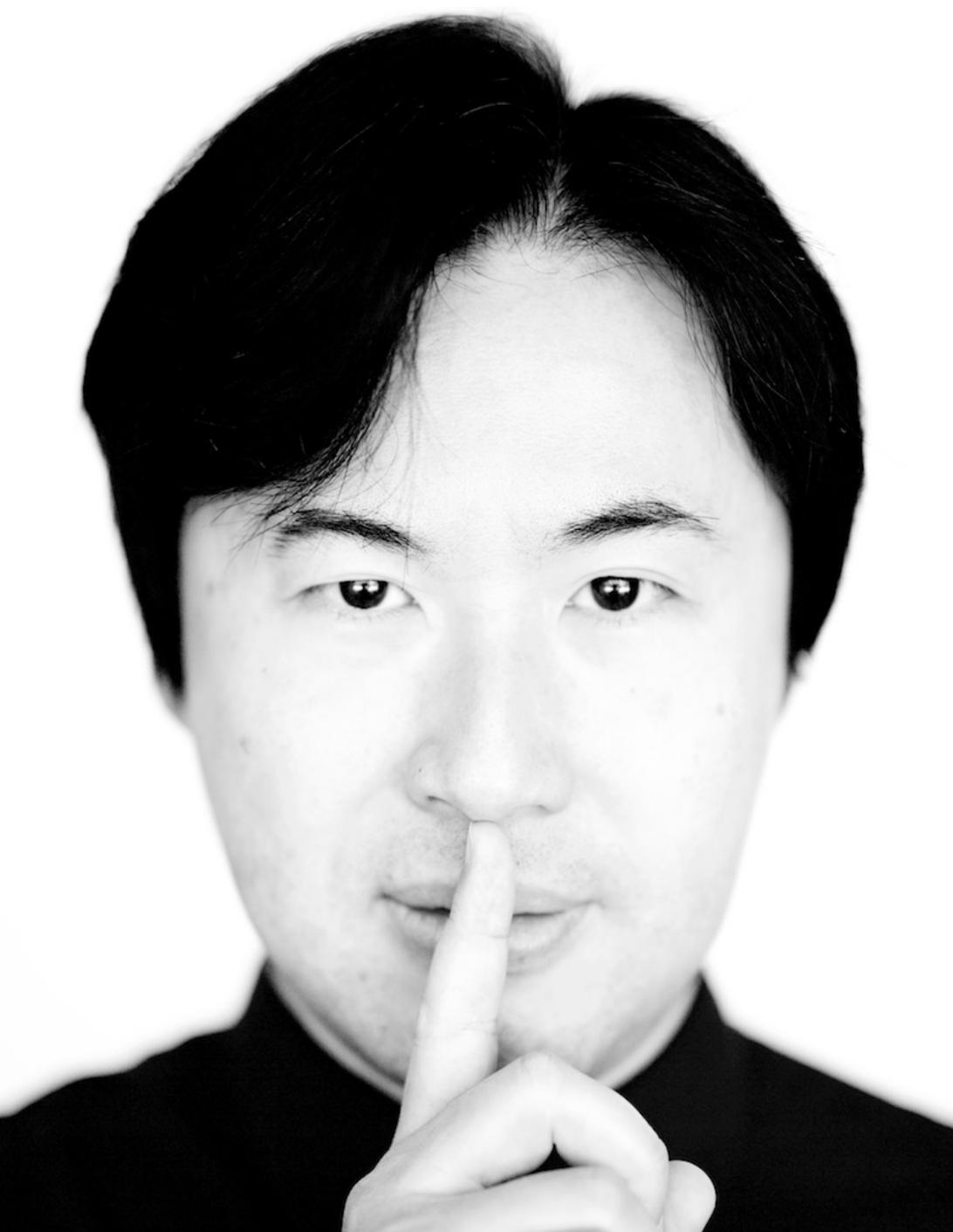
ESPRESSO	5
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# COCKTAILS 8

Created by (Shingo Gokan)

## SIGNATURES

RAICHI	17
Lychee-cello, Nigori Sake, Elderflower Grapefruit, Rosewater	
KYURI	19
Gin, Cucumber, Lemongrass, Pineapple, Absinthe	
KAKAO	21
Mezcal, Cacao Nib, Passionfruit, Ginger, Raspberry, Lime, Egg White	
YASHINOMI	17
White Rum, Kaffir Lime, Coconut, Ginger, Chili	
YUZU	17
Tequila, Yuzu, Shiso, Agave, Yukari	
PAPURIKA	17
Tequila, Chartreuse, Bell Pepper, Passionfruit, Orange, Cilantro	
KEMURI	22
Japanese Whiskey, Kijoshu, Oloroso Sherry, Benedictine, Bitters, Smoke	
WAGYU	19
A5 Wagyu Fat Washed Bourbon, Honey, Bitters, Cracked Pepper	

All items are subject to availability. Our cocktails are constructed with love, please allow ample time for each one to receive the attention it deserves.

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# COCKTAILS 9

Created by (Shingo Gokan)

## HIMITSU CLASSICS

ENGLISH MULE Earl Grey Vodka + Cocchi Americano + Ginger Ale + Lemon + Italicus	17
CUCUMBER GIMLET Monkey 47 + Clarified Cucumber + Clarified Lime + Maraschino Liqueur	23
MATCHA ESPRESSO MARTINI Vanilla Bean Vodka + Matcha + Espresso	20
DEMARE Reposado Tequila + Apricot + Orange + Espresso	22
PLUMICILLIN Scotch + Umeshu + Ginger + Lemon	20
BUTTER OLD FASHIONED Brown Butter Bourbon + Honey + Orange	17
CHAMPAGNE PINA COLADA Rum + Pineapple + Coconut + Champagne	21

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# SPARKLING 11

## BY THE GLASS

SPARKLING	<b>BISOL JEIO</b> , Prosecco Brut, Valdobbiadene Superiore D.O.C.G., Italy NV	15/75
CHAMPAGNE	<b>TAITTINGER</b> , Brut Reserve NV	28/132
	<b>RUINART</b> , Rose NV	36/180

## BY THE BOTTLE

METHOD		
CHAMPENOIS	<b>BARONE PIZZINI</b> , Extra Brut, Franciacorta, Lombardia, Italy NV	115
CHAMPAGNE	<b>RUINART</b> , Rose NV	180
	<b>VEUVE CLICQUOT</b> Ponsardin, Brut, Reims NV	185
	<b>BILLECART-SALMON</b> , Brut Rose NV	195
	<b>RUINART</b> , Blanc de Blancs NV	225
	<b>LAURENT-PERRIER</b> , Grande Siecle, Tours-sur-Marne NV	375
	<b>PERRIER-JOUËT</b> , Belle Epoque, Epernay 2006	445
	<b>DOM PERIGNON</b> , Brut 2013	525
	<b>LOUIS ROEDERER</b> , Cristal, Reims 2015	555
	<b>RUINART</b> , Dom Ruinart, Blanc de Blancs, Reims 2010	585
	<b>KRUG</b> , Brut Rose, Reims NV	675
	<b>DOM PERIGNON P2</b> , Brut 2004	750
	<b>SALON</b> , Cuvée S, Blanc de Blancs, Les Mesnil 2013	1250

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# WHITE / ROSE 13

## BY THE GLASS

PINOT GRIS	<b>HUGEL</b> Classic, Alsace, France 2022	18/72
SAUVIGNON BLANC	<b>FRENZY</b> , New Zealand 2023	13/52
CHARDONNAY	<b>DOMAINE WILLAIM FEVRE</b> Chablis, Burgundy, France 2021	20/80
	<b>ZD</b> , California 2022	24/96
ROSÉ	<b>PEYRASSOL</b> Provence, France, 2023	18/72
RIESLING	<b>PIERRE SPAR</b> Alsace, France, 2022	16/68

## BY THE BOTTLE

<b>PINOT GRIGIO</b>	Abbazia di Novacella, Südtirol, Alto Adige, Italy 2017	60
<b>RIESLING</b>	St. Urbans-Hof, Spätlese, Ockfener Bockstein, Mosel, Germany 2014	72
<b>CHARDONNAY</b>	Newton 'Unfiltered', Napa Valley, California 2016	135
	Far Niente, Napa Valley, California, 2021	165
<b>SAUVIGNON BLANC</b>	Clos du Val, Napa Valley, California 2022	150
	Merry Edwards, Russian River, California 2021	160

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# RED 15

## BY THE GLASS

PINOT NOIR	<b>VAN DUZER</b> Willamette Valley, Oregon 2021	20/80
	<b>THE PARING</b> Santa Rita Hills, California 2021	18/72
	<b>DOMAINE FAIVELEY BOURGOGNE,</b> Burgundy, France 2021	28/112
MALBEC	<b>THERON TERRASSE</b> Cahors, France 2020	17/68
CABERNET SAUVIGNON	<b>RAEBURN</b> Sonoma County California 2022	25/100
ALTERNATIVE RED	<b>ZENATO</b> Ripassa, Veneto, Italy, 2019	24/96

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# RED 16

## BY THE BOTTLE

UNITED STATES	<b>PINOT NOIR</b>	
	Shea Cellars, Willamette Valley, Oregon 2020	115
	Dumol 'Wester Reach', Russian River Valley, CA 2022	175
	Domaine Serene 'Evenstad Reserve', Willamette Valley, Oregon 2019	250
	Williams Selyem 'Rochioli Vineyard', Sonoma Coast, California 2019	295
	<b>CABERNET SAUVIGNON</b>	
	Heitz Cellar, Napa Valley, California 2018	130
	Silver Oak, Alexander Valley, California 2018	225
	Far Niente, Napa Valley, California 2021	230
	Carters Cellars, Napa Valley, California 2018	260
	Au Sommet 'Atlas Peak', Napa Valley, California 2021	575
	Schrader "T6", Napa Valley, California 2019	750
<b>RED BLEND</b>		
Continuum, Napa Valley, California 2019	600	
Dominus Estate, Napa Valley, California 2019	650	
Opus One, Oakville, California 2019	680	
Opus One, Napa Valley, California 2018	650	
375ml Opus One, Oakville, California 2019	350	
ITALY	<b>BARBARESCO</b>	
	Castello di Neive, Piedmont, Italy 2021	125
	<b>SUPER TUSCAN</b>	
Ornellaia, Bolgheri Superiore, Tuscany, Italy 2020	485	
Sassacaia, Bolgheri, Tuscany, Ital 2020	550	

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# RED 17

## BY THE BOTTLE

FRANCE

### **BURGUNDY**

Bouchard Pere & Fils, Pommard, France 2020

225

### **BORDEAUX**

Chateau Latour, Pauillac, France 2004

1450

Chateau Mouton Rothschild, Pauillac, France 2017

1500

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## DESSERT / FORTIFIED 19

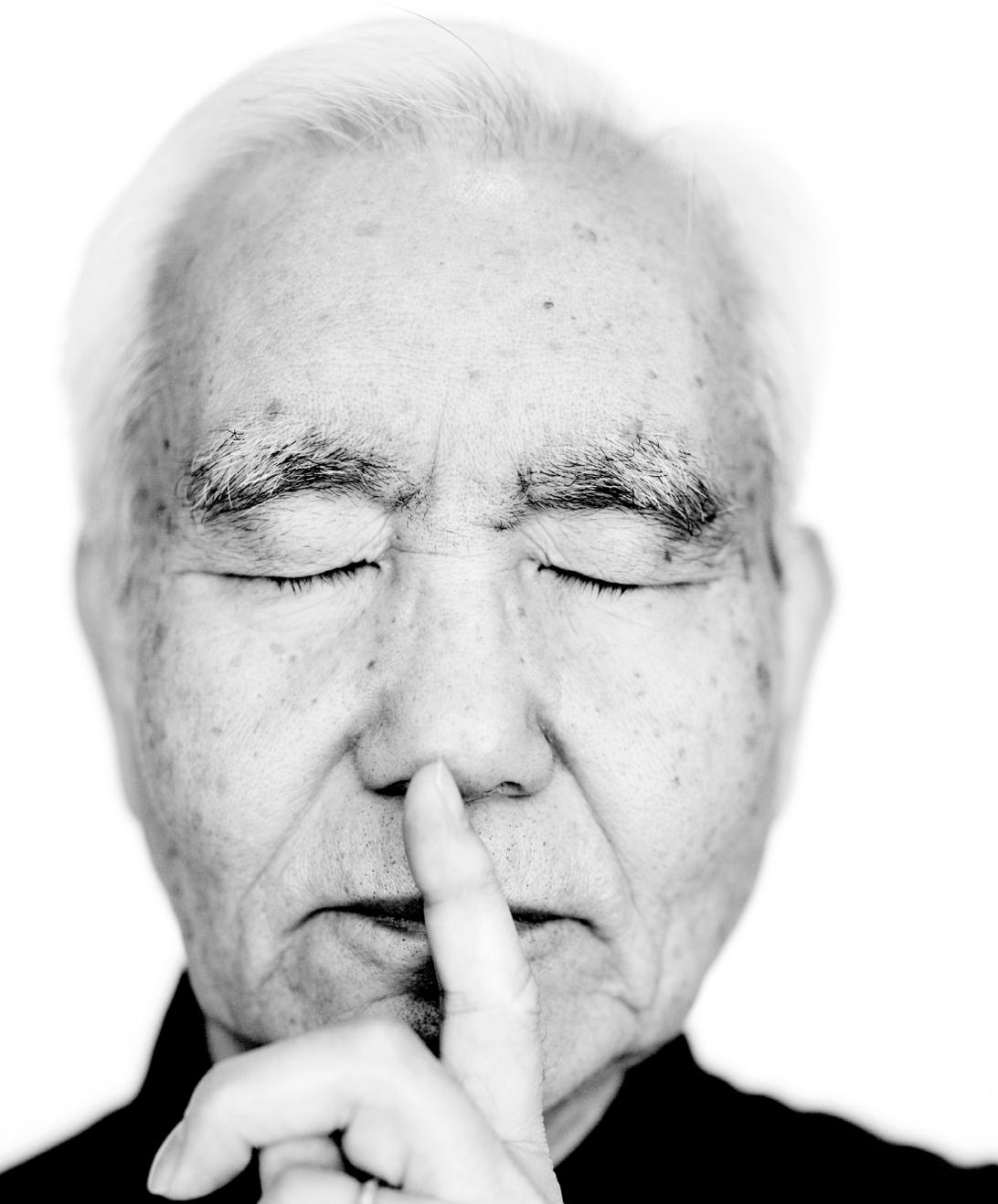
### BY THE GLASS

MADIERA	<b>BROADBENT</b> Rainwater, Portugal	15
PORT	<b>SMITH WOODHOUSE</b> 10 year Tawny, Douro, Portugal	16
SHERRY	<b>ALVEAR</b> Pedro Ximenez, 1927 Solera, Jerez, Andalucia, Spain	17
SAUTERNES	<b>CHATEAU SAINT-VINCENT</b> Sauternes, France 2015	20
ICE WINE	<b>JACKSON TRIGGS</b> Vidal Blanc, Ontario, Canada 2019	21

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# SPIRITS 21

VODKA (2.0 oz)	Absolut Citron	13
	Absolut Elyx	17
	Aylesbury Duck**	11
	Boyd & Blair	14
	Clix**	96
	Grey Goose	13
	Haku	14
	Ketel One	13
	Nikka Coffey	13
	Tito's	13
	Tuthilltown Indigenous Apple**	12

GIN (2.0 oz)	Beefeater 24	12
	Bols Barrel Aged Genever**	14
	Bols Genever	14
	Bombay Sapphire	13
	Edinburgh**	14
	Hendrick's	17
	Monkey 47	25
	Nikka Coffey	15
	Nolet's "The Reserve"***	100
	Ransom Old Tom	13
	Roku	14
	Sipsmith VJOP**	17
	The Botanist**	14
Tinkerman's Sweet Spice**	12	

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# SPIRITS 22

DOMESTIC WHISKEY (2.0 oz)	B O U R B O N	
	Basil Hayden's	15
	Booker's	20
	Buffalo Trace	13
	Bulleit Bourbon	12
	Elijah Craig Barrel Proof**	25
	Elijah Craig Small Batch	18
	Four Roses Single Barrel	15
	Four Roses Small Batch Select	22
	McKenna 10yr Single Barrel	20
	Michter's Bourbon	13
	Woodford Reserve	16
		R Y E
	Bulleit Rye	12
	Leopold Brothers**	12
	Michter's Rye	24
	Old Potrero Rye**	21
	Sazerac Rye	13
	WhistlePig 10yr	23
	T E N N E S S E E	
	George Dickel Barrel Select	13
	F I N I S H E D	
	Angel's Envy	16
	Angel's Envy Rye**	35
	Legent	18

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# SPIRITS 23

SCOTCH (2.0 oz)	S P E Y S I D E	
	Glenlivet 12 yr	17
	Glenlivet 15 yr**	18
	Glenlivet 18 yr**	25
	Glenlivet 21 yr**	65
	Glenlivet 25 yr**	165
	Glenlivet Nadurra First Fill	20
	Glenlivet Nadurra Oloroso Cask	20
	Glenlivet Nadurra Peated Cask	20
	Imperial 1995	21
	I S L A Y	
	Caol Ila 2003**	55
	Lagavulin 16yr	25
	Laphroaig 10yr	15
	L O W L A N D	
	Auchentoshan 1998**	24
	H I G H L A N D	
	Ben Nevis 1991**	32
	Dalmore 12yr	20
	Dalmore 15yr**	30
	Dalmore 18yr**	45
	Dalmore Cigar Malt**	35
	Macallan 12yr	27
	Macallan 15yr	58
	Macallan 18yr	165
	Macallan Double Cask 12yr	24
	Macallan Double Cask 15yr	54
	Macallan Rare Cask	130
	Macallan Time Space Harmony 1oz	190
	Macallan Time Space Harmony 2oz	380
	Oban 14yr	20
	C A M B E L T O W N	
	Springbank 15yr	25

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# SPIRITS 24

SCOTCH (2.0 oz)	I S L A N D S	
	Ledaig 2004**	33
	Jura 10yr	18
	Jura 18yr**	30
	Jura Seven Wood**	22

## B L E N D S

Compass Box Great King St.	13
Glenlivet Founder's Reserve	12
Shackelton	18

AGAVE (2.0 oz)	B L A N C O S / P L A T A S	
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Avion Silver	18
Casa Dragones Blanco	35
Clase Azul	25
Codigo Rosa	34
El Tesoro Blanco	20
Fuenteseca Blanco	40
G4 Blanco	18
Los Lindero Blanco	27
Ocho Plata	16
Pedro Furtivo Blanco	16

## R E P O S A D O S

Avion Reposado	20
Clase Azul Reposado	40
Clase Azul Gold	135
Codigo Reposado	30
El Tesoro Reposado	25
Los Linderos Reposado	31
Ocho Reposado	18
Ocho Reposado Widow Janel Barrel	26
Pedro Furtivo Reposado	18

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# SPIRITS 25

AGAVE  
(2.0 oz)

## A N E J O +

3-4-5	100
Avion 44 Extra Anejo	44
Casa Dragones Anejo	60
Casa Dragones Joven	75
Clase Azul Anejo	185
Clase Azul Ultra 1oz	295
Clase Azul Ultra 2oz	585
Codigo Anejo	45
Don Julio 1942.	42
Don Julio 1942 Primavera	38
Fuerteseca 11yr Anejo	150
Ocho Anejo	20

## M E Z C A L

Del Maguey Chichicapa	21
Del Maguey Iberico	74
Del Maguey Las Milpas.	23
Del Maguey Madrecuixe	21
Del Maguey Pechuga.	42
Del Maguey San Luis Del Rio	21
Del Maguey Santo Domingo Albarradas	23
Del Maguey Tabiche	36
Del Maguey Vida.	13

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## SPIRITS 26

BRANDY (2.0 oz)	Bellwood Apple Brandy**	12
	Chauffe Couer VSOP Calvados	14
	Eric Artiguelongue Armagnac XO 15yr	23
	Lairds Applejack	10
	Lairds Straight Apple Brandy	11
	Macchu Pisco	12
	Martel Cordon Bleu**	30
	Martel VS	12
	Martel XO**	58
	Pierre Ferrand Cognac Grand Champagne Selection	
	Des Anges**	20

RUM (2.0 oz)	Afrohead 7yr	12
	Afrohead 15yr**	14
	Bacardi 8	12
	Blackwell	10
	Brugal 1888	18
	Leblon Cachaca	14
	Mount Gay Extra Old**	35
	Plantation 3 Star	11
	Plantation Barbados 5yr**	12
	Plantation OFTD	12
	Plantation Pineapple	12
	Rhum JM VSOP	15
	Ron Santa Teresa	15
	Smith & Cross	12
	The Scarlet Ibis	12

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# SPIRITS 27

JAPANESE WHISKEY (2.0 oz)	Hakushu 12yr	50
	Hibiki Harmony	30
	Nikka Coffey Grain	18
	Nikka From the Barrel	25
	Nikka Miyagikyo**	20
	Nikka Taketsuru**	18
	Nikka Yoichi**	20
	Yamazaki 12yr	48
	Yamazaki 18yr 1oz	105
	Yamazaki 18yr 2oz	210
IRISH WHISKEY (2.0 oz)	Jameson	15
	Midleton Very Rare**	35
	Redbreast 12yr	16
	Redbreast 15yr	25
CANADIAN WHISKEY (2.0 oz)	Crown Royal	12
SHOCHU (2.0 oz)	Gyokuro Tea	12
	Hyakunen No Koduko Barrel Aged	25
	Kinjo Shiro Kome	12
	Kintaro Roasted Mugi	12
	Satsuma Otome	12
	Shiranami Kuradashi Genshu	13
	Unkai Soba	11
AMARI (2.0 oz)	Amaro Averna	12
	Amaro Lucano**	12
	Amaro Nonino	16
	Bigallet China-China	14
	Bruto Americano**	12
	Cynar	12
	Cynar 70**	12
	Montenegro	16

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# SPIRITS 28

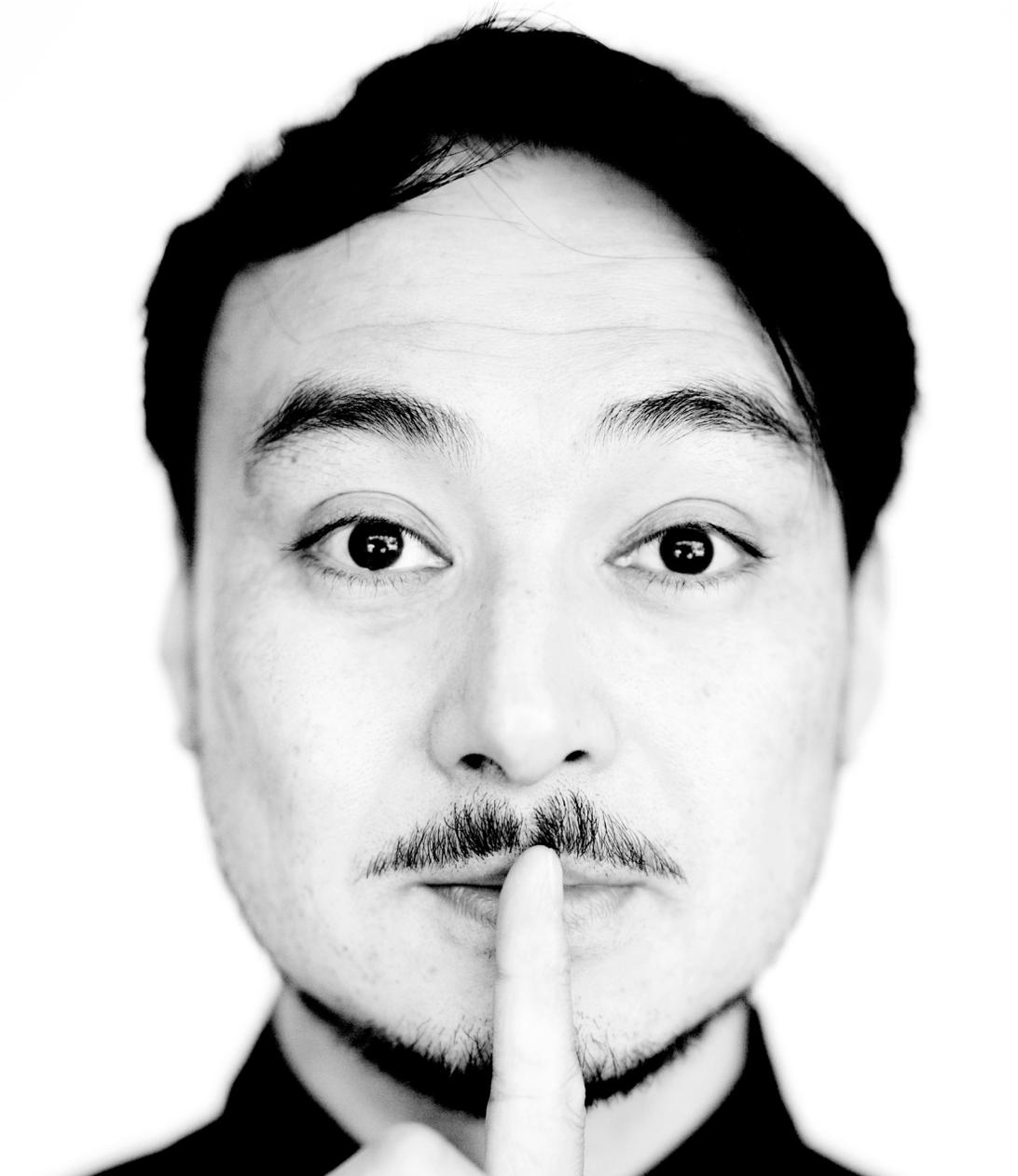
FERNET (2.0 oz)	Contratto Fernet**	16
	Fernet Branca	16
	Jelinek Fernet**	16
	Leopold Brothers Fernet**	16
CORDIALS (2.0 oz)	Aperol	12
	Bigallet China China**	12
	Campari	15
	Green Chartreuse	16
	Green Chartreuse VEP**	35
	Liqueur Strega	12
	Meletti Anisette**	12
	Yellow Chartreuse	16
Yellow Chartreuse VEP**	35	
ABSINTHE (2.0 oz)	Pernod**	12
	Herbsaint	15
VERMOUTH (2.0 oz)	Cocchi Americano Bianca	12
	Cocchi Americano Rosa	12
	Lillet Blanc	12
	Cappelletti**	12
	Imbue**	12
	Carpano Antica Formula	15

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## STYLES

### JUNMAI

Pure Sake, made from only rice, water, yeast and Koji. To carry the Junmai name the sake cannot have anything added. Junmai does not have a legal milling rate.

**Premium Sake**

### TOKUBETSU JUNMAI

As it is a Junmai, nothing can be added, however, it does have a polish rate of 60%.

**Super / Ultra Premium Sake**

### GINJO

Made with rice polished between 51-60% and has a varied level of added alcohol.

**Super Premium Sake**

### DAIGINJO

Made with rice polished to at least 50% and has a varied level of added alcohol.

**Ultra Premium Sake**

### JUNMAI GINJO

Pure sake made with rice polished 51-60% with no added alcohol.

**Super Premium Sake**

### JUNMAI DAIGINJO

Pure sake made with rice polished to at least 50% with no added alcohol.

**Ultra Premium Sake**

### NIGORI

Unlike most Sake, Nigori undergoes a coarse filtering procedure leaving the sake "cloudy" and more "natural".

### SPARKLING NIGORI

This coarse filtered sake is processed as if it were champagne, undergoing Methode De Champenoise, when secondary fermentation occurs in the bottle. This additional procedure achieves a greater acid content, tighter bubbles, and a higher quality end product.

## TERMINOLOGY

**Prefecture:** The divisions of Japan into what could be related to as "states"

**Seimaibuai:** The percentage of the original rice grain that remains after polishing. The lower the %, equates to a higher quality of grain for sake production.

**SMV (Sake Meter Value):** The greater the positive number, the drier the sake becomes, and the lower the negative number, the sweeter the sake is.

# SAKE 31

JUNMAI  
KIKU-MASAMUNE TARU  
HYOGO PREFECTURE  
73% Seimaibuai – 300 ML  
+5 SMV – 13.8% ABV  
\$30

TOKEBETSU JUNMAI  
NANBU BIJIN  
IWATE PREFECTURE  
55% Seimaibuai – 720 ML  
+5 SMV – 16% ABV  
\$86

JUNMAI GINJO  
PURAIBETO SENTAKU  
FUKUOKA PREFECTURE  
60% Seimaibuai – 174 ML  
+6 SMV – 15% ABV  
\$75

NIGORI  
SHIRAKAWAGO SASANIGORI  
GIFU PREFECTURE  
60% Seimaibuai – 720 ML  
+1 SMV – 15.9% ABV  
\$84

JUNMAI GINJO  
AMABUKI ICHIGO STRAWBERRY-FLOWER  
SAGA PREFECTURE  
55% Seimaibuai – 720 ML  
+1 SMV – 16% ABV  
\$78

SPARKLING NIGORI  
HAKKAISAN  
NIIGATA PREFECTURE  
60% Seimaibuai – 360 ML  
-23 SMV – 14.5% ABV  
\$53

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# SAKE 32

DAIGINJO  
AMABUKI HIMAWARI SUNFLOWER  
SAGA PREFECTURE  
40% Seimaibuai – 720 ML  
+10 SMV – 16% ABV  
\$78

JUNMAI DAIGINJO  
HAKKAISAN KONGO-SHIN  
NIIGATA PREFECTURE  
40% Seimaibuai – 800 ML  
-1 SMV – 17.8% ABV  
\$600

JUNMAI DAIGINJO  
KIKUSUI KURAMITSU  
NIIGATA PREFECTURE  
23% Seimaibuai – 720 ML  
+5.7 SMV – 15% ABV  
\$351

JUNMAI DAIGINJO  
BORN DREAMS COME TRUE  
FUKUI PREFECTURE  
35% Seimaibuai – 720 ML  
+2 SMV – 16% ABV  
\$575

JUNMAI DAIGINJO  
KUBOTA MANJYU  
NIIGATA PREFECTURE  
50% Seimaibuai – 720 ML  
+2 SMV – 15% ABV  
\$195

JUNMAI DAIGINJO  
DASSAI 23  
YAMAGUCHI PREFECTURE  
23% Seimaibuai – 720 ML  
+2 SMV – 16% ABV  
\$190

JUNMAI DAIGINJO  
OZE NO YUKIDOKE  
GUNMA PREFECTURE  
40% Seimaibuai – 720 ML  
+1 SMV – 18% ABV  
\$135

JUNMAI DAIGINJO  
DASSAI BEYOND  
YAMAGUCHI PREFECTURE  
23% Seimaibuai – 720 ML  
CLASSIFIED SMV – 16% ABV  
\$785

All items are subject to availability.

An automatic gratuity of 20% will be added to all parties of 5 and larger.

# BEER & SOFT DRINKS 33

## BEER

Echigo Koshihikari - Light Lager	8
Echigo Stout	11
Hitachino Nest Classic Ale - Witbier	12

## SOFT DRINKS

Coca-Cola	4
Diet Coca-Cola	4
Sprite	4
Fever-Tree Ginger Ale	4
Fever-Tree East Indian Tonic	4
Himitsu Ginger Beer	5

## H2O

Hildon still water	8
Hildon sparkling water	8

All items are subject to availability.

An automatic gratuity of 20% will be added to all parties of 5 and larger.

PHOTOGRAPHY

Joseph Guay for  
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