

## NIKKEI BAR 日経バー



## CEVICHE SAMPLER

Choose three of our varieties.

## KUNSEI

Smoked tuna, crispy sweet potato, cilantro, ponzu sauce.

## WASABI

Salmon, white fish, citrus wasabi sauce.

## KIIRO

Seared white fish, aji amarillo, avocado, smoked choco.

## OSK

Tuna, crispy quinoa, kyuri, rocoto yuzu sauce.

## CLASICO

Catch of the day, leche de tigre Osk, Andean corn.

## TIRADITOS &amp; USUZUKURIS

## TUNA TATAKI

Seared tuna, aji amarillo sauce, chirimoya, chalaquita.

## PERU

White fish, smoked rocoto chilli sauce, crunchy sweet potato.

## TAKO OLIVO

Grilled octopus, batija olive tartare, aji amarillo relish, furikake.

## EBI MATSURI

Torched shrimp, mango chalaquita, lemon zest, citrus soy sauce.

## CARPASSION

Salmon, passion fruit honey, watercress, crispy strips.

## MAKIMONO

## CRISPY QUINUA

Shrimp tempura, crab, quinoa, batayaki sauce.

## VEGGIE TRUFFLE

Smoked mushrooms, crispy sweet potato, citrus soy.

## TUNA TARTARE

Aromatic herbs, avocado, tobiko, spicy mayo.

## ANTIQU

Shrimp furai, scallion, seared beef tenderloin, panca - yakiniku sauce.

## NORI FURAI

Salmon, shrimp, avocado, crispy nori, Nikkei teriyaki.

## NIKKEI

Avocado, shrimp furai, white fish, ceviche sauce, Osk furikake.

\* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## NIKKEI BAR 日経バー

## NIGIRIS

## INCA

Cured tuna, aji amarillo, chalaquita, black quinoa.

## PISCO BUTA

Briscado Kurubuta pork jowl, pisco acholado, ginger, shoyu.

## NIKU

Wagyu beef, panca - tare, chargrilled scallion.

## TUNA FOIE

Seared foie gras, Nikkei teriyaki, Maldon salt.

## EBI MENTAICO

Shrimp gratin, roasted rocoto, sake, tobiko.

## UNAGI KABAYAKI

Eel, scallion tempura, panca - tare.

## HOTATE TRUFFLE

Torched scallop, truffle butter, lime.

## HAMACHI SPICY

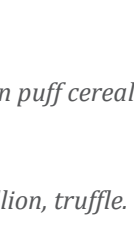
Peruvian chilli ra - yu, roasted almonds, scallion, lime.

## KATSU

Salmon belly, lemon zest, white truffle oil.

## VEGGIE BRASA

Itamae's daily vegetable choice.

NIKKEI OMAKASE PLATTER  
Sashimi, ceviche, tiraditos and sushi tasting sampler.Special  
Premium

## PERUVIAN IZAKAYA ヘルー居酒屋

## HIYASHI ZENSAI

## CHIRASHI CAUSA

Yellow potato, tuna tataki, crab salad, salmon roe, ceviche sauce.

## KANI SALAD

Smoked crab, spicy mayo, peppermint, tobiko, nori chips.

## KEMURI BOX

Salmon, sushi rice, furikake, Andean puff cereals, avocado mayo.

## CRISPY RICE

Tuna tartare, rocoto emulsion, scallion, truffle.

## NIKKEI SALAD

Quinoa, seaweed, mustard greens, kyuri, tangy sesame dressing.

## NIKU TARTAR

Prime beef, miso cured foie, panca - yakiniku sauce, nori crackers.

## YAKI ZENSAI

## SOFT SHELL CRAB JALEA

Rocoto sesame aioli, red onion, leche de tigre, nori.

## MARISCOS AL FUEGO

Sautéed seafood, togarashi - butter, ginger, lime.

## TUMBO SHRIMP

Crispy shrimp, curuba sauce, scallion, cilantro.

## INCA GYOZA

Duck confit, caramelized onions, shiitake, aji amarillo sauce.

## PONZU VEGGIES

Charred vegetables, katsubushi, rocoto relish, ponzu sauce.

## TAKO ANTICUCHO

Chargrilled octopus, chimichurri Nippon, lime.

## AL CARBON

## ISHIYAKI PACHAMANCA

White fish tataki, huacatay sauce, roasted vegetables.

## UMI MESHII

Seafood rice skillet, charred avocado, wasabi chalaquita.

## PAICHE MISOYAKI

Amazonian fish, miso - coconut butter, lime zest, togarashi.

## SHIROMI BRASA

Grilled white fish, Peruvian chilli ra - yu, crispy garlic, roasted almonds.

## OSAKA STEAK

24 oz. Bone - in ribeye, truffle uchucuta, tare criollo, smoked salt.

## TOKUSEN

## SHIROMI PAGAMOTO

Steamed white fish, coconut - panca sauce, cilantro, banana leaf.

## NIKU KABAYAKI

American Wagyu skirt steak over hot stone, panca - tare, yuzu sauce.

## PATO MOCHERO

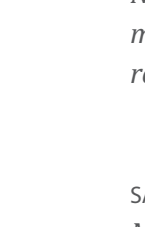
Crispy moulard duck leg, wok rice, shiitake, smoked pork, curuba honey.

## PISCO RIBS

Baby back, citrus pisco glaze, coriander, cacao nibs.

## ASADO GYÜDON

16 oz. Bone - in short rib, pachamanquero rice, sweet potato, pickled shallot.

\*An 18% service charge is added to your bill.  
Parties of 6 or more, a 20% service charge will be added.

## DESSERT 製菓

## SUSPIRO NIKKEI

Lemongrass manjar, soursop ice cream, Peruvian chocolate soil.

## MOCHI OSK

Filled with matcha tea, passion fruit and Illanka chocolate ice cream.

## YUKI SOUR

Yuzu cheesecake foam, floral - citrus granite, Andean puff cereals.

## MISO TOFFEE CRUMBLE

Roasted quince, sesame seeds amelochoado, lucuma ice cream, miso butterscotch.

## CHAWAN BRÛLÉE

Chai tea custard, pineapple - ginger sorbet, algarrobina, Brazilian nuts.

## LIMA KAKIGORI

Yuzu - green tea shaved ice, mango sorbet, golden berry jam, kiwi, tapioca al pisco.

## CACAO MATCHA

Illanka chocolate molten cake, cacao sablée, green tea ice cream.



## DRINKS 飲み物

## NATIVO

## SHOTTO

Viñas de Oro Albilla Apple infused, Dolin blanc, Italicus, ice shot sake, tangerine vermouht, Brulee apple.

## AKA SOUR

Intipalka Acholado, cardamom syrup, lime, chicha morada ice.

## PISUKO TRIP

1615 Torontel, Orange Liqueur, yuzu, lemon juice, kyuri syrup, shizo salt.

## PISCO MULA

La Diablada Italia, ginger shochu, yuzu, lime juice, ginger soda, ginger syrup

## PISCO PUNCH OSK

Barsol Ginger infused Acholado, Yellow Chartreuse, pineapple juice, kiwi jam, soda.

## GREEN MILL

100 Acholado, London #3 gin, St. Germain, lime juice, pineapple cardamom syrup.

## APERITIVOS - SMOKED

## ZENGRONI

Roku gin, Cocchi Americano, fortified Torontel, lapsang red ice.

## FIRE BALL YOKO

Absolut Peppar Vodka, sesame fat wash shochu, wasabi, write, kyuri - shiitake, zing zang.

## MR. OSAKA

Diplomatico Mantuano punt e mes Rum, lulo, basil honey, citrus bitters, tonic water, rosemary smoke.

## SNAKE JUICE

Nikka Coffey gin, Bianco Vermouth, luxardo maraschino, tangerine juice, smoked rosemary and lime cordial.

## FAKKU U

John Barr Scotch, homemade shrub, chocolate and orange bitters, citrus mint syrup.

## SACRED TANI

Matacuy liqueur, Green Chartreuse, barley shochu, Luxardo maraschino, fresh lime, pepper mix.

## CHILLED COCKTAILS

## HONEY CHA

Zubrowka Vodka, rice shochu, yuzu honey, sencha granite.

## AMA SHIO

Vida Mezcal, Taki Whisky, curuba, tangerine juice, honey, togarashi.

## AWA SPRITZ

St. Germain, sencha bitter, kyuri, prosecco.

## BOOZE RAMEN

Flor de Caña 4 Rum, Tio Pepe Sherry, nigori sake, lemongrass, chirimoya, ginger, nori.

## MANGO SODA

Amazonian Gin, mango, lime juice, coriander, kyuri syrup, soda.

## TROPICAL UISUQUI

Toki Whisky, Diplomatico Mantuano, Jagermeister, spicy golden berry, yuzu, lime juice, hibiscus tonic granite.

## MOCKTAILS

## NIKKEI LEMONADE

Ginger, mint leaves, green tea.

## ONLY TONIC

Tonic water, dry shiso, pink pepper, citrus ice.

## SMOKE

Red ice, coffee cordial, fig, orange, tobacco.

## OSAKA FRESH

Citrus cordial, rocoto - tangerine, coriander, soda, furikake.

## YUZU TEA

Sencha infusion, citrus pineapple syrup, yuzu foam.

## CHICHA JAMAICA

Purple corn infusion and hibiscus blossom.

## AJI

Pear shrub, lemongrass infusion, fresh lime, floral granite, Nikkei candy.

## BARLEY &amp; HONEY

Black barley, passion fruit tonic, molasses, mango granite.

## BEER

## DRAFT BEER.

Coedo Shiro, Hefeweizen, Japan.

Sapporo, Japanese Rice Lager, Japan.

## BOTTLED BEER

Cuzqueña, American Adjunct Lager, Peru.

Sierra Andina Osaka Dry.

Barbarian Hoppy Nena Wheat, American Pale Wheat Ale, Peru.

Coedo Marihana, Session IPA, Japan.

Orion, Rice Lager, Japan.

Red Ale, American Amber / Red Ale.

Biscayne Bay Tropical Ipa, American IPA, Florida US.

Asahi Super Dry, Japanese Rice Lager, Japan.

## PISCO EXPERIENCE

## MOSTO VERDE

Puro / Chilcano / Sour

Pisco made from interrupted fermentation, where sugar particles are still present. Thus, achieving a versatile, unctuous, very expressive product that at the same time in the mouth demonstrates delicacy.

LA CARAVEDO - PUEBLO NUEVO  
Quebranta, Italia, Torontel, Albilla.1615 - SANTA CRUZ  
Italia, Torontel.VIÑAS DE ORO - EL CARMEN  
Italia.INTIPALKA - SAN JOSÉ DE LOS MOLINOS  
Torontel.

## PISCO EXPERIENCE

## ACHOLADO

Puro / Chilcano / Sour

Pisco as a result of the mixture of aromatic grapes, achieving a balanced product between expression and body.

BARSOL - PUEBLO NUEVO  
Quebranta, Italia, Torontel.INTIPALKA - SAN JOSÉ DE LOS MOLINOS  
Quebranta, Italia, Torontel.LA DIABLADA - SANTIAGO  
Quebranta, Moscatel, Italia, Torontel.100 - CHINCHA ALTA  
Quebranta, Italia, Torontel.

## PISCO EXPERIENCE

## PURO AROMATICO

Puro / Chilcano / Sour

The grapes used for the elaboration are very expressive. We find flowers and fruits as the most important notes.

BARSOL - PUEBLO NUEVO  
Moscatel.LA DIABLADA - SANTIAGO  
Italia.VIÑAS DE ORO - EL CARMEN  
Albilla.1615 - SANTA CRUZ  
Torontel.

## PISCO EXPERIENCE

## PURO LIGERA AROMATICO

Puro / Chilcano / Sour

Great body and smoothness, we can find flavors from nuts to olive trees as more important notes.

LA CARAVEDO - PUEBLO NUEVO  
Quebranta.VIÑAS DE ORO - EL CARMEN  
Negra Orilla.1615 - SANTA CRUZ  
Quebranta.





## ASIAN WHISKY

NIKKA PURE MALT  
 NIKKA FROM THE BARREL  
 NIKKA TAKETSURU 17YR PURE MALT  
 NIKKA TAKETSURU 21YR PURE MALT  
 NIKKA MIAGIKYO SINGLE MALT  
 NIKKA YOICHI SINGLE MALT  
 KAVALAN CONDUCTOR SINGLE MALT  
 KAVALAN SELECT  
 KAVALAN CLASSIC  
 MARS TRADITION  
 YAMAZAKI SINGLE MALT 12YR  
 YAMAZAKI SINGLE MALT 18YR  
 HAKUSHU SINGLE MALT 12YR  
 HAKUSHU SINGLE MALT 18YR  
 HIBIKI HARMONY

## SINGLE MALT WHISKY

MACALLAN 12 YR  
 MACALLAN 15YR  
 MACALLAN 18YR  
 MACALLAN RARE CASK  
 DALMORE 12YR  
 DALMORE 15YR  
 DALWHINNIE 15YR  
 TALISKER 10YR  
 CRAGGANMORE 12YR  
 OBAN 14YR  
 LAGAVULIN 16YR  
 GLENKINCHIE 12YR  
 BALVENIE 12YR  
 BALVENIE 14YR  
 GLENMORANGIE 10YR

## BLEND WHISKY

JOHNNIE WALKER BLACK LABEL  
 CHIVAS REGAL MIZUNARA  
 BUCHANAN'S 12YR  
 OLD PARR 12YR  
 BUCHANAN'S 18YR  
 JOHNNIE WALKER BLUE LABEL  
 DEWAR'S 15YR  
 DEWAR'S 18YR  
 JOHN BARR

## AMERICAN WHISKEY

BAKER'S	PAPPY VAN WINKLE 10YR
BULLEIT	PAPPY VAN WINKLE 12YR
ANGEL'S ENVY	PAPPY VAN WINKLE 15YR
BASIL HAYDEN	PAPPY VAN WINKLE 20YR
KNOB CREEK	PAPPY VAN WINKLE 23YR
BLANTON'S	WHISTLE PIG 10YR
LEGENT	WHISTLE PIG 12YR
BUFFALO TRACE	WHISTLE PIG 15YR
EAGLE RARE 10YR	WHISTLE PIG 18YR
ELIJAH CRAIG SMALL BATCH 12YR	WHISTLE PIG BOSS HOG V1
MAKER'S MARK	OLD OVERHOLT
MAKER'S MARK 46	SAZERAC 6YR
1792	BULLEIT REY

## WHISKEY

JAMESON  
 REDBREAST 12YR  
 CROWN ROYAL

## TEQUILA

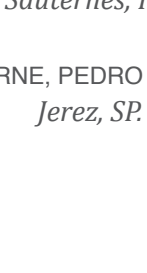
ALTOS SILVER  
 DON JULIO AÑEJO  
 DON JULIO 70  
 DON JULIO 1942  
 CLASE AZUL REPOSADO  
 JOSE CUERVO RESERVA DE LA FAMILIA  
 CASA DRAGONES JOVEN  
 CASA DRAGONES BLANCO

## MEZCAL

DEL MAGUEY PECHUGA  
 DEL MAGUEY CHICHICAPA  
 PIERDE ALMAS  
 MONTELOBOS TOBALA  
 DEL MAGUEY MADRECUIXE  
 DEL MAGUEY VIDA MEZCAL

## COGNAC

REMY MARTIN VSOP  
 LOUIS XIII



## WINE BY THE GLASS

WINES ワインリスト

グラスワイン  
 g u r a s u w a i n

### SPARKLING

LUCIEN ALBRECHT, CRÉMANT  
*Rose Brut, FR.*  
 CA' DEL BOSCO, FRANCIACORTA  
*Cuvee Prestige, FR.*  
 TAITTINGER, CHAMPAGNE  
*Brut La Francaise, FR.*  
 TAITTINGER PRESTIGE, CHAMPAGNE  
*Rose Brut, FR.*  
 TORRESELLA PROSECCO  
*Extra Dry, IT*

### ROSE WINE

CHAMPS DE PROVENCE, RHONE BLEND 2018  
*Côtes de Provence, FR.*

### WHITE WINE

FLOWERS, CHARDONNAY 2017  
*Sonoma Coast, US.*  
 ZD WINES, CHARDONNAY 2017  
*California, US.*  
 KETTMEIR, PINOT GRIGIO 2018  
*Alto Adige - Südtirol, IT.*  
 ILLUMINATION, SAUVIGNON BLANC 2017  
*Napa Valley - Sonoma County, US.*  
 VAVASOUR, SAUVIGNON BLANC 2017  
*Marlborough, NZ.*  
 THOMAS SCHMITT, KABINETT RIESLING 2016  
*Mosel, GR.*  
 CILLAR de SILOS, ALBILLO 2017  
*Quintana del Pidio, SP*



## WINE BY THE GLASS

グラスワイン  
 g u r a s u w a i n

### RED WINE

AUSTIN HOPE, CABERNET SAUVIGNON 2017  
*Paso Robles, US.*  
 ALTUS, CABERNET SAUVIGNON 2015  
*Coombsville - Napa, US.*  
 CHAPPELLET, MOUNTAIN CUVÉE 2017  
*Napa, US.*  
 DON NICANOR, BARRÈL SELECT, MALBEC 2014  
*Mendoza, AR.*  
 THE FOUR GRACES RESERVE, PINOT NOIR 2017  
*Dundee Hills, US.*  
 CHATEAU GABY, GRAND VIN DE BORDEAUX 2012  
*Canon - Fronsac, FR.*  
 MONTES ALPHA, CARMENERE 2017  
*Colechagua, CL.*

### DESSERT WINE

MICHELE CHIARLO, MOSCATO d'ASTI NIVOLE 2018  
*Piedmont, IT.*  
 TAYLOR FLADGATE, 20 YR TAWNY  
*Douro, PT.*  
 CHATEAU LARIBOTTE, 2016  
*Sauternes, FR.*  
 OSBORNE, PEDRO XIMENEZ  
*Jerez, SP.*



## WINES

ボトルワイン  
 b o t t l e w a i n

### SPARKLING

PERRIER JOUET, CHAMPAGNE  
*Grand Brut, FR.*  
 BILLECART SALMON, CHAMPAGNE  
*Brut Rose, FR.*  
 BOLLINGER LA GRANDE ANNEE 2008, CHAMPAGNE  
*Brut, FR.*  
 MOET & CHANDON, CHAMPAGNE  
*Brut Imperial, FR.*  
 VEUVE CLICQUOT PONSARDIN YELLOW LABEL, CHAMPAGNE  
*Brut, FR.*  
 LAURENT - PERRIER, CHAMPAGNE  
*Ultra Brut, FR.*  
 RUINART 2007, CHAMPAGNE  
*Blanc de Blancs Brut, FR.*  
 DOM PERIGNON 2008 MAGNUM, CHAMPAGNE  
*Brut, FR.*  
 KRUG 2006, CHAMPAGNE  
*Brut, FR.*  
 LAURENT-PERRIER 2004, CHAMPAGNE  
*Brut Rose, FR.*  
 PERRIER JOUET, BELLE EPOQUE 2012, CHAMPAGNE  
*Brut, FR.*  
 LUCA PARETTI, PROSECCO  
*Brut, IT.*  
 BARONE PIZZINI, FRANCIACORTA  
*Brut, SP.*



## WHITE WINES

白ワイン  
 s h i r o w a i n

### CHARDONNAY

FAR NIENTE 2018  
*Napa Valley, US.*  
 LEWIS, RESERVE 2016  
*Napa Valley, US.*  
 CHATEAU MONTELENA 2016  
*Napa Valley, US.*  
 PETER MICHAEL, LA CARRIERE 2016  
*Knights Valley, US.*  
 MERRYVALE, SILHOUETTE 2016  
*Napa Valley, US.*  
 FLOWERS, CAMP MEETING RIDGE 2017  
*Sonoma Coast, US.*  
 SHAFER, RED SHOULDER RANCHES 2016  
*Carneros, US.*  
 PLUMPJACK, RESERVE 2016  
*Napa Valley, US.*  
 CAKEBREAD, RESERVE 2016  
*Napa Valley, US.*  
 CLOS PEGASE, HOMMAGE 2017  
*Carneros, US.*  
 LOUIS JADOT, CHASSAGNE - MONTRACHET 2016  
*Côte de Beaune, FR.*  
 DOMAINE DE MONTILLE, CORTON - CHARLEMAGNE, GRAND CRU 2016  
*Côte de Beaune, FR.*



## WHITE WINES

白ワイン  
 s h i r o w a i n

### SAUVIGNON BLANC

ACUMEN 2017  
*Napa Valley, US.*  
 CHECKERBOARD 2018  
*Napa Valley, US.*  
 CADE 2018  
*Napa Valley, US.*  
 CAKEBREAD 2018  
*Napa Valley, US.*  
 ORIN SWIFT, BLANK STARE 2017  
*Russian River, US.*  
 MERRY EDWARDS 2017  
*Russian River, US.*  
 ILLUMINATION 2017  
*Napa Valley - Sonoma County, US.*  
 ROUND POND 2018  
*Rutherford, US.*  
 SPRING MOUNTAIN 2014  
*Napa Valley, US.*  
 MICHEL REDDE, LES TUILIERES 2018  
*Sancerre, FR.*  
 QUEIROLO, INTIPALKA 2018  
*Ica, PE.*  
 CRAGGY RANGE 2019  
*Marlborough, NZ.*  
 CLOS HENRI 2017  
*Marlborough, NZ.*  
 TOKARA, DIRECTOR'S RESERVE 2016  
*Stellenbosch, ZA.*



## WHITE WINES

白ワイン  
 s h i r o w a i n

### OTHER WINES

ETUDE, PINOT GRIS 2017  
*Carneros, US.*  
 DARIOUSH, VIOGNIER 2018  
*Napa Valley, US.*  
 STARK - CONDE, THE FIELD BLEND 2016  
*Jonkershoek Valley, ZA.*  
 MICHELE CHIARLO, GAVI LE MARNE, CORTESE 2017  
*Piedmont, IT.*  
 PIEROPAN, SOAVE CLASSICO 2015  
*Veneto, IT.*  
 TRAMIN, UNTERBENNER, PINOT GRIGIO 2017  
*Alto Adige - Südtirol, IT.*  
 MARCHESI ANTINORI, TENUTA GIUADO AL TASSO, VERMENTINO 2018  
*Bolgheri, IT.*  
 DON OLEGARIO, ALBARINO 2017  
*Rias Baixas, SP.*  
 CILLAR DE SILOS, DOMINIO DEL PIDIO, ALBILLO 2015  
*Quintana del Pidio, SP.*  
 MUSTIGUILLO, FINCA CALVESTRA, MERSEGUERA 2016  
*Valencia, SP.*



## RED WINES

赤ワイン  
 a k a w a i n

### CABERNET SAUVIGNON

DARIOUSH, SIGNATURE 2016  
*Napa Valley, US.*  
 SILVER OAK 2014  
*Napa Valley, US.*  
 HUNDRED ACRE, KAYLI MORGAN 2016  
*Napa Valley, US.*  
 LEWIS, RESERVE 2015  
*Napa Valley, US.*  
 SILVER OAK 2014 MAGNUM  
*Napa Valley, US.*  
 PAHLMEYER, JAYSON 2017  
*Napa Valley, US.*  
 MERUS 2013  
*Napa Valley, US.*  
 DARIOUSH, DARIUS II 2014  
*Napa Valley, US.*  
 FAUST, THE PACT 2016  
*Napa Valley, US.*  
 CAYMUS VINEYARDS 2017  
*Napa Valley, US.*  
 STEWART 2014  
*Napa Valley, US.*  
 ADAPTATION 2016  
*Napa Valley, US.*  
 CHAPPELLET, PRITCHARD HILL 2017  
*Napa Valley, US.*  
 PLUMPJACK 2016  
*Oakville, US.*  
 PETER MICHAEL, AU PARADIS ESTATE 2015  
*Oakville, US.*



## RED WINES

赤ワイン  
a k a w a i n

### CABERNET SAUVIGNON

PLUMPJACK, RESERVE 2015  
*Oakville, US.*

ALTVS 2015  
*Coombsville, US.*

SHAFFER, HILLSIDE SELECT 2007  
*Stag Leap District, US.*

CLIFF LEDE, POETRY 2016  
*Stag Leap District, US.*

QUILCEDA CREEK 2016  
*Columbia Valley, US.*

MILBRANDT, NORTHBRIDGE VINEYARD 2016  
*Wahlake Slope, US.*

TERRUNYO, BLOCK LAS TERRAZAS PIRQUE 2015  
*Maipo, CL.*

DON MELCHOR 2016  
*Puente Alto, CL.*

### MALBEC

CATENA ZAPATA 2015  
*Mendoza, AR.*

DON NICANOR, BARREL SELECT 2014  
*Mendoza, AR.*

LA MADRID, MATILDE 2013  
*Mendoza, AR.*

CATENA ZAPATA, ADRIANNA VINEYARD, RIVER STONES 2015  
*Mendoza, AR.*

ACHAVAL FERRER, QUIMERA 2015  
*Mendoza, AR.*

TIKAL, JUBILO 2013  
*Mendoza, AR.*

LUCA, BESO DE DANTE 2016  
*Mendoza, AR.*

## RED WINES

赤ワイン  
a k a w a i n

### PINOT NOIR

FLOWERS, SEAVIEW RIDGE 2015  
*Sonoma Coast, US.*

PAUL HOBBS 2017  
*Russian River, US.*

SCHUG 2015  
*Carneros, US.*

GOLDEN EYE, TEN DEGREES 2015  
*Anderson Valley, US.*

KISTLER 2017  
*Russian River, US.*

MERRY EDWARDS 2017  
*Russian River, US.*

SEA SMOKE, SOUTHING 2017  
*Santa Barbara, US.*

PALI, FIDDESTIX 2016  
*Santa Rita Hills, US.*

MORGAN, TWELVE CLONES 2017  
*Santa Lucia Highlands, US.*

PETER MICHAEL, LE CAPRICE 2017 MAGNUM  
*Sonoma Coast, US.*

WALT, SHEA VINEYARD 2016  
*Oregon, US.*

RESONANCE 2017  
*Willamette Valley, US.*

DOMAINE SERENE, EVENSTAD RESERVE 2015  
*Willamette Valley, US.*

CLOUDY BAY, TE WAHI 2014  
*Central Otago, NZ.*

BODEGA CHACRA, BARDA 2018  
*Patagonia, AR.*

## RED WINES

赤ワイン  
a k a w a i n

### OTHER WINES

REALM, THE BARD 2017  
*Napa Valley, US.*

LEVIATHAN 2017  
*California, US.*

PAHLMEYER, PROPRIETARY RED 2016  
*Napa Valley, US.*

ORIN SWIFT, PAPILLON 2016  
*Napa Valley, US.*

MARRYVALE PROFILE 2006  
*Napa Valley, US.*

BLACKBIRD VINEYARDS, ARISE 2014  
*Napa Valley, US.*

QUINTESSA 2016  
*Rutherford, US.*

SHAFFER, TD-9 2016  
*Napa Valley, US.*

ODFJELL, ALIARA 2012  
*Central Valley, CL.*

SALENTEIN, NUMINA 2015  
*Valle de Uco, AR.*

CHATEAU GLORIA 2014  
*Saint-Julien, FR.*

CHATEAU QUINTUS, GRAND CRU 2013  
*Saint-Emilion, FR.*

PALACIO DE OTAZU, ALTAR 2008  
*Navarra, SP.*

MONTES ALPHA, PURPLE ANGEL, CARMENERE 2016  
*Colchagua Valley, CL.*

MONTES FOLLY, SYRAH 2016  
*Colchagua Valley, CH.*

## RED WINES

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### OTHER WINES

RUTHERFORD HILL, MERLOT 2015  
*Napa Valley, US.*

TWOMEY, MERLOT 2015  
*Napa Valley, US.*

HARTFORD, DINA'S VINEYARD, OLD VINE ZINFANDEL 2016  
*Russian River, US.*

CHATEAU LA NERTHE 2016  
*Chateaufort, FR.*

MOLLYDOOKER, CARNIVAL OF LOVE, SHIRAZ 2016  
*Mclaren Vale, AU.*

TWO HANDS, BELLA'S GARDEN, SHIRAZ 2014  
*Barossa Valley, AU.*

GAJA, SPERSS, BAROLO 2014  
*Piedmont, IT.*

TENUTA FUGA, BRUNELLO DI MONTALCINO 2013  
*Tuscany, IT.*

GAJA, PIEVE SANTA RESTITUTA, BRUNELLO DI MONTALCINO 2013  
*Tuscany, IT.*

MASI SEREGO, ALIGHIERI, VAIÒ ARMARON, AMARONE CLASSICO 2013  
*Veneto, IT.*

CASA FERREIRINHA 2015  
*Douro, PT.*

VEGA SICILIA, VALBUENA 2014  
*Ribera del Duero, SP.*

VEGA SICILIA, UNICO 2009  
*Ribera del Duero, SP.*

PAGOS DE LABARCA, GRAN RESERVA 2011  
*Rioja, SP.*

CVNE, IMPERIAL, GRAN RESERVA 2012  
*Rioja, SP.*



## SAKE

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### BY THE GLASS

SOTO SAKE JUNMAI DAIGINJO  
TENTAKA HAWK IN THE HEAVENS JUNMAI  
SEIKYO TAKEHARA MIRROR OF TRUTH JUNMAI  
NABA SHOTEN YAMAHAI NAMA GENSHU  
TAKATEJIN SWORD OF THE SUN TOKUBETSU HONJOZO  
TOZAI TYPHOON FUTSU (HOT SAKE) KYOTO

### 300 ML

SOTO SAKE – JUNMAI DAI GINJO – NIIGATA  
*Elegant aroma and a smooth taste of fresh apple, cucumber and hint of lime zest, with a medium dry finish.*

DASSAI 50 – OTTER FESTIVAL – JUNMAI DAIGINJO – YAMAGUCHI  
*Sweet aromas including grape juice, cotton candy and a hint of lemonade, full flavored.*

AKASHI TAI – JUNMAI DAIGINJO GENSHU – HYOGO  
*Luxurious aromatic medium body.*

RIHAKU SAKE – WANDERING POET – JUNMAI GINJO – SHIMANE  
*Notes of banana and ripe honeydew with a clean, crisp acidity light-to-medium body.*

KIKUSUI – CHRYSATEMUM WATER – JUNMAI GINJO – NIIGATA  
*Fresh cantaloupe and banana, the right amount of body and a comfortable dryness.*

SHICHI HON YARI – SEVEN SPEARMEN – JUNMAI – SHIGA  
*Dried mushroom on the nose, viscous and creamy in weight and texture, bright grapefruit notes on palate, crisp finish.*

CHIYONOSONO – SHARED PROMISE – JUNMAI – KUMAMOTO  
*Soft, with aromas of orange blossom. Straightforward with a very subtle sweetness in layers and subtle umami.*

DASSAI 50 – NIGORI JUNMAI DAIGINJO – YAMAGUCHI  
*Fruity, light, bouncy, and soft, this unfiltered sake drinks like it is floating, feels like it swooshes through the palate.*

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### 720 ML

MABOROSHI – MYSTERY – JUNMAI GINJO GENSHU – HYOGO  
*This competition level junmai daiginjo shows great elegance and finesse, soft, and light on the palate, with concentrated candied fruit.*

TAKATEJIN – SOUL OF THE SENSEI – JUNMAI DAIGINJO – SHIZUOKA  
*Aromas of clean honeydew rind and grainy rice with a soft and rich tightness and structure. The finish is dry with white pepper and jasmine notes.*

GINGA SHIZUKU – JUNMAI DAIGINJO – YAMAGATA  
*Refreshing and pure with notes of pineapple, white peach, green apple, lily and a hint of white pepper.*

DASSAI 50 – OTTER FESTIVAL – JUNMAI DAIGINJO – YAMAGUCHI  
*Sweet aromas including grape juice, cotton candy, and a hint of lemonade.*

HIDEYOSHI – FLYING PEGASUS – JUNMAI DAIGINJO – KOSHU AKITA  
*Complex palate and enveloping aroma. A long lasting finish.*

AKASHI TAI – JUNMAI DAIGINJO GENSHU – HYOGO  
*Luxurious aromatic medium body.*

HIRO – JUNMAI DAIGINJO – NIIGATA  
*Modest cantaloupe or banana aromas with gentle and fruity sweet flavor followed by an elegant and smooth aftertaste.*

KIKUSUI – CHRYSATEMUM WATER – JUNMAI GINJO – NIIGATA  
*Fresh cantaloupe and banana, the right amount of body and a comfortable dryness.*

KANBARA – BRIDE OF THE FOX – JUNMAI GINJO – NIIGATA  
*Intense aromas of grilled nuts, pistachio, and a hint of white chocolate. Ripe honeydew notes finish crisp with a hint of lingering sweetness.*

FUKUSHU – MOON ON WATER – JUNMAI GINJO – HIROSHIMA  
*A fruity nose of lime and melon with bold hints of fennel, white pepper and allspice.*

## SAKE

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### LARGE FORMAT 1.8 L

KANBARA – BRIDE OF THE FOX – JUNMAI GINJO – NIIGATA  
*Intense aromas of grilled nuts, pistachio, and a hint of white chocolate. Ripe honeydew notes finish crisp with a hint of lingering sweetness.*

DASSAI 50 – OTTER FESTIVAL – JUNMAI – YAMAGUCHI  
*Sweet aromas including grape juice, cotton candy, and a hint of lemonade.*

TOZAI – TYPHOON – FUTSU (HOT SAKE) KYOTO  
*Aromas of banana bread and a hint of spice. Medium-dry with a round, mellow finish.*



## SHOCHU BY GLASS

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CHIYONOSONO SAKE 8000 GENERATIONS RICE SHOCHU  
CHIYONOSONO BLACK WARRIOR BARLEY SHOCHU  
SATSUMA OTOME SWEET POTATO SHOCHU  
RIHEI GINGER SHOCHU