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## SLUSHIE 10

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Brandy Old Fashioned  
- or -  
Flavor of the Week

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## SAKE

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La Chamte  
*Sparkling - Glass or 280ml*  
6/30

Sakura  
*Rosé - Glass or 360ml*  
7/40

Joto, "Graffiti Cup"  
*Honjozo - 200ml*  
8

Gekkeikan  
*Hot or Cold - Glass or Carafe*  
4/15

Kimoto  
*Junmai - Glass or Carafe*  
5/20

Joto  
*Nigori - Glass or Carafe*  
5/20

Suzaku  
*Junmai Ginjo - Glass or 300ml*  
5/25

Big Hawk  
*Junmai Ginjo - Glass or Carafe*  
7/28

Joto  
*Daiginjo - 300ml*  
35

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## WINE

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Segura Vivdas 9 split  
*Cava Brut*

Finca Jakue Txakolina 12 gl  
*Basque Country, Spain*

Alain De La Treille Pinot Noir 10 gl  
*Loire Valley, France*

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## BEER

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Hitachino White Ale 7  
Asahi 5  
Kirin Ichiban 5  
Riverwest Stein 5  
Rogue Dead Guy Ale 5  
Lakefront IPA 5  
Goose Island Matilda 7  
Spotted Cow 5  
★ Miller High Life 4  
PBR 3

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## BEVERAGES

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Tea 3  
*Mint, Oolong, Chamomile, Green or Cherry Blossom*  
Mexican Soda 4  
*Coke, Sprite, Fanta Strawberry, Orange, or Grape*  
Coffee 4  
Matcha 4

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## SEAFOOD TINS

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- served with -  
*Fermented Pickles and Buttermilk Cracker*  
12 each

Chili Mackerel  
Stuffed Squid  
Pickled Mussels  
Sardines with Pimiento Piquillo  
Baby Eel with Garlic  
Octopus

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## SNACKS

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Snack Pack  
*Whipped Spam, Spicy Mayo, Cucumber, Nori*  
6

Sunchoke  
*Preserved Greens, Fermented Mustard, Black Meyer Lemon*  
8

Sweetbread  
*Ramp, Fennel, Sesame*  
8

Chawan Mushi  
*Crab, Aerated Egg*  
12

Rice Bowl  
*Bonito, Trout Roe, Scallions*  
5

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## RAMEN

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Tonkotsu  
*Pork, Scallion, Mushroom, Bamboo Shoots, Nori, Fish Cake, Egg, Greens*  
13

Mushroom Miso  
*Enoki Mushroom, Miso, Scallion, Bamboo Shoots, Nori, Egg, Greens*  
13

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## DONABE

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Japanese Beef Curry  
*Rice, Fermented Corn, Pickles, Koshu*  
16

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## DESSERTS

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Chocolate  
*Caramelized Sesame*  
6

Frozen Coconut  
*Fermented Raspberry*  
6