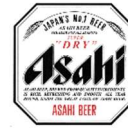


BEER



ON TAP

SAPPORO	6 PINT / 18.8 PITCHER
ASAHI SUPER DRY	6.5 PINT / 19.8 PITCHER
THE MUSE AND THE GOLDEN PROMISE EXTRA PALE ALE BY CANNERY	6.5 PINT
TRELLIS IPA BY CANNERY	6.5 PINT

BOTTLES

ASAHI	6.5 / 330ml
KIRIN ICHIBAN	6.5 / 355ml
SAPPORO PREMIUM	6.5 / 341ml
ECHIGO KOSHIHIKARI	12.5 / 500ml
ECHIGO STOUT	10.5 / 330ml
ORION PREMIUM DRAFT	13.5 / 500ml

WATER / SOFT DRINK

BADOIT / PERRIER / EVIAN	3.5
SAN PELLEGRINO (ORANGE / LEMON)	3.5
COKE / DIET COKE / CANADA DRY / SPRITE	2.5
COKE ZERO / NESTEA / ORANGE JUICE	

WINE



RED

8th GENERATION - PINOT NOIR (2015) Summerland, BC
Cherry, earthy, mushroom notes
12 month aged in french oak barrel / dryness level : 0

12.5 GLS / 45 BOTTLE

KANAZAWA - MERLOT (2013) Naramata, BC
Vibrant notes of currants, cherries and plums with medium tannins on the finish.
Naramata Merlot 100% / dryness level : 0 (1.5g/L)

11.5 GLS / 42 BOTTLE

KANAZAWA - RONIN (2011) Naramata, BC
Ripe, bright flavors of red and black berries, leading to a toasty finish with soft tannins
Merlot 50%, Petit Verdot 38%, Cabernet Sauvignon 6%, Cabernet Franc 6% / dryness level : 0 (2g/L)

62 BOTTLE

WHITE

8th GENERATION - RIESLING (2016) Summerland, BC
Exotic fruits with good acidity
Sourced from 31year old vines / dryness level : 1 (24g/L)

11.5 GLS / 42 BOTTLE

8th GENERATION - CHARDONNAY BARRIQUE (2016) Summerland, BC
Soft fruits with vanilla
Aged in French oak barrel / dryness level : 0

12.5 GLS / 45 BOTTLE

KANAZAWA - NOMU (2013) Naramata, BC
fresh crisp palate with orange blossom, citrus rind, peach, apricot and grassy notes
Fermented naturally and no additional finings were added to alter the finished product.
Viognier 57%, Semillon 38%, Muscat Blanc 5% / dryness level : 0 (5g/L)

11.5 GLS / 42 BOTTLE

SPARKLING

8th GENERATION - INTEGRITY WHITE (2016) Summerland, BC
73% Chardonnay, 19% Pinot Gris, 8% Gewürztraminer
Younger and boosts with powerful fruit flavoured wine with soft bubbles / dryness level : 1.5

45 BOTTLE

8th GENERATION - CONFIDENCE ROSE (2016) Summerland, BC
90% Pinot Noir, 10% Pinot Gris
Wild strawberries, Rainer Cherries abounded in this creamy frizzante wine / dryness level : 1

45 BOTTLE

HOUSE SAKE

YOSHI NO GAWA Niigata, Japan



KOME DRY Honjozo

A well balanced sake with distinctively dry characteristic. Soft tones of tropical fruits make its presence known with hint of light moss leading to a clean finish.

Alcohol : 15% SMV : +7.0 Acidity : 1.2

HOT Small 9.5 (150ml) Large 18 (300ml)
COLD Small 13 (200ml) Large 25 (400ml)



BREWMASTER'S CHOICE Honjozo
"TOJI NO BANSHAKU"

The name tells everything about this sake! This is the sake brewmasters want to drink them selves on regular basis.

This versatile sake has very smooth and clean finish

Alcohol : 15.5% SMV : +6.0 Acidity : 1.4

HOT Small 11 (150ml) Large 21 (300ml)
COLD Small 14.5 (200ml) Large 28 (400ml)
Bottle 120 (1800ml)

KUBOTA Niigata, Japan



KUBOTA SENJU GINJO "1000 Long Lives" Ginjo

The nose is a party of dried fruit, minerals, nutmeg, ripe plum, and banana cream pie.

The Kubota legend brings belts around flavors such as caramel, cotton candy and cocoa in a very dry and of course an ultra clean package.

Alcohol : 15% SMV : +6.0 Acidity : 1.0

COLD Small 15 (200ml) Large 29 (400ml) Bottle 140 (1800ml)

FUKUMITSUYA Kanazawa, Japan



FUKUMASAMUNE TRADITIONAL JUNMAI Junmai

A well-structured sake that balances acidity with elegant sweetness. Finishes clean with subtle nutty notes.

Highly fragrant and easy drinking

Alcohol : 13% SMV : +1.0 Acidity : 1.7

COLD Small 14 (200ml) Large 27.5 (400ml)

KAWATSURU Kagawa, Japan



SANUKI CLOUDY Honjozo

Yogurt like sweet easy drinking sake with sour hint. Used 3 times more "Kouji" (Popular fermentation starter) than usual sake product. It creates sweet and fruity flavor.

Alcohol : 6% SMV : -70 Acidity : 5

COLD Small 13.5 (200ml) Large 26 (400ml)

SAKE

AMABUKI SHUZO *Saga, Japan*



HIDDEN DAIGINJO ABELIA *Daiginjo*

Hand crafted with Abelia yeast and brewed with very rare rice "Aiyama"(Love Mountain) Polished down to an impressive 40% Strikingly powerful with beautiful elegance and structure
Alcohol : 16.5% SMV : +6 Acidity : 1.2

32 / 200ml 105 / 720ml



GIN NO KURENAI "PINK LADY" *Junmai Ginjo*

BLACK RICE IZAKAYA'S EXCLUSIVE SAKE!!
Revolution in the taste, color and aroma of sake. The beautiful Rosé color comes from the use of ancient black rice.very lightly sweet and fruity
Alcohol : 16% SMV : +4 Acidity : 1

23 / 200ml 78 / 720ml

ASAHI SHUZO *Yamaguchi, Japan*



DASSAI "50" *Junmai Daiginjo*

well balanced sake soars with a light sweetness and vibrant acidity. Notes of ripe melons leading to a dry, wistfully clean finish.

Alcohol : 15.5% SMV : +3 Acidity : 1.4

47 / 300ml



DASSAI "50" NIGORI *Junmai Daiginjo Nigori*

A nigori (unfiltered) version of the famous Dassai "50"! This cloudy type sake is light and pleasantly sweet with super clean finish

Alcohol : 15.5% SMV : +3 Acidity : 1.4

47 / 300ml

HAKKAISAN *Niigata, Japan*



HAKKAISAN HONJOZO *Honjozo*

Brewed with locally produced sake rice. Polished with a small addition of distilled alcohol to bring out the rice flavor and aroma.

Alcohol : 15.4% SMV : +5 Acidity : 1.0

72 / 720ml



HAKKAISAN SPARKLING NIGORI *Junmai*

Clean and crisp acidity with gorgeous aroma and plenty of gentle bubbles. The rice-less add a soft sweetness and texture to The palate.

Alcohol : 14.5% SMV : -25 Acidity : 1.7

42 / 360ml

KANAYA SHUZO *Ishikawa, Japan*



KANENOSAWA "GOLD FLAKES" *Honjozo*

Kaga's specialty. Gold leaves are added to this mild honjozo sake. Using Omachi and Gohyakumangoku rice polished down to 65% Medium body and smooth texture.

Alcohol : 14.1% SMV : +3 Acidity :

32 / 300ml

KAWATSURU

Kagawa, Japan

OSETO JUNMAI DAIGINJO

Junmai Daiginjo

*Very pure Junmai Daiginjo.**Oseto rice polished down to 45%!**Big bouquet of floral note with round and big volume of deep complex flavor.**Medium dry finish.*

Alcohol : 17%

SMV : +5

Acidity : 1.4

89 / 720ml**KIKUSUI**

Niigata, Japan

FUNAGUCHI NAMA GENSHU

Nama Genshu

*Sake in the can! Japan's No.1 Nama Sake, un-pasteurized and undiluted.**Being un-pasteurized and undiluted allows you to enjoy the fruity aroma and fresh full bodied flavor.**Because of the delicate nature of un-pasteurized Sake this product is sold in a can to shield it from the light.*

Alcohol : 19% SMV : +2

Acidity 1.7

19.5 / 200ml**MITOBE SHUZO**

Yamagata, Japan

YAMAGATA MASAMUNE USU-NIGORI

Junmai Ginjo

*Elegant and soft on the palate with a slight sweetness from the small amount of kasu left in the sake.**This lightly cloudy sake is brewed with a local rice variety called Dewa-san-san polished down to 50%, resulting in a very elegant nigori.**Notes of tropical fruits and lychees on the nose, with beautiful acidity on the palate.*

Alcohol : 16%

SMV : +2

Acidity : 1.6

82 / 720ml**NAGAI SHUZO**

Aichi, Japan

OZE BEISUIKA JUNMAI Junmai*100% Yamadanishiki polished down to 50%!**Fresh note of pumpkin and melon with beautiful Aromatics.**Elegantly balanced with crisp clean finish*

Alcohol : 12%

SMV : +3

Acidity : 1.3

56 / 500ml**TANIGAWADAKE JUNMAI SUPER DRY**

Junmai

*Super Dry!!**Aromatic, full-bodied and crisp with a long finish**Balanced acidity and minerality**Gohyakumangoku polished down to 60%*

Alcohol : 14%

SMV : +8

Acidity : 1.3

32 / 300ml

NAKANO SHUZO Aichi, Japan



INDIGO WIND Sparkling Junmai

A delightful twist on regular sake!

Bubbly, soft creaminess caresses the palate.

Note of citrus and vanilla flavors intertwine in gentle, satisfying balance of sweetness.

Alcohol : 6%

23 / 200ml

NAKASHIMA SHUZO Gifu, Japan



KOZAEMON HOUSE JUNMAI Junmai

“Goddess of sake”

This junmai has unique cocoa / azuki bean nose.

The base junmai has been aged for a year before

Blending for complexity and fruitness

Alcohol : 15.5% SMV : +5 Acidity : 1.7

56 / 720ml



KOZAEMON JUNMAI DAIGINJO Junmai daiginjo

Highly fragrant and powerful, with great acidity.

It is reminiscent of Northern Rhone white wines.

40% of Yamadanishiki remains after polishing brings

out length and finesse, while Aiyama brings depth.

Alcohol : 16% SMV : +3 Acidity : 1.6

67 / 300ml

OOMURAYA SHUZOBA Shizuoka, Japan



WAKATAKE ONIKOROSHI (DEMON SLAYER) Junmai Ginjo

The nose on this sake is a gentle collection of blueberry, melon, sweet rice, and apple tones.

Gone are the fruit pops, but there is a gentle collection of fruit elements such as ripe pear, cooked grapes, fruit component with a hint of blueberry.

Even and well balanced this brew has a new smoothness that does well in the mouth.

Alcohol : 15.5% SMV : +3 Acidity : 1.5

32 / 300ml

SAITO SHUZO Kyoto, Japan



KOTO SEN NEN Junmai daiginjo

This junmai sake is named after Kyoto, the city with a long and rich history.

Kyoto-produced premium rice, Iwamai is used, giving this full-bodied junmai a smooth mouthfeel and a clean finish.

Served chilled. This sake produces extremely smooth and delicate taste with fruity and flowery fragrance.

This is perfect for Japanese cuisine such as sushi and sashimi.

Alcohol : 16.2% SMV : +3.5 Acidity : 1.7

185 / 1800ml

SENKIN SHUZO Tochigi, Japan

YAMADANISHIKI N/A



100% organic Yamadanishiki polished 50%! Established in 1806, Senkin are actually the oldest brewers in Tochigi. However, it was the forward thinking of the 11th generation Usui brothers that shifted into the cult brewery they are today. They are also one of only a handful of breweries that doesn't dilute their sake with water (genshu). Senkin is known for Tokuteimeishoshu (special designation) labelling. Instead of Ginjo, Junmai, Tokubetsu, Daiginjo etc. They figured they'd just tell people what's in the bottle, how they made it and forget about grades. Alcohol : 14% SMV : N/A Acidity : N/A

69 / 720ml

TAMA NO HIKARI Kyoto, Japan

GOLD OMACHI Junmai daiginjo



Rice polished down to 48% Omachi is one of the oldest and most revered strains of sake rice in Japan. This ultra-premium Omachi sake is beautifully balances aspects of rich and dry with gentle hints of caramel, pineapple and light fern. Ends with a crisp and clean finish Alcohol : 16.2% SMV : +3.5 Acidity : 1.7

43 / 300ml

TATENOKAWA "Castle Brook" Yamagata, Japan

NAKADORI DEWA SANSAN Junmai Daiginjo



In Japan's Nakadori is the best portion of sake when it is pressed from Moromi. Using specially developed Dewa-SanSan sake rice polished down to 50%. This humble premium Daiginjo sake is restrained yet has soft aroma of young apple, pear and white cherry. Balanced with acidity, subtle sweetness, and a clean finish. Alcohol : 16% SMV : -2 Acidity : 1.4

79 / 720ml

TATSURIKI HONDA SHOTEN Hyogo, Japan

GENROKU HIDEN SPECIAL Honjozo



A gold medal winning sake that is sure to impress! Yamadanishiki and Gohyakumangoku polished down to 65% Well balanced and easy to drink casual sake that pairs with versatile food and cuisine. Alcohol : 15% SMV : -1 Acidity : 1.5

55 / 720ml

BLACK DRAGON Junmai Ginjo



This Junmai Ginjo is brewed from the new rice variety Hyogo Nishiki. Touch of umami sweetness comes first. Very clean and crisp with medium dry finish.

Alcohol : 15% SMV : -1 Acidity : 1.5

69 / 720ml

SHU / PLUM SAKE

NAKANO SHUZO *Aichi, Japan*



OBAACHAN'S YUZU SHU *Yuzu-shu*
100% local yuzu citrus
Refreshing natural acidity and sweetness from citrus. No artificial flavor, color or seasoning
Alcohol : 5%

8 / 2oz 38 / 300ml



NASHI NO OSAKE *Pear Sake*
Surprisingly intense and all natural "PEAR" flavours

added
Alcohol : 5%

8 / 2oz 38 / 300ml



SAKAGURA UME *Nigori Pressed Plum wine*

The juiciness of plum is abundant on the palate which is perfectly punctuated by a Gentle sweetness and surprising lightness, unmatched complexity of texture and flavor.
Alcohol : 5%

8 / 2oz 38 / 300ml

CHOYA UMESHU *Osaka, Japan*



SARARI UMESHU *Umeshu*
SARARI means "silky smooth" in Japanese
Only 100% Japanese ume fruit No added those flavours, colours, nor preservatives.
Alcohol: 10%

16.5 / 160ml



SARARI SPARKLING *Cooler*
Sarari Sparkling was especially created for who want to easily enjoy the natural taste of Umeshu.

Alcohol: 4%

10 / 250ml

SHOCHU

GODO SHUSEI

Hokkaido, Japan

TAN-TAKA-TAN

Shiso (herb) Shochu



Hand-picked purple shiso leaves are used to create this intriguing. Aromatic and very easy sipper. Fresh, clean tasting

Alcohol : 20%

9 / 2oz 98 / 720ml

KUROKI HONTEN

Miyazaki, Japan

KIROKU SHOCHU

Sweet Potato Shochu



Made from a heritage variety of sweet potato organically grown by the distillery, called "Kogane sengan". 3-year aging makes fragrant aromatics and a complex yet mellow palate

Alcohol : 25%

10 / 2oz 110 / 720ml

SOJU

JINRO CHAMISUL / CHUM CHURUM

Korea



Colourless. Nose is as close to pure as is possible with just the finest perfume and very slight hint of apple. Extremely clean in the mouth. Delicate and elegant with refreshing finish

Alcohol : 17.5%

14.99 / 360ml

ILPOOM JINRO

Soju



Premium soju made from 100% pure rice concentrate matured more than 10 years in wooden barrels Using traditional soju brewing techniques

Alcohol : 25%

37 / 375ml

ULTRA PREMIUM COLLECTION

KAMOTSURU

Hiroshima, Japan



KOKUSEI GOLD DAIGINJO "GOLD LEAF FLAKES" Daiginjo

"For world leaders!" This is the Sake that Prime Minister Shinzo Abe served to President Obama. Also it takes credit for being the first Daiginjo in sake brewing history. It's a fun sake that drinks light and clean with some nice fruit tones.

Perfect sake for toast or celebration!

Alcohol : 16.4% SMV : +1.5 Acidity : 1.2

115 / 720ml

KUBOTA

Niigata, Japan



MANJU "MILLIONS OF CELEBRATIONS" Junmai Daiginjo

This is one of if not the most sought after Daiginjo.

Sophisticated and yet very drinkable, perhaps too drinkable as the phantom finish leaves you wondering if you swallowed or not. The nose is a clever balance of honeysuckle and tuberose. The first sip spells the strength in clarity of this sake. Subtle flavors of fuji apple and tart pear dance through the cleanest mouth in the sake world.

Alcohol : 15% SMV : +2.0 Acidity : 1.2

175 / 720ml



SUIJU NAMA DAIGINJO Daiginjo Namazake

A seasonal limited released premium unpasteurized Daiginjo.

Intense fruitiness followed by a fresh palate

Delicate, fresh and fruity mouthfeel, the elegant aroma and gentle taste leave a great impression.

This beautiful, fragrant and mellow Nama (unpasteurized) is highly enjoyable served chilled

Alcohol : 15% SMV : +2.0 Acidity : 1.2

115 / 720ml

SAITO SHUZO

Kyoto, Japan



SUITEN IPPEKI Junmai Daiginjo

This is made with the finest selected brewing rice; "YAMADA NISHIKI", which has been milled until 40% of its original size remains. Then, it's combined with some of the purest underground spring water, "SHIRAGIKU SUI", which was voted as some of the top 100 pure spring water in Japan. SUITEN IPPEKI has an incredibly smooth and light flavor with very delicate fragrance.

Alcohol : 15.2% SMV : -3.5 Acidity : 1.3

120 / 720ml

TATENOKAWA "Castle Brook" Yamagata, Japan



18 (Eighteen) Junmai Daiginjo

Made with rice that has been polished down to 18%!
It takes more than 100 hours with dedication of the passion and pride.
Fragrant and super clean and light on the palate.
It is showcase the pinnacle of Tatenogawa Inc.

Alcohol : 15~16% SMV : -5 Acidity : 1.3

270 / 720ml

TENZAN SHUZO Saga, Japan



BAMBOO JIZAKE Junmai

A dried bamboo leaf tied with twine.
Cool and rustic, just like this sake. Only the best quality, highly polished Saikai No. 134 rice is selected to brew using water from the Tenzan mountains.

This is a rich and full bodied sake with flavours of ripe melons and a slightly earthy undertone.

Alcohol : 18% SMV : +2 Acidity : 2.0

110 / 720ml

YOSHI NO GAWA Niigata, Japan



YOSHI NO GAWA DAIGINJO Daiginjo

Rice polished down to 40%!
The amazing complexity and well balanced structure is owed to a unique 3-year cellaring in sub-zero temperatures making this daiginjo the pinnacle of ultra-premium sake.

Fresh melons and lush ripe fruit, kissed with mild spices, leading to a delightfully rich lingering finish.

Alcohol : 16% SMV : +3 Acidity : 1.2

210 / 720ml



GOKU JO JUNMAI DAIGINJO Junmai Daiginjo

Yoshi No Gawa's flagship sake!
One of top Junmai Dai-Ginjo Sake.
100% Koshi-Tanrei rice from locally contracted growers.

Alcohol : 15% SMV : +2 Acidity : 1.6

280 / 720ml

SPIRITS & COCKTAILS

SPIRITS

	SGL	DBL
GREY GOOSE	8	14
STOLICHNAYA PREMIUM	5.5	9
ABSOLUTE VODKA	5.5	9
SMIRNOFF RED	5.5	9
ALIZE BLEU	6	10
JAMESON	6.5	10.5
JACK DANIELS	6.5	10.5
CROWN ROYALE	6.5	10.5
SUNTORY TOKI	8	14
MARS SHINSHU KIICHIRO IWAI	10	18
NIKKA	12	20
BOMBAY	6.5	10.5
BACARDI	6.5	10.5
JIMADOR	6.5	10.5
JAGERMEISTER	7	11.5

COCKTAILS

HIGHBALL	ADD \$2 TO ANY SPIRITS	
GREEN TEA PLUM SODA		9.5