

## WATER / SOFT DRINK

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

## WINE



### RED

<b>8th GENERATION - PINOT NOIR (2017)</b> Summerland, BC <i>Cherry, earthy, mushroom notes</i> 12 month aged in french oak barrel / dryness level : 0	12.5 GLS (6oz) / 45 BOTTLE
<b>KANAZAWA - MERLOT (2018)</b> Naramata, BC <i>Vibrant notes of currants, cherries and plums with medium tannins on the finish.</i> Naramata Merlot 100% / dryness level : 0 (1.5g/L)	13.5 GLS (6oz) / 49 BOTTLE
<b>KANAZAWA - RONIN (2013)</b> Naramata, BC <i>Ripe, bright flavors of red and black berries, leading to a toasty finish with soft tannins</i> Merlot 50%, Petit Verdot 38%, Cabernet Sauvignon 6%, Cabernet Franc 6% / dryness level : 0 (2g/L)	62 BOTTLE

### WHITE

<b>8th GENERATION - RIESLING (2018)</b> Summerland, BC <i>Exotic fruits with good acidity</i> Sourced from 31year old vines / dryness level : 1 (24g/L)	11.5 GLS (6oz) / 42 BOTTLE
<b>8th GENERATION - CHARDONNAY BARRIQUE (2018)</b> Summerland, BC <i>Soft fruits with vanilla</i> Aged in French oak barrel / dryness level : 0	12.5 GLS (6oz) / 45 BOTTLE
<b>KANAZAWA - NOMU (2015)</b> Naramata, BC <i>fresh crisp palate with orange blossom, citrus rind, peach, apricot and grassy notes</i> <i>Fermented naturally and no additional finings were added to alter the finished product.</i> Viognier 57%, Semillon 38%, Muscat Blanc 5% / dryness level : 0 (5g/L)	13.5 GLS (6oz) / 48 BOTTLE

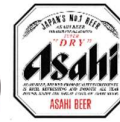
### ROSE

<b>8th GENERATION – PINOT MEUNIER ROSE (2018)</b> Summerland, BC <i>everything thats red; raspberries, pink grapefruit, strawberries, watermelon, plum and rhubarb is just the tip of fresh fruit ice berg that you will find in this wine.</i> 100% Pinot Meunier / dryness level : 1 (24g/L)	12.5 GLS (6oz) / 45 BOTTLE
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### SPARKLING

<b>8th GENERATION - INTEGRITY WHITE (2018)</b> Summerland, BC 73% Chardonnay, 19% Pinot Gris, 8% Gewürztraminer <i>Younger and boosts with powerful fruit flavoured wine with soft bubbles / dryness level : 1.5</i>	45 BOTTLE (750ml)
<b>8th GENERATION - CONFIDENCE ROSE (2018)</b> Summerland, BC 90% Pinot Noir, 10% Pinot Gris <i>Wild strawberries, Rainer Cherries abounded in this creamy frizzante wine / dryness level : 1</i>	45 BOTTLE (750ml)

## BEER



### ON TAP

SAPPORO

6.5 PINT 16oz / 19.5 PITCHER 60oz

ASAHI SUPER DRY

7 PINT 16oz / 20.5 PITCHER 60oz

TIGER ORIGINAL DRAFT

5.5 SLEEVE 12oz

THE MUSE AND THE GOLDEN PROMISE EXTRA PALE ALE BY CANNERY

7 PINT 16oz

TRELLIS IPA BY CANNERY

7 PINT 16oz

### BOTTLES

ASAHI

6.5 / 330ml

ASAHI DRY BLACK

8.5 / 334ml

KIRIN ICHIBAN

6.5 / 355ml

SAPPORO PREMIUM

6.5 / 341ml

ECHIGO KOSHIHIKARI

9.5 / 330ml

ORION PREMIUM DRAFT

17.5 / 633ml

## SPIRITS

### SPIRITS

**SGL DBL**

GREY GOOSE

8 14

STOLICHNAYA PREMIUM

5.5 9

ABSOLUTE VODKA

5.5 9

ALIZE BLEU

6 10

JAMESON

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

SAKE SAWA BELLINI

8.5

*House made Sake slush mix with fresh squeezed Orange / Grapefruit*

GREEN TEA PLUM SODA

7.5

HIGHBALL

ADD \$2 TO ANY SPIRITS

## 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 10.5 (150ml) Large 20 (300ml)

**COLD** Small 14 (200ml) Large 27 (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 11.5 (150ml) Large 22 (300ml)

**COLD** Small 15 (200ml) Large 28 (400ml)

Bottle 135 (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 17 (200ml) Large 33 (400ml) Bottle 158 (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 28 (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 14 (200ml) Large 27.5 (400ml)

**ASAHI SHUZO** Yamaguchi, Japan

**DASSAI "45"** Junmai Daiginjo



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

Alcohol : 15.5% SMV : +3.0 Acidity : 1.4

**COLD** Small 29.5 (200ml) Large 59 (400ml) Bottle 100 (720ml)

# ULTRA PREMIUM COLLECTION

## HAKKAISAN

Niigata, Japan



### **SNOW AGED** Junmai Ginjo

Aged for 3 years in the "Yukimuro" (Hakkaisan's own snow refrigerator)

This method of aging at low temperature, using abundant snow provided by nature, has been used traditionally in the snowy region of Uonuma. Temperature is naturally kept stable at 3°C without the use of electricity.

After three years, the Sake becomes round and very smooth.

50% polished Yamadanishiki, Yukino Sei and Gohyakumangoku is used.

Alcohol : 15% SMV : +2.0 Acidity : 1.2

185 / 720ml

## 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

145 / 720ml

## KUBOTA

Niigata, Japan



### **MANJU "MILLIONS OF CELEBRATIONS"** Junmai Dagingo

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

198 / 720ml

## NAKANO SHUZO

Aichi, Japan



### **GAHOJIN JUNMAI DAIGINJO** Junmai Daiginjo

Nakano Sake Brewery's new creation "Gahoujin". It was developed with the thought of wanting as many people as possible to appreciate Japanese sake.

"Yamada Nishiki" polished down to 30%, which removes impurities and enhances the taste of rice itself with a hint of fruitiness. Each bottle is handcrafted individually.

Alcohol : 15% SMV : +0 Acidity : 1.3

295 / 720ml

## TAMA NO HIKARI

Kyoto, Japan



### **BLACK LABEL** Junmai Daiginjo

Rice polished down to 35%!

This is Tama No Hikari's highest classification and most premium sake.

Produced with unsurpassed skill and passion we present to you the crown jewel from Tamano Hikari!

Alcohol : 16% SMV : +2 Acidity : 1.3

495 / 720ml

# ULTRA PREMIUM COLLECTION

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

**380 / 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

**260 / 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

**340 / 720ml**

# SAKE

**ASAHI SHUZO** Yamaguchi, Japan



**DASSAI "45" NIGORI** Junmai Daiginjo Nigori

A nigori (unfiltered) version of the famous Dassai "45"! 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

47 / 360ml

**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

55 / 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

36 / 300ml

**NAKANO SHUZO** Aichi, Japan



**KUNIZAKARI NOTA-BOZU** Junmai Nigori

Charcoal powders made from Bamboo in Nigori Sake  
Very unique, Very silky

Alcohol : 12% SMV : -15 Acidity : 1.6

28 / 300ml

**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 blending for complexity and fruitness*

Alcohol : 15.5% SMV : +5 Acidity : 1.7

**58 / 720ml**

**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

**36 / 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

**198 / 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.*

*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**

**SHATA SHUZO** Ishikawa, Japan



**TENGUMAI JUNMAI UMAJUN** Junmai

*Brewed with 100% local Gohyakumangoku rice polished to 60%*

*Umajun is blended with Yamahai at its base, creating a rounded umami filled Sake*

*Earthy and complex, with bursting notes of cucumber and squash gives this Sake brightness and lift to pair with wide range of flavors*

Alcohol : 16% SMV : -2 Acidity 1.4

**57 / 720ml**

**TAMA NO HIKARI** Kyoto, Japan



**GOLD OMACHI** Junmai Daiginjo

**Rice polished down to 48%**

*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

**48 / 300ml**

**KARAKUCHI** Junmai Ginjo



**Yamada Nishiki Rice**

*A very dry Junmai Ginjo style from the ancient capital of Japan.*

*Very elegant with clean finish.*

Alcohol : 15% SMV : +7.5 Acidity : 1.7

**74 / 720ml**

**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  
**82 / 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.*  
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**

**TENZAN SHUZO** Saga, Japan



**SHICHIDA JUNMAI MUROKA** Junmai

*Using local Yamadanishiki and Reihou rice to make this calming sake. Also has sweet aroma, reminiscent of honey, as well as refreshing aroma of green apple. A refined, mild acidity completes the palate.*  
Alcohol : 17% SMV : +2 Acidity : 1.8  
**65 / 720ml**

**YOSHIDA SHUZO** Shimane, Japan



**GASSAN IZUMO** Junmai Ginjo

*Yoshida Shuzo brew sake with soft flavor and full of mellow taste, using super soft water for preparation, which is recognized as one of the best water in Fumai-ryu tea ceremony school originated in Matsue. The nose is filled with blackberries, minerals, steamed rice and hint of pineapple. Plump and soft on the palate with hint of oats, cotton, pineapple and overall umami.*  
Alcohol : 17% SMV : +2 Acidity : 1.8  
**65 / 720ml**

**YOSHI NO GAWA** Niigata, Japan



**SAKAGURA NO AWAYUKI** Sparkling Sake

*Bright, sparkling bubbles dance in your mouth. Delicate aromas of ripe fruits with a pleasant round sweetness make this sparkler perfect as an aperitif or with dessert. The name "Awayuki" means light snow flakes.*  
Alcohol : 7.5%  
**27 / 300ml**

**H A P P Y H O U R**

**FRIDAY AND SATURDAY 9PM TO CLOSE**

**15% OFF ALL IMPORTED**

**PREMIUM BOTTLED SAKE**



## 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%

**18 / 160ml**



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

Alcohol: 4%

**14 / 350ml**

**KAMIKOKORO** Okayama, Japan



**MOMO SAKE** Premium White Peach infused Sake

Okayama From Okayama prefecture, a famous peach producing area. Kamikokoro brewery founded in 1913, Kamikokoro was named after "Heart of the God".

Brewed with white peach yeast. Nice flavor of white peach, well balanced fruity sake. White peach (25%) infused low alcohol sake. Kamikokoro brews savory sake using local fruits. Serve chilled, on the rocks

Alcohol: 8%

**8.5 / 2oz 55 / 500ml**

## SHOCHU / SOJU

### YOSHI NO GAWA

Niigata, Japan

#### **Kashidaru**

Oak Barrel Aged Sochu



Great Legacy of Mr. Koji Kawakami(19th Generation President of Yoshi No Gawa).

A unique barrel aged Shochu that has been resting for nearly 15 years at the brewery.

The fact that Mr. Kawakami kept it as secret about this product, there are no records of actual dates add intrigue to the mystery around this delicious, whiskey-like Shochu.

And once they are gone, we will not see this product again.

**Alcohol : 36%**

**11 / 2oz 120 / 720ml**

### 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**

### TAKAHASHI SHUZO

Kumamoto, Japan

#### **HAKUTAKE SHIRO**

Aged Rice Shochu



The #1 selling premium rice shochu in Japan - Hakutake Shiro Kome Shochu - is clean and easy with an elegant aroma and a soft mouthfeel. Takahashi Shuzo makes it with water from the Hitoyoshi basin, which is high in minerals, and flavorful rice.

**Alcohol : 25%**

**39 / 200ml**

### 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**