

# FROM THE BAR

## Junmai

'pure rice', tends to be more earthy

**Suijin**, God of Water 300ml 19  
Clove, wet stone, light & dry  
Iwate • *shrimp, crab*

**Ippin**, The One 300ml 20  
Medium bodied, smooth & dry  
Ibaraki • *oyster, salmon, king fish*

**Shichida** 720ml 65  
Green apple, honey, medium-dry,  
mild acidity, round – award winning  
Iwate • *meat, fish*

## Junmai Ginjo

'milled 60% minimum, generally fruity'

**Hakushika**, White Deer 300ml 15  
Mild, dry, fruity, balanced  
Hyogo • *lobster, yakitori*

**Fukuju**, Blue Label 300ml 31  
Ripe apricot, mango & pineapple  
Nada • *creamy dish, meat, fish*

**Kikusui Organic** 300ml 35  
Chrysanthemum Mist  
Honeydew melon, hint of ripe banana  
Niigata • *Asian and western cuisine, fatty*

**Koiku 54** 720ml 85  
Suigei 20<sup>th</sup> Anniversary  
Hint of tang, solid umami, modest  
citrus, light and semi-dry  
Kochi • *Fresh seafood, roasted vegetables*

## Namazake

'Unpasteurized' sake

**Fukucho**, Moon on the Water 720ml 80  
Junmai Ginjo  
Fragrant, soft yet bold, ripe  
cantaloupe and anise, soft water  
Hiroshima • *lobster, scallops*

## Tokubetsu Junmai

'Special' sake

**Suigei**, Drunken Whale 300ml 33  
Mild umami, pleasant acidity, light &  
dry - clean & easy to drink  
Kochi • *tempura, ginger sashimi*

**Chiyomusubi**, Eternal Ties 720ml 65  
Cucumber, white peach & Asian pear,  
soft with a lingering finish  
Tottori • *binchotan shishito peppers*

**Hakkaisan** 720ml 65  
Clean, well-balanced and elegant  
Niigata • *versatile to all cuisines*

**Otokoyama**, Man's Mountain  
Glass 14 1.8L 115  
Velvety, balanced, elegant & supreme  
- this sake is great for beginners and is  
well relied upon by old faithfuls  
Hokkaido • *miso cod, sashimi dinner*

## Junmai Daiginjo

'milled 50% minimum, generally floral'

**Dassai 50**, Otter Festival 300ml 40  
Orange, clove and toasted malt  
Yamaguchi • *meat, fish, seaweed salad*

**Dassai 39** 720ml 99  
Light, dry, banana and apple  
Yamaguchi • *meat, fish*

**Pearls of Simplicity**  
300ml 40 720ml 75  
White flower, Asian pear, subtle  
nuances – celebrating simplicity  
Yamaguchi • *scallops, pork, light meat*

**Wakatake Onikoroshi** Demon Slayer  
300ml 45 720ml 96  
Bright, fresh, peach & melon, velvety  
texture with a sharp, crisp finish  
Niigata • *duck, chicken, herb-forward dishes*

**Chokaisan** 720ml 106  
Fruity, elegant, expressive & bright,  
round, soft & smooth  
Akita • *shellfish, oysters, cheese*

**Kubota Manjyu** 720ml 150  
10,000 long lives  
Aromas of honeysuckle & white  
flowers, bright palate  
Niigata • *shellfish, ceviche, sunomono*

**Suehiro Ken**, The Sword 720ml 160  
A dry sake with a vibrant nose of  
summer fruit, the palate is twangy with  
strong minerality and balance  
Fukushima • *grilled salty fare, cured meats*

**Dassai 23**, Otter Festival 720ml 180  
Flowers, honeydew, strong minerality  
One of Japan's most highly polished  
sake with only 23% of the grain  
remaining.  
Yamaguchi • *shellfish, octopus*

## Nigori

'cloudy sake, filtered + kasu'

**Shiro Sasa** 300ml 13  
Sweet and creamy yet refreshing  
California • *aperitif*

**Sayuri**, Little Lilly 300ml 17  
Soft and floral with hints of white  
grape and cherry blossom – this sake  
is lush & smooth  
Hyogo • *spicy food*

**Rihaku**, Dreamy Clouds 720ml 75  
Bright, lean, nutty & slightly fruity, this  
sake technically qualifies as a Junmai  
Ginjo with only accents of nigori  
Shimane • *spicy noodle dish, risotto,*

## Honjozo

'brewer's alcohol added'

**Karatamba**, Dry Wave 300ml 14  
Caramel, cocoa, dry & smooth  
Hyogo • *spicy dishes, grilled salmon*

**Kubota Senjyu**, 720ml 70  
1000 Long Lives  
Dry, light, clean, timeless  
Niigata • *meat, fish*

**Tears of Dawn**  
300ml 40 720ml 75  
Lush notes of tropical banana, baking  
spice – a touch of distilled alcohol is  
added to open up aromatics and  
lighten the overall impact. Full bodied  
& dangerously smooth  
Kyoto • *braised pork ribs, oysters, cheese*

**Genbei San No Onikoroshi**,  
4 Eyed Devil  
Glass 13 1.8L 100  
Round with notes of vanilla, caramel  
and sweet rice - this sake is both semi-  
rich & semi-sweet with a ting finish  
Niigata • *grilled fare, salty & savory*

## Hot Sake

**Classic** 5/8  
Junmai Ginjo, Kuromatsu Hakushika

**Purple Haze** 9/11  
Black Raspberry liqueur

**Ginger Haze** 9/11  
Stirring's Ginger liqueur

**Elderflower Haze** 9/11  
Elderflower liqueur

**Golden Sake** 9/11  
Choya Plum Wine

## Sake Flight

A 2oz sample of Three Japanese  
Japanese sakes curated by  
Master Chef, Toshi Kizaki | 35

Carafes of each sake from flight  
are also available

**Shochu** 1.5oz / 2oz / 3oz

**Hakutake Ginrei Shiro** 9 / 11 / 14  
Silver, 100% rice

**Hakutake Kinjo Shiro** 9 / 11 / 14  
Gold Barrel Aged 100% rice

**Kawabe** 9 / 11 / 14  
Kumamoto Premium Rice

# FROM THE BAR

## White

- '19 **Kim Crawford** 11 | 44  
Sauvignon Blanc  
Marlborough, New Zealand
- '18 **Gobelsburg** Kamptal 12 | 48  
Grüner Veltliner  
Kamptal, Austria
- '16 **Marie de Beauregard** 15 | 60  
Vouvray, 100% Chenin Blanc  
Loire Valley, France
- '17 **Sonoma-Cutrer** 13 | 52  
Chardonnay 'Russian River Ranches'  
Sonoma County, California
- '17 **Ovum** Toro y Scorpio 14 | 56  
Riesling  
Ribbon Ridge AVA- Newberg, Oregon
- '17 **Mesa Cantina** Giunco 13 | 52  
Bianco Vermentino  
Sardinia, Italy
- NV Bisol Jeio** 10 | 40  
Prosecco Brut  
Valdobbiadene Prosecco D.O.C., Italy
- '18 **King Estate Domaine** | 75  
Pinot Gris  
Willamette Valley, Oregon
- '18 **La Cappuccina** Soave | 44  
Garganega  
Veneto, Italy
- '18 **Louis Jadot P. Fuisse** | 46  
Chardonnay  
Burgundy, France
- '18 **Twomey** by Silver Oak | 80  
Sauvignon Blanc  
Alexander Valley, California

## Rosé

- '18 **Figuière Magali** 13 | 52  
Granache, Cinsault, Syrah, Cabernet  
Côtes de Provence, France
- '18 **Unshackled** 15 | 60  
By Prisoner Wine Company  
California
- Lucien Albrecht** Brut Rosé 13 | 52  
Pinot Noir  
Alsace, France

## Red

- '17 **Foris** 12 | 48  
Pinot Noir  
Rogue Valley, Oregon
- '17 **La Crema** 14 | 56  
Pinot Noir  
Monterey, California
- '17 **Colomé Estate** Malbec 12 | 48  
Malbec  
Salta, Argentina
- '17 **Juggernaut** 13 | 52  
Cabernet Sauvignon  
California

## Red Continued

- '16 **Sterling Vineyards** 18 | 72  
Cabernet Sauvignon  
Napa Valley, California
- '17 **Saldo** by Prisoner Wine Co. 15 | 60  
Zinfandel Blend  
California
- '17 **Vall Llach** Embrouix | 51  
Granacha, Carinyena, Merlot, Syrah  
Priorat, Spain
- '18 **The Prisoner** | 96  
Zinfandel Blend  
Napa Valley, California
- '18 **8 Years in the Desert** | 96  
Zinfandel Blend  
Napa Valley, California
- '16 **Emeritus** Hallberg Ranch | 82  
Pinot Noir  
Russian River, California
- '14 **Chateau Redortier** Gigondas | 75  
Granache, Syrah, Mouvedre  
Rhône Valley, France
- '15 **Renato Ratti** Marcenasco | 112  
Barolo  
La Morra, Italy
- '15 **Silver Oak** | 141  
Cabernet Sauvignon  
Alexander Valley, California
- NV Overture** by Opus One | 230  
Cabernet Sauvignon  
Oakville, California

## Japanese Whisky Flight

A 1oz sample of Three Japanese Whiskies | 60

## Japanese Whisky

- Akashi White Oak** 17  
Japanese whisky blended in the Scotch Tradition / Region: Kansai
- Akashi Single Malt** 40  
Single Malt aged in sherry, brandy, wine & American oak barrels / Region: Kansai
- Nikka Coffey Grain** 25  
Single grain from Miyagikyo  
Region: Chubu
- Ichiro's Malt & Grain** 40  
Blended with Scotch, Irish, Canadian & American whisk(e)y / Region: Kanto
- Mars Iwai Tradition** 20  
Aged in sherry, bourbon and wine casks  
Region: Chubu
- Komagatake** Shinanontanpopo 55  
Single malt named for the spring time dandelions / Region: Nagano
- Mars Shinshu** Komagatake 27yr 150  
Single malt- butter toast, cantaloupe, mild peat & pepper / Region: Okinawa  
*We received all bottles shipped to CO*

## Champagne

- Champagne Collet** Brut | 70
- Palmer & Co.** Brut Reserve | 88
- Palmer & Co.** Brut Rosé Reserve | 120
- Veuve Clicquot** Yellow Label | 110
- Krug** Grand Cuvée | 250
- '09 **Dom Perignon** | 320

## Signature Cocktails

- Blood Orange Horizon** 13  
Ketel 1 Citroen, St-Germain, Lemon Juice, Fresh Jalapenos, Blood Orange Purée
- Yuzu Ruby** 13  
Deep Eddy Ruby Red Vodka, Yuzu, Simple Syrup, Triple Sec
- Sake Mule** 13  
Sushi Den Sake, Tito's Vodka, Lime, Ginger Beer
- 500 Days of Summer** 12  
Stirring's Ginger, Simple Syrup, Yuzu, Fresh lemon juice & choice of botanical vodka:  
- Peach & Orange Blossom  
- Cucumber & Mint  
- or Grapefruit & Rose
- 5 Rings** 13  
Bulleit Rye Bourbon, Hakutake Kinjo Shochu, Lemon, Stirring's Ginger
- Denhattan** 15  
Locke + Co Aspen Aged Rye Whiskey, St-Germain, Breckenridge Bitters
- Red Sun** 13  
Don Julio Blanco, Aperol, Peychaud's bitters, Lemon Juice, Simple Syrup, Q Grapefruit Soda

## Draft Beer

- Sapporo** 6
- Good Behavior**, Crushable IPA 7  
Odell Brewing Co., Fort Collins, CO
- Dear You**, French Saison 7  
Ratio Beerworks, Denver, CO

## Bottled Beer

- Hitachino Nest White Ale** 11  
Ibaraki, Japan
- Hitachino Nest Classic Ale** 11  
Ibaraki, Japan
- Echigo Red Ale** 11  
Niigata, Japan
- Orion Lager** 6  
Okinawa, Japan
- Asahi Super "Dry"** 22oz 10
- Stone IPA** Can 5
- Coors Light** Bottle 5
- Clausthaler** Non-Alcoholic 4.5

## Water

- Acqua Panna** 500ml 6
- San Pellegrino Sparkling** 8  
750ml