## NAMA (UNPASTEURIZED)

ask your server about our seasonal nama selections. these special namazake have been sourced from small craft producers throughout japan.

**eiko fuji namazake junmai ginjo "glorious mt. fuji" (50% polish)**
720ml $69
very rare unpasteurized saké with a lively, elegant floral and fruity flavor. extremely pleasurable saké experience.

**kameizumi "eternal spring" namazake genshu junmai ginjo (50% polish)**
720ml $60
luscious, fruity, expressive, and long lasting flavors. brewed with a special yeast developed in kochi prefecture.

## OTHER

**gozenshu "1859" omachi bodaimoto (65% polish)**
720ml $65
1859 is the year omachi rice was discovered. brewed using the ancient method of boidaimoto, this saké has a wonderful umami flavor. brewed by a legendary female master brewer–maiko.

**choryo yamahai omachi taruzake (68% polish)**
masu $12 | 720ml $60
beautifully earthy, complex, umami-packed flavor with balanced cedar flavor and aroma.

## WINE

### BY THE GLASS/BOTTLE:

#### WHITE

**bubbles** $18/$60
cho wines, willamette valley, or 2023

**sauvignon blanc** $15/$56
jean-marie reverdy, fr 2022

**pinot blanc** $14/$52
torii mor, willamette valley, or

**chardonnay** $16/$60
henri perrusset, mâcon-villages, fr 2022

**chablis** $25/$75
domaine laroche, saint martin, burgundy, fr 2022

**riesling** $16/$60
weingut robert weil, rheingau, germany 2022

**albariño** $14/$52
martin codax, spain, 2023

#### RED

**pinot noir** $15/$56
foris vineyards, rogue valley, or 2022

**rosé** $15/$56
aix, provence, fr 2023

**cabernet sauvignon** $15/$56
double canyon, columbia valley, wa 2022

**rhone blend** $14/$52
domaine de la solitude, côtes du rhône, fr

### BY THE BOTTLE:

#### WHITE

**mâcon-villages burgundy white** $52
joseph drouhin, fr 2022

**chardonnay** $95
bergström, willamette valley, 2022

**atelier albariño** $70
raul perez, spain, 2023

**riesling $80**
dr. loosen, mosel, germany, 2022

#### RED

**pinot noir** $100
domaine drouhin, or 2022

**pinot noir** $125
yamhill cuveé, domaine serene, or 2021

**cabernet sauvignon** $90
whitehall lane, napa 2020

#### SPARKLING

**champagne brut** $120
louis roederer, fr

**brut rosé** $90
schramsberg, ca 2019

**champagne split** $40
laurent-perrier, fr

## BEER + CIDER

**sapporo draft** $7
**ipa draft** $7
**seasonal draft** mp
**asahi** $9 (22oz)
**kirin ichiban** $9 (22 oz)
**sansho ale** $11 (11oz)
**black ox stout** *okayama, japan* $8 (12oz)
**clyde's dry cider** $10 (16.9oz)
**asahi 0.0%** $5 (11.2oz) *alcohol-free*

## MASU COCKTAILS

**japanhattan** $22
rice washed hojicha infused toki & hibiki harmony, sweet vermouth, maraschino liqueur, angustura bitters and black walnut bitters

**ginger bender** $18
george dickel rye, mandarin tangerine, fresh ginger, shiso, ginger ale, crystallized ginger

**tokyo drop** $17
red grapes muddled and shaken with vodka, lychee puree, lemon and lime juice

**goodbye kitty** $16
vodka, pureed pomegranate, lime, simple syrup and ginger beer

**the ronin** $17
rye, st germain, dry vermouth and cardamom bitters, shaken and served with a twist

**unyuzual suspect** $17
tanqueray 10, yuzu omoi, lemon and simple syrup

**it's high time** $16
toki whisky, fever tree ginger ale and lemon twist in a highball

**shiro negroni** $17
roku gin, gentian liqueur, saké, grapefruit bitters and citrus peel

**"ume"ka me crazy** $18
tequila, plum wine, cynar and cointreau over a rock with burnt orange peel

**haiku** $17
nigori saké, aperol, grapefruit juice, lime and simple syrup

**masu paloma** $17
astral blanco tequila, grapefruit, cranberry, cinnamon syrup, grapefruit bitters

**asian glow** $19
hennessey vs, lychee liqueur, jasmine tea syrup, lemon, orange bitters, togarashi smoked salt rim

## MASU MOCKTAILS

**o-range of emotions** $16
dhos n/a orange liqueur and jalisco 55 n/a tequila with cinnamon syrup, cucumber, lemon and lime juice

**shiso pretty** $17
yuzu marmalade, yuzu matcha tea, red shiso, lemon juice and coconut foam

**paper crane** $15
kentucky 74 spiritless whiskey, spritz del conte n/a aperol, wilderton bittersweet aperitivo with lemon juice

**shibuya spritz** $12
amaro lucano n/a, chavin pierre zero sparkling and soda water

## JAPANESE WHISKY

**akashi** $28
peaty with apricot notes

**toki suntory** $18
dry and smoky

**hakushu 12yr** $36
crisp and herbal

**iwai45** $18
aged in ex-bourbon casks for pear, toffee and caramel notes

**hibiki harmony** $30
notes of cherry, peppers and clove

**nikka coffey malt** $26
robust and spicy

**nikka coffey grain** $26
sweet notes of corn and caramel

**nikka miyagikyo** $28
lightly peated with notes of vanilla and honey

**nikka yoichi** $28
fruity malt and creamy oak

**suntory world** $20
sweet and spicy

**yamazaki 12yr** $38
butterscotch and winter spices

**yamazaki 18yr** $100
spicy and smooth



# SAKÉ

AND OTHER BEVERAGES

## CHILLED ARTISAN SAKÉ BY THE MASU

**genbei onikoroshi "demon slayer" (70% polish)**
masu $11 | 1.8lt $110
a light and dry saké known for its uniquely deep, earthy flavor.

**joto daiginjo "72 clocks" (50% polish)**
masu $13 | 1.8lt $125
72 clocks represents the 72 hours it takes to polish the rice. smooth and delicate with hints of apple and melon with a white pepper finish. this saké is brewed with apple yeast.

**yoshinogawa gokujo ginjo "pride of niigata" (55% polish)**
masu $11 | 720ml $45
dry and fragrant with a crisp, clean finish. soft acidity and subtle complexity are noted before hints of herbs and stone fruits.

**shichi hon yari junmai "7 samurai" (60% polish)**
masu $12 | 1.8lt $110
rich, earthy saké with mushroom and rice flavor. brewed by this family-owned brewer since 1540.

**yuho junmai "eternal embers" (55% polish)**
masu $12 | 1.8lt $110
rich texture and bold umami flavors are expressed by experimental brewing methods including one year of bottle aging, contributing to tannin-like texture on the finish.

**kasumi tsuru kimoto "extra dry" (65% polish)**
masu $11 | 1.8lt $100
rich, complex and elegant flavors with a lovely sense of balance and refinement.

**kimoto tenbu junmai ginjo "heaven's brew" (50% polish)**
masu $12 | 1.8lt $110
this saké has a well balanced, fruity, natural flavor. the brew master is committed to allowing nature to brew to perfection.

**joto junmai "the green one" (80% polish)**
masu $10 | 1.8lt $90
dry and crisp with hints of ripe plum and a smooth finish.

**seikyo omachi junmai ginjo "the beginning" (55% polish)**
masu $13 | 720ml $55
omachi heirloom rice offers a slight earthy presence with a quiet background of umami flavor. this is a magnificently well-crafted saké.

**yuki tora "snow tiger" nigori (75% polish)**
masu $11 | 720ml $38
a beautiful, elegant and softly sweet saké with notes of vanilla followed by flavors of coconut, cream and spice, with a smooth finish.

**choryo yamahai omachi taruzake (68% polish)**
masu $12 | 720ml $60
beautifully earthy, complex, umami-packed flavor with balanced cedar flavor and aroma.

## SMALL BOTTLES

**eiko fuji "10,000 ways" honjozo (65% polish)**
300ml $21
light and fruity notes of orange, clove and toasted malt, with undertones of black currant and crisp, clean finish

**shirakabegura kimoto junmai "umami treasure" (70% polish)**
300ml $17
with robust body and earthy aromas, this saké hints of apple, creamy cheese, and spice.

**rihaku wandering poet junmai ginjo (55% polish)**
300ml $21
aromas of banana and flavors of ripe honeydew with a clean, crisp acidity and green, herbal notes on the finish. light-to-medium body.

**sawanoi tokyo kurabito kimoto junmai ginjo (55% polish)**
300ml $23
founded in 1702, this family-owned brewery has maintained high quality saké in the far outskirts of tokyo prefecture. brewed using the kimoto process that dates back over 300 years, this saké is complex with umami and a delicate fruity finish of asian pear.

**fukucho "moon on the water" junmai ginjo (55% polish)**
300ml $22
this is a very special ginjo from a female brewmaster and brewery owner, rare in japan. hints of fennel followed by cantaloupe and a touch of spice.

**watari bune "the 55" junmai ginjo (55% polish)**
300ml $23
pasteurized only once, this junmai ginjo is rich and lively with deep notes of honeydew and pineapple—a saké lover's saké.

**kanbara bride of the fox (50% polish)**
300ml $21
a savory saké inspired by niigata's fox-bride festival, blending local lore, mysterious lights, and junmai ginjo - style, versatility, and depth.

**soto junmai daiginjo (50% polish)**
300ml $28
brewed in niigata, soto is dry and crisp with hints of lime zest and cucumber with an incredibly smooth finish.

## DRY / LIGHT / REFRESHING

**taiheikai "pacific ocean" tokubetsu junmai (55% polish)**
720ml $48
this saké is balance personified. it has a tremendous velvety mouth-feel with hints of unripe pear, melon, white grape, and red apple.

**kawatsuru "olive yeast" junmai ginjo (55% polish)**
720ml $50
juicy notes of musk melon, white flowers and green pear with hints of starfruit, grass and salinity.

**dewazakura ginjo "tenth degree" (50% polish)**
720ml $50
crisp and dry with notes of juniper berry and pear

**kawatsuru "crane of paradise" junmai (65% polish)**
720ml $48
juicy notes of grapefruit and freshly cut grass, with a hint of salted pineapple. crisp, dry finish with an almost effervescent energy.

**fukucho "forgotten fortune" junmai (75% polish)**
720ml $48
rare saké brewed by a female brewmaster using an extinct heirloom rice. crisp and dry with hints of buttery popcorn.

masu

## FRUITY / FLORAL / AROMATIC

**kuroushi "black bull omachi" junmai ginjo (50% polish)**
720ml $60
brewed with japan's oldest saké rice, omachi, this saké is very popular with umami lovers.

**yoshinogawa gokujo ginjo "pride of niigata" (55% polish)**
720ml $45
dry and fragrant with a crisp, clean finish. soft acidity and subtle complexity are noted before hints of herbs and stone fruits.

**seikyo omachi junmai ginjo "the beginning" (55% polish)**
720ml $55
omachi heirloom rice offers a slight earthy presence but has a quiet background of umami flavor. a magnificently well crafted saké.

**fukuju "blue label" junmai ginjo (60% polish)**
720ml $60
kobe shushinkan's carbon-neutral junmai ginjo, crafted from hyogo rice, features apricot aromas, deep umami, and a smooth finish. with centuries of dedication to ethical brewing, this renowned saké was served at a nobel prize banquet.

**makihata raimei "thunder" junmai ginjo muroka namazake (53% polish)**
720ml $55
full, bright, and floral with hints of cherry blossom and honeydew

## SAVORY / RUSTIC / EARTHY

**shichi hon yari ginfubuki "warrior's blend" (55% polish)**
720ml $55
a great example of umami, herbal and nutty aroma with green apple restrained flavor.

**mantensei kinoko "mushroom" junmai ginjo (59% polish)**
720ml $45
the name says it all—umami driven saké with notes of mushroom and a smooth clean finish.

**yuho kimoto junmai "rhythms of the centuries" (55% polish)**
720ml $48
brewed using old school methods with extra aging. pickled mushroom, soy caramel and rich nutty finish.

**shiokawa cowboy yamahai junmai ginjo genshu (60% polish)**
720ml $45
a bold, undiluted yamahai-style saké with rich umami, vanilla, cocoa, and hickory smoke aromas, perfect for pairing with meat.

**chikurin "deep field" fukamari junmai**
720ml $50
estate-grown fukamari junmai from marumoto brewery blends new and aged saké, inspired by okayama's clear skies and observatory. notes of dried apricot, sea salt, and cedar unfold with deep umami.

## FLAVORED

**ippongi hannya hot plum**
3oz $8 | 720ml $50
a saké-based sweet plum liqueur, infused with red chili pepper. the bold spicy flavor spreads through your mouth.

**yuzu omoi**
3oz $8 | 500ml $45
yuzu, japanese citrus, gives this saké a refreshing and pleasant finish.

## SPARKLING

**fukucho "seaside" dry sparkling saké**
500ml $45
perfect dry sparkling saké made with secondary fermentation.

## ELEGANT / SMOOTH / DELICATE

**murai daiginjo "northern treasure" (45% polish)**
720ml $75
very smooth, delicate but dry daiginjo with quiet floral overtones. japanese national award winner.

**hanaabi "floral elegance" junmai daiginjo (48% polish)**
720ml $68
lush flavors of ripe peach, melon, and custard. brewed using the shizuku method, resulting in a richer saké in both aroma and texture.

**shirataki jozen junmai daiginjo "indigo"**
720ml $68
from shirataki brewery in niigata, "indigo" offers floral aromas, tropical fruit, melon, and smooth rice umami. founded in 1853, the brewery is renowned for its dedication to high-quality, traditional saké-making methods.

**dassai 39 junmai daiginjo (39% polish)**
720ml $68
silky smooth with flavors of lychee, peach, and honey.

**ippongi "beautiful life" kotona eigushi daiginjo (30% polish)**
720ml $85
dry and delicate, this saké is brewed with extreme attention to detail. created by a family-owned brewery since 1902 in the mountains of fukui prefecture.

**taiten "fine droplets" daiginjo (32% polish)**
720ml $120
complex flavors accompanied by gentle refreshing aromas. made with the shizuku method using only gravity to slowly collect saké droplets.

**daishichi kimoto junmai daiginjo "old school passion" (50% polish)**
720ml $110
daishichi kimoto has achieved world renown as the definitive kimoto-brewed saké. rich flavors with a fresh, clean aftertaste.

**watari bune junmai "liquid gold" (35% polish)**
720ml $130
brewed with the rare watari bune saké rice. this saké is one of the most prized and rare junmai daiginjos in the world. deep, luscious.

**kajikawa junmai daiginjo (50% polish)**
720 ml $70
a surprisingly full bodied junmai daiginjo with power and elegance. silky texture and a mild aroma of chestnuts, rice, toast, brown sugar, and raisins.

**kameizumi junmai daiginjo "le grande voyage" (50% polish)**
720ml $85
creamy and bright, with delicate notes of melon, dried mango, and orange blossom.

## NIGORI

**eiko fuji junmai ginjo "origami" (60% polish)**
720ml $54
lightly hazy and gently creamy, this bright and balanced saké has flavors of melon, rainier cherry, and a hint of rice sweetness

**murai nigori genshu "warrior's strength" (75% polish)**
300ml $16
thick and creamy notes of tropical fruit with a background of mushroom.

**kubota junmai ginjo nigori (60% polish)**
720ml $44
velvety and elegant with hints of steamed rice and subtle sweetness

**rihaku "dreamy clouds" (58% polish)**
300ml $17
this is a slightly dry nigori with light lees and perfectly balanced texture and flavor. a crowd favorite.

**gozenshu "female brewer's skill" bodaimoto omachi (65% polish)**
720ml $50
delicately light style nigori with a subtle floral note, finishing crisp. brewed with the famed omachi rice.