

# APPETIZERS

<b>Rim Appetizer Platter</b> .....	<b>\$22</b>
<i>Crispy Vegetable Spring Rolls, Pot Stickers, Crab Rangoons, Tempura Shrimp, Trio of Dipping Sauces</i>	
<b>Lobster Roll</b> .....	<b>\$19</b>
<i>Rice Paper, Vermicelli, Carrots, Mint &amp; Basil, Sweet &amp; Sour Relish, GFA</i>	
<b>Shrimp Roll</b> .....	<b>\$16</b>
<i>Rice Paper, Vermicelli, Carrots, Mint &amp; Basil, Sweet &amp; Sour Relish, GFA</i>	
<b>Thai Vegetable Rice Paper Roll</b> .....	<b>\$12</b>
<i>Peanut Sauce, V</i>	
<b>Crispy Vegetable Spring Rolls</b> .....	<b>\$12</b>
<i>Fried with Sweet Thai Chili, VG</i>	
<b>Pork Pot Stickers</b> .....	<b>\$14</b>
<i>Soy Ginger Sauce</i>	
<b>Salt &amp; Pepper Tofu (VG)</b> .....	<b>\$12</b>
<b>Tempura Shrimp &amp; Vegetables</b> .....	<b>\$15</b>
<i>Ponzu Dipping Sauce</i>	
<b>Chicken Satay</b> .....	<b>\$15</b>
<i>Thai Peanut Sauce, GF</i>	

<b>Jumbo Crab Rangoon</b> .....	<b>\$16</b>
<i>Filled with Wild Caught Crab Meat, Sweet &amp; Sour Relish, House Mustard</i>	
<b>Crispy Fried Coconut Prawns</b> .....	<b>\$16</b>
<i>Honey Walnut Dipping Sauce</i>	
<b>Baked Mussels</b> .....	<b>\$13</b>
<i>Dynamite Sauce, GF</i>	
<b>Edamame</b> .....	<b>\$8</b>
<i>Garlic, Sea Salt or Spicy, GF, V</i>	
<b>Taro Root Chips and Broken Avocado</b> ..	<b>\$12</b>
<i>Green Onion, Tobiko, Roasted Garlic, Pickled Shallot</i>	
<b>Ahi Tuna Poke “Tacos”</b> .....	<b>\$18</b>
<i>Crispy Won Ton shell, Whipped Avocado, Spicy Mayo, Micro Cilantro</i>	
<b>Petite Brioche Lobster Roll</b> .....	<b>\$18</b>
<i>Lobster Salad, Yuzu Mayo, Tarragon, Celery, Frisee</i>	

# SALADS & SOUPS

<b>Miso Caesar Salad</b> .....	<b>\$15</b>
<i>Little Gem Lettuce, Furikake, Parmesan Miso Dressing, GF</i>	
<b>5 Spiced Crispy Pork Belly and Watermelon Salad</b> .....	<b>\$18</b>
<i>Field Greens, Radish, Chive, Plum Dressing, GF</i>	
<b>Seared Ahi Salad</b> .....	<b>\$18</b>
<i>Sesame Crusted Ahi Tuna, Mixed Greens, Snow Peas, Wonton Crisps, Bean Sprouts, Watermelon Radish, Ginger &amp; Wasabi Drizzle, GFA</i>	

<b>Wakame</b> .....	<b>\$9</b>
<i>With Sweet &amp; Spicy Cucumber Salad, GF, VG</i>	
<b>Wonton Soup</b> .....	<b>\$15</b>
<i>Pork and Shrimp Wontons with Vegetables in a Light Broth</i>	
<b>Hot and Sour Soup</b> .....	<b>\$13</b>
<i>Tofu, Black Fungus, Bamboo Shoots, GF</i>	
<b>Miso Soup</b> .....	<b>\$10</b>
<i>Tofu and Green Onion, GF, V</i>	

# POULTRY

<b>Roasted Peking Duck</b> .....	<b>\$26</b>
<i>Crispy Duck with Hoisin, Green Onion, Steam Buns</i>	
<b>Chicken with Spicy Garlic Sauce</b> .....	<b>\$18</b>
<i>With Asian Mixed Vegetables, GFA</i>	
<b>Stir Fried Chicken with Snow Peas &amp; Mushrooms</b> .....	<b>\$18</b>
<i>In White Sauce, GFA</i>	
<b>Mongolian Chicken</b> .....	<b>\$19</b>
<i>Onion, Chilies, Rice Stick Noodles, GFA</i>	

<b>Sweet &amp; Sour Chicken</b> .....	<b>\$18</b>
<i>Bell Pepper, Onion, Pineapple</i>	
<b>Generals Chicken</b> .....	<b>\$18</b>
<i>With Chilies in Sweet Spicy Sauce</i>	
<b>Kung Pao Chicken</b> .....	<b>\$18</b>
<i>Red and Green Bell Peppers, Onion, Peanuts, GFA</i>	
<b>Sesame Chicken</b> .....	<b>\$18</b>
<i>Batter Fried with Sesame</i>	

# BEEF & PORK

<b>Mongolian Beef</b> .....	<b>\$22</b>
<i>Sliced Tenderloin, Onion, Chilies, Rice Stick Noodles, GFA</i>	
<b>Orange Beef</b> .....	<b>\$20</b>
<i>Crispy Beef with Orange Sauce</i>	
<b>Beef with Broccoli</b> .....	<b>\$21</b>
<i>Tender Beef with Wok Tossed Broccoli, GFA</i>	
<b>Beef &amp; Asparagus</b> .....	<b>\$20</b>
<i>Tender Beef with Black Bean Sauce, GFA</i>	
<b>Korean Style Short Ribs</b> .....	<b>\$27</b>
<i>Marinated BBQ Short Ribs Served with Kimchi</i>	

<b>Garlic Ginger Beef</b> .....	<b>\$20</b>
<i>With Scallions and Vegetables, GFA</i>	
<b>Sweet &amp; Sour Pork</b> .....	<b>\$20</b>
<i>Tender Fried Pork with Peach</i>	
<b>Pork Curry</b> .....	<b>\$24</b>
<i>Green Coconut Curry, Bell Peppers, Green Beans, Eggplant, Thai Basil</i>	
<b>Char Sui BBQ Pork</b> .....	<b>\$19</b>
<i>BBQ Pork Glazed with Honey BBQ Sauce</i>	
<b>Crispy Pork Belly Adobo</b> .....	<b>\$22</b>
<i>Scallions, Garlic, Szechuan Peppercorns</i>	

V - Vegan      VG - Vegetarian      GF - Gluten Free      GFA - Gluten Free Available

An 18% suggested gratuity will be added to parties of 6 or more.

# KOREAN TACOS

- Bulgogi Beef**

Spicy BBQ sauce, Grilled White and Green Onion

\$22
- Pork Belly**

Korean Sweet & Spicy Sauce, Cilantro Onion Slaw

\$19

# SEAFOOD

- Soy Glazed Sea Bass**

Wok Vegetables, Jasmine Rice, GFA

\$37
- Wok Fried Lemon and Honey Glazed Scallops**

\$30
- Kung Pao Shrimp**

Stir Fried Shrimp, Red and Green Bell Peppers, Onion, Peanuts, GFA

\$28
- Honey Glazed Walnut Prawns**

Tempura Prawns, Honey Sauce, Candied Walnuts

\$28

- Honey Spiced Shrimp**

Cilantro Onion Slaw, Gochujang Crema

\$22
- Shrimp in Lobster Sauce**

Jumbo Prawns with English Peas, GFA

\$30
- Salt & Pepper Shrimp**

\$28
- Sweet & Sour Fried Prawns**

Bell Pepper, Onion, Pineapple

\$26
- Shrimp Curry**

Green Coconut Curry, Bell Peppers, Green Beans, Eggplant, Thai Basil

\$28

# RICE & NOODLES

- Rim Fried Rice**

Traditional Fried Rice with Shrimp, Chicken, Pork, Egg Peas and Carrots, GFA

\$22
- Fried Rice with Dried Scallop**

With Egg White and Green Onion, GFA

\$21
- Young Chow Fried Rice**

Shrimp and BBQ Pork, GFA

\$19
- Pad Thai**

Tofu, Egg, Peanuts, Rice Noodles, Lime, Bean Sprouts  
Shrimp \$24 | Chicken \$23 | Pork \$23 | Combination \$26

\$22
- Combination Chow Fun**

Stir Fried Chicken, Beef and Shrimp with Wide Noodles, Scallions and Bean Sprouts

\$22

- Beef Chow Fun**

Stir Fried Wide Noodles with Beef, Green Onion and Bean Sprouts

\$20
- Specialty Chow Mein**

Egg Noodles Tossed with Chicken, Beef, Shrimp and Vegetables

\$22
- Seafood Chow Mein**

Shrimp, Scallops Egg Noodles and Vegetables

\$23
- Chicken Chow Mein**

Egg Noodles Tossed with Chicken, and Vegetables

\$19

# VEGETABLES

- Braised Tofu**

With Boc Choy and Shitake Mushrooms, GFA, V

\$15
- Buddha's Delight**

Assortment of Fresh Vegetables and Mushrooms, Tofu  
Wok Tossed, GFA, V

\$17
- Garlic Green Beans**

Stir Fried in Garlic Sauce, GFA, V

\$13

- Szechuan Style Eggplant**

Lightly Fried in Spicy Sauce, VG

\$15
- Tofu Curry**

Green Coconut Curry, Bell Peppers, Green Beans, Eggplant, Thai Basil

\$20

# SIDES

- Steamed Rice**

\$5
- Fried Rice**

\$6
- Wok Vegetables**

\$6

# DESSERT

- Mochi Ice Cream**

Trio of Mochi with Strawberry Compote and Whipped Cream, GFA

\$10
- Molten Chocolate Cake**

Mandarin Grand Mariner Sauce, Vanilla Bean Ice Cream

\$10

- Lychee Cheesecake**

White Peach Coulis, Raspberries and Candied Almonds

\$10
- Green Tea Ice Cream**

House Made Almond Cookie

\$10

V - Vegan

VG - Vegetarian

GF - Gluten Free

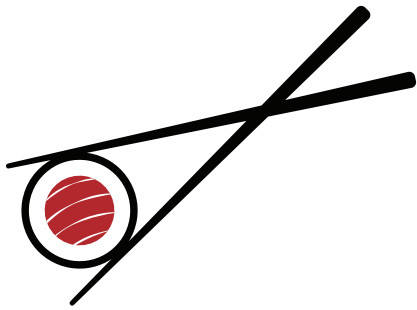
GFA - Gluten Free Available

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# SUSHI MENU



## SASHIMI 6 Pieces Thinly Sliced - GFA

		Add 3 Pieces
Hamachi* <i>Yellow Tail with Yuzu Ponzu</i>	\$18	\$9
Maguro* <i>Tuna with Yuzu Ponzu</i>	\$19	\$9
Sake* <i>Salmon with Ponzu</i>	\$18	\$9
Tai* <i>Red Snapper with Ponzu</i>	\$18	\$9

## GRAND SASHIMI 6 Pieces Thinly Sliced - GFA

		Add 3 Pieces
Maguro Tataki* <i>Seared Tuna with Mango Salsa, Ponzu and Sesame Oil</i>	\$25	\$10
Tropical Sake Carpaccio* <i>Salmon with Orange Salsa and Special Yuzu Sauce</i>	\$24	\$10
Japanese Hamachi Carpaccio* <i>Yellowtail with Tomato Salsa, Kaiware, Red Onion, Negi and Ponzu</i>	\$25	\$10
Signature Tako Carpaccio* <i>Octopus with Ginger, Daikon, Red Radish, Kaiware, Shiso, Chive with Basil Oil and Grand Signature Vinaigrette</i>	\$30	\$12
Hamachi Kama <i>Fried Yellowtail Collar, Ponzu, Teriyaki Sauce (Limited Availability)</i>	\$25	

## SUSHI PLATTERS GFA

Sushi Platter <i>Chef Choice Nigiri (7 pieces) plus Kappa Maki (6 pieces)</i>	\$20
Deluxe Sushi Platter <i>Chef Choice Nigiri (7 pieces,) plus Tekka Maki (6 pieces)</i>	\$27

## NIGIRI 2 Pieces on Pillow of Rice

Sake* <i>Salmon - GF</i>	\$9
Hamachi* <i>Yellowtail with Ponzu - GFA</i>	\$9
Maguro* <i>Tuna with Yuzu Ponzu - GFA</i>	\$9
Maguro Tataki* <i>Signature Sauce - GFA</i>	\$9
Binnaga* <i>Albacore - GF</i>	\$9
Tai* <i>Red Snapper - GF</i>	\$9
Saba* <i>Mackerel - GF</i>	\$9
Unagi <i>Grilled Freshwater Eel</i>	\$9
Smoked Salmon <i>GF</i>	\$9

Tako* <i>Octopus - GF</i>	\$9
Ika* <i>Squid - GF</i>	\$9
Ebi <i>Cooked Shrimp - GF</i>	\$9
Tamago <i>Sweet Omelet - GF</i>	\$9
Ikura* <i>Salmon Roe - GF</i>	\$9
Uzura* <i>Flying Fish Roe, Quail Egg - with Negi, Ponzu and Sriracha</i>	\$10
Shooter* <i>Flying Fish Roe, Quail Egg with Shooter Sauce, Sriracha and Negi (1 per order)</i>	\$10

## GRAND NIGIRI 2 Pieces on Pillow of Rice

Disney Nigiri* <i>Choice of Sake, Meguro, Hamachi, Unagi and Shrimp (Upside Down) with Avocado, Crab Mix, Negi, Teriyaki and Sriracha</i>	\$12	Tataki Beef* <i>Seared Beef with Negi, Fried Onion and Signature Sauce</i>	\$13
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## TEMAKI Cone Sushi

Rim Signature* <i>Spicy Sake, Avocado, Cucumber, Ikura, Serrano Pepper, Negi and Spicy Mayo</i>	\$12	Spicy Scallop* <i>Spicy Scallop, Yamagobo, Cucumber, Kaiware and Tobiko</i>	\$10
Executive* <i>Spicy Maguro, Yamagobo, Tobiko, Avocado and Kaiware</i>	\$13	Spicy Crab <i>Spicy Crab Mix, Yamagobo, Cucumber and Kaiware</i>	\$10
Salmon Skin <i>Salmon Skin, Avocado, Cucumber and Teriyaki</i>	\$10	Spicy Maguro* <i>Spicy Maguro, Yamagobo, Cucumber and Kaiware</i>	\$10

MAKI SUSHI

RAW

Spicy Hamachi\* \$14  
Hamachi, Kaiware, Yamagobo, Cucumber, Jalapeno, Spicy Mayo, and Sriracha - GF

Maguro \$14  
Maguro, Avocado and Cucumber - GF

Spicy Maguro\* \$14  
Spicy Maguro, Kaiware, Yamagobo and Cucumber

Rainbow\* \$16  
Kani, Avocado, Cucumber, topped with Variety of Fish

GSR\* \$17  
Binnaga, Jalapeno, Topped with Seared Scallops, Tobiko, Tempura Crunchies, Garlic Sauce and Teriyaki Sauce - GFA

Hamachi-Surfer\* \$17  
Kani, Avocado, Cucumber, Mango topped with Seared Hamachi and Yuzu Ponzu

COOKED

California \$11  
Kani, Avocado and Cucumber

Philadelphia \$14  
Smoked Salmon, Cream Cheese and Cucumber - GF

Shrimp Tempura \$13  
Tempura Shrimp, Avocado, Cucumber, Kaiware, Topped with Crab Mix, Teriyaki and Spicy Mayo

DEEP FRIED

King Kong \$16  
Tempura Shrimp, Kani, Cream Cheese, Negi, Teriyaki and Sriracha

Godzilla \$16  
Hamachi, Negi, Teriyaki and Sriracha

VEGGIE MAKI SUSHI

Energy \$10  
Avocado, Cucumber, Yamagobo and Oshinko - GF, V

Asparagus Aspirations \$10  
Tempura Asparagus, Avocado and Teriyaki - V

Vegan Paradise \$11  
Tempura Asparagus, Cucumber, Avocado, Oshinko, Kaiware, Topped with Fried Onion and Yuzu Ponzu - V

GRAND MAKI SUSHI

The SK\* \$23  
Peruvian Shrimp Ceviche, Avocado, Cilantro, Cucumber, Topped with Salmon, Avocado, Lemon, Red Onion, Jalapeno, Togarashi, Lemon Balm and Yuzu Ponzu - GFA

Surf & Turf\* \$28  
Tempura Shrimp, Avocado, Cucumber, Topped with Seared Wagyu Beef, Negi, Teriyaki and Wasabi Yuzu Aioli

Ipanema\* \$20  
Tempura Shrimp, Cream Cheese, Avocado, Topped with Smoked Salmon, Torched Crab Mix and Sesame Oil

The Yuzu Salmon\* \$20  
Ebi, Kani, Cucumber, Mango Topped with Sake, Lemon and Yuzu Ponzu - GFA

Going back to Cali\* \$20  
Tempura Shrimp, Avocado, Cucumber, Topped with Sake, Hamachi, Tai, Binnaga, Spicy Mayo and Teriyaki

The Spicy Crab\* \$19  
Spicy Crab Mix, Yamagobo, Topped with Hamachi, Jalapeno, Dynamite sauce and Ponzu

Jalapeno Madness\* 6 Pieces \$16  
Spicy Maguro, Cream Cheese, Topped with Tempura Jalapeno, Spicy Mayo and Sriracha - GFA

Pink Lady\* \$16  
Spicy Maguro, Topped with Seared Binnaga, Kaiware and Yum Yum Sauce - GF

Dynamite\* \$18  
Tempura Shrimp, Avocado, Topped with Seared Maguro, Negi, Teriyaki and Dynamite Sauce

Chronic\* \$19  
Tempura Shrimp, Kani, Mango, Topped with Spicy Maguro, Tempura Crunchies and Teriyaki

Snow Mountain \$19  
Tempura Shrimp, Avocado, Topped with Maguro, Sake, Hamachi, Crab Mix and Teriyaki

Spyder \$16  
Tempura Soft Shell Crab, Tobiko, Avocado, Yamagobo, Cucumber, Kaiware, Teriyaki and Wasabi Mayo

Caterpillar \$13  
Unagi, Kani, Cucumber, Topped with Layered Avocado, Teriyaki and Sesame Seed

Golden Philadelphia \$16  
Smoked Salmon, Cream Cheese, Cucumber, Sesame Seed and Teriyaki

BAKED

Lion King \$16  
Tempura Shrimp, Cream Cheese, Jalapeno, Cilantro, Topped with Sake, Yum Yum Sauce and Teriyaki

\*Saving the Planet (One Roll at a Time) \$12  
Soy paper, Lemon, Cucumber, Avocado, Oshinko, Tempura Asparagus, Inari - V

Garden \$12  
Spring Mix, Avocado, Cucumber, Inari, Sesame Seed and Ponzu - V

Franklin \$11  
Cucumber, Yamagobo, Tamago, Cilantro and Sweet Chili Sauce - GF

Rocky\* \$18  
Spicy Maguro, Jalapeno, Tempura Green Onion, Topped with Hamachi, Teriyaki and Wasabi Mayo - GFA

New Yorker\* \$22  
Kani, Cream Cheese, Jalapeno, Avocado, Cucumber, Topped with Spicy Maguro, Tobiko, Cilantro, Negi, Teriyaki and Yum Yum sauce

Rim on Fire \$22  
Tempura Shrimp, Cream Cheese, Avocado, Topped with Tempura Shrimp Salad, Negi, Spicy Mayo and Teriyaki

Red Dragon\* \$21  
Tempura Shrimp, Spicy Maguro, Cucumber, Topped with Maguro, Avocado, Negi, Teriyaki and Sriracha

Chef's Nightmare\* \$21  
Tempura Shrimp, Avocado, Cucumber, Topped with Maguro, Spicy Crab Mix, Tempura Soft Shell and Teriyaki

Grand Rim\* \$23  
Tempura Shrimp, Tempura Asparagus, Inari, Topped with Variety of Fish, Cilantro, Fried Onion, Teriyaki and Wasabi Yuzu Aioli

Substitute Soy Paper - \$2 | Extra Sauce - \$2 | Deep Fried - \$2

V - Vegan VG - Vegetarian GF - Gluten Free GFA - Gluten Free Available

\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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## COCKTAILS

**\$18**

### **Jade Garden**

*Roku Japanese Gin, Cucumber Sake,  
Lemon Juice*

### **Osaka Fashioned**

*Suntory Toki, Plum Wine, Lemon Juice*

### **Lulu-Lemongrass**

*Haku Vodka, Cointreau, Lemon Juice*

### **RaspMary**

*Skyy Vodka, House Made Raspberry Puree,  
Mint, Lemon Juice*

### **Lavender G&T**

*Empress Gin, Lavender Infused Syrup,  
Topped with Tonic Water, Fresh Lavender*

### **Mango Thai Chili Margarita**

*Patron Silver, House Made Mango Chili  
Basil Puree, Salt and Togarashi Rim*

### **RIMatcha Martini\***

*Vanilla Vodka, Haku Vodka, Matcha Powder,  
Pineapple Juice, Egg White*

### **Lychee Lemon Drop**

*Soho Lychee Vodka, Combier, Ginger  
Liquor, Lemon Bitters*

\*Consuming Raw or Undercooked Meat, Poultry,  
Seafood, Shellfish, Eggs, or Unpasteurized Milk May  
Increase Your Risk of Foodborne Illness





## RED WINE

### **Cabernet Sauvignon, Kendall Jackson**

*Rich Black Cherry & Cedar*

**\$12 Glass | \$45 Bottle**

### **Pinot Noir, Meiomi**

*Smooth, Bright Cherry & Vanilla*

**\$13 Glass | \$45 Bottle**

### **Cabernet Sauvignon, Justin**

*Soft Entry, Well Balanced, Strawberry, Earthy, Toasted Oak and Vanilla*

**\$17 Glass | \$65 Bottle**

### **Zinfandel, Federalist**

*Full Bodied, Strawberry & Cinnamon Spice*

**\$13 Glass | \$45 Bottle**

## WHITE WINE

### **Chardonnay, Butter**

*Rich & Luscious, Baked Lemon & Vanilla*

**\$12 Glass | \$45 Bottle**

### **Sauvignon Blanc, Kim Crawford**

*Bright Citrus, Grapefruit & Creamy Mouth Feel*

**\$12 Glass | \$42 Bottle**

### **Chardonnay, Rodney Strong**

*Well-balanced, Baked Apple & Toast*

**\$10 Glass | \$35 Bottle**

### **Riesling, Chateau St. Michelle**

*Slightly Sweet & Refreshing, White Peach & Jasmine*

**\$9 Glass | \$32 Bottle**

## SPARKLING

### **Brut, Freixenet Carta Nevada**

*Light & Fresh with Apple & Lemon*

**187 ML Split Bottle \$15**

### **Moscato d' Asti, Ruffino**

*Sweet & Refreshing, Peach & Orange Blossom*

**\$11 Glass | \$36 Bottle**

### **Prosecco, Bocelli**

*Fragrant & Fruity with Fine Bubbles*

**\$32 Bottle**



## SAKE

### **Gekkeikan Hot Sake**

\$13 8oz

### **Lychee Flavored Hot Sake**

\$15 8oz

### **Ginger Flavored Hot Sake**

\$15 8oz

### **Triple Mandarin Flavored Sake**

\$15 8oz

## JUNMAI

*Meaning “Pure” in Japanese. Made with only rice, water, yeast & Koji. Rice can be polished at different percentage depending on the desired style. Pairs with a wide range of foods from Sushi to rich Chinese dishes.*

### **Gekkeikan Black & Gold**

*Honeydew, Oatmeal, Papaya, Anise & Roasted Nuts*

\$7 Glass | \$35 Bottle

### **Sho Chiku Bai Sho Organic**

*Yellow Apple, Wheat Bread & Dry Oatmeal*

\$8 Glass | \$45 Bottle

## JUNMAI GINJO

*Premium Sake with rice polished to 60% of the original size. Can vary in style from rich & fruity to dry and pure, pairing beautifully with Sushi and delicate dishes.*

### **Momokawa Sake Diamond**

*Apple Cider, Pear, Sweet Cream, Baking Spices*

\$10 8oz | \$60 Bottle

### **Hakutsuru Superior**

*Flowery Fragrant, Silky, Well Balanced Mouth Feel*

\$8 Glass | \$45 Bottle



## NIGORI

*A cloudy sake made by coarsely filtering, leaving flavorful & aromatic sediment creating a creamy, rich & sweeter-style that pairs beautifully with sweet sauces & spicy foods.*

### **Sho Chiku Bai Sho Ginjo**

*Melon, Banana, Pineapple, Soft, Grainy, Delicate Sweetness*

**\$7 Glass | \$40 Bottle**

### **Hakutsuru Sayuri Junmai**

*White Grape & Cherry Blossom, Creamy Finish*

**\$8 Glass | \$45 Bottle**

### **Momokawa Pearl Junmai Ginjo**

*Roughly Filtered, Vanilla, Pineapple, Banana, Coconut & Anise in Creamy Body*

**\$10 Glass | \$60 Bottle**

## FLAVORED | SPARKLING

### **Hana Lychee**

*Full Bodied Lychee, Yellow Peach & Lemon Lime*

**\$6 Glass | \$35 Bottle**

### **Sho Chiku Bai Mio Sparkling**

*Peach, Ripe Persimmon, Freesia & Fresh Bread*

**300ml \$28 | \$60 Bottle**

### **Hana Fuji Apple**

*Crisp Tartness of Fuji Apple*

**\$6 Glass | \$35 Bottle**

## BEER

<b>Asahi</b>	<b>\$8</b>
<b>Kirin Ichiban</b>	<b>\$8</b>
<b>Sapporo</b>	<b>\$8</b>
<b>Anchor Steam</b>	<b>\$8</b>
<b>Deschutes Fresh Squeezed</b>	<b>\$8</b>
<b>Singha</b>	<b>\$8</b>
<b>Sierra NV Torpedo IPA</b>	<b>\$8</b>
<b>Corona Extra</b>	<b>\$8</b>
<b>Budweiser</b>	<b>\$7</b>
<b>Bud Light</b>	<b>\$7</b>
<b>Coors Light</b>	<b>\$7</b>
<b>O'doul's (Non-Alcoholic)</b>	<b>\$7</b>