**WINES BY THE GLASS**

**ROSÉ**
- JUSTIN 13 rosé, Central Coast, California, NV
- TORESELLA 14 prosecco, Italy, NV

**BUBBLY**
- BIN 30 12 brut rose, Australia, NV
- TORESELLA 14 prosecco, Italy, NV

**WHITE**
- VILLA SANDI 12 pinot grigio, Italy, NV
- LOS VASCOS 12 sauvignon blanc, Chile, NV
- LANDMARK OVERLOOK 14 chardonnay, Sonoma, NV

**RED**
- ELOUAN 14 pinot noir, Oregon, NV
- UNO 13 malbec, Antigal, NV
- HAHN 14 cabernet sauvignon, California, NV

**WHISKEY & BOURBONS**

**SCOTCH**
- BUCHANAN'S 12YR 15
- BUCHANAN'S 18YR 21
- MACALLAN 12YR 15
- CHIVAS 12YR 15
- OLD PAR 12
- JOHNIE WALKER BLACK 14
- JOHNIE WALKER BLUE 57

**WHISKEY & BOURBONS**

**BULLEIT BOURBON 13**
**WOODFORD RESERVE 14**
**ANGEL'S ENVY 14**
**MAKER'S MARK 14**
**BASIL HAYDEN'S 13**
**OLD FORESTER 12**
**BUFFALO TRACE 12**
**CROWN ROYAL 13**
**JAMESON 14**

**WINES BY THE BOTTLE**

**YAMAZAKI 12YR 12**
**YAMAZAKI 18YR 90**
**NIKKA COFFEE GRAIN PINK 14**
**NIKKA TAKETSUHI 27**
**MARS IWAI 12**
**MARS IWAI "TRADITION" 14**
**AKASHI 13**
**SUNTORY TOKI 13**
**HIBIKI HARMONY 15**

**ROSÉ**
- DOM PERIGNON 12 brut, champagne, 2009
- REMIER POUJOT 250 La Belle Epoque brut, champagne, 2011
- DOM PERIGNON 337 brut, champagne, 2009
- TORESELLA 44 prosecco, Italy, NV
- BIN 30 44 brut rose, Australia, NV
- JUSTIN 46 rosé, Central Coast, California, 2018

**WHITE**
- SANTA MARGHERITA 52 pinot grigio, Alto Adige, Italy, 2018
- VILLA SANDI 44 pinot grigio, Italy, 2018
- CHATEAU DE SANCTERRE 63 sauvignon blanc, France, 2016
- LOS VASCOS 44 sauvignon blanc, Chile, NV
- DUCKHORN 63 sauvignon blanc, Napa Valley, 2017
- PATZ & HALL 52 chardonnay, Sonoma Coast, 2015
- LANDMARK OVERLOOK 52 chardonnay, Sonoma, 2018

**RED**
- SOTER 65 pinot noir, Oregon, 2016
- CLOUDLINE 54 pinot noir, Oregon, 2018
- FLOWERS 90 pinot noir, Sonoma Coast, 2017
- ELOUAN 52 pinot noir, Oregon, 2018
- UNO 44 malbec, Antigal, 2018
- EMILIO MORO 85 Malvasía tempranillo, Ribera del Duero, 2015
- HAHN 52 cabernet sauvignon, California, 2017
- THORN 115 merlot, Napa Valley, 2015
- TURNBULL 105 cabernet sauvignon, Napa Valley, 2014
- CAYMUS 213 cabernet sauvignon, Napa Valley, 2017

**BUBBLY**
- VEUVE CLICQUOT 110 Yellow Label brut, champagne, NV
- PERRIER JOUET 250 La Belle Epoque brut, champagne, 2011
- TORESELLA 44 prosecco, Italy, NV
- BIN 30 44 brut rose, Australia, NV
- MAX 44 prosecco, Italy, NV
- VOLTE POUR 112 prosecco, Italy, NV

**JAPANESE WHISKY**

**YAMAZAKI 12YR 12**
**YAMAZAKI 18YR 90**
**NIKKA COFFEE GRAIN PINK 14**
**NIKKA TAKETSUHI 27**
**MARS IWAI 12**
**MARS IWAI "TRADITION" 14**
**AKASHI 13**
**SUNTORY TOKI 13**
**HIBIKI HARMONY 15**

**BULLEIT BOURBON 13**
**WOODFORD RESERVE 14**
**ANGEL'S ENVY 14**
**MAKER'S MARK 14**
**BASIL HAYDEN'S 13**
**OLD FORESTER 12**
**BUFFALO TRACE 12**
**CROWN ROYAL 13**
**JAMESON 14**
### Tequila
- **Don Julio Reposado**: 15
- **Casa Amigos Reposado**: 15
- **Casa Amigos Añejo**: 17
- **El Jimador**: 12
- **Don Julio Blanco**: 13
- **Don Julio Reposado**: 15
- **Don Julio Añejo**: 17
- **Don Julio 1942**: 35
- **Patrón Silver**: 14
- **Clase Azul Reposado**: 31

### Rums
- **Bacardi Superior**: 12
- **Don Q**: 12
- **Ron Zacapa 23Yr**: 16
- **Havana Club**: 12
- **Botran Blanco**: 13
- **Botran Blanco Añejo**: 15

### Vodka
- **Belvedere**: 14
- **Grey Goose**: 14
- **New Amsterdam**: 12
- **Beluga**: 13
- **Ketel One**: 14

### Gin
- **Hendrick’s**: 14
- **Tanqueray**: 13
- **Bombay Sapphire**: 13
- **New Amsterdam**: 12
- **Plymouth**: 14

### Mezcal
- **Del Maguey Vida**: 13
- **Ilegal Joven**: 16

### Gose Cocktails
- **Berry Passion**: 7
  - Fresh muddled blackberries and strawberries, shaken with agave nectar, guava, and fresh lemon juice, topped with club soda
- **Watermelon Crush**: 8
  - Fresh watermelon juice shaken with mint, simple syrup, and fresh lime juice, topped with club soda
- **Cucumber Rehab**: 9
  - Cold pressed ginger juice shaken with cucumber essence, yuzu, and raw honey
- **Mighty Coco**: 9
  - Crema de coconut shaken with fresh pineapple puree, and muddled limes, topped with ginger beer

### Sake Cocktails
- **Teasy Bear**: 14
  - Junmai sake, green tea syrup, fresh honey and ginger
- **Wok Luck**: 14
  - Junmai sake, watermelon, thai basil, tapioca
- **Milky Way**: 13
  - Nigori sake, junmai sake, lychee puree, passion fruit boba
- **Fu-Manchu**: 13
  - Junmai sake, pineapple puree, yuzu, jalapeño syrup

### Vodka Cocktails
- **The Rising Sun**: 15
  - New Amsterdam vodka, jalapeño syrup, ginger, passion fruit foam
- **Rusty Chopstick**: 15
  - Mars Japanese whisky, drambuie, shiso, lemon
- **Sang’s Gria**: 13
  - Red wine, seasonal fruit, boba, salty lime foam
- **Mo Mula**: 15
  - New Amsterdam vodka, yuzu, cilantro, ginger beer
- **La Chula**: 15
  - Mezcal, Del Maguey mezcal, watermelon, jalapeño syrup, lemon
- **Pubbelly Mojito**: 16
  - Van Gogh blueberry açai vodka, Botran Reserva rum, muddled blackberries, mint, lime, and cherry bitters, topped with prosecco
- **Cucumber Splash**: 16
  - Plymouth gin, st. germain elderflower, cucumber essence, fresh lemon and ginger, jalapeño syrup, peychaud bitters, topped with club soda
- **Turning Japanese**: 16
  - Beluga vodka, muddled strawberries and basil, agave, fresh lemon juice, cherry bitters
- **Naranjita Spritz**: 16
  - Tequila, aperol, muddled orange, fresh lime juice, orange bitters, topped with prosecco

### Cognac
- **Hennesy VS**: 14
- **Remy Martin VSOP**: 15
- **Remy Martin 1738**: 18
SAKES BY THE BOTTLE

JUNMAI
Made with rice, yeast, water, and koji mold. The rice must be polished to at least 70%. Often a full and solid flavor profile, clean and well-structured.

NANBU BIJIN TOKUBETSU JUNMAI 33
"SOUTHERN BEAUTY" 300ML bouquet of ripe cantaloupe, rich, and refreshing with silky texture, koshier

TENTAKA JUNMAI 29
"HAWK IN THE HEAVENS" 300ML dry and crisp earthy flavors, with a rich mouthfeel

SUIGEI TOKUBETSU JUNMAI 54
"DRUNKEN WHALE" 720ML gentle rice aroma, clean, viscous texture, dry finish

GINJO & JUNMAI DAIGINJO Sake
Brewed with very highly polished rice of at least 50%. The pinnacle of the brewers’ art. Generally light, complex, and fragrant.

DASSAI JUNMAI DAIGINJO 33
"OTTER FEST" 300ML sweet aromas of cotton candy, with a hint of lemon and a full figured flavor

KONTEKI JUNMAI DAIGINJO 39
"PEARLS OF SIMPLICITY" 300ML Aromas of banana custard with praline and a supple, silky finish

SPECIALTY Sake
Nigori, Infused, Honjozo, and Sparkling.

GINJO & JUNMAI GINJO Sake
Brewed using eschewing machinery, traditional tools, and methods. The rice used is highly polished of at least 60%. Also, rice is fermented at colder temperatures for longer periods, yielding a light, aromatic, fruity, and refined profile.

KIKUSUI JUNMAI GINJO 27
"CHRYSTANTHEMUM" 300ML citrus and persimmons aromatics with citrus flavors leading to a dry, clean finish

FUKUCHO JUNMAI GINJO 39
"MOON ON WATER" 300ML soft and silky with notes of lime and ripe melons

TOZAI GINJO 51
"WELL OF WISDOM" 720ML fresh watermelon, honeydew, sweet melon, with a touch of white pepper

SAKES BY THE GLASS

HAKKAISAN TOKUBETSU HONJOZO 11
"EIGHT PEAKS" classic-style with clean, dry, and mellow flavors

KUBOTA SENJU GINJO 12
"1000 CELEBRATIONS" delicate, clean and crisp finish, perfectly layered and balanced

AMABUKI GIN NO KURENAI ROSE SAKE 12
"PINK FLOWER" rose hues from purple rice, touch of fruitiness balanced by crisp acidity

KIKUSUI NIGORI 29
"PERFECT SNOW" 300ML robust and complex aromas of crisp green apple and honey

ENTER HONJOZO 56
"BLACK DOT" 720ML floral aromatics, soft, silky mouthfeel, hints of ripe mango, peach, and pineapple

KIKUSUI NAMAGENSHU 18
"GOLD CAN" 200ML bright, bold, and rich with fresh flavors of ripe fruit

Rotating sake selection by Sake Sommelier

SAMAURII FLIGHT 26

EMPEROR FLIGHT 38

BEERS

COEDO RURI 9
pilsner, Japan, 11oz

LUCKY BUDDHA 8
japanese rice lager, Australia, 12oz

VEZA SUR MANGOLANDIA 8
mango blonde ale, Veza Sur, Wynwood, Florida, 12oz

WYNWOOD LA RUBIA 8
blonde ale, abv 5%, Wynwood, Florida

SAPPORO 8
lager, abv 4.9%, Japan