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COCKTAIL

BEER

SHOCHU

SAKE

WINE

COCKTAILS

20

CHILI PASSION MARTINI

Don Q Passion Fruit Rum, passion fruit purée with fresh ginger, orange, pineapple and cranberry juices mixed with seeds of red chili pepper.

LYCHEE MARTINI

Stolichnaya Vodka, lychee purée, splash of Cassis

GINGER MARTINI

Appleton VX Estate Rum, Malibu Coconut Rum, pineapple juice, fresh ginger juice.

MANDARIN MOJITO

Bacardi Limon Rum, muddled mandarin orange, mint.

MANGO JALAPEÑO

Dos Hombres Mezcal, mango purée, lime juice, jalapeño slice.

TOKU-TINI

Stoli Razberi Vodka, Stoli Ohranj Vodka, Malibu Coconut Rum, cranberry and fresh lime juice.

PACIFIC BLUE

Appleton Rum, Malibu Coconut Rum, Peach Schnapps, Blue Curaçao and pineapple juice, fresh fruit.

TOKU-GRIA

Asian twist of a classic sangria, sake, plum wine, ginger, fruit.

ESPRESSO MARTINI

Absolut Vanilia, Kahlua, chilled espresso.

SPICY PEAR

Absolut Pears Vodka, pear purée, jalapeño infused elderflower liqueur, lemon juice.

PASSION FRUIT MARGARITA

Sauza Hornitos Plata Tequila, fresh passion fruit purée, lime juice, triple sec.

TAIJO (Sunshine)

Absolut Grapefruit Infused Vodka, Chambord, pineapple juice, lime juice.

MYSTIC CHARMER

Brothers Bond Bourbon, lemon juice, honey syrup, ginger ale.

FIG MARTINI

Stolichnaya Vodka infuses with figs, splash of lychee juice.

MANGO MARTINI

Absolut Mango Vodka, mango purée, splash of pineapple juice.

WASABI BLOODY MARY

Stolichnaya Vodka, bloody mary mix, wasabi.

HIBISCUS

Villa One Tequila, hibiscus, pineapple purée, fresh lime juice.

NON-ALCOHOLIC COCKTAILS

13

COCONUT MARTINI

Fresh coconut purée, splash of pineapple juice.

PINEAPPLE MARTINI

Fresh pineapple purée, pineapple juice, splash of grenadine.

LYCHEE

Fresh lychee purée, splash of pineapple, splash of grenadine.

SHOCHU *(Asian Vodka)*

*Shochu, a smooth spirit from Japan is often compared to vodka. This spirit is lower in alcohol and made from a variety of grains. In the past few years, Shochu has experienced a huge boom across Asia, thanks to its light and varied styles. It is best served straight, on the rocks, or with our fresh squeezed juices. **Kanpai!***

GINZA NO SUZUME KUROKOJI *(Barley)*

12

Fragrant aroma of barley envelops the senses to a clean finish. Highly recommended for Vodka lovers.

HAMA NO IMOTA *(Sweet Potato Spirit)*

16

Rich and complex flavors with a distinguished aroma of sweet potatoes.

SHOCHU COCKTAILS

SULTRY SAKE

17.5

Shochu, sake, lychee, mango.

SPICY GINGER

17.5

Shochu, Stolichnaya Raspberry Vodka, ginger, fresh lime.

SAKE

HONJOZO

glass / bottle

EIKO FUJI BAN RYU 300 ml (Rich Flavored) 30

Simple, clean, and mild, followed by a gentle and slightly sweet richness. Medium dry. Great with any dish!

OKUNOMATSU 720 ml (Light and Smooth) 8 / 50

Complex and diverse flavor with hints of lychee, peach and vanilla and a full finish. Great with salads, seafood, and fish.

JUNMAI

KUROBIN (Black Bottle) 300 ml (Rich Flavored) 25

This refined dry sake is full of taste with powerful flavors of rice and a sharp finish. Enjoy with meats, and poultry or by itself!

JUNMAI GINJO

RYO 180 ml (Light and Smooth) 26

A sprightly and fresh sake for any occasion! Smooth and luxurious as it enters, leading to a crisp clean lively finish. Bring it on! Enjoy with sushi, sashimi, salads.

YUKI NO BOSHA 300 ml (Fragrant) 12 / 43

Delightfully fragrant and elegant, this smooth semi sweet sake boasts refreshing overtones of melons and muscat. Medium dry. Enjoy with sushi, sashimi, salads.

KIKUSUI JUNMAI GINJO 720 ml (Rich Flavored) 10 / 62

This sake was produced with images of early autumn in mind. Initially light and bitter, it has a smooth finish that will leave you wanting more. Enjoy with skewers and dumplings.

MABOROSHI "Nako's Secret" 720 ml 15 / 75

overall a light and delicate junmai ginjo; lower in aroma and fruit than many ginjos. Representative of the Hiroshima region which is known for soft water and crisp flavors.

DAIGINJO

JOTO 720 ml (Fragrant) 20 / 90

This sake unfolds a refreshing aroma of fruit fragrances such as pears, plums, jasmine flowers and spring greens. Surprisingly great by itself or at the sushi bar.

SPARKLING

HIDEYOSHI LACHAMTE 280 ml 12 / 36

Notes of white peach and honeysuckle balanced with mild minerality.

HANA-FUGA 250 ml 20

Light, refreshing, infused with peach.

HOU HOU SHOU "Blue Clouds" 300 ml 14 / 40

Soft and creamy with delicate carbonation, showing notes of peach yogurt and cream soda

JUNMAI DAIGINJO / SUPER PREMIUM *glass / bottle*

KITAYA *(Cold Mountain Water) 300ml* **56**
A mellow, medium bodied sake with layers of citrus, basil, and grape.

MINOWAMON *720 ml (Fragrant)* **156**
Positively luxurious and elegant. A graceful harmony of aromatic fruit, creamy sweetness and tart acidity makes this premium Sake an imperial choice. Enjoy with sushi and sashimi.

WATARI BUNE "LIQUID GOLD" *720 ml* **200**
Deep, luscious, and layered with concentrated, juicy honeydew and peach.

NAMA

OHTOUKA *(Light and Smooth) 300 ml* **30**
Peach Cherry Blossom aroma. Velvety, smooth and mild mannered.

NIGORI

POOCHI POOCHI *(Sparkling Sake) 330 ml* **9 / 30**
Bubbly and silky smooth. Exotic tropical aromas of citrus fruit. Great as an aperitif.

JOTO "The Blue One" *300ml* **11 / 37**
Joto Nigori is a junmai, which lends a dry, earthy balance to the milky, coconutty fruit notes that are typical of the nigori style.

SO CHIKU Bai Nigori Cr' me de Sake *300 ml* **10 / 35**
Unfiltered, creamy, full bodied and floral.

PLUM SAKE

UME ODORI *720 ml* **9 / 29**
Vibrant aroma of fresh organic plums, supported by apricots and summer peaches, with hidden notes of almond to round out the flavor. Sultry long finish.

BEERS

HITACHINO NEST *(Japan) 21 oz.* **26**

ECHIGO KOSHIHIKARI *(Japan) 12 oz.* **10**

ECHIGO RED ALE *(Japan) 12 oz.* **10**

ECHIGO STOUT *(Japan) 12 oz.* **10**

SAPPORO LIGHT *(Japan) 12 oz.* **9**

SAPPORO RESERVE *(Japan) 12 oz.* **10**

KIRIN ICHIBAN *(Japan) 12 oz.* **9**

TSING TAO *(China) 12 oz.* **9**

YUENGLING *(USA) 12 oz.* **9**

AMSTEL LIGHT *(Holland) 12 oz.* **9**

HEINEKEN *(Holland) 12 oz.* **9**

KALIBER, Non-Alcoholic *(U.K.) 12 oz.* **9**

TOKU 德

MODERN ASIAN

WINES BY THE GLASS

SPARKLING

- SEGURA VIUDAS Brut Reserva Heredad** *Spain NV* 17
- MOËT CHANDON Rosé Imperial** *Champagne, France NV* 35

WHITE

- PAUMANOK VINEYARDS Semi-Dry Riesling** 15
North Fork, Long Island
- WALDSCHÜTZ Grüner Veltliner** *Austria* 14
- HANS GREYL Sauvignon Blanc** 16
Marlborough, New Zealand
- TIEFENBRUNNER Pinot Grigio** *Trentino-Alto Adige, Italy* 15
- TALBOTT "Kali Hart" Chardonnay** 17
Monterey, CA
- FRANK FAMILY Chardonnay** 25
Carneros, CA

ROSÉ

- GÉRARD BERTRAND Cote Des Roses** 16
Languedoc, France

RED

- DISEÑO Malbec** *Mendoza, Argentina* 14
- HOGUE CELLARS "Genesis" Merlot** 15
Columbia Valley, Washington State
- MAC MURRAY RANCH Pinot Noir** 17
Sonoma County, CA
- MERCER FAMILY VINEYARD Reserve Cabernet Sauvignon** 15
Horse Heaven Hills, WA
- ESTANCIA Meritage** *Paso Robles, CA* 20
- ROBERT FOLEY "Griffin" Blend** 25
Napa Valley, CA

SPARKLING WINE & CHAMPAGNE

SEGURA VIUDAS Brut Reserva Heredad <i>Spain NV</i>	75
MOËT & CHANDON Rosé Impérial <i>Champagne, France NV</i>	130
VEUVE-CLICQUOT-PONSARDIN <i>Champagne, France NV</i>	145
MOËT ET CHANDON DOM PÉRIGNON Brut <i>Champagne, France 2004</i>	425

HALF BOTTLES *375 ml*

SPARKLING

VEUVE-CLICQUOT-PONSARDIN <i>Champagne, France NV</i>	75
RUINART Rosé <i>Champagne, France NV</i>	100

WHITE

KIM CRAWFORD Sauvignon Blanc <i>Marlborough, New Zealand</i>	25
SONOMA-CUTRER "Russian River Ranches" Chardonnay <i>Sonoma Coast, CA</i>	28

RED

HESS "Allomi" Cabernet Sauvignon <i>Napa Valley, CA</i>	45
DUCKHORN VINEYARDS Merlot <i>Napa Valley, CA</i>	65
STAGS LEAP Cabernet Sauvignon <i>Napa Valley, CA</i>	110

WHITE WINE

CHARDONNAY

Domaine Guyon “Bourgogne” <i>France</i>	55
LOUIS JADOT Pouilly-Fuissé <i>Mâconnais, France</i>	75
STAGS’ LEAP WINERY <i>Napa Valley, CA</i>	65
JORDAN <i>Russian River Valley, CA</i>	90
CAKEBREAD CELLARS <i>Napa Valley, CA</i>	100
NEWTON “Unfiltered” <i>Napa Valley, CA</i>	150
OLIVIER LEFLAIVE “Gran Vin de Bourgogne” Puligny-Montrachet 1er Cru <i>France</i>	270

SAUVIGNON BLANC

MULDERBOSCH <i>Stellenbosch, South Africa</i>	45
GROTH <i>Napa Valley, CA</i>	72
FROG’S LEAP <i>Napa Valley, CA</i>	65
KIM CRAWFORD <i>Marlborough, New Zealand</i>	47
COMTE LAFORD “Sancerre” <i>Val de Loire, France</i>	95

PINOT GRIS/GRIGIO

ALTANUTA JOSEF BRIGL Pinot Grigio <i>Valdadige, Italy</i>	60
J VINEYARDS Pinot Gris <i>Russian River Valley, CA</i>	55
JERMANN Pinot Grigio <i>Venezia, Italy</i>	70

OTHER WHITES

MARTIN CODAX Albarino <i>Rias Baixas, Spain</i>	45
CLEAN SLATE Riesling <i>Mosel, Germany</i>	45
TRIMBACH Gewürztraminer <i>Alsace, France</i>	60

ROSÉ

CHÂTEAU MINUTY “Rosé et Or”	110
<i>Côtes de Provence, France</i>	
DOMAINE OTT “Château De Selle”	145
<i>Côtes de Provence, France</i>	

TOKU 德

MODERN ASIAN

RED WINE

CABERNET SAUVIGNON

FREI BROTHERS "Reserve" <i>Alexander Valley, CA</i>	60
FERRARI-CARANO <i>Alexander Valley, CA</i>	80
ORIN SWIFT, "PALERMO" <i>Napa, CA</i>	150
SILVERADO VINEYARDS <i>Napa Valley, CA</i>	120
BV "Tapestry" <i>Napa, CA</i>	120
PENFOLDS "Bin 407" <i>South Australia</i>	105
SILVER OAK CELLARS <i>Alexander Valley, CA</i>	220
STAGS' LEAP WINERY <i>Napa Valley, CA</i>	140
CAKEBREAD CELLARS <i>Napa Valley, CA</i>	195

THE RESERVE LIST

PIO CESARE "Barbaresco" <i>Piedmont, Italy 2019</i>	195
BV "Private Reserve" <i>Napa, CA 2019</i>	295
OPUS ONE <i>Napa Valley, CA 2019</i>	550
DOMINUS Blend <i>Napa Valley, CA, 2011</i>	500
HUNDRED ACRES "Kayli Morgan Vineyard" <i>Napa, CA, 2019</i>	1200

MERLOT

MARKHAM <i>Napa Valley, CA</i>	65
DUCKHORN VINEYARDS <i>Napa Valley, CA</i>	115

PINOT NOIR

ETUDE <i>Carneros, CA</i>	95
DOMAINE DROUHIN <i>Willamette Valley, Oregon</i>	110
FLOWERS <i>Sonoma Coast, CA</i>	130

OTHER REDS

AMALAYA Malbec Blend <i>Calchaqui Valley, Argentina</i>	40
Penfold Shiraz, "Kalimna Bin 28" <i>South Australia</i>	65
DELAS FRÈRES "Les Launes" Crozes-Hermitage Syrah <i>Rhône, France</i>	60
SEGHESIO "Home Ranch," Zinfandel <i>Alexander Valley, CA</i>	42

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**“Wherever you go,
go with all your heart.”**

CONFUCIUS