

# House Specialty Drinks

<b>Cosmosa</b> Ketel One Citron Cosmopolitan topped with Champagne.	11
<b>Lychee Saketini</b> Ketel One Vodka & Hana Lychee flavored Sake, and Lychee Juice.	10
<b>Espresso Martini</b> Absolut Vodka, Vangogh Double Espresso Vodka, and splash of Frangelico	9
<b>Perfect Pear Martini</b> Pear Vodka, Pear Puree, Sour Mix, and Fresh Lime Juice.	10
<b>The John Daily</b> Jeremiah Weed Sweet Tea Vodka with Lemonade.	8
<b>Green Apple Saketini</b> Ketel One Vodka & Hana Fuji Apple Sake, and Green Apple Sour.	10
<b>White Mountain</b> Nigori, Peach Liqueur, and Fresh Lime Juice	14
<b>Red Dragon</b> Nigori, Vanilla Rum, Pineapple Juice, and Splash Cranberry Juice	10






# Let's drink Sake!

Sake is an alcoholic beverage made from fermented rice. It is sometimes referred to a rice wine but this is actually less than accurate. Unlike wine, sake is produced by a brewing process similar to that of beer's. A big part of the process and classification depends on how much the rice has been milled, polished, and filtered.

The alcohol content in sake usually comes to around 18%–20% straight after brewing, but it is often diluted to about 15% prior to bottling.

Sake Classifications:

The ingredients and rice milling rate influence both the taste and price of the Sake.

URBAN SAKE .COM 		Fortified Style	Pure Rice Style
		Rice, Water, Yeast, Koji + Distilled Alcohol	Rice, Water, Yeast, Koji
Rice Milling Percentage	 50% or Less Remaining	<b>Daiginjo</b>	<b>Junmai Daiginjo</b>
	 At Least 60% Remaining	<b>Ginjo</b>	<b>Junmai Ginjo</b>
	 At Least 70% Remaining	<b>Honjozo</b>	<b>Junmai</b>
	 No Minimum Milling Requirement	<b>Futsu-shu</b>	

-5 -4 -3 -2 -1 0 +1 +2 +3 +4 +5

Sweet

Slightly Sweet

Neutral

Slightly Dry

Dry

## Premium Sake

- Ozeki Yamada Special Junmai (300 ml) +3** \$14  
A big bready aroma, fruity glow, and crisp dry flavor.
- Sho Chiku Bai Organic Junmai (300ml) +5** \$16  
2009 & 2010 Sliver Medal Award winner of the Organic & Biodynamic Competition, soft and smooth texture.
- Gekkeikan Black & Gold Junmai (750ml) 0** \$32  
A unique blend of two sakes, carefully selected from sake made with rice milled to 60% and 70 %. Full-bodied with hints of honeydew, papaya, anise and roasted nuts.
- Shirakabe Gura Tokubetsu Junmai (720ml) +2** \$40  
Meticulously brewed using pure water, Miyamizu, and carefully selected rice, well-balanced with a complex, crisp finish.
- Sho Chiku Bai Ginjo (300 ml) +3** \$15  
Delicate, dry, and silky smooth.
- Hakushika Junmai Ginjo (300ml) +1** \$14  
Mild, with a fresh flavor, slightly dry taste, and full body.
- Kikusui Junmai Ginjo (300ml) +1** \$18  
Dry, sharp, and smooth, this Ginjo sits well in the mouth and will tease you with sweet fruit tones and a dry finish.
- Yoshinogawa Junmai Ginjo (330ml) -1** \$25  
Lush and fruit-forward with lots of tropical notes like guava, mango, and fresh rain falling on a deep forest. O19-2

- Denshin Yuki Junmai Ginjo (720ml) +4** \$42  
With a lovely muted fragrance and the lightness of freshly fallen snow.
- Ozeki Platinum Junmai Daiginjo (300ml) +7** \$15  
Enjoy the charming floral aromas, ripe fruit flavors and a rich texture with a clean finish.
- Hakushika Sennenju Junmai Daiginjo (300ml) 0** \$22  
Excellent for pairing with fine Japanese cuisine such as sashimi, tofu dishes, lightly flavored sautéed poultry, beef, and vegetables.
- Dassai 50 Junmai Daiginjo (300ml) +3** \$28  
This beautiful sake offers a delicate, fruity, well-rounded aroma and a refined, fullbodied flavor. Melon and jasmine nose. Creamy honeydew taste with notes of ginger blossom.
- Hakutsuru Junmai Daiginjo (300ml) +2** \$20
- Hakutsuru Junmai Daiginjo (720ml) +2** \$54  
This stellar Daiginjo has a nose filled with white peach, apples, grapes and pear. A full-bodied sake wrapped in a delicate texture that drinks like poetry.
- Born Gold Muroka Junmai Daiginjo (720ml) +1** \$75  
Awards: 2013 LA INTL WINE & SPIRITS COMP GOLD  
2014 LA LA INTL and 2014 GOLD MEDAL –  
BEST IN HOUSE USA SAKE COMPETITION  
Lovely apple and pear aromas with a surprising mouthfeel that is both light and interesting.

O19-3

## Japanese Whisky

	shot	bottle
Akashi Whiskey	9	85
Kura Whiskey	11	130

## Hot Sake

	Sm	Lg
Sho Chiku Bai	6	10
Plum Sake (Choya Plum Wine)	8	13
Purple Haze (Chambord)	8	13
Grand Sake (Grand Marnier)	9	14

## Unfiltered Sake/ Nigori

Ozeki Nigori (375ml)	10
Kikusui Perfect Snow Nigori (21% ALC)	17

## Flavored Sake

	glass	bottle
Hana Lychee Flavored Sake	4	18
Hana Fuji Apple Flavored Sake	4	18

## Sparkling Sake

Awa Yuki Sparkling Sake (300ml)	13
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## Plum Wine

Choya Plum Wine	5	29
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019-4

## Chardonnay

	glass	bottle
Robert Mondavi, CA	7	24
Kendall Jackson, CA	8	28
La Crema Monterey, CA	9	32
Isabel Mondavi Chardonnay, Napa		40
Simi Winery, Russian River, CA		50
Jordan Chardonnay, Russian River, CA		62
Rombauer Carneros, CA		66
Chalk Hill, CA		68

## Pinot Grigio

Cavit, Italy	6	22
Ruffino, Italy	7	25
Antinori Santa Cristina, Italy		28
Van Duzer Pinot Gris, Oregon		32

## Sauvignon Blanc

Monkey Bay Marlborough, NZ	7	24
Matua Marlborough, NZ	7	24
Kim Crawford Marlborough, NZ		32
Sterling Vineyards, Napa		35

019-6

## White Blend

	glass	bottle
Pine Ridge Chenin Blanc/Viognier, CA	8	28
The extraordinary blend enchants the nose with a refreshing bouquet of succulent fruit and a delicate floral scent, paired with a flavorful Thai Curry or a Sushi dish.		
Franciscan Equilibrium White, Napa		32
Sauvignon Blanc, Chardonnay, Muscat		

## Riesling

Chateau St. Michele, WA	6	22
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## Rose

Chateau St. Jean, CA	7	25
La Crema Rose (Pinot Noir) Monterey, CA		32

## Sparkling

Borgo Magredo, Italy (187 ml)		7
Chandon, Napa		42
Moet & Chandon Imperial, France		72

## Zinfandel

Rosenblum, Central Coast, CA	8	28
Coppola Directors' Cut, CA		42

019 -7

## Cabernet Sauvignon

	glass	bottle
Avalon, CA	6	21
Louis Martini, CA	9	31
J Lohr Seven Oaks, CA	10	35
Oberon, Napa		48
Robert Mondavi, Napa		50
Jordan Cabernet Alexander Valley, CA		90
Chimney Rock, Napa, CA		115
Silver Oak Alexander Valley, CA		130
Opus One, Napa		290

## Merlot

Beringer, CA	6	22
Seven Falls, WA	7	24
Chateau St. Michelle, WA		32
Rutherford Hill, Napa		52

## Bordeaux

Chateau Loudenne Medoc, France		50
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## Shiraz

Layer Cake, Australia	9	32
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019 -8

## Pinot Noir

	glass	bottle
Robert Mondavi, CA	7	25
Mark West S.L. Highlands, CA	8	28
Van Duzer Pinot Noir		45
Willamette Valley, OR		
David Bruce Sonoma, CA		62

## Red Blend

Apothic Red Modesto, CA	7	24
Syrah, Zinfandel, and Merlot		
Bogle Essential, CA		28
Zinfandel, Syrah, Cabernet Sauvignon and Petite Sirah		
Markham, Napa		48
Merlot, Petite Sirah, Cabernet Sauvignon, Syrah, Zinfandel, Petit Verdot		

## Malbec

Alamos, Argentina	7	24
Don Miguel Gascon, Argentina	8	28
Colome, Calchaqui Valley, Argentina		50

019-9

## Draft Pints

Sapporo	5
Stella	4.5
Avalanche	5

## Imported Beer

Chang (Thailand)	4	Tsing Tao (s) (China)	4.5
Asahi Dry (L)	8	Tsing Tao (L)	8
Sapporo (L)	8	Corona	4.5
Pacifico (Mexico)	4.5	Heineken	4.5
Imperial (Can)	3.5	Tiger (Singapore)	4.5
(Costa Rica)		(17oz can Lager)	

## Domestic Beer

Miller High Life	3	Fat Tire	4.5
Budweiser	4	Blue Moon	4.5
Bud Light	4	Sierra Nevada	4.5
Coors Light	4	PBR	3
Montucky	3.5		
(Lager 16 oz can)			

019-10