



## JAPANESE TEA HIGHBALLS...

Our whisky high balls feature Akashi Whisky infused with Japanese teas. Served tall over ice with seltzer and locally sourced seaweeds from Yemaya and Strong Arm Farms...\$10

**SENCHA**...a green tea with notes of fresh seaweed and edamame  
**HOJICHA**...a charcoal-roasted green tea, nutty and earthy  
**GENMAICHA**...green tea with toasted brown rice. Grassy with a roasted, slightly smoky rice flavor  
**HOUSE (HOUSE)**...straight Akashi White Oak whisky...\$9

## FALL TONICS...

These combine spirits, a seasonal shrub, unique pickled garnishes, and seltzer. Expect changes frequently depending on the whim of the seasons

### **THIS LITTLE FIGGY**...\$11

old forester bourbon / fig leaf shrub / lemon / ginger  
cinnamon / rosemary

### **PEAR DOWN**...\$11

arete reposado / laird's apple brandy / pear & cardamom shrub /  
lemon / whiskey barrel bitters / thyme

### **KYURI KAI**...\$11

automatic sea gin / square one cucumber vodka /  
cucumber juice / cucumber & shiso shrub / orange bitters

### **HOUSE**...\$9

junipero gin / lime / fever tree tonic

## GINGER BUCKS & MULES...

High balls prominently featuring ginger are served in a copper mug, and get their carbonation from a healthy dose of Bundaberg ginger beer.

### **BASAN BUCK**...\$11

old forester 100 bourbon / lemon / honey & lemon syrup  
bitters / cinnamon

### **MUJINA MULE**...\$11

vodka / lime / ginger & turmeric shrub / nutmeg

### **RUM JANJANBI**...\$11

blend of aged rums / lime / bitters / allspice

### **HOUSE**...\$10

el dorado 8 year / lime / bitters



## SPIRITED AWAY...

These lighter, stirred cocktails are composed of spirits, Japanese plum wines, essential oils, and bitters. They are served either up in a coupe glass or on hand cut clear cubes

### **TANUKI**...\$12

akashi white oak whisky / umeshu / dolin rouge  
bitters / pickled black trumpet mushroom

### **ASHIMAGARI**...\$11

tori kai shouchu / shiso umeshu / shiso / purple nori

### **TEKE TEKE**...\$11

el dorado 8 year / st. elizabeth allspice dram  
alessio chianato / honey umeshu

## PUNCHES...

### **MITODAMA**...\$12 or \$24 for two-person bowl

house blend of rums / spirit works sloe gin / apricot  
lime / pomegranate / bitters / nutmeg

### **YUKI-ONNA**...\$12 or \$24 for two-person bowl

encanto acholado pisco / pineapple gum / lime  
elderflower / mint

## SEASONAL WHIMS...

### **FELJOA**...\$10

flor de cana rum / pineapple guava shrub  
lime / pineapple gum syrup / mezcal rinse