

NON-ALCOHOLIC

ZERO PROOF COCKTAILS

Drinks containing cocktail bitters contain trace amounts of alcohol (less than 0.5%)

NORTHERN LIGHTS 7
Mirin / Lingonberry / Lemon
Lime / Cranberry & Orange Bitters

SIMONE DE BOLIVAR 7
Lychee / Basil / Lemon / Bolivar Bitters / Soda

A SILK ROAD BY ANY OTHER NAME 8
Calpico / Honey / Rose / Himalayan Pink Salt
Cardamom & Cinnamon Bitters

GOOD JUJU 8
Yuzu / Mint / Demerara / Blackstrap Bitters / Soda

THE RAIN IN SPAIN 8
"Gin" Bitters / Tonic

SPECIALTY SODAS

GINGER LEMONADE 6
MATCHA LEMONADE 6
LYCHEE 5
CALPICO (Plain, Orange or Pineapple) 6
STRAWBERRY - SHISO SHRUB 6

FOUNTAIN

COCA-COLA 3
DIET COCA-COLA 3
SPRITE 3
ICED TEA (Unsweetened) 3
LEMONADE 3

HOT TEA

GENMAI-CHA 3
 Green Tea with Roasted Brown Rice

JUICE 12 oz

APPLE 4
CRANBERRY 5
PINEAPPLE 5
GRAPEFRUIT 5
ORANGE 6

SPIRITS ^{2 oz}

GIN & AQUAVIT

Ford's 7
 Bombay Sapphire 8
 Tanqueray 8
 Hendrick's 9
 Tattersall Gin 9
 J. Carver Grimm Farm 9
 Far North Solveig 10
 KOVAL 10
 Letherbee Seasonal 11
 Nikka Gin 12
 Los Apostoles 10
 Xoriguer 11
 Mare Mediterranean 11
 Gamle Ode Dill Aquavit 9
 Tattersall Aquavit 9
 North Shore Aquavit 9

VODKA

Tito's 7
 Reyka 8
 Boyd & Blair 8
 Grey Goose 10
 Nikka Vodka 11

TEQUILA & MEZCAL

Don Julio Blanco Tequila 12
 Don Julio Añejo Tequila 15
 Montelobos Mezcal 11

RUM

Plantation 3-Star 7
 Plantation Pineapple 9
 Gosling's 8
 Scarlet Ibis 9
 Smith & Cross 9
 Tattersall Blackstrap Rum 9
 Far North Alander 10
 Angostura '1919' 11

AMARO & LIQUEUR

Aperol 7
 Campari 8
 Strega 9
 Chartreuse 12
 Green or Yellow
 Amaro di Angostura 8
 Amaro Montenegro 9
 Brovo Amaro #1 9
 Fernet Branca 8
 Fernet Vallet 8
 Fernet Angelico 12
 J. Rieger Caffè Amaro 8
 Leopold Bros Alpine 9
 Leopold Bros Fernet 9
 Letherbee Fernet 10
 Tattersall Fernet 9

JAPANESE WHISKY

Akashi White Oak 10
 Suntory Toki 12
 Iwai 'Blue Label' 10
 Iwai Tradition 14
 Nikka Coffey Grain 15
 Nikka Coffey Malt 18
 Taketsuru Pure Malt 16
 Hibiki Harmony 18
 Hibiki 12yr 20
 Hibiki 21yr 72
 Hakushu 12yr 20
 Yamazaki 12yr 22
 Yamazaki 18yr 62
 Miyagikyo 12yr 65
 Yoichi 15yr 68
 Taketsuru 21yr 90

BOURBON

Maker's Mark 8
 Buffalo Trace 8
 Old Forester 9
 Knob Creek 10

RYE

Old Overholt 7
 George Dickel 9
 Far North Roknar 10
 J. Carver Runestone 12
 Hudson Manhattan 13

SCOTCH & BLENDS

Laphroaig 10yr 12
 Glengoyne 10yr 12
 Glenfiddich 14yr 16
 Balvenie 14yr 18
 Monkey Shoulder 10
 Johnnie Walker Black 12

BRANDY & COGNAC

Copper & Kings Brandy 10
 Copper & Kings Un-Aged Apple Brandy 9
 J. Carver Apple Brandy 11
 Pierre Ferrand 1840 Cognac 11
 Rujeiro Singani 9



© 2018 ZB Restaurant Group LLC.
 All rights reserved.
 Please enjoy responsibly.

DRINK MENU

BEER & CIDER Glass / Pitcher

DRAFT

ASAHI SUPER DRY (12 oz Lager, Japan) 7.5 / 30
SAPPORO (16 oz Lager, USA) 6 / 20
KIRIN ICHIBAN (16 oz Lager, USA) 6 / 20
SURLY FURIOUS (16 oz IPA, MN) 6 / 20
HITACHINO (12 oz Rotating Selection, Japan) 10 / 45
LOCAL FEATURE (Rotating Selection) Inquire with server

CAN/BOTTLE

YO-HO BREWING (12 oz Rotating Selection, Japan) 9
HIDEJI KURI KURO (12 oz Dark Chestnut Ale, Japan) 9
SOCIABLE CIDER WERKS GF 8
 (16 oz Rotating Selection, MN)

WINE

Glass / Bottle

WHITE

PINOT GRIS (St. Innocent, Oregon) 13 / 44
SAUVIGNON BLANC (Arona, New Zealand) 10 / 35
ALBARIÑO (Bodegas La Caña, Spain) 11 / 38
RIESLING (Von Schleinitz, Germany) 10 / 35

RED

PINOT NOIR (Thomas Henry, California) 11 / 38
RIOJA (Bodegas Muriel, Spain) 13 / 44
BEAUJOLAIS (Paul Durdilly, France) 9 / 32
MALBEC (Santa Julia Reserva, Argentina) 10 / 35

ROSÉ / PLUM / SPARKLING

ROSÉ (Calçada, Portugal) 9 / 32
UMESHU (Choya, Japan) 9 (glass only)
PROSECCO (La Marca, Italy) 10 (187mL)

SAKE

4 oz glass / 720mL bottle

RICH

‘SHARED PROMISE’ (Chiyonosono) 11 / 60
Kumamoto – *Junmai*
Versatile and food friendly, classic and well-structured.
Orange blossom honey and fresh parmesan.

‘LITTLE CALABASH’ (Hideyoshi) 11 / 26 (300mL)
Akita – *Namacho Honjozo*
Dynamic, once-pasteurized. Toasty with notes of hazelnut and lychee.

‘RICE BABY’ (Tsukinowa) 14 / 76
Iwate – *Mochikko Junmai*
Sake rice, mochi rice. Taste the difference. Nutty, slightly sweet, sherry-like. Pair with miso for extra umami.

‘CRYPTOMERIA CASK’ (Kitsukura) 12 / 68
Nagano – *Honjozo Taruzake*
Barrel-aged six months in Japanese cedar, gentle fragrance of apple, banana, curry, and sandalwood.

MELLOW

‘SOUTHERN BEAUTY’ (Nanbu Bijin) 11 / 26 (300mL)
Iwate – *Tokubetsu Junmai*
A beautiful sake for everyday drinking. Delicate but expressive, full of fruit and grain – the pride of Iwate prefecture.

‘SONG OF THE SEA’ (Tensei) 13 / 72
Kanagawa – *Junmai Ginjo*
Gentle, fleur de-sel and saltwater taffy. Neither sweet nor dry. Incredibly subtle and mild.

DRY

‘CRANE OF THE DEWA’ (Dewatsuru) 12 / 68
Akita – *Junmai Ginjo*
Crisp and expressive, tight structure with a smooth finish.

‘10TH DEGREE’ (Dewazakura Izumi Judan) 12 / 68
Yamagata – *Junmai Ginjo*
The martini-drinker’s sake. Compact and vermouht-like, faint juniper and orange peel.

‘TRUE BLUE’ (Hinomaru Jizo Manabito) 10 / 56
Akita – *Ginjo*
Subtle grapefruit zest, jasmine and stone fruit. Drinks like a dry French white wine.

ROTATING

Inquire with server for pricing

VARIOUS BREWERS

Sake is diverse and can be expressed in numerous styles. Our rotating selection brings in specialty, limited, and rare brews. *Please inquire about today’s offering.*

FRUITY

‘OTTER FESTIVAL’ (Dassai) 14 / 76
Yamaguchi – *Junmai Daiginjo*
Ripe tropical fruit and crème fraîche. Seamless texture. Smooth, clean and delightful.

‘SAKURA SCROLL’ (Dewatsuru) 12 / 30 (360mL)
Akita – *Futsuu-shu*
Purple heirloom rice imbues a delicate pink hue. Reminiscent of pear, cherry and plum blossom.

‘FAIR MAIDEN’ (Hoyo Kura no Hana) 12 / 60 (500mL)
Kochi – *Junmai Daiginjo*
Curious and alluring, full of character. Fruity and graceful, but with depth. Juicy with a gentle finish.

NAMA (UNPASTEURIZED)

‘DRUNKEN SNAPPER’ (Narutotai) 13 / 72
Tokushima – *Ginjo Nama Genshu*
Flamboyant! Mexican chocolate, bell pepper, watermelon, coconut and spice.

‘SUNFLOWER’ (Amabuki Himawari) 13 / 72
Saga – *Junmai Ginjo Nama*
Sunflower yeast creates many layers. Adventurous, playful, round but still dry. Straw and wildflowers, honey and fresh dew.

NIGORI (UNFILTERED)

‘SUMMER SNOW’ (Kamoizumi) 14 / 76 (500mL)
Hiroshima – *Ginjo Nigori*
Rich cream with a yogurt tang, all complemented with a melon sweetness. Deliciously smooth.

SHOCHU

2 oz

Shochu is distilled, sake is brewed. Approach shochu like you would other spirits. Consider the following:

Seasonality (ex. shochu on the rocks in the summer, hot water in the winter), the distillate (rice, barley, etc.), and how you would normally order your spirit of choice (ex. bourbon neat, Scotch & soda, vodka rocks with a twist, etc.)

The most common ways to prepare shochu are:

On the rocks
Neat
Mizuwari (Cold Water)
Oyuwari (Hot Water)
Highball (Soda with lemon or lime)

‘DEVIL MASK’ (Namahage) 9
Akita – *Rice*

‘CAVE KING’ (Gankutsuoh) 8
Kyoto – *Rice*

‘TRUE BEAUTY’ (Nadeshiko) 9
Nagasaki – *Barley / Rice*

‘HIDDEN PLACE’ (Kakushigura) 7
Kagoshima – *Barley (Aged)*

‘PINE FOREST’ (Okunomatsu) 8
Fukushima – *Sweet Potato / Rice*

‘FIREFLY’ (Hotaru) 9
Kagoshima – *Sweet Potato / Rice*

‘RISING SUN’ (Asahi) 11
Kagoshima – *Brown Sugar / Rice*

CHU HAI

Shochu + Highball = Chu-Hai.
Chu-hais are easy drinking “cocktails” typical to izakayas.
Add an extra shot of shochu for \$3

PEACH 9
YUZU 8
GINGER 8
LYCHEE 7
CALPICO 7
PIÑA COLADA 8
UME SHISO 9
MATCHA* 9

*contains nuts

\$10



ALL ROADS LEAD TO THE DUOMO

*Campari / Five Spice / Vermouth
Trinity Bitters / Soda*

In 1859, Chinese immigrants settled in Yokohama Bay - south of Tokyo - creating what would become the largest Chinatown in Asia. In 1860 Gaspare Campari began serving in his bar, Caffè Campari, what would come to be known as the Americano. Some bars do jokes, others do trivia. Aperitivo is a time for both.

\$13



HANDBOOK FOR THE RECENTLY DECEASED

*Rice Shochu / Green Chartreuse
Crème de Cacao / Jamaican Rum / Lime
Demerara / Cherry Bark-Vanilla Bitters*

Just because the afterlife doesn't live up to expectations doesn't mean you have to suffer. It beats dinner with the Deetzes, but only at the cost of wandering Limbo forever. A little strange, a little unusual - bureaucratic purgatory requires strong drinks.

\$11



EL NINGYO

*Blanco Tequila / Grapefruit Crema
Umeshu / Dimmi / Lime / Sea Salt*

A Margarita for mermaids. The water is cool, perfectly salty, and your BFF is a goldfish. It's just you and your scaled sidekick out here trying to stay hydrated and maintain your pH levels. Life is good. Life is great. Half woman, half fish, daughter of Triton: You. Are. A. Goddess!

\$12



IN A DARK, DARK ROOM...

*Dill Aquavit / Ancho Reyes / Katsu-Shoyu Bloody Mix
Lime / Black Pepper / Celery Salt / Tiny Beer*

Most of us like scary stories because we like feeling scared. Fact: Ghost stories are scary. Fact: Japanese ghost stories are the scariest. Like a wicked hangover, Kuchisake-Onna, a Japanese Bloody Mary-like ghost, spares no victim. Cheers to staying alive.

\$10



LIBERI FATALI

*Vodka / Vermouth / Strawberry Shrub
Strega / Lemon / Shiso*

Sweet, sour, and sinister; vodka, vermouth, and vinegar. Every day it's always witches and curses. You're a SeeD cadet, you're all out of HP, and you just want to snuggle up to your phoenix down. Just remember, between chocobo races and defending the entire world from the evil inter-dimensional witch Ultimecia, to press pause and go outside and smell the shiso every once in a while.

\$10



SING IN ME, O MUSE!

*Singani / Aperol / Dimmi / Yuzu
Greek Brandy / Orange / Honey*

A siren-song laced Sidecar. "Yuzu in the highways, in the heavens Muscat wine. Come over here by these rocks, we have Bolivian brandy", they sing. (It's more attractive in Greek). Muscat of Alexandria is the fruit of the gods. The resulting spirit, Singani, is divine.

\$13



6 FOOT 7 FOOT*

*Sweet Potato Shochu / Banana / Curry
Batavia Arrack / Pineapple / Lime / Orgeat*

Creamy, spicy, sweet. Like a Bollywood soundtrack produced by Lil Wayne. Definitely charismatic. Definitely not a vodka spritzer. Whether you're Weezy, a Dutch rum trader, or a back-up bhangra dancer, when opportunity presents itself you just say yes to the curry drink.

MIYAZAKI TRIPLE FEATURE

Vermouth is a movie night's best friend. Choose one, two, or all three classic cocktails crafted with our house-made shiso vermouth.

Single Double Triple

\$10

\$18

\$25



SATSUKI (MARTINI)

Koval Gin / Shiso Vermouth / Orange Bitters



MEI (MARTINEZ)

*Koval Gin / Shiso Vermouth
Luxardo Maraschino / Angostura Bitters*



KIKI (MAI-TAI)

*Gosling's Rum / Shiso Vermouth
Yuzu / Pineapple / Allspice*

\$11



ON WEDNESDAYS WE WEAR PINKU

*Rosé Wine / Barley Shochu / Brovo Amaro #1
Cranberry / Grapefruit / Lime / Hibiscus*

On an all-carb diet? Tired of toaster strudel and awesome shooters? Then it's time to get out your army pants and flip flops, because we have some good news in store for you, Glenn Coco: today is Wednesday October 3rd, Spring Fling votes are in, and YOU are a cool mom. (Kälteen Bar not included)

\$10



COMPETITIVE BIRDWATCHING

*Bourbon / Matcha / Campari
Pineapple / Lime / Cherry Bark-Vanilla Bitters*

Birdwatching, much like matcha and Campari, can be bittersweet. A glimpse of a rare bird and to hear its song is the reward only of the patient and persistent. The same could be said of whiskey. So if you're after the Japanese kiji but keep catching ringnecks, fret not: birds come and birds go, but there's always more bourbon to be had.

\$12



MY NEIGHBOR THE HIBAGON*

*Crème de Menthe / Crème de Cacao
Cognac / Tofu / Orgeat*

That tingly feeling when you're a yeti, vegan, love Girl Scout cookies, and the bartender says they have a cocktail just for you. All Grasshopper, no heavy cream. 100% not kid tested. 100% snow monster approved. (Pocky garnish contains milk).

\$16



FOUR ACTS AND AN EPILOGUE

*Japanese Whisky / Yellow Chartreuse
Amaro Montenegro / Vermouth
Saffron / Mint / Orange Bitters*

"So what's it like?" "Well, Roger Ebert said it's one of his favorites." "Is it intense?" "Like sun and steel, like some enormous music...stage blood is not enough - poetry written with a splash of blood." "...So it's good?" "It's pure gold." "We're talking about the same thing, right...?" "Yeah, Mishima: A Life in Four Chapters directed by Paul Schrader, music by Philip Glass -" "...and the cocktail?" "Oh, it's delicious. Strong, but delicious."

\$10



ONCE UPON A TIME IN GINZA*

*Brown Sugar Shochu / Coffee Amaro
Orgeat / Licor 43*

Vincent Vega and Mia Wallace gave us the \$5 Milkshake. In Ginza there is the ¥1500 coffee. At the end of the day, 'tis better to have had coffee and a milkshake than two forms of currency and no beverages.

*Contains nuts