



JU•RAKU

## SAKE SELECTION

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### JUNMAI DAIGINJO

**HIROKI Junmai Daiginjo**

Bottle (720ml) \$220

飛露喜 純米大吟釀

*Fukushima Prefecture | 16%*

Elegant and pure with melon and white peach aromatics. Clean, structured.

*Pairing: Good with sashimi and premium nigiri.*

**Nabeshima Tankan Wataribune**

Bottle (720ml) \$280

鍋島 短稈渡船 純米大吟釀

*Saga Prefecture | 16%*

Delicate fruit tones, brewed with rare Wataribune rice. Soft, polished finish.

*Pairing: Good with sashimi and cold appetizers.*

**Koto Sen New Junmai Daiginjo**

Bottle (300ml) \$74

古都千 純米大吟釀

*Kyoto | 15%*

Elegant and fragrant, showcasing polished rice and a clean, refined finish.

*Pairing: Good with sashimi, white fish, and lightly seasoned dishes.*

### JUNMAI (NAMA GENSHU)

**Daijiro Yamahai Junmai Nama Genshu**

Bottle (720ml) \$280

大治郎 山麩純米 生原酒

*Shiga Prefecture | 17%*

Bold, creamy, with depth and a dry, savory finish. Unpasteurized & undiluted.

*Pairing: Good with wagyu Teppanyaki and hot plates.*

## Kikusui Funaguchi Nama Genshu Ichiban Shibori

Can (200ml) \$24

Niigata, Japan | 19%

Unpasteurized, undiluted, and bold — this rich, full-bodied sake bursts with ripe fruit and umami.

*Pairing: Good with grilled meats, foie gras, and rich teppanyaki dishes.*

## JUNMAI DAIGINJO (SPARKLING)

### KID Junmai Daiginjo Sparkling

Bottle (360ml) \$65

紀土 純米大吟醸 スパークリング

Wakayama Prefecture | 14%

Fine bubbles, refreshing acidity with stone fruit and creamy sweetness.

*Pairing: Good with tempura, amuse bouche, and dessert.*

### Mio Sparkling Sake

Bottle (300ml) \$45

澤 スパークリング清酒

Japan | 5%

Light and fruity with fine bubbles. Refreshing and slightly sweet.

*Pairing: Good with desserts and fruit-forward dishes.*

## JUNMAI GINJO

### Sharaku Junmai Ginjo

Bottle (720ml) \$180

寫樂 純米吟醸

Fukushima Prefecture | 15.5%

Juicy and balanced with hints of ripe pear and umami finish.

*Pairing: Good with teppanyaki and grilled seafood.*

### Hitakami Junmai Ginjo "Yasuke"

Bottle (720ml) \$160

日高見 純米吟醸 弥助

Miyagi Prefecture | 15%

Crisp and elegant. Notes of white peach, green apple, and spice.

*Pairing: Good with nigiri and vegetable dishes.*

**Gangi Junmai Ginjo Mizunowa**

4oz. Glass \$24 Bottle (720ml) \$135

雁木 純米吟醸 みずのわ

Yamaguchi Prefecture | 15.5%

Complex and bold. Earthy yet smooth with melon and umami.

*Pairing: Good with hot plates and grilled dishes.*

**Miyakanbai Junmai Ginjo (180ml)**

Bottle (180ml) \$34

宮寒梅 純米吟醸

Miyagi Prefecture | 15%

Clean and soft, floral and pear tones. Great introduction to Ginjo sake.

*Pairing: Good with light nigiri and appetizers.*

TONKUBETSU JUNMAI

**Hakurou Karakuchi Tokubetsu Junmai**

4oz. Glass \$10 Bottle (720ml) \$55

白浪 辛口 特別純米酒

Aichi Prefecture | 15%

Dry and clean with classic umami backbone.

*Pairing: Good with sushi and hot plates.*

TONKUBETSU JUNMAI (ORIGARAMI)

**Takachiyo Origarami (Blue Label)**

4oz. Glass \$22 Bottle (720ml) \$120

高千代豊醇無盡 たかちよ 無調整おりがらみ

Niigata Prefecture | 16%

Lightly cloudy, fresh and juicy with pineapple and citrus.

*Pairing: Good with teppanyaki and cold dishes.*

## JUNMAI

### Hitakami Cho Karakuchi Junmai

4oz. Glass \$25

日高見 超辛口 純米

*Miyagi Prefecture* | 15%

Extremely dry with bright minerality and sharp finish.

*Pairing: Good with grilled fish, sashimi and yakitori.*

### Oni Koroshi "Demon Killer"

4oz. Glass \$12    Bottle (720ml) \$68

鬼ころし 清酒

*Kyoto Prefecture* | 15%

Smooth, neutral, and easy-drinking — a classic everyday dry sake.

*Pairing: Good with grilled meats, teppanyaki, fried chicken, spicy rolls, and soy-forward dishes.*



JU•RAKU

## WINE SELECTION

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### SPARKLING

**Pol Roger Brut Réserve Champagne**

Bottle \$200

*Champagne, France*

33% Pinot Noir / 33% Pinot Meunier / 33% Chardonnay

Elegant and refined with notes of pear, citrus, and toasted brioche.

*Pairing: Excellent with sushi, sashimi, or to start any celebration.*

**Domaine Des Coutures Crémant De Loire Brut AOC**

Glass \$20 Bottle \$75

*Loire Valley, France*

70% Chenin Blanc / 30% Cabernet Franc

Fresh and vibrant, with delicate mousse and orchard fruit.

*Pairing: Great with raw seafood, sushi, and light starters.*

### WHITE

**Willm Réserve Riesling 2023**

Glass \$15 Bottle \$54

*Alsace, France*

100% Riesling

Refreshing and aromatic, with citrus and floral lift.

*Pairing: Ideal with sushi, sashimi, or light vegetable dishes.*

**Olivier Leflaive Frères Les Sétilles 2021**

Glass \$28 Bottle \$105

*Burgundy, France*

100% Chardonnay

Round and refined with citrus and subtle oak.

*Pairing: Good with grilled seafood, miso cod, or teppanyaki scallops.*

**Tenuta Cocci Grifoni Tarà Falerio Pecorino D.O.C. 2023**  
*Marche, Italy*

Glass \$15 Bottle \$55

100% Pecorino

Crisp and mineral-driven, with notes of lemon and herbs.

*Pairing: Great with sashimi, white fish, and vegetable dishes.*

ROSÉ

**Closalis Gris Rosé 2024**  
*Southern France*

Glass \$14 Bottle \$50

Grenache-based blend

Dry, delicate, and refreshing.

*Pairing: Good with seafood, grilled meats, or vegetable Teppanyaki.*

RED

**Casa Natal Malbec Gran Reserva 2019**  
*Mendoza, Argentina*

Glass \$16 Bottle \$58

97% Malbec / 3% Cabernet Sauvignon

Bold and juicy with ripe plum and spice.

*Pairing: Best with grilled meats, wagyu, or teriyaki-style dishes.*

**Notre Côté Sud Pinot Noir 2023**  
*Languedoc, France*

Glass \$17 Bottle \$60

100% Pinot Noir

Light-bodied and bright with red cherry and spice.

*Pairing: Perfect with sushi, tuna, grilled duck, or Teppanyaki vegetables.*

**Château D'Agassac Haut-Médoc Cru Bourgeois AOC 2010**  
*Bordeaux, France*

Glass \$44 Bottle \$165

60% Cabernet Sauvignon / 40% Merlot

Mature and structured with earthy depth.

*Pairing: Excellent with wagyu, foie gras, or grilled beef.*

**Cantine Dezzani Barbera d'Asti Superiore DOCG 2022**

Glass \$16 Bottle \$60

*Piedmont, Italy*

100% Barbera

Glass \$16 Bottle \$60

Bright acidity and ripe red fruit make it ideal for balancing rich, savory flavors.

*Pairing: A great match for grilled meats, teppanyaki dishes, and aged cheeses.*

**Clos Des Lumières 'L'éclat' Côtes du Rhône AOC 2020**

Glass \$15 Bottle \$55

*Rhône Valley, France*

50% Grenache / 30% Syrah / 20% Carignan

Fruity, spicy, and smooth.

*Pairing: Pairs with grilled meats and umami-driven dishes.*

**Tenuta Cocci Grifoni Tarà Rosso Piceno D.O.C. 2023**

Glass \$15 Bottle \$55

*Marche, Italy*

70% Montepulciano / 30% Sangiovese

Balanced with cherry, spice, and soft tannins.

*Pairing: Works with teppanyaki, grilled pork, or soy-based dishes.*



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## BEER SELECTION

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### **Asahi Super Dry (Draught)**

*Tokyo, Japan | 5%*

Glass (330ml) \$9    Glass (500ml) \$13

Dry, crisp, and ultra-refreshing with a clean finish — Japan's most iconic lager.

*Pairing: Good with teppanyaki, karaage, and sushi rolls.*

### **Orion The Draft**

*Okinawa, Japan | 5%*

Bottle (334ml) \$12    Bottle (633ml) \$19

Crisp, refreshing Okinawan lager with a smooth finish.

*Pairing: Good with grilled meats and fried appetizers.*

### **Hitachino Nest White Ale**

*Ibaraki, Japan | 5.5%*

Bottle (330ml) \$15

Belgian-style white ale with hints of orange and coriander.

*Pairing: Good with tempura, seafood and light plates.*

### **Hitachino Nest Saison Du Japon (Yuzu)**

*Ibaraki, Japan | 5%*

Bottle (330ml) \$15

Saison brewed with yuzu peel, lightly tart and citrusy.

*Pairing: Good with sashimi and citrus-forward dishes.*





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## BEVERAGE MENU

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### WATER

Aeras Still Water	750ml	\$8
Aeras Sparkling Water	750ml	\$8

### JUICE

Apple Juice		\$4
Orange Juice		\$4

### SOFT DRINKS & SODAS

Coca Cola	355ml	\$3
Diet Coke	355ml	\$3
Sprite	355ml	\$3
Fever-Tree Sparkling Pink Grapefruit	200ml	\$4
Fever-Tree Sparkling Lime & Yuzu	200ml	\$4
Japanese Apple Soda <i>(Apple imported straight from Japan)</i>		\$7
White Peach Soda		\$7
Yuzu Soda		\$7

## COFFEE & ESPRESSO DRINKS

Espresso, Solo	\$4
Americano	\$4.5
Cappuccino	\$5
Latte	\$5
Flat White	\$5.5
Macchiato	\$4
Mocha	\$5.5

## TEAS

Green Tea	\$4
Hojicha Tea	\$4.5