

cocktails //

Jack Horner 15

Malt whisky, seaweed, ginger, plum puree, rose water

Johnny Appleseed 12

Lairds Applejack, lightly sweetened barley tea with chervil, fresh squeezed lemon, sprig of mint

Lima Bean 12

Peruvian Pisco, lime juice, Kosher salt, honey, Peruvian bitters

Desert Rose 14

Strawberry infused Beefeater gin, Vermouth, Curacao, topped with drops of chilled lemon parsley infused grape seed oil

Knot Hole 15

Bulleit Rye, Black walnut liqueur, yellow chartreuse & cream, seltzer

Zorba the Greek 12

Germain Robin Alambic brandy, dash of ouzo, peach nectar, coffee extract

Goldenseal 14

Sino reposado tequila, nutty sherry, syrup made from golden raisins, white wine sweetened with agave nectar, champagne vinegar

Crimson Tide 12

Muddled mix of fresh berries, topped with Campari & Sweet vermouth, stirred with lavender scented ice, splash of seltzer

Prickly Heat 14

Fresh melon with hibiscus tea sweetened with cane syrup, Rhum Clement Premiere Canne & Appleton Estate 12yr, orange blossom water & Thai chili tincture

beer //

draft //

Magnolia Kalifornia Kolsch San Francisco, CA 16oz 7

Calicraft Buzzerkeley Walnut Creek, CA 16oz 7

Drakes IPA San Leandro, CA 16oz 7

Anchor Seasonal San Francisco, CA 16oz 7

bottle //

Bear Republic Racer 5 IPA Healdsburg, CA 9

Coedo Kyara Saitama, Japan 9

Eurige Sticke Dusseldorf, Germany 12

Hitachino Red Rice Ale Ibaraki, Japan 12

Firestone Walker Velvet Merlin Paso Robles, CA 9

Kankiku Kujukuri Ocean Weizen Chiba, Japan 13

Hitachino XH Shochu Cask Ibaraki, Japan 14

Koshihikari Echigo Niigata, Japan 10

La Chouffe Achouffe, Belgium 11

Orion Okinawa, Japan 9

Orval Florenville, Belgium 12

Saison Dupont Tourpes-Leuze, Belgium 12

Reutberger Export Dunkel Sachsenkam, Germany 11

Sierra Nevada Porter Chico, CA 7

St. Peters Organic Ale Bungay, England 10

Yo Ho Black Porter Nagano, Japan 11

Yo Ho Indo No Aooni IPA Nagano, Japan 11

Yo Ho Yona Yona Ale Nagano, Japan 11

wine // by the glass

sparkling //

Extra Dry Lamberti, Prosecco Veneto, Italy, NV	9
Brut Domaine Carneros, California, 2009	14
Brut Rosé JCB, "No. 69" Burgundy, France, NV	12

rose' //

Syrah/Grenache/Cinsault Hecht & Bannier Languedoc, France, 2012	9
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white //

Riesling Schloss Vollrads, "Estate Qualitätswein" Rheingau, Germany, 2011	12
Gruner Veltliner Hirsch, "#1 Hirsch of the Year" Niederösterreich, Austria, 2010	12
Pinot Blanc Hugel, "Cuvée Les Amours" Alsace, France, 2010	11
Sauvignon Blanc Craggy Range, "Te Muna Road Vineyard", Martinborough, New Zealand, 2012	12
Pinot Blanc/Pinot Gris Au Bon Climat Santa Barbara County, California, 2009	13
Assyrtiko/Athiri Domaine Sigalas, Santorini Aegeon Islands, Greece, 2011	13
Albariño Bodega Castro Martin, "A2O, Sobre Lias" Rias Baixas, Galicia, Spain, 2012	12
Chardonnay Lioco, Sonoma County, California, 2010	12
Chardonnay Foley, Santa Rita Hills, California, 2010	16
Sauvignon Blanc Michel Redde, Pouilly Fumé, "La Moynerie", Loire, France, 2010	16
Chardonnay Olivier Leflaive Frères, "Les Sétilles" Bourgogne, France, 2009	14

red //

Pinot Noir Banshee, Sonoma County, California, 2011	12
Barbera Marchesi di Barolo, "Maràia", del Monferrato Piedmont, Italy, 2011	9
Pinot Nero/Nero d'Avola Tenuta Rapitalà, "Nuar" Sicilia, Italy, 2010	15
Pinot Noir Blend Flowers, "Perennial" Sonoma Coast, California, 2010	18
Merlot Blend Purple Hands, Oregon, 2010	12
Syrah E. Guigal, Crozes Hermitage, Rhône, France, 2009	16
Malbec Château du Caillau, Cahors Southwest, France, 2011	10

wine // by the glass

red //

Tempranillo Blend Celler Piñol, Terra Alta, "Ludovicus", Catalonia, Spain, 2010	10
GSM Blend Tablas Creek, "Patelin de Tablas" Paso Robles, California, 2010	11
Bordeaux Blend Glen Carlou, "Grand Classique" Paarl, South Africa, 2008	10
Zinfandel Ulises Valdez, "Landy Vineyard" Russian River Valley, California, 2008	14
Cabernet Sauvignon Sequoia Grove Napa Valley, California, 2009	19

sake // by the glass or carafe

kire sake // Kire (Key-Ray)

'Beautiful-Clean Sake' Simple, pristine, subtle sake.

Super Dry | Eiko Fuji Hon Kara 9 | 30

(H) Yamagata

Bright, refreshing, notes of candied citrus, very dry

Water Lilly | Mizubasho 8 | 27

(JG) Gunma

Clear, kiss of melon and orange zest, neither sweet or dry

kaori sake // Kaori (Kah-oh-re)

'Pleasant Aroma', wine like aromas often floral and or fruity.

Mystery | Mabaroshi 12 | 40

(JG) Hiroshima

Billowing aromas of candied plums and blueberry, medium dry

Bird Ocean Mtn. | Chokaisan 16 | 55

(JD) Akita

Luxurious, apricot and spring blossoms, neither sweet nor dry

aji sake // Aji (Ah-G)

'Flavorful' Rich that express the richness and flavor of the rice.

Crane of Akita | Dewatsuru Kimoto 10 | 34

(J) Akita

Perfect balance, real umami, medium dry

Bad Boy | Minato Nama Gensu Yamahai 14 | 46

(F) Akita

Bold, praline and bamboo, medium

asobi sake // Asobi (Ah-soh-be)

'Playful' Unusual, sparkling, unfiltered, or flavored, always fun!

Dreamy Clouds | Rihaku Nigori, Unfiltered 13 | 43

(TJ) Shimane

Slightly cloudy, cashew and honey, slightly sweet

bar menu //
served from 5:30pm - 11pm

appetizers //

Butterfish Tataki with White Asparagus and Yuzu*	13.5
Charred Heirloom Tomato Salad with Black Garlic and Wasabi	12
Tuna Tataki with Chili Ponzu, Red Onion and Lotus Root Chips*	15
Chicken Liver Mousse with Japanese Whiskey, Cherries and Crispy Shallots	12
Mendocino Uni with Lime, Daikon Sprouts and Chicharrones*	15

snacks //

Steamed Edamame with Sea Salt	4.5
Crispy Fried Squid with Chili and Lime	10
Wagyu Beef and Kimchee Dumplings	10
Roka Chibi Burger with Avocado and Yuzu Koshu*	6
Corn Tempura with Salt and Lime	9.5
Spicy Fried Tofu with Japanese Herbs and Avocado	12
Crispy Brussels Sprouts with Mustard	7.5
Crispy Tacos with Shrimp and Scallop Ceviche*	9
Japanese Style Fried Chicken with Smoked Aioli	9

robata grilled //

Wagyu Flat Iron (6oz) with Maitake Mushroom and Egg Yolk*	36
Glazed Baby Back Pork Ribs with Green Onions and Cashews	19.5
Shishito Peppers with Ponzu and Bonito Flakes	8
Scallops with Yuzu and Wasabi*	14.5
Berkshire Pork Belly with Marinated Golden Beets	13.5
4505 Cheddar Brat Hot Dog with Spicy Fennel Slaw	9

* Full Dinner Menu available up on request