

# Dine-In Menu

## Starters

Edamame with sea salt / savory garlic soy [v]	5 / 6
Kurobuta Pork/Beef Gyoza with chili ponzu dipping sauce	8
Kimchi Hiyayakko Cold Tofu with kimchi and chili soy [v]	7
Kurobuta Pork Sausage with mustard aioli - 4 pieces	7
Chicken Karaage with lemon and mustard aioli	8
Takoyaki with takoyaki sauce, kewpie mayo, bonito, and nori	8

## Nabemono Sets

Sets include items listed plus assorted vegetables and a bowl rice. Meal finished with a complimentary Zosui rice soup for your party. One set is recommended per person. Maximum two adults can share one set.

\*Upgrade to **Japanese Miyazaki A5** for an **additional 39/49/59**.

Ishikari Nabe - Salmon, Kurobuta pork belly, potatoes, corn and shirataki in Butter Miso broth	27
Kamonanban - Duck breast, leeks and soba in Dashi broth	27
Seafood Yosenabe - Shrimp, salmon, scallops, clams and harusame in Dashi broth	27
Sukiyaki - *Wagyu beef and shirataki in Warishita broth	25
Kinoko Nabe - Assorted Japanese mushrooms and ramen in Miso broth [v]	25
Kimchi + Kurobuta Pork Belly - Kurobuta pork belly or shoulder and mochi in Kimchi broth	25
Shabu Shabu - *Wagyu beef or Kurobuta pork and udon in traditional Kombu, Miso or spicy Miso broth	25

## Add on Items

Miyazaki A5 Chuck	49	Salmon	9	Fish Cake	5	Mochi [g]	4
Miyazaki A5 Striploin	59	Vegetable Plate	11	Shuungiku	5	Harusame [g]	4
Miyazaki A5 Ribeye	69	Assorted Mushrooms	11	Kabocha squash	4	Shirataki [g]	4
Wagyu Beef	16	Shiitake Mushrooms	5	Napa cabbage	4	Udon	4
Kurobuta pork shoulder	15	Shimeji Mushrooms	5	Spinach	5	Soba	4
Kurobuta pork belly	15	King Oyster Mushrooms	5	Daikon	3	Rice	2
Duck breast	16	Enoki Mushroom	5	Carrot	3	Egg	2
Shrimp	9	Oagesan (fried tofu)	4	Potato	3	Tofu/Yaki Tofu	4

## Desserts

Housemade Butter Mochi Cake with your choice of ice cream	7
A Selection of Cheesecake with your choice of ice cream	7
Ice Cream - Green tea or black sesame	3

[v] = vegetarian [g] = gluten free. Meat sourced from animals raised without antibiotics and hormones.

Max split two credit cards per party.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Time limit for seating will be 90 minutes. Thank you for understanding.

# Sake

-glass 5oz / carafe 12oz / bottle 720ml

## Honjozo/Junmai

Nanbu-Bijin, "Southern Beauty" **9/36/67**

Tokubetsu Junmai - bold and full with notes of fresh apple, apple cider and white peach. Iwate.

Yuri Masamune, "Beautiful Lily" **7/25/47**

Honjozo - Mellow and rustic, with a nutty, mild sweetness. Akita.

Ban Ryu, "Ten Thousand Ways" **6/23/47**

Honjozo - light, easy and versatile. Yamagata.

## Junmai Ginjo

Yoshinogawa, "Winter Warrior" **6/24/45**

Light, ripe notes of melon, mango, and spice, silky body. Niigata.

Hakkaisan **10/39/72**

Crisp and dry with a long finish. Niigata.

Kikusui **8/32/59**

Elegant sake with the fragrance of fresh rice. Niigata.

Momokawa Junmai Ginjo Can [250ml] **15**

Medium-dry, aroma of melon, green apple, and anise. Subtle hints of citrus and honeydew. Aomori.

## Daiginjo

Konteki, "Tears of Dawn" **12/47/88**

Sweet rice, banana, with a clean, long finish. Kyoto.

## Junmai Daiginjo

Dassai 23, "Otter Festival" **18/68/135**

Fruity aroma, refined, polished to an unprecedented and highly difficult 23% ratio. Yamaguchi.

Dassai 50, "Otter Festival" [300ml] **32**

Soft and subtle, well-balanced aroma of sweetness. Yamaguchi.

## Sparkling

Sho Chiku Bai, Mio Sparkling Sake [250ml] **18**

Sweet aroma and refreshing, fruity flavor.

Dassai 50 Sparkling [360ml] **39**

Floral aroma with a slightly fruity flavor and finish. Yamaguchi

## Specialty

Kameizumi, "Eternal Spring" **12/45/85**

Junmai Ginjo Nama Genshu - pronounced aromas, luscious, fruity, and soft on the palate, reminiscent of white wine. Kochi.

Yuho, "Rhythm of the Centuries" **10/38/70**

Kimoto Junmai - complex, pronounced flavors. Aged four years, this creates overall smoothness. Ishikawa.

Joto Yuzu [500ml] **11/43/55**

Infused - sweet, tangy, like a crisp lemonade. Shimane.

Murai Family Nigori Genshu [300ml] **30**

Nigori - mildly sweet, dry, earthy, floral, and creamy. Aomori.

Joto Nigori, "The Blue One" **7/27/50**

Nigori - creamy, bright, lively, fresh tropical notes. Hiroshima.

Rihaku, "Dreamy Clouds" **9/36/67**

Nigori - Tangy plum aroma, very smooth. Shimane.

Ozeki, Ikezo Sparkling Jelly Sake **11**

Medley of strawberries, blueberries, and cranberries. Mildly sweet and very fruity. Hyogo.

Hot Sake 6oz/10oz

Ozeki, "Karatamba" **7/11**

Honjozo - full, rich, and smooth. Hyogo.

## Tasting Flights

Three 2 oz pours

## Introduction to Sake 15

Great introduction to the diversity of sake.

1. Ban Ryu, "Ten Thousand Ways" (Honjozo)
2. Nanbu-Bijin, "Southern Beauty" (Tokubetsu Junmai)
3. Joto, "The Blue One" (Nigori)

## Specialty Sampler 18

Sake highlighting special brewing methods

1. Rihaku, "Dreamy Clouds" (Nigori)
2. Yuho, "Rhythm of the Centuries" (Kimoto)
3. Joto Yuzu (Infused)

## Premium Sampler 21

Three different styles of premium sake

1. Yuri Masamune, "Beautiful Lily" (Honjozo)
2. Konteki, "Tears of Dawn" (Daiginjo)
3. Kameizumi, "Eternal Spring" (Junmai Ginjo Nama Genshu)

\*\$15 corkage fee waived with bottle purchase

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# Shochu

-glass 3oz / carafe 12oz / bottle 750ml

Han **7/28/55**

Clean, smooth, vodka-like. Made from rice and barley.

# Wine

-glass 5oz / carafe 13oz / bottle 750ml

## White

Relax Riesling

Mosel, Germany. **7/17/34**

The Family Coppola, 2020 Chardonnay

Sonoma County, California. **10/24/47**

## Red

Noble Vines Collection 667, 2021 Pinot Noir

Burgundy, France. **10/24/47**

Francis Ford Coppola, 2020 Cabernet Sauvignon

Sonoma County, California. **10/24/47**

## Rosé

Francis Coppola Diamond Collections. 2022

Geyserville, Sonoma County, California **7/17/34**

## Plum Wine

Choya Umeshu 3oz/12oz

Sweet, tangy & refreshing. Osaka. **6/23**

Choya Sparkling 187ml, Osaka. **10**

# Cocktails

All cocktails **11**

Tokyo Mule - Choya Umeshu + Ginger Beer

Choya Spritzer - Choya Umeshu + Club Soda

Calipico Chu-Hi - Han Sochu + Calpico + Club Soda

Grapefruit Chu-Hi - Han Shochu + Grapefruit Soda

Yuzu Highball - Joto Yuzu + Club Soda

# Beer

Asahi, "Super Dry", Tokyo. 21oz. **8**

Echigo Premium Red Ale, Niigata. 11oz. **9**

Echigo Stout, Niigata. 11oz **9**

Echigo Koshihikari, Niigata. 12oz. **9**

Sapporo, Hokkaido. 12oz. **6**

Sapporo, Hokkaido. 21oz. **9**

# Non-Alcoholic

Iced Matcha Green Tea **4**

Coke, Diet Coke, Sprite. 12oz. **3**

Calpico **3**

Ramune **3**

San Pellegrino. 250ml. **3**

San Pellegrino. 750ml. **6**

Q Drinks Grapefruit Soda / Ginger Beer **4**

# Hot Tea

Hot Tea by the pot [small / large]

Loose Leaf Genmaicha or Sencha **4/7**

Matcha Green Tea **5/8**

\*\$15 corkage fee waived with bottle purchase

\*20% gratuity will be added to parties of 6 & more

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