

Premium Sake

Sake Flight

2 oz each
3 kinds - sake of the day

16

Hot Sake Flight

4 oz each
2 kinds - sake of the day

18

Honjozo Shu : *with slightly added distilled alcohol*

	<i>glass</i>	<i>carafe</i>	<i>bottle</i>
Yuki Hotaru (Niigata) 雪ほたる Off-dry, light, refreshing and versatile; this is crisp, fruity and floral on the nose.	8.5	21.0	50.0 (720ml)
Karakuchi Seishu (Kyoto) 辛口 "Karakuchi" means "dry taste". This dry sake goes well with a wide variety of food such as sushi, tempura and meat dishes.	8.0	20.0	114.0 (1800ml)

Junmai Shu: *without added distilled alcohol*

	<i>glass</i>	<i>carafe</i>	<i>bottle</i>
Osake Junmai Nama (Granville Island) お酒 純米生 This new world local sake is light, crisp and dry with pear, melon and citrus notes; ideal companion to seafood.	8.5	21.0	49.0 (750ml)
Kagatobi Gokkan Junmai (Ishikawa) 加賀鳶 極寒 A full-bodied sake that displays delicate flavours, showing nuts and tropical fruits on the finish. Great with fatty fish, teriyaki dishes, tempura and other fried treats, oysters and beef.	8.5	21.0	118.0 (1800ml)
Kazeyo Mizuyo Hitoyo Junmai (Ishikawa) 風よ水よ人よ Light-bodied and exceptionally smooth, a perfect "introductory sake" due to its low alcohol content and smoothness. With delicate aromas of cedar and tropical fruits, it is lightly sweet, smooth and refreshing.	8.5	21.0	49.0 (720ml)
Kome Dake no Sake (Niigata) 米だけの酒 Complex, full-bodied flavours with rich tones of tropical fruit. Great with grilled salmon, BBQ meat and tempura.	11.0	27.0	160.0 (1800ml)
Masukagami Special Junmai (Niigata) 萬寿鏡 Elegant in flavour and perfect in dryness. It has a taste so delicate and refined, yet light and noble, at the same time deep and well-balanced. It truly leaves a refreshing after-taste. Traditional style.	11.0	27.0	160.0 (1800ml)
Zuiyo Junmai (Kumamoto) 瑞鷹 Dry full-bodied type with good acidity level. This sake pairs well with all seafood as well as slightly spicy meat dishes.	11.0	-	25.0 (300ml)

Ginjo Shu: *Sake made from rice polished to 60% or less* **glass** **carafe** **bottle**

Hakutsuru Ginjo (Hyogo) **8.0** - **20.0(300ml)**
 白鶴 吟醸 Flowery fragrant sake with silky, well-balanced smoothness; can be enjoyed chilled or at room temperature.

Gokujo Yoshino-gawa Ginjo (Niigata) **13.0** **31.0** **74.0 (720ml)**
 極上吉野川 Premium symphony of soft fruit flavours bursting with orange-magnolia floral fragrance.
 Rich and delicious, soft acid structure with amazing length.

Bizen Junmai Ginjo (Okayama) **30.0 (300ml)**
 備前 Robust and dry. It is clean and leaves a long, spicy, refreshing after-taste. Excellent with chicken and fish.

Oze Beisuika Junmai Ginjo (Gunma) **52.0 (500ml)**
 尾瀬 米水花 An attractive fresh fruity aroma with delicate rice flavors and a hint of fresh pumpkin.
 Light bodied, sweet, refreshing and extremely fruity.

Dai-Ginjo Shu: *Sake made from rice polished to 50% or less. Clean, elegant.* **glass** **carafe** **bottle**

Kagatobi "Ai" Junmai Dai-Ginjo (Ishikawa) **14.0** **34.0** **80.0 (720ml)**
 加賀鳶 藍 Beautifully fragrant on the nose, light and clean overall, but with a rich flavour. Off-dry.

Koto Sen Nen Junmai Dai-Ginjo (Kyoto) **18.5** **45.0** **105.0 (720ml)**
 古都千年 This sake is made with special brewing rice called "Yamada Nishiki." Extremely smooth and delicate in taste with a fruity and flowery fragrance.

Dreamy Moon Dai-Ginjo (Ehime) - - **33.0 (300ml)**
 夢月夜 Gentle and floral Ginjo aroma with silky smooth finish. Light, complex and fragrant. Pairs well with raw seafood and light white meat dishes.

Dassai Junmai Dai-Ginjo (Yamaguchi) - - **34.0 (300ml)**
 獺祭 Clean, soft and very subtle, the balanced aromas and mild sweetness envelop the senses making Dassai enjoyable even on its own

Nigori – Unfiltered Sake **glass** **carafe** **bottle**

Usunigori Honjozo (Kyoto) - - **29.0 (300ml)**
 うすにごり Semi-filtered sake with cloudiness left in sake. Well-balanced and crisp taste.

Osake Junmai Nama Nigori (Granville Island) **9.0** **22.0** **52.0 (750ml)**
 お酒 純米生 にごり This new wave local sake is light, crisp and dry with pear, melon and citrus notes; ideal companion to seafood.

Yamahai: *Traditional method of making sake with use of natural occurring lactic acid* **glass** **carafe** **bottle**

Kuro Obi "DO DO" Yamahai Junmai (Ishikawa) **16.0** **43.0** **93.0 (750ml)**
 黒帯 堂々 Abundance of rice flavor with a full, clean finish. Tastes fuller when warmed. Rich.

Ko Shu – Aged Sake: **bottle**

Sake Hitosusji Junmai Dai-Ginjo KOSHU (94) –aged sake (Okayama) **65.0 (300ml)**
 酒一筋 It has toast and walnut skins on the palate, a slight nuance of flowers and a full, mouth-coating silkiness. Rich, full-bodied and spicy with distinct licorice flavour. Its finish is full, long and satisfying. Very complex and appealing – a great product!

Fruit Infused Sake : **single** **double** **bottle**

You's Time Ginjo **5.0** **8.0** **45.0 (500ml)**
 柚子タイム Ginjo sake blended with Japanese citrus fruits. The citrus fragrance is refreshing and relaxing.

Moonstone Asian Pear Ginjo **5.0** **8.0** **18.0 (300ml)**
 東洋梨 吟醸酒 Lush aroma of the tree Asian pear. Creamy body with hint of sweetness. Best paired with pork, poultry and prawns.

Eikoh Plum Wine **5.0** **8.0** **30.0 (300ml)**
 栄光 蔵元の梅酒 Well select high quality plum and good sake-base Japanese Vodka makes this exceptionally mild, sweet and aromatic drink.

Nigori Ume shu –Cloudy Plum Wine **5.0** **8.0** **33.0 (300ml)**
 にごり梅酒 Well balanced acidity and sweetness. Creamy texture.

Choya Plum Wine **5.0** **8.0** **72.0 (750ml)**
 チョーヤ梅酒 Higher in alcohol contents than other plum wines. Elegant aroma of rich Ume-fruits.

Plum Wine Flight

1 oz each
 Choya, Nigori and Eikoh
 Plum Wine

12

Fruit Sake Flight

1 oz each
 Yuzu, Plum and Asian Pear
 Infused Sake

12

SHOCHU

A popular choice of drink at the moment in Japan. Distilled liquor with long and distinguished history. It is made from a variety of ingredients and similar in taste to vodka

Barley

	<i>single</i>	<i>double</i>	<i>bottle</i>
Enma 閻魔 Japanese Barley Vodka. This pale straw green spirit has intriguing aromas of sweet almond and subtle sake note. On the palate it is full-bodied, well balanced, and soft textured with flavours of spicy pepper and dark chocolate.	6.5	11.5	78.0 (720ml)
Ipponyari 一本槍 Has an extra clean taste and is easy to drink. This pairs well with Sashimi, Sushi and slightly spicy dishes.	5.5	10.0	62.0 (720ml)
Nikaido 二階堂 Remarkably smooth, ultra-soft barley shochu.	5.5	10.0	75.0 (900ml)
Moonlight 月の光 Barley shochu with an ultra-smooth softness. Enjoy with hot water, fruit juice, pop or over ice	4.5	7.9	40.0 (750ml)

Sweet Potato

	<i>single</i>	<i>double</i>	<i>bottle</i>
Dan-Dan だんだん "Dan-Dan" sweet potato vodka in southern Japan's local dialect means "Thank you". Great substitute (less sweet) for Hot-sake.	6.5	11.5	79.0 (720ml)
Enchu 炎酎 Japanese sweet potato vodka. Unique aroma and smooth taste makes this liquor an extremely popular drink in Japan.	6.0	11.0	72.0 (720ml)

Shiso Mint infused

	<i>single</i>	<i>double</i>	<i>bottle</i>
Tan Taka Tan 鍛高譚 Very light and refreshing with Shiso - Japanese mint leaf.	6.5	11.5	78.0 (720ml)

Awamori Koshu

	<i>single</i>	<i>double</i>	<i>bottle</i>
Sho "Black" 翔 Flinty with a mild taste. A winner of the 2004 Okinawa Prefectural Governor's Award.	9.5	17.0	108.0 (720ml)

Beer

On Tap	Sapporo	Pint: 5	Pitcher: 16
Kirin (L)			9.0
Asahi (L)			9.0
Asahi Black (S)			6.0
Granville Island Lager – B.C.			5.5
Phillip's IPA – B.C.			5.5
Hoegaarden – Belgium			6.0
Mort Subite Framboise – Belgium			7.5
Old Yale Brewing Sasquach Stout (650ml) – B.C.			7.5
Rogue Morimoto Soba Ale (650ml) –USA			10.5

Wine

Sparkling

	<i>glass</i>	<i>1/2 L carafe</i>	<i>bottle</i>
Sophia Coppola, Blanc de Blanc N/V Napa Valley, California	12.00		
Sachetto Colli Trevigiani, Prosecco N/V Veneto, Italy			35
Bird in Hand, Sparkling Pinot Noir N/V South Australia			52
Pol Roger, Reserve Brut N/V Champagne, France			119

Rose

	<i>glass</i>	<i>1/2 L carafe</i>	<i>bottle</i>
La Vielle Ferme Rose (o8) Rhone Valley, France	6.5	19	28

White *light to full body* *glass* *1/2 L carafe* *bottle*

< by the glass >

Winery of Good Hope Chenin Blanc (o8) Stellenbosch, South Africa	6.75	20	30
Montresor Soave Classico (o7) Veneto, Italy	7.0	21	32
Staete Landt Sauvignon Blanc (o7) Marlborough, New Zealand	11	33	54
Lingenfelder Bird Label Riesling (o7) Pfalz, Germany	7.50	24	37
Crios Torrontes (o8) Cafayate, Argentina	7.50	24	37
Cedar Creek Platinum Chardonnay (o7) Okanagan Valley, B.C.	11.5	35	58

< by the bottle >

Stoneboat Pinot Blanc (o7) Okanagan Valley, B.C.			36
Olivier Lafflaive "Les Deux Rives" Chablis (o6) Loire Valley, France			58
Joie Farm Noble Blend (o8) Okanagan Valley, B.C.			46
Kung Fu Girl Riesling (o8) Washington, USA			48
R.H. Phillips Toasted Head Chardonnay (o7) California, USA			36
Pfaffenheim Steinert Grand Cru Gewurztraminer (o4) Alsace, France			64

Red *light to full body* *glass* *1/2 L carafe* *bottle*

< by the glass >

Mark West Pinot Noir (o8) California, USA	8.5	25	42
Di Majo Norante Sangiovese (o7) Molise, Italy	6.75	21	33
Cline Zinfandel (o7) California, USA	8.0	24	39
Domaine Cabasse Les Deux Anges CDR (o7) Rhone Valley, France	8.5	25	42
Montes Alpha Cabernet Sauvignon (o7) Colchagua Valley, Chile	10.5	32	54

< by the bottle >

Blue Mountain Pinot Noir (o6) Okanagan Valley, B.C.			54
Marques de Caceres Rioja Reserva (o2) Rioja, Spain			66
Tedeschi Capitel San Rocco Ripasso (o5) Veneto, Italy			58
Glaetzer "Wallace" Shiraz-Grenache (o7) Barossa Valley, Australia			58
Guigal Chateauneuf du Pape (o3) Rhone Valley, France			96
Truchard Cabernet Sauvignon (o5) California, USA			64

Dessert Wine *3 oz* *bottle*

Mission Hill Late Harvest Riesling (o5) Okanagan Valley, B.C.	14.5		58
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Shuraku Original Cocktails

Dinner Only

Long Cocktails

8.5

春 Haru – spring

Sauza acai tequila, cinzano, malibu, triple sec, pineapple juice & grenadine syrup *****

夏 Natsu – summer

Sake, plum wine, blue curacao & ginger ale ***

秋 Aki – autumn

Campari, cassis, grand marnier & cranberry juice ***

冬 Fuyu – winter

Japanese shochu and gin, luxardo limoncello & tonic *

風神 Foo-jin – god of wind

Vodka, shochu and ginger liqueur, vermouth, tonic & fresh lime *

雷神 Rai-jin – god of thunder

Brandy, tequila, vodka, fresh lime & ginger ale *

赤富士 Aka-fuji – red Mt. Fuji

Rum, triple sec, mint, OJ, PGFJ & fresh lime - Shuraku style Mojito *****

Short Cocktails

7.2

桜 Sakura – cherry blossom

Cassis, plum wine, vermouth, OJ, PGFJ & fresh lemon *****

夕日 Yuuhi – sunset

Tequila, pineapple juice, OJ, vermouth & grenadine syrup *****

梅ティーニ Umetini

Japanese plum wine, gin & vermouth **

酒ティーニ Saketini

Sake, gin & vermouth **

Sweetness code: * less sweet ***** Sweeter

Spirit

Vodka	single	double
Absolute	5.00	9.00
Grey Goose	6.00	11.00
Schramm Organic Potato	6.00	11.00
Wyborowa Exquisite	6.50	11.50

Gin	single	double
Bombay Sapphire	5.00	9.00
Tanqueray 10	6.00	11.00
Victoria	6.00	11.00

Tequila	single	double
Sauza Silver	5.00	9.00
Olmecca Gold	5.00	9.00
Sauza Acai	5.50	10.00
Hornitos Reposado	6.50	11.50

Rum	single	double
Bacardi White	5.00	9.00
Flor De Cana	6.00	11.00
Grand Reserve – 7 yr		

Whisky	single	double
Blended Scotch		
Grants Sherry Cask	5.50	10.00
Johnny Walker Red	5.50	10.00
Chivas Regal - 12 yr	6.00	11.00

Single Malts		
Tamdhu	6.00	11.00
Glenlivet – 12 yr	6.50	11.50
Aberlour – 10 yr	6.50	11.50
Bowmore - 12 yr	7.50	12.50
Glenmorangie Nectar D'or	9.00	14.00

Tennessee & Bourbon		
Jack Daniel's	5.00	9.00
Woodford Reserve	6.50	11.50

Canadian		
Seagrams VO	5.00	9.00
Crown Royal	5.50	10.00

Brandy	single	double
St. Remy Authentic	5.00	9.00
Torres 5 yr	6.00	11.00

Non Alcoholic

Premium Japanese Tea Selections 2.8 / pot

Genmai-cha 玄米茶

Roasted brown rice and green tea. The most common Japanese green tea. Enjoy the refreshing flavour and the unique aroma of roasted brown rice.

Houji-cha 山本山 ほうじ茶

The oven roasted green tea having a superb aroma and clean taste. Naturally high in catechin antioxidants and low in caffeine. Made by Yama Moto Yama tea house.

Sen-cha 伊藤園 煎茶

Steamed and dried tea leaves. The most commonly enjoyed Japanese green tea made by famous Ito-En tea house in Japan.

Oolong Cha ウーロン茶

A traditional Chinese tea somewhere between green and black in oxidation. It ranges from 10% to 70% oxidation.

Virgin Cocktails 6.0

Okinawa Paradise

Pineapple juice, fresh lemon, OJ, soda and grenadine syrup

Cool Collins

Lemon, fresh mint, simple syrup and soda

Ringo & Mikan

Organic apple puree, OJ and soda

Shirley Temple (Canadian)

OJ, pineapple juice, 7up and grenadine syrup