

# SUSHI DOMO

## House Saké

(Served Warm)

Gekkeikan

Good acidity, mineral driven, well balanced with a clean, medium finish.

5 (small)

8 (large)

## Junmai / Honjozo

This grade of saké uses rice that has been polished to at least 70% of its original size.

Junmai are usually a bit fuller often with good acidity while Honjozo is lighter and often more fragrant.



### Ozeki Fancy Dry

*This airy saké is light, dry and delicate on the palate with a refreshing fruitiness.*

7 (180 ml)



### Gekkeikan Draft

*This unpasteurized saké is fresher and livelier in style. Light and clean in flavor with hints of banana.*

9 (300 ml)



### Ozeki Yamadanishiki

*Using the yamadanishiki rice, this saké boasts fruity and floral notes with a full body.*

13 (300 ml)



### TY KU White

*Fresh and slightly sweet with subtle pear notes, leaving softness on the palate.*

14 (330 ml)



### Shirataki Jozen

*"Heavenly Water" Aromas of pear, apple and melon. Very dry with a heavenly taste and texture.*

16 (300 ml)



### Bunraku "Forgotten Japanese Spirit"

*Made with the Yamahai method, earthy and gamey with a fruity overtone.*

22 (300 ml)

## Junmai Ginjo / Ginjo

This grade of saké uses rice that has been polished to at least 60% of its original size.

Ginjo style saké is usually light and delicate in often with fruity or flowery touches to the flavor and fragrance.



### Hakutsuru Superior

*Flowery fragrance with silky, well-balanced smoothness. Off dry & medium bodied.*

12 (300 ml)



### G Joy

*Bold, full fruit and earth flavor tones with hints of ripe melon, pear, plum, cinnamon and cardamom.*

21 (300 ml)



### Momokawa Organic

*Medium bodied with tropical fruit aromas of mango, pineapple and berry notes.*

12 (300 ml)



### Momokawa Silver

*Aromatic, crisp and dry. Mineral and steel notes with hints of green apple and pear.*

8 (glass) 28 (750 ml)



### Momokawa Diamond

*Dry with melon and tropical fruit flavors with spice and mineral notes.*

8 (glass) 28 (750 ml)



### TY KU Black

*Rich texture, hints of natural sweetness with peach and vanilla on the nose.*

19 (330 ml)



### Wakatake Onikoroshi "Demon Slayer"

*Light, rich and bright. Notes of melon, pear & grapes with a hint of blueberry.*

19 (300 ml)



### Takara Fune "Treasure Ship"

*Bouquet of cherry blossoms & flower tea. Smooth, savory with a buttery texture.*

19 (300 ml)

## Junmai Daiginjo / Daiginjo

This grade of saké uses rice that has been polished to at least 50% of its original size.

Daiginjo-shu is the best of the best. Generally light, complex, fragrant and elegant.



### Hakutsuru Sho-une

*Fresh notes of white peach, apples, grape & pear. Complex saké with an elegant texture.*

17 (300 ml)



### Gekkeikan Horin

*Fruity notes of cantaloupe and honeysuckle. Well balanced, smooth with a lingering finish.*

19 (300 ml)



### Dewanoyuki Bingakoi "Special Batch"

*Elegant aroma of apple, melon, bamboo leaf & nuts. Viscous texture, clean finish.*

19 (300 ml)

## Nigori

Cloudy saké, in which some of the lees have been purposely left behind.  
It is usually richer, creamier and chewier.



**Kizakura Tokkuri Ikkon**  
Notes of cherry, citrus and cream. Ricey sweet and slightly sour flavor.  
8 (180 ml)



**Momokawa Pearl**  
Rich, silky creamy and loaded with layers of coconut, banana, anise and sweet rice flavor.  
8 (glass) 25 (720 ml)



**Momokawa Organic**  
Medium bodied, deeply layered palate with lush mango, pineapple and berry notes.  
12 (300 ml)



**Hakutsuru Sayuri**  
Lightly creamy with notes of floral and tea aroma. Refreshing citrus notes with a smooth finish.  
12 (300 ml)



**TY KU Coconut**  
Silky texture with the refreshingly sweet taste of coconut and hints of vanilla.  
14 (330 ml)



**Homare Strawberry**  
Sweet, creamy, thick and full of rich strawberry flavor. Try it with soda, milk or on the rocks.  
17 (300 ml)

## Sparkling & Infused Saké



**Gekkeikan Zipang**  
Sparkling saké. Lively and bright with hints of tropical fruits, with a refreshingly light finish.  
10 (250 ml)



**Ozeki Hana Awaka**  
Sparkling saké. Mild sweetness and acidity. Yogurty with a slight tart undertone.  
12 (300 ml)



**Kizakura Yuzu**  
Sparkling saké. Yuzu infused in Kizakura semi dry saké and carbonated to give extra refreshment.  
12 (330 ml)



**TY KU Cucumber**  
Infused with all natural cucumber. Delicate, light & refreshing crisp flavor of fresh cucumber.  
14 (330 ml)



**Homare Aladdin Yuzu**  
Yuzu saké. Sweet and citrusy junmai blend made with yuzu. Crisp fragrance and delicate sweetness.  
17 (300 ml)



**Kamikokoro Momo**  
White peach saké. Contains 25% real juice. Sweet yet balanced with notes of herb & plum.  
28 (500 ml)

## White Wine

	glass / bottle
House Chardonnay, CA	6 / -
Acrobat by King Estate Pinot Gris, OR	7 / 24
Pacific Rim Riesling, WA	7 / 24

## Plum Wine

	glass / bottle
Hakutsuru, Japan	7 / 24
Gekkeikan, Japan	8 / 28

## Red Wine

	glass / bottle
House Tempranillo Blend, Spain	6 / -
Hinman Pinot Noir, OR	7 / 24
Columbia Crest Cab. Sauvignon, WA	7 / 24

## Beer

	small / large
Sapporo	4 / 7.50
Kirin	4 / 7.50
Asahi	4 / 7.50
Corona	4 / --
Budweiser	4 / --
Bud Light	4 / --
Coors Light	4 / --
Fat Tire Amber Ale	4 / --
Widmer Hefeweizen	4 / --
Mirror Pond Pale Ale	4 / --
Ninkasi Total Domination IPA	5 / 8

## Non Alcoholic

(\*Free Refill)

*Pepsi, Sierra Mist, Dr Pepper	2.50
*Lemonade	2.50
*Lipton Iced Tea (Unsweetened)	2.50
Crater Lake Root Beer	3
Crater Lake Apple Ginger	3
Green Tea	2.50
Citron Honey Lemon Tea	3.50
Honey Ginger Tea	3.50
Cherry Lemonade	3.50
Strawberry Lemonade	3.50

## Dessert

Mochi Ice Cream <i>Green tea, mango, chocolate or strawberry</i>	4.50 (2pc)
Tempura Ice Cream <i>Green tea, vanilla or mango</i>	6.50
Ice Cream <i>Green tea, vanilla or mango</i>	4.50