



## Drink Menu

### ビール Beer

サッポロ生 Sapporo Draft	Glass(12oz):	3.8
	Pitcher(60oz):	13
アサヒ生 Asahi Draft	Glass(12oz):	5.5
	Pitcher(60oz):	20
アサヒ大瓶 Asahi Lg		6.7
こしひかり越後麦酒 Echigo		8
エビス小瓶 Ebisu		5.5
サッポロライト 小 Sapporo Light Sm		4.2
こしひかり越後麦酒 黒 小 Echigo Stout Sm		8

### 酎ハイ Chu-Hi Shochu Cocktail

梅 / 青りんご Plum / Green Apple	5.5
カルピコ / ライム / レモン Calpico / Lime / Lemon	5.8
ウーロンハイ Oolong-Hi	5.8
ゆずみつハイ / 白桃 / ぶどう Yuzu / Peach / Grape	6

### 梅酒 Plum Wine

梅酒 House Plum Wine	Glass(120ml): 5
	Bottle(720ml): 33
吟香梅 般若刀 Ginkoubai Hanya-Tou	150ml Bottle: 13

## Basic Terms from Sake Labels

**Junmai**- Sake made purely from white rice, yeast, and water. It tends to emphasize rich and smooth flavor of rice with mellow aroma. Sake without "Junmai" label has a little distilled alcohol added.

**Ginjo**- Any sake that has "Ginjo" on its label uses white rice that's been milled so that 60% or less of the grain remains. Center of the white rice, called "Shinpaku," usually has a floral bouquet, a clear flavor, or a rich taste. Breweries make "Ginjo" (or Daiginjo) sakes to emphasize those flavors from "shinpaku."

**Daiginjo**- Any sake brewed from white rice which has been milled so that 50% or less of the grain remains. This tends to have more floral and sensitive taste than "Ginjo."

**Honjozo**- In these types of sake, white rice is milled so that 70% or less of the grain remains. It has brewing alcohol added, in order for sake to have unobtrusive bouquet and a mild taste.

**Tokubetsu**- These are special types of sake that use more than 50% of rice that are most suitable for brewing sake. Or, it can also mean, "Ginjo" class sakes that's been labeled "Junmai" sakes.

**SMV**- Stands for "Sake Meter Value." Determines the sweetness by smaller numbers and dryness by higher numbers.

\*Any other sake is classified under "Futsushu." This type of sake has wide range in flavors, tastes, and characteristics.

## Special Terms from Sake Labels

**Nama**- This type omits the heating process for pasteurization. It has more fresh flavors than the usual sake but does not last long, making it a seasonal sake.

**Genshu**- Sake with approximately 1%-4% higher alcohol content than the usual sake, because it has not been diluted by adding water.

**Koshu**- Sake that is creamy, sweet, and rich in taste, because it has been aged for couple years (at least 3 years).

**Taru**- Sake with a fragrance of the wood, because it has been aged in casks.

**Nigori**- Sake that is lightly filtered making it milky white and sweet in flavor.

**Yamahai**- Sake that is made by omitting the brewing process called, "Yamaoroshi," and thus leaves fermentation up to the natural bacteria. It has fresh and full-bodied tastes.

**Kimoto**- Similar to "Yamahai." With manual labors instead of using machineries, it emphasizes on leaving fermentation up to the nature. Very deep and full-bodied taste.

**Muroka**- None to low filtration

熱燗

House Hot Sake  
Small: 4.50  
Large: 6.50



酒サンプラー  
Sake Sampler

Three Glasses of different  
sakes and a small appetizer  
Kenbishi, Mizu Basho, and Mu  
12.00



松竹梅にごい酒  
Unfiltered Sake  
300ml Bottle: 10.00



Sparkling Unfiltered Sake!

ぶちぶち

Puchi-Puchi

Sparkling unfiltered sake. Clear  
and fizzy, sweet and crisp.  
330ml Bottle: 18

# 日本酒 Sake



## 冷酒 Cold Sake



**初孫 純米生もと (冷)**  
**Hatsumago Junmai Kimoto ( Cold)**  
 SMV+2.0 Brewed in Yamagata  
 Producer: Tohoku Meijo  
 Refreshing appeal from the light aroma,  
 the subtle flavor pairs well with tasty  
 foods. Gentle impact with a light and  
 clean flavor.  
 300ml: 15.00



**白の上善如水 純米吟醸(冷)**  
**Jozen Mizunogotoshi Junmai Ginjo(Cold)**  
 SMV+3.0 Brewed in Niigata  
 Producer: Shirataki Shuzo  
 A fruity ginjo aroma with a wider flavor.  
 Light body with a smooth finish. "like  
 water."  
 300ml: 27.00



**若竹 鬼ころし 純米大吟醸 (冷)**  
**Onigoroshi Junmai Daiginjo (Cold)**  
 SMV+0.0 Brewed in Shizuoka  
 Producer: Oomuraya Shuzo  
 Round taste with tropical fruit flavors.  
 Smooth as silk with aromas of pineapple,  
 pear, papaya, and nuts.  
 300ml: 27.50



**八海山 純米吟醸 (冷)**  
**Hakkaisan Junmai Ginjo(Cold)**  
 SMV+5.0 Brewed in Niigata  
 Producer: Hakkai Jouzo  
 Smooth and dry. Aroma of green apple  
 and a bit of spice with subtle flavor of  
 lightly toasted nuts and woods.  
 300ml: 30.00



**男山 純米**  
**Otokoyama Junmai**  
 SMV+10.0 Brewed in Hokkaido  
 Producer: Otokoyama Shuzo  
 Grain-like aroma with a hint of fruity nose.  
 Refreshing lightness with vivid acidity.  
 Glass:9.20 Carafe:26.00 Bottle:47.00



**剣菱 山麩 生もと**  
**Kenbishi Yamahai Kimoto**  
 SMV+0.0 Brewed in Hyogo  
 Producer: Kenbishi Shuzo  
 Full-bodied, rich, but soft and round finish.  
 Taste the "Umami" essence of the Yamada  
 Nishiki Rice.  
 Glass: 10.00 Carafe:28.00 Bottle:55.00



**水芭蕉 吟醸**  
**Mizu Basho Ginjo**  
 SMV+4.0 Brewed in Gunma  
 Producer: Nagai Sake  
 Fruit aroma of spice pear, pistachio oil, and  
 cantaloupe. Round medium-full bodied with  
 a tangy finish.  
 Glass:7.00 Carafe:18.50 Bottle:36.00



**鬼ころし 純米吟醸**  
**Onigoroshi 'Demon Slayer' Junmai Ginjo**  
 SMV+3.0 Brewed in Shizuoka  
 Producer Oomuraya Shuzo  
 Mix of berries and green plums with fat,  
 rich, silky, and creamy as well as  
 surprising smoothness.  
 Glass: 9.50 Carafe:27.00 Bottle:50.00



**無 純米大吟醸**  
**Mu Junmai Daiginjo**  
 SMV+1.0 Brewed in Hyogo  
 Producer: Yaegaki Shuzo  
 Aromatic and smooth, light, and refreshing  
 taste. Best served as an aperitif as it will  
 wash cleanly over the palate.  
 Glass:8.00 Carafe:23.00 Bottle:44.00

※Glass= 120ml Carafe= 360ml Bottle= 720ml

# 焼酎 Shochu

## What is Shochu?

Shochu – Distilled alcoholic beverage that can be made from various raw materials. Some of the major materials used are barley, rice, sweet potato, thai rice, buckwheat, and sugar cane. Depending on which raw materials are used, Shochu has various natural flavors from its materials. Shochu usually has an alcohol content of about 25%, but some of them can range up to more than 43%. Due to its great taste, low calorie, wide variety of flavors, and no hang over, Shochu is a very popular casual beverage to consume at izakayas, bars, clubs, or anywhere else that serves alcohol.

## Types of Shochu

**Kourui**– Type of Shochu that's been distilled several times using several of the commonly used raw materials. Usually used for cocktails.

**Otsurui or HonKaku Shochu**– Shochu that's only been distilled once. This type brings in natural flavors to shochus. All shochus listed at Sasaya are categorized under this type.

**Aged**– Aged Shochus have tastes similar to that of scotch. Very rich in taste and earthy.

## Different Ways to Drink Shochu

**On the Rocks**– The most popular way of drinking. Good for tasting the rich taste of raw materials.

**Shot**– Good for tasting the real taste of the shochu.

**Kanzuke(Hot)** – Like hot sake, warmed up in a carafe. Becomes floral and rich in taste.

**With Hot Water** – Shochu becomes more floral and smoother in taste. Also warms up your body for a moment of relaxation. Best at 1:1 ratio.

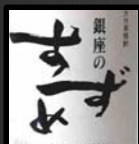
**With Water**– Makes the shochu smoother in taste. We mix up water and shochu at the ratio of 1:1 which is said to be the best ratio for shochu and water.

**With plum**–Makes the shochu have slight hint of plum flavor. Usually best matches with shochu mixed with hot water. \*Some people mash the plum to make it really plummy.

**With Lemon**–Makes shochu have slight flavor of citrus taste. It goes well with any ways of drinking indicated above.

\*There are also many other ways to drink shochu, such as mixing it up with juice, with club soda, putting cucumber inside, sobayu-wari, mae-wari, etc.

## 麦 Barley



銀座のすずめ 白 (Alc 20%)  
Ginzano Suzume White  
Produced in Ooita  
Producer:Yatsushika Shuzo  
Glass:4.8 Carafe:22 Bottle:\$37



銀座のすずめ 黒 (Alc 24%)  
Ginzano Suzume Black  
Produced in Ooita  
Producer:Yatsushika Shuzo  
Glass:5.2 Carafe:23 Bottle:39



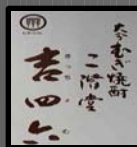
いいちこ (Alc 25%)  
Iichiko  
Produced in Ooita  
Producer:Sanwa Shuzo  
Glass:5.2 Carafe:23 Bottle:39



いいちこ 黒瓶 (Alc 25%)  
Iichiko Kurobin  
Produced in Ooita  
Producer:Sanwa Shuzo  
Glass:7.5 Carafe:31 Bottle:50



いいちこ フラスコ (Alc 30%)  
Iichiko Frasco  
Produced in Ooita  
Producer:Sanwa Shuzo  
Glass:10.5 Carafe:45 Bottle:75



吉六四 (Alc 25%)  
Kitchom  
Produced in Ooita  
Producer:Nikaidou  
Glass:7



一粒の麦 (Alc 24%)  
Hitotsubu No Mugi  
Produced in Kagoshima  
Producer:Nishi Shuzo  
Glass:5.5 Carafe:25 Bottle:42



隠し蔵 (Alc 24%)  
Kakushigura (Aged)  
Produced in Kagoshima  
Producer:Hamada Shuzo  
Glass:5.5 Carafe:25 Bottle:42



神の河 (Alc 25%)  
Kannoko (Aged)  
Produced in Kagoshima  
Producer:Satsuma Shuzo  
Glass:6 Carafe:29 Bottle:48

※Glass=75ml Carafe=360ml Bottle=750ml

## 芋 Sweet Potato



黒伊佐錦 (Alc 24%)  
Kuroisanishiki  
Produced in Kagoshima  
Producer:Ooguchi Shuzo  
Glass:4.8 Carafe:22 Bottle:37



黒霧島 (Alc 24%)  
KuroKirishima  
Produced in Miyazaki  
Producer:Kirishima Shuzo  
Glass:4.8 Carafe:22 Bottle:37



さつま白波 (Alc 25%)  
Satsuma Shiranami  
Produced in Kagoshima  
Producer: Satsuma Shuzo  
Glass:5.2 Carafe:23 Bottle:39



富乃宝山 (Alc 25%)  
Tomino Hozan  
Produced in Kagoshima  
Producer:Nishi Shuzo  
Glass:7 Carafe:33 Bottle:57



吉兆宝山 (Alc 25%)  
Kiccho Hozan  
Produced in Kagoshima  
Producer:Nishi Shuzo  
Glass:6.8



薩摩宝山 (Alc 25%)  
Satsuma Hozan  
Produced in Kagoshima  
Producer:Nishi Shuzo  
Glass:5.5



綾紫宝山 (Alc 34%)  
Ayamurasaki Hozan  
Produced in Kagoshima  
Producer:Nishi Shuzo  
Glass:8.5



紅東宝山 (Alc 34%)  
Beniazuma Hozan  
Produced in Kagoshima  
Producer:Nishi Shuzo  
Glass:8.5



白豊宝山 (Alc 34%)  
Shiroyutaka Hozan  
Produced in Kagoshima  
Producer:Nishi Shuzo  
Glass:8.5



天使の誘惑 (Alc 40%)  
Tenshi no Yuwaku  
Produced in Kagoshima  
Producer:Nishi Shuzo  
Glass:12

### Set Fees for Shochu

Chu-hi Arrange:	1/glass
Chu-hi Syrup for Shochu:	4
Bottle-Keep Setup Fee:	3
Calpico Pitcher for Shochu:	4
Plum:	0.5/piece
Lemon (Whole):	1

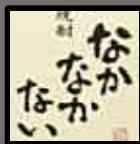
## 米 / 泡盛 Rice / Awamori



島唄 (Alc 24%) 泡盛  
Shimauta (Awamori)  
Produced in Okinawa  
Producer:Masahiro Shuzo  
Glass: 6



琉球王朝 (Alc 24%) 泡盛  
Ryukyu Ohcho (Awamori)  
Produced in Okinawa  
Producer:Taragawa Shuzo  
Glass:6 Carafe:29 Bottle:48



なかなかない (Alc 24%)  
Nakanaka Nai  
Produced in Hyogo  
Producer:Tatsuma Honke Shuzo  
Glass:6 Carafe:29 Bottle:48



巖窟王 (Alc 25%)  
Gankutsuoh  
Produced in Kyoto  
Producer:Takara Shuzo  
Glass:5.5



鳥飼 (Alc 24%)  
Torikai  
Produced in Kumamoto  
Producer:Torikai Shuzo  
Glass:9 Carafe:39 Bottle:62

## 他 Other Materials



すだち酎 (Alc 20%)  
Sudachi Chu (Citrus)  
Produced in Tokushima  
Producer:Nisshin Shurui  
Glass:4.8 Carafe:22 Bottle:37



じょうご (Alc 24%) 黒糖  
Jougo (Sugar Cane)  
Produced in Kagoshima  
Producer:Emiooshima Shuzo  
Glass:5.8 Carafe:27 Bottl:45



れんと (Alc 24%) 黒糖  
Lento (Sugar Cane)  
Produced in Kagoshima  
Producer:Emiooshima Kaiun Shuzo  
Glass:6.2



雲海 (Alc 25%) そば  
Unkai (Buckwheat)  
Produced in Miyazaki  
Producer:Unkai Shuzo  
Glass:4.8 Carafe:22 Bottle:37



十割 (Alc 25%) そば  
Towari (Buckwheat)  
Produced in Kyoto  
Producer:Takara Shuzo  
Glass:7



## ワイン Wine

House Cabernet Sauvignon  
Glass:5.6 Bottle:23

House Chardonnay  
Glass:5.6 Bottle:23

## ウイスキー Whiskey

山崎 12年 Single(45ml):7  
Yamazaki 12yrs Bottle(750ml):80

響 12年 Single(45ml):9  
Hibiki 12yrs Bottle(750ml):120

Macallan 12yrs Single(45ml):8  
Bottle(740ml):100

Glenlivet 12yrs Single(45ml):6.5  
Bottle(1L):90

Makers Mark Single(45ml):6  
Bottle(750ml):55

Jack Daniel Single(45ml):6  
Bottle(750ml):55



## カクテル Cocktail

### Izakaya Standards

Crème de Cassis & Soda	6
Crème de Cassis & Orange Juice	6.5
Crème de Cassis & Grapefruit Juice	6.5
Crème de Cassis & Oolong Tea	7
Peach Schnapps & Soda	6
Peach Schnapps & Orange Juice	6.5
Peach Schnapps & Grapefruit Juice	6.5
Peach Fizz(Peach Schnapps, Lime Juice, Grenadine & Soda)	7.5
Lychee & Orange Juice	6.5
Lychee & Grapefruit Juice	6.5
Lychee Blue Tonic	7.5
White Fairy(Soho, Peach Schnapps, Calpico, & Soda)	8
China Blue(Soho, Blue Curacao, Grapefruit Juice, & Tonic)	8.5
Campari & Soda	6.5
Campari & Orange Juice	7
Campari & Grapefruit Juice	7
Spumoni(Campari, Grapefruit Juice, & Tonic)	8.5
Midori & Soda	6
Melon Sling(Midori, Lime Juice, & Soda)	7.5
Melon Ball(Midori, Vodka, & Orange Juice)	8.5
Melon Driver(Midori, Orange Juice, & Lime Juice)	8
Yuuyake - Sunset(Shochu, Orange Juice, & Grenadine)	6.5
Sasaya Blue(Soho, Grapefruit Juice, Blue Curacao, & Soda)	7
Maccha Tonic(Zen & Tonic)	7.5
Maccha Oolong(Zen & Oolong Tea)	8

### Japanese Style Martinis

Sora - Sky - (Plum wine, Shochu, and Blue Curacao)	9
Sake-tini (Sake, Gin)	9
Yuzu-tini (Sake, soho, triple sec Yuzu Juice)	9
Green-teani (Zen, Vodka, Lime Juice)	9

## スピリッツ Spirits

ウォッカ Vodka  
Well Single:6  
Absolut Single:7  
Greygoose Single:8  
SKyy 90pf Single:8.5

テキーラ Tequila  
Well Single:6  
Patron Silver Single:8.5  
Cazadores Blanco Single:7.5

ジン Gin  
Well Single:6  
Bombay Single:6.5  
Bombay Sapphire Single:7.5  
Cadenhead's Old Raj Single:13

ラム Rum  
Bacardi Superior Single:6  
Appleton Est VX Single:6  
Cruzan Single Barrel Single:7.5

コニャック Cognac  
Remy Martin VSOP Single:9

Mixes: Club Soda, Tonic Water, Orange Juice, Grapefruit Juice, Grenadine Syrup, Sweet & Sour, Coke, Diet Coke, Sprite, Lime Juice, Mohito Mint Syrup, Dry Vermouth, Triple Sec, Sugar Syrup