

## WINE



### RED

**8th GENERATION – MERLOT (2019)** Summerland, BC **15.5 GLS (6oz) / 56 BOTTLE**  
*Okanagan beauty and equally renowned Cabernet Sauvignon blend into red wine. Aged in French oak barrel / dryness level : 0*

**8th GENERATION - PINOT NOIR (2020)** Summerland, BC **16.5 GLS (6oz) / 60 BOTTLE**  
*Cherry, earthy, mushroom notes. Aged in French oak barrel / dryness level : 0*

### WHITE

**8th GENERATION - RIESLING (2022)** Summerland, BC **15 GLS (6oz) / 52 BOTTLE**  
*Exotic fruits with good acidity Sourced from 31year old vines / dryness level : 1 (24g/L)*

**GRAY MONK - CHARDONNAY (2022)** Lake County, BC **14 GLS (6oz) / 48 BOTTLE**  
*Dry, medium-bodied wine has a medley of orchard fruit flavours. Notes of citrus, apple, pear, and melon linger on the finish.*

### ROSE

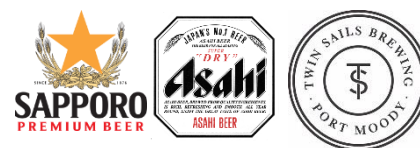
**8th GENERATION – PINOT MEUNIER ROSE (2022)** Summerland, BC **14.5 GLS (6oz) / 50 BOTTLE**  
*everything thats red; raspberries, pink grapefruit, strawberries, watermelon, plum and rhubarb is just the tip of fresh fruit ice berg that you will find in this wine. 100% Pinot Meunier / dryness level : 1 (24g/L)*

### SPARKLING

**8th GENERATION - INTEGRITY WHITE (2021)** Summerland, BC **52 BOTTLE (750ml)**  
*73% Chardonnay, 19% Pinot Gris, 8% Gewürztraminer  
Younger and boosts with powerful fruit flavoured wine with soft bubbles / dryness level : 1.5*

**8th GENERATION - CONFIDENCE ROSE (2021)** Summerland, BC **52 BOTTLE (750ml)**  
*90% Pinot Noir, 10% Pinot Gris  
Wild strawberries, Rainer Cherries abounded in this creamy frizzante wine / dryness level : 1*

## BEER



### ON TAP

**SAPPORO** **7.5 PINT 16oz / 22.5 PITCHER 60oz**

**ASAHI SUPER DRY** **8.5 PINT 16oz / 24.5 PITCHER 60oz**

**TWIN SAIL - DAT JUICE “CITRA PALE ALE”** **8.5 PINT 16oz**

**TWIN SAIL - GOOD CLEAN FUN “WEST COAST IPA”** **8.5 PINT 16oz**

### BOTTLES

**ASAHI** **7.5 / 330 ml**

**KIRIN ICHIBAN** **7.5 / 355 ml**

**SAPPORO PREMIUM** **7.5 / 341 ml**

**ECHIGO KOSHIHIKARI** **15.75 / 500ml**

**ORION PREMIUM DRAFT** **17.5 / 633 ml**

## COCKTAILS

<b>BLACK RICE GINGER</b>	<b>12</b>
<i>Black Rice Punch, Ginger and Jameson</i>	
<b>SAKE SAWA BELLINI</b>	<b>11</b>
<i>House made Sake slush mix with fresh squeezed Orange / Grapefruit</i>	
<b>GREEN TEA PLUM SODA</b>	<b>10</b>
<i>Green tea infused Plum sake, Gin, Club soda</i>	
<b>SHE SAW J</b>	<b>14</b>
<i>Shiso, Lime, Vodka, Jägermeister and Ginger ale</i>	
<b>M J HIGHBALL</b>	<b>DBL 12 / TRP 16</b>
<i>1 shot of Vodka, 1 or 2 shots of Lime Vodka, Tonic water and Lemon</i>	

## SPIRITS

<b>SPIRITS</b>	<b>SGL</b>	<b>DBL</b>
<b>GREY GOOSE</b>	10	18
<b>ABSOLUTE VODKA</b>	8	14
<b>STOLICHNAYA PREMIUM</b>	6	10
<b>JAMESON</b>	7	11
<b>CROWN ROYALE</b>	8	14
<b>SUNTORY TOKI</b>	10	18
<b>MARS SHINSHU KIICHIRO IWAI</b>	10	18
<b>NIKKA</b>	12	20
<b>AKASHI</b>	12	20
<b>JIMADOR</b>	7	11
<b>CASAMIGOS – REPOSADO</b>	14	22
<b>BOMBAY</b>	7	11
<b>BACARDI</b>	7	11
<b>JAGERMEISTER</b>	8	14

## HOUSE SAKE

**YOSHI NO GAWA** Niigata, Japan



**KOME DRY** Honjozo

A well balanced sake with distinctively dry characteristic. Soft tones of tropical fruits make its presence known with hint of light moss leading to a clean finish.

Alcohol : 15% SMV : +7.0 Acidity : 1.2

**HOT** Small 11.5 (150ml) Large 22 (300ml)

**COLD** Small 15 (200ml) Large 28 (400ml)



**BREWMASTER'S CHOICE "TOJI NO BANSHAKU"** Honjozo

The name tells everything about this sake! This is the sake brewmasters want to drink them selves on regular basis. This versatile sake has very smooth and clean finish

Alcohol : 15.5% SMV : +6.0 Acidity : 1.4

**HOT** Small 13.5 (150ml) Large 26 (300ml)

**COLD** Small 16 (200ml) Large 30 (400ml)

**KOJIMA SHOHOTEN** Yamagatai, Japan



**TOKO JUNMAI** Junmai

Soft, delicate texture spreads across the palate, along with sweet fragrance of ripening melon and bananas.

Basic and classic example of Junmai sake. Intense when cold and gentle when hot.

Alcohol : 15% SMV : +4.0 Acidity : 1.4

**COLD** Small 16 (200ml) Large 30 (400ml) Bottle 135 (1800ml)

**KUBOTA** Niigata, Japan



**KUBOTA SENJU GINJO "1000 Long Lives"** Ginjo

The nose is a party of dried fruit, minerals, nutmeg, ripe plum, and banana cream pie.

The Kubota legend brings belts around flavors such as caramel, cotton candy and cocoa in a very dry and of course an ultra clean package.

Alcohol : 15% SMV : +6.0 Acidity : 1.0

**COLD** Small 17 (200ml) Large 33 (400ml) Bottle 158 (1800ml)

**ASAHI SHUZO** Yamaguchi, Japan



**DASSAI "45"** Junmai Daiginjo

Well balanced sake soars with a light sweetness and vibrant acidity. Notes of ripe melons leading to a dry, wistfully clean finish. super clean finish

Alcohol : 15.5% SMV : +3.0 Acidity : 1.4

**COLD** Small 29.5 (200ml) Large 59 (400ml) Bottle 100 (720ml)

# ULTRA PREMIUM COLLECTION

## ASAHI SHUZO "DASSAI"

Yamaguchi, Japan

### DASSAI "23"

Junmai Daiginjo



*Dassai's flagship.*

*Refined elegance, honey like sweetness with buttery effect finish.*

*This sake has been milled to 23% and it is in a class by itself. With a nose of grapes, flowers, strawberries and mineral water the flavor is as luscious as the aroma. Dassai is a clean and plump Daiginjo with chapters of flavors wrapped in a deep and layered structure. Look for hints of brown sugar, fleshy plums and minerals.*

*Alcohol : 15~16% SMV : -5 Acidity : 1.3*

**280 / 720ml**

## HAKKAISAN

Niigata, Japan

### SNOW AGED Junmai Ginjo

*Aged for 3 years in the "Yukimuro" (Hakkaisan's own snow refrigerator)*

*This method of aging at low temperature, using abundant snow provided by nature, has been used traditionally in the snowy region of Uonuma. Temperature is naturally kept stable at 3°C without the use of electricity.*

*After three years, the Sake becomes round and very smooth.*

*50% polished Yamadanishiki, Yukino Sei and Gohyakumangoku is used.*

*Alcohol : 15% SMV : +2.0 Acidity : 1.2*

**185 / 720ml**



## KAMOTSURU

Hiroshima, Japan

### KOKUSEI GOLD DAIGINJO "GOLD LEAF FLAKES" Daiginjo

*"For world leaders!" This is the Sake that Prime Minister Shinzo Abe served to President Obama. Also it takes credit for being the first Daiginjo in sake brewing history.*

*It's a fun sake that drinks light and clean with some nice fruit tones.*

*Perfect sake for toast or celebration!*

*Alcohol : 16.4% SMV : +1.5 Acidity : 1.2*

**145 / 720ml**



## KUBOTA

Niigata, Japan

### MANJU "MILLIONS OF CELEBRATIONS" Junmai Dagingjo

*This is one of if not the most sought after Daiginjo.*

*Sophisticated and yet very drinkable, perhaps too drinkable as the phantom finish leaves you wondering if you swallowed or not. The nose is a clever balance of honeysuckle and tuberose. The first sip spells the strength in clarity of this sake. Subtle flavors of fuji apple and tart pear dance through the cleanest mouth in the sake world.*

*Alcohol : 15% SMV : +2.0 Acidity : 1.2*

**198 / 720ml**



**NAKANO SHUZO** *Aichi, Japan*



**GAHOJJIN JUNMAI DAIGINJO** *Junmai Daiginjo*

*Nakano Sake Brewery's new creation "Gahoujin". It was developed with the thought of wanting as many people as possible to appreciate Japanese sake.*

*"Yamada Nishiki" polished down to 30%, which removes impurities and enhances the taste of rice itself with a hint of fruitiness. Each bottle is handcrafted individually.*

*Alcohol : 15%      SMV : +0      Acidity : 1.3*

**295 / 720ml**

**SAITO SHUZO** *Kyoto, Japan*



**KOTO SEN NEN** *Junmai daiginjo*

*This junmai sake is named after Kyoto, the city with a long and rich history.*

*Kyoto-produced premium rice, Iwamai is used, giving this full-bodied junmai a smooth mouthfeel and a clean finish. Served chilled. This sake produces extremely smooth and delicate taste with fruity and flowery fragrance.*

*Alcohol : 16.2%      SMV : +3.5      Acidity : 1.7*

**210 / 1800ml**

**YOSHI NO GAWA** *Niigata, Japan*



**YOSHI NO GAWA DAIGINJO** *Daiginjo*

*Rice polished down to 40%!*

*The amazing complexity and well balanced structure is owed to a unique 3-year cellaring in sub-zero temperatures making this daiginjo the pinnacle of ultra-premium sake.*

*Fresh melons and lush ripe fruit, kissed with mild spices, leading to a delightfully rich lingering finish.*

*Alcohol : 16%      SMV : +3      Acidity : 1.2*

**260 / 720ml**



**GOKU JO JUNMAI DAIGINJO** *Junmai Daiginjo*

*Yoshi No Gawa's flagship sake!*

*One of top Junmai Dai-Ginjo Sake.*

*100% Koshi-Tanrei rice from locally contracted growers.*

*Alcohol : 15%      SMV : +2      Acidity : 1.6*

**340 / 720ml**

# SAKE

**ASAHI SHUZO "DASSAI"** Yamaguchi, Japan



**DASSAI "45" NIGORI** Junmai Daiginjo Nigori

*A nigori (unfiltered) version of the famous Dassai "45"! This cloudy type sake is light and pleasantly sweet with super clean finish*

Alcohol : 15.5% SMV : +3 Acidity : 1.4 Alcohol : 13.5%

**49 / 300ml**



**DASSAI "45" SPARKLING** Junmai Daiginjo Nigori

*Natural second fermentation in the bottle. Light Nigori gives a thickness and creamy mouthfeel with a define "fizz" on the tongue.*

Alcohol : 15.5% SMV : +3 Acidity : 1.4 Alcohol : 13.5%

**63 / 360ml**

**KIKUSUI** Niigata, Japan



**FUNAGUCHI NAMA GENSHU**

*Nama Genshu*

*Sake in the can! Japan's No.1 Nama Sake, un-pasteurized and undiluted.*

*Being un-pasteurized and undiluted allows you to enjoy the fruity aroma and fresh full bodied flavor. Because of the delicate nature of un-pasteurized Sake this product is sold in a can to shield it from the light.*

Alcohol : 19% SMV : +2 Acidity 1.7

**19.5 / 200ml**

**NAKANO SHUZO** Aichi, Japan



**SAIKA DAI GINJO** Daiginjo

*Brewmasters took on the challenge of creating a new exceptional sake.*

*Connecting with rice farmers in Hokkaido,*

*this collaboration allowed brewmasters and farmers to work together on this special product.*

Alcohol : 15% SMV : +3 Acidity : 1.1

**73 / 720ml**

**OKU NO MATSU** Fukushima, Japan



**SAKURA DAIGINJO** Daiginjo

*Gold medal winner in 2009 and 2010.*

*clear taste of ultra soft water balances rich umami, rich aroma and clear taste perfectly.*

*Aromas of vanilla nut brittle, coconut water, and papaya custard with a silky, dry-yet-fruity light-to-medium body and a pineapple sorbet, meringue, and salted radish accented finish.*

Alcohol : 15% SMV : +5 Acidity : 1.3

**48 / 300ml**

**TAMA NO HIKARI** *Kyoto, Japan*



**YAMAHAI "CLASSIC"** *Junmai Ginjo*

*rich and pillowy texture, pleasant acidity and great depth of flavor. the Yamahai method employs temperature and cleanliness controls to foster growth of a rich, healthy and natural brew high in peptides and umami components*  
Alcohol : 16.2% SMV : +3.5 Acidity : 1.7

**76 / 720ml**



**KARAKUCHI** *Junmai Ginjo*

*The best dry sake with a rich taste and sharpness. Light steamed rice, and a touch of peach Finishing very dry, balanced with natural acidity.*

Alcohol : 15% SMV : +7.5 Acidity : 1.7

**74 / 720ml**



**GOLD OMACHI** *Junmai Daiginjo*

*This super premium sake uses only the famed Omachi rice, which is polished until it is 48% of its original size. The resulting drink itself has a full and well-rounded taste, with sufficient acidity to allow a clean finish. Beautifully balances aspects of rich and dry with gentle hints of caramel, pineapple and ends with a crisp and clean finish*  
Alcohol : 16.2% SMV : +3.5 Acidity : 1.7

**48 / 300ml**

**YOSHIDA SHUZO "GASSAN"** *Shimane, Japan*



**GASSAN HOJJUN KARAKUCHI** *Junmai*

*Dry Junmai Sake for meal, which is brewed from 100% Sake rice highly polished down 70% of the original grain. Tenderly banana but slightly bitter, then Medium light, smooth finish*  
Alcohol : 15% SMV : +9 Acidity : 1.9

**78 / 720ml**



**GASSAN IZUMO** *Junmai Ginjo*

*Rice polished to 60%. Exotic fruits on the nose. Soft landing sweetness with silky Mouth feel Beautifully structured with clean sour smooth as silk finish.*

Alcohol : 15% SMV : 0 Acidity : 1.5

**82 / 720ml**

**YOSHI NO GAWA** *Niigata, Japan*



**SAKAGURA NO AWAYUKI** *Sparkling Sake*

*Bright, sparkling bubbles dance in your mouth. Delicate aromas of ripe fruits with a pleasant round sweetness make this sparkler perfect as an aperitif or with dessert. The name "Awayuki" means light snow flakes.*  
Alcohol : 7.5%

**29 / 300ml**

## SHU / PLUM SAKE

**NAKANO SHUZO** *Aichi, Japan*



**SPARKLING ROSE UME** *Sparkling Pressed Shu*

*Kiss from a Rose! Made from plums of the Nakano region, Japan, this sweet refreshing plum wine is meant to be drunk on the rocks or with a bit of spritz in the summertime. Aromas and flavours of rose hips and berries. Alcohol : 5.5%*

**42 / 300ml**



**JASMIN UME** *Pressed Shu*

*Exotic, fragrant Jasmine notes swimming with sweet, tart black plum*

*Alcohol : 9.5%*

**9 / 2oz 67 / 720ml**



**TORO MELT LYCHEE** *Pressed Shu*

*A liqueur series with a new thick texture. It is a lychee liquor with a mellow taste and a harmonious fruit flavor. 30% ratio lychee juice melts in your mouth so you can enjoy rich flavor. Drink on rocks.*

*Alcohol : 7.5%*

**10 / 2oz 45 / 300ml**



**TORO MELT MOMO PEACH** *Pressed Shu*

*Freshly harvested at brewery's own Kunizakari Farm"  
Gorgeous aromas and flavors of ripened peach juice in a luscious puree*

*Alcohol : 7.3%*

**10 / 2oz 45 / 300ml**



**OBAACHAN'S YUZU SHU** *Yuzu-shu*

*100% local yuzu citrus. Refreshing natural acidity and sweetness from Yuzu citrus.*

*No artificial flavor, color or seasoning added*

*Alcohol : 7.5%*

**8.5 / 2oz 40 / 300ml**



**NASHI NO OSAKE** *Pear Sake*

*Surprisingly intense and all natural "PEAR" flavours  
Deliciously fresh, crisp, all natural flavours of ripe Asian Pears.*

*Alcohol : 7.5%*

**9 / 2oz 42 / 300ml**



**SAKAGURA UME** *Nigori Pressed Plum wine*

*The juiciness of plum is abundant on the palate which is perfectly punctuated by a  
Gentle sweetness and surprising lightness, unmatched complexity of texture and flavor.*

*Alcohol : 8%*

**9 / 2oz 42 / 300ml**



## SHOCHU / SOJU

### YOSHI NO GAWA

Niigata, Japan

#### **Kashidaru**

Oak Barrel Aged Sochu



*Great Legacy of Mr. Koji Kawakami(19th Generation President of Yoshi No Gawa).*

*A unique barrel aged Shochu that has been resting for nearly 15 years at the brewery.*

*The fact that Mr. Kawakami kept it as secret about this product, there are no records of actual dates add intrigue to the mystery around this delicious, whiskey-like Shochu.*

*And once they are gone, we will not see this product again.*

**Alcohol : 36%**

**11 / 2oz 120 / 720ml**

### GODO SHUSEI

Hokkaido, Japan

#### **TAN-TAKA-TAN**

Shiso (herb) Shochu



*Hand-picked purple shiso leaves are used to create this intriguing. Aromatic and very easy sipper.*

*Fresh, clean tasting*

**Alcohol : 20%**

**9 / 2oz 98 / 720ml**

### TAKAHASHI SHUZO

Kumamoto, Japan

#### **HAKUTAKE SHIRO** Aged Rice Shochu



*The #1 selling premium rice shochu in Japan - Hakutake Shiro Kome Shochu - is clean and easy with an elegant aroma and a soft mouthfeel. Takahashi Shuzo makes it with water from the Hitoyoshi basin, which is high in minerals, and flavorful rice.*

**Alcohol : 25%**

**39 / 200ml**

### JINRO

Korea

#### **ILPOOM JINRO** Soju



Premium soju made from 100% pure rice concentrate

*Delicate and matured more than 10 years in wooden barrels. Using traditional soju brewing techniques*

**Alcohol : 25%**

**37 / 375ml**

### JINRO CHAMISUL / CHUM CHURUM

Korea



*Colourless. Nose is as close to pure as is possible with just the finest perfume and very slight hint of apple.*

*Clean in the mouth. Elegant with refreshing finish.*

**Alcohol : 17.5%**

**16.5 / 360ml**