

APPETIZERS

COLD APPETIZERS

***OGA'S SASHIMI 刺身 - MARKET PRICE**
Oga's specially selected sashimi of the day

***HIRAME CEVICHE ひらめセヴィーチェ - 13**
Thinly sliced fresh fluke with yuzu citrus sauce

***NAMA HARUMAKI 生春巻き - 11**
*Fresh spring roll with raw tuna and salmon, served with chili sauce and black bean sauce**

***HAMACHI USUZUKURI はまち薄造り - 15**
Thinly sliced fresh yellowtail served with ponzu, chili sauce, and sesame oil

***MADAI CARPACCIO 真鯛カルパッチョ - 15**
Authentic red snapper from Japan served with ponzu and balsamic vinegar

***SPICY TUNA TOSTADA スパイシーツナトスターダ - 19**
Spicy tuna on a crisp tempura rice 'tostada' with nori topped with watercress, red onion, and red chili pepper

KAMO ROAST 鴨コース - 10
Roasted and stewed duck with scallion, hoisin sauce, and pancake

***NARUTO 鳴門 - 9**
Thinly sliced cucumber roll with crab stick, avocado, and flying fish roe

***KINUTAMAKI 絹田巻き - 10**
Thinly sliced daikon radish marinated in sweet vinegar, then rolled with avocado, cucumber, flying fish roe, and your choice of Sake, Maguro, or Hamachi

***BEEF TATAKI 牛たたき - 10**
Lightly seared beef and sliced onions served with ponzu sauce

***MAGURO TATAKI 鮪たたき - 12**
lightly seared fresh tuna and sliced onions served with ponzu sauce

***WHITE TUNA TATAKI びんながたたき - 13**
Fresh white tuna lightly seared and then marinated, served with mushrooms, onion, pepper, sesame ponzu jelly, and plum sauce

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HOT APPETIZERS

ENOKI BEEF MAKI えのき牛肉巻き - 11

Sliced beef roll with enoki mushroom and asparagus smothered in teriyaki sauce

LAMB CHOP ラムチョップ - 17

Pan-baked lamb chop seasoned in thyme, rosemary and black sesame over ginger-soy sauce

CRISPY QUAIL クリスピーうずら - 13

Sauteed quail marinated in soy sauce and garlic, served with spicy habanero chile sauce

HOKKAIYAKI 北海焼き - 11

Scallop, squid, crab stick, enoki mushroom, and flying fish roe baked with mayonnaise and cheese

FOIL-YAKI ホイル焼き - 9

Shrimp and Japanese mushrooms baked in a foil wrap with sake and butter

HAMACHIKAMA はまちかま - MARKET PRICE

Fresh yellowtail jaw lightly salted and broiled

SHRIMP OR VEGETABLE TEMPURA 海老天 OR 野菜天 - 9

Fresh shrimp or seasonal vegetables deep fried in light batter

LOBSTER TEMPURA ロブスター天麩羅 - MARKET PRICE

Fresh Maine lobster deep fried in light batter in its own shell

SOFT SHELL CRAB TEMPURA ソフトシェルクラブ天麩羅 - 11

Lightly battered and fried soft shell crab served with ponzu sauce

CHICKEN KARAAGE 唐揚げ - 8

Deep fried chicken served with hot chili sauce and mayonnaise

FRIED OYSTER 牡蠣フライ - 9

Fresh oyster deep fried in bread crumb batter

AGEDASHI TOFU 揚げだし豆腐 - 7

Fried tofu served in light fish broth

NASU DENGAKU 茄子田楽 - 7

Fried eggplant baked with sweet red miso paste

SHUMAI シュウマイ - 7

Round shell shrimp dumplings served steamed or deep fried

GYOZA 餃子 - 7

Meat and vegetable dumplings served steamed or pan fried

EDAMAME 枝豆 - 6

Lightly salted, boiled green soybeans

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SALADS

*SALMON AVOCADO SALAD 鮭アヴォカドサラダ - 13

Avocado, crab stick, cucumber, and flying fish roe, mixed with mayo, then wrapped in thinly sliced fresh salmon

CALAMARI SALAD カラマリサラダ - 12

Sauteed with garlic and soy sauce, served with mixed spring salad

SOBA SALAD 蕎麦サラダ - 9

Japanese buckwheat noodles served with apple ginger dressing

SEAWEED SALAD 海藻サラダ - 6

Fresh seaweed seasoned in sesame

HOUSE SALAD サラダ - 4

Fresh green salad with our house ginger dressing

SOUPS

OGA'S CLAM CHOWDER クラムチャウダー - 7

New England traditional chowder meets Japanese taste; Saikyo white miso, Ume sauce, and wasabi for spice

MISO SOUP 味噌汁 - 3

Soybean soup with tofu and seaweed

NAMEKO MISO SOUP なめこ汁 - 4

Soybean soup with nameko mushroom

RED MISO SOUP 赤出汁 - 6

Red soybean soup with cherrystone clam

DOBIN-MUSHI 土瓶蒸し - 8

A light Japanese style bouillabaisse of seafood and chicken, served in a clay kettle

CHAWAN-MUSHI 茶碗蒸し - 8

A steamed soft custard with chicken, seafood and vegetables

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ENTREES

TERIYAKI TEPPANYAKI 照り焼き鉄板焼き

*Fresh seafood and meat broiled on a sizzling Teppan, served with teriyaki sauce.
Your choice of two items from the following:*

- CHICKEN (6oz) 若鶏 - 11
- *SIRLOIN (7oz) サーロイン - 17
- *RIB EYE (7oz) リブアイ - 19
- SALMON (6oz) 鮭 - 15
- SHRIMP (6pc) 海老 - 12

SHRIMP & VEGETABLE TEMPURA 海老と野菜の天麩羅 - 25

Fresh shrimp and seasonal vegetables lightly battered and deep fried

KUSHIKATSU DINNER 串かつディナー - 27

Fresh seafood, meat and vegetables on a skewer lightly bread crumb battered and deep fried

*SAKE ISHIYAKI DON 鮭石焼丼 - 27

Fresh salmon sashimi, roe and seasonal vegetables over a bed of rice served in a hot stone bowl

UNAJU 鰻重 - 30

Broiled fresh water eel with egg over a bed of rice

SUKIYAKI すき焼き - 26

Thinly sliced beef, seasonal vegetables, and tofu simmered in a sweetened soy broth

GINDARA SAIKYO-YAKI 銀鱈西京焼き - 30

Broiled, miso marinated silver cod

*BEEF HOUBA-YAKI 牛朴葉焼き - 25

Sliced sirloin grilled with special miso paste on Houba leaf

*WASHU BEEF ISHI-YAKI 和州牛石焼 - 50

Premium Washu beef grilled on a hot stone, served with house steak sauce

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***OGA'S SUSHI 本日の寿司おまかせ**

Oga's specially selected sushi of the day

8 PIECES - MARKET PRICE

10 PIECES - MARKET PRICE

***SUSHI DINNER 寿司ディナー - 32**

An assortment of Nigiri sushi

***SASHIMI DINNER 刺身ディナー - 33**

An assortment of Sashimi

***SUSHI & SASHIMI DINNER FOR 2 寿司&刺身ディナー - 66**

Sushi & Sashimi platter designed for two people

***CHIRASHI ちらし寿司 - 30**

Assorted fresh seafood over a bed of seasoned sushi rice.

***DONBURI 丼**

Thinly sliced fresh seafood over a bed of seasoned sushi rice.

Your choice of two items from the following:

MAGURO 鮪 - 13

SAKE 鮭 - 12

HAMACHI はまち - 13

SABA 鯖 - 10

UNAGI 鰻 - 13

IKURA いくら - MARKET PRICE

NOODLES

NABEYAKI UDON 鍋焼きうどん - 18

Thick udon noodles served in a light fish broth with shrimp tempura, chicken, vegetables, and topped with an egg

TEMPURA UDON OR SOBA 天麩羅うどん OR そば - 15

Thick udon noodles or soba buckwheat noodles served in a light fish soup with shrimp & vegetable tempura

TENZARU UDON OR SOBA 天ざるうどん OR そば - 15

Thick udon noodles or soba buckwheat noodles served chilled with dipping sauce, and shrimp & vegetable tempura on the side

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LUNCH SPECIALS

BENTO BOX 弁当

Your choice of the following served in a bento box. Served with miso soup.

- *OGA'S BENTO 大賀弁当 DELUXE- 43.00 / REGULAR- 22.50
- TERIYAKI 照り焼き弁当 CHICKEN - 17.00 / SALMON - 18.75 / *SIRLOIN - 18.00
- TEMPURA 天麩羅弁当 CHICKEN - 17.00 / SHRIMP - 18.00
- KATSU カツ弁当 CHICKEN - 17.00 / PORK - 17.00
- *SUSHI 寿司弁当 - 19.00
- *SASHIMI 刺身弁当 - 19.75

DONBURI 丼

Your choice of the following served over a bed of rice. Served with miso soup and salad.

- KATSU-DON (DEEP FRIED PORK, ONION, AND EGG) カツ丼 - 15.50
- UNA-DON (BROILED FRESH WATER EEL) 鰻丼 - 18.00
- OYAKO-DON (CHICKEN, ONION, AND EGG) 親子丼 - 14.50

MAKIMONO 巻物

Served with miso soup and salad.

[A] THIN ROLL SET : YOUR CHOICE OF THREE 細巻きセット - 16.50

- | | | |
|---------------------|---------------|---------------------------|
| CUCUMBER ROLL | SHIITAKE ROLL | *TUNA ROLL |
| AVOCADO ROLL | KANPYO ROLL | *SALMON ROLL |
| PICKLED RADISH ROLL | | CRAB STICK W/AVOCADO ROLL |

[B] INSIDE OUT ROLL SET : YOUR CHOICE OF TWO 裏巻きセット - 16.50

- | | | |
|-----------------|-------------------|------------------------|
| CALIFORNIA ROLL | SALMON SKIN ROLL | *SPICY TUNA ROLL |
| *ALASKAN ROLL | PHILADELPHIA ROLL | *SPICY SALMON ROLL |
| BACKDRAFT ROLL | UNA AVO ROLL | *SPICY YELLOWTAIL ROLL |

SPECIAL COMBO スペシャルコンボ - 16.00

[A] YOUR CHOICE OF UDON OR SOBA
AND

[B] YOUR CHOICE FROM MAKIMONO
OR

*[C] YOUR CHOICE OF PRESSED SUSHI; TUNA, SALMON, SHRIMP, MACKEREL, OR WHITE FISH

NABEYAKI UDON 鍋焼きうどん - 16.50

Thick udon noodles served in a light fish broth with shrimp tempura, chicken, vegetables, and topped with an egg

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SUSHI A LA CARTE

	SU	SA		SU	SA
*OHTORO (Fatty Tuna Belly)	Market Price		*AJI (Horse Mackerel)	Market Price	
*TORO (Choice Tuna Belly)	Market Price		*KOHADA (Shad)	Market Price	
*CHUTORO (Marbled Tuna Belly)	Market Price		*SABA (Mackerel)	5.50	8.25
*HON-MAGURO (Blue Fin Tuna)	Market Price		*EBI (Shrimp)	5.00	7.50
*MAGURO (Tuna)	8.50	12.75	*IKA (Squid)	6.00	9.00
*SAKE (Salmon)	7.50	11.25	*TAKO (Octopus)	6.00	9.00
*ZUKESAKE (Marinated Salmon)	7.75	11.75	*HOTATEGAI (Scallop)	Market Price	
*SMOKED SALMON	7.00	10.50	*TAIRAGAI (Pen Shell)	Market Price	
*HAMACHI (Yellowtail)	8.50	12.75	*UNI (Sea Urchin)	Market Price	
*SHIMAAJI (Striped Jack)	Market Price		*IKURA (Salmon Roe)	Market Price	
ANAGO (Sea Eel)	16.00	24.00	*TOBIKO (Flying Fish Roe)	6.50	9.75
UNAGI SHIRA YAKI (Broiled and Steamed Freshwater Eel)	12.00	18.00	*SPICY SCALLOP (Scallop & Flying Fish Roe w/ Spicy Mayo)	8.00	12.00
UNAGI (Freshwater Eel)	7.00	10.50	KANIKAMA (Crab Stick)	4.50	6.75
*KINMEDAI (Golden Eye Snapper)	Market Price		TAMAGO (Egg Omlette)	4.50	6.75
*TAI (Japanese Red Snapper)	Market Price				
*SHIROMI (White Fish)	7.00	10.50			

- SU.....Sushi, 2 pieces per order
- SA.....Sashimi, 3 pieces per order

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MAKIMONO

(Rolled Sushi)

*DRAGON MAKI ドラゴン (Shrimp Tempura, Eel, Crab Stick, Avocado, Scallions & Flying Fish Roe)	20.00	SALMON SKIN MAKI サーモンスキン (Broiled Salmon Skin, Cucumber, Mountain Burdock Root & Scallions)	8.50
*RAINBOW MAKI レインボー (Crab Stick, Avocado, Cucumber & Flying Fish Roe covered w/ Tuna, Salmon, Yellowtail, White Fish, Shrimp & Avocado)	16.75	PHILADELPHIA MAKI フィラデルフィア (Smoked Salmon, Cream Cheese, Cucumber & Scallions)	8.00
B-29 MAKI (Salmon rolled w/ Crab Stick, Avocado, Cucumber, Scallions & Flying Fish Roe, in a Double Layer Tempura Roll)	12.50	UNA-AVO MAKI うなアボ (Eel & Avocado)	9.00
B-52 MAKI (Yellowtail rolled w/ Crab Stick, Avocado, Cucumber, Scallions & Flying Fish Roe, in a Double Layer Tempura Roll)	13.50	*FASHION MAKI ファッション (Eel, Cream Cheese, Avocado, Cucumber, Mountain Burdock Root & Flying Fish Roe)	9.50
*SPIDER MAKI スパイダー (Soft Shell Crab Tempura, Avocado, Cucumber & Flying Fish Roe w/ Spicy Mayo)	12.50	*CATERPILLAR MAKI キャタピラー (Eel, Avocado, Cucumber & Flying Fish Roe covered w/ Avocado)	11.00
*CRAZY MAKI クレイジー (Shrimp Tempura, Avocado, Cucumber & Flying Fish Roe w/ Spicy Mayo)	10.25	*SCORPION MAKI スコーピオン (Eel, Avocado, Cucumber & Flying Fish Roe covered w/ Shrimp)	12.50
*KMEEKS MAKI ケミークス (Crab Stick Tempura, Eel, Avocado, Cucumber & Flying Fish Roe)	9.25	FUTO MAKI 太巻き (Eel, Egg, Crab Stick & Veg.)	9.50
*SPICY SCALLOP MAKI スパイシー帆立 (Scallop, Asparagus, Cucumber & Flying Fish Roe w/ Spicy Mayo topped w/ Strings of Red Pepper)	14.00	VEG. FUTO MAKI 野菜太巻き (Assorted Veg. Roll)	8.50
*RED EYE MAKI レッドアイ (Tuna, Mozzarella Cheese, Asparagus & Garlic Chips, topped w/ Jalapeno & Strings of Red Pepper)	13.50	*FANCY MAKI ファンシー (Salmon Skin, Salmon Roe, Avocado, Cucumber, Scallions w/ Bonito Flakes)	9.25
*POKE MAKI ポキ (White Tuna, Tomato & Radish Sprouts topped w/ Onion, Strings of Red Pepper, Sesame Oil & Shiso Dressing)	13.00	*NEGITORO MAKI ねぎとろ (Tuna Belly & Scallions)	Market Price
SALAD MAKI サラダ (Tomato, Mozzarella Cheese, Asparagus, Cucumber, Shiso Leaf w/ Hawaiian Salt, Shiso & Plum Dressing)	9.25	*TEKKA MAKI 鉄火 (Tuna)	9.00
*CALIFORNIA MAKI カリフォルニア (Crab Stick, Avocado, Cucumber & Flying Fish Roe)	7.50	*SAKE MAKI 鮭 (Salmon)	8.50
*SPICY TUNA MAKI スパイシーツナ (Tuna & Cucumber w/ Spicy Mayo)	9.00	*NEGIHAMA MAKI ねぎはま (Yellowtail & Scallions)	9.00
*SPICY WHITE TUNA MAKI スパイシーびんなが (White Tuna & Cucumber w/ Spicy Mayo)	8.00	UNAKYU MAKI うなぎゅう (Eel & Cucumber)	8.50
*SPICY SALMON MAKI スパイシー鮭 (Salmon & Cucumber w/ Spicy Mayo)	8.50	KAPPA MAKI かつぱ (Cucumber)	4.75
*SPICY YELLOWTAIL MAKI スパイシーはまち (Yellowtail & Cucumber w/ Spicy Mayo)	9.00	OSHINKO MAKI おしんこ (Pickled Radish)	4.75
*ALASKAN MAKI アラスカン (Salmon, Avocado, Cucumber & Scallions w/ Bonito Flakes)	8.50	AVOCADO MAKI アボカド (Avocado)	5.25
BACKDRAFT MAKI バックドラフト (Baked Spicy Salmon, Avocado, Cucumber & Scallions)	8.50	UMESHISO MAKI 梅しそ (Plum Paste, Shiso Leaf & Cucumber)	5.00
		NATTO MAKI 納豆 (Fermented Soybean)	5.00
		SHIITAKE MAKI しいたけ (Shiitake Mushroom)	5.00
		KANPYO MAKI かんぴょう (Dried Gourd Shavings)	5.25

CHAMPAGNE AND SPARKLING WINE

	glass	bottle
Henriot Brut Champagne (750 ml.)		75.
Henriot Brut Champagne (375 ml.)		45.
Lucien Albrecht Brut Rose, Alsace, France		40.
Bivio Prosecco (750 ml.), Veneto, Italy		30.
Bivio Prosecco (187 ml.), Veneto, Italy		10.

WHITE WINE

Flowers Chardonnay, Sonoma Coast, California		60.
Wente Chardonnay "Riva Ranch", Monterey, California	10.	40.
William Fevre Chablis "Champs Royaux", France		45.
Terra Alpina (Alois Lageder) Pinot Grigio, Veneto, Italy		35.
Salvalai Pinot Grigio, Veneto, Italy	8.	32.
Domaine Blondeau Sancerre, Loire, France		45.
Dog Point Sauvignon Blanc, Marlborough, New Zealand		40.
Dashwood Sauvignon Blanc, Marlborough, New Zealand	8.	32.
Dr. Loosen Riesling, Mosel, Germany	8.	32.
Forge Cellars Dry Riesling, Finger Lakes, New York		38.

ROSE WINE

Villa Viva Rose, Languedoc, France	8.	32.
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RED WINE

Silverado Vineyards Cabernet Sauvignon, Napa, California		75.
Guenoc Cabernet Sauvignon, California	8.	32.
Chateau Lyonnat Lussac-St. Emilion, France		38.
Failla Pinot Noir, Sonoma Coast, California		60.
La Chevaliere Pinot Noir, Languedoc, France	8.	32.
Raymond "R Collection" Merlot, California	8.	32.
Altos las Hormigas Malbec, Mendoza, Argentina	8.	32.
Badia a Coltibuono Chianti Classico Estate (organic grapes)	10.	40.
Hitching Post Pinot Noir, Santa Barbara, California	(Half-bottle)	32.

BEER

Asahi Super Dry 12 oz.		6.
Sapporo Premium 12 oz.		6.
Sapporo Reserve 12 oz.		7.
Sapporo Silver 22 oz.		9.
Kirin Ichiban 12 oz.		6.
Kirin Ichiban 22 oz.		8.
Kirin Light 12 oz.		6.
Budweiser 12 oz.		5.

SOFT DRINKS

Soda		4.
Juice		4.
Saratoga Water (still) 355 ml.		5.
Saratoga Water (sparkling) 355 ml.		5.

JAPANESE WHISKEY

Hibiki		18.
Toki		8.
Iwai		7.

DAI GINJO

	glass	carafe	bottle
Schichi Hon Yari Shizuku (500 ml.) – The special Shizuku method results in this brilliantly clear and well-balanced sake.			180.
Minowamon Junmai (720 ml.) – Outstanding Kimoto style (indigenous yeasts) sake from one of Japan's finest breweries.			170.
Ken (720 ml.) – Produced from organic rice with gorgeous aromas of melon, peach, and apple.			160.
Moriko (500 ml.) – Refreshing cherry and mint flavors. Medium dry.			100.

GINJO

Yoshinogawa Gokujo (720 ml.) – Delicate, dry and fragrant, with a crisp, clean, lingering finish.			64.
Yuki No Boshu – Hints of anise on the nose, with mango and strawberry notes on the palate.	9.	34.	-
Momokawa Junmai (organic) (300 ml.) – Tropical aromas open this fruity, medium-bodied sake.			22.
Hakushika Junmai (300 ml.) – Very pretty and aromatic sake with light peach nuances.			22.
Chiyomusubi Oyaji Gokuraku Sake One Cup (180 ml.) – Young and fresh, with aromas of grapes and pears.			20.
Chijomusubi Nezumi Otoko One Cup (180 ml.) – Fresh and smooth on the palate, with a subtle bitterness imparting a dry finish.			18.

JUNMAI

Daishichi Kimoto Classic (720 ml.) – Calming mineral fragrances with creamy overtones.			86.
Yoshinogawa Echigo Junmai (720 ml.) – Lovely citrus and spice overtones to this expressive yet subtle sake.	7.	25.	45.
Seikyo Takehara Junmai (300 ml.) – A meticulously-prepared Koji is the foundation. Versatile with a wide variety of foods.			32.
Ai San San (300 ml.) – A clear taste reminiscent of a mountain stream. Light, medium dry.			30.
Kaguyahime (500 ml.) – White peach and nectarine aromas with hints of coconut and yogurt on the well-balanced palate.			40.

HONJYOZO

Oni no Shitaburi (500 ml.) – Aromas of pine and bamboo leaves. Refreshing mineral taste with a smooth, dry finish.			40.
Daishichi Kimoto – Pair with spicy foods, poultry, even red meats. Very complex.	8.	30.	-
Kira – A rich sake without heaviness. Medium dry with a smooth texture and clean taste.	7.	26.	-

NAMA – ZAKE

Seikyo Omachi (750 ml.) – Bright and lively, with notes of watermelon, mango and citrus in the finish.			85.
Ohtouka (300 ml.) – Delightful fragrance of cherry blossoms. It has a clear taste with a gentle sweetness.			26.

SPARKLING SAKE

Ikezo Sparkling Jelly Sake (180 ml.) – Refreshing, peach-flavored sake cocktail.			10.
Poochi-Poochi (300 ml.) – Fruity but only slightly sweet flavors with a beautifully clean finish.			26.

NIGORI-ZAKE

Momokawa Nigori (organic) (300 ml.) – An amazing blend of citrus and tropical flavors.			22.
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SHOCHU

Hama No Imota (750 ml.) – Distilled from a blend of rice and sweet potato. Delicious on the rocks.			95.
Yufuin White Label (750 ml.) – Mugi shochu is a low alcohol spirit distilled from barley, and aged for one year.			80.
Ginza no Suzume (750 ml.) – This refreshing shochu has sweet, tropical fruit nuances.	8.	-	60.

PLUM WINE

Choya Plum Wine (750 ml.) (with Ume plum)	9.	-	32.
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OZEKI HOT SAKE

Full-bodied and slightly acidic, goes well with a variety of dishes.

Half Carafe 5. Full Carafe 8.