

Momiji Cocktails

\$14 • Chat GPT
(gin, pear, tonic)



\$14 • Rotating Punch
A rotating blend of premium rums, liqueur and citrus. Ask your server for today's punch!



\$16 • Atari Sunset
(Tito's vodka, ginger, lime, watermelon)



\$14 • Lychee Martini
(vodka, Giffard litchi-li liqueur, black lemon bitters)



\$18 • Momiji Old Fashioned
(Suntory Toki whisky, roasted tea syrup, umami bitters)



\$16 • Nakatomi Plaza
(house infused strawberry blanco tequila, cinnamon, lemon)



\$16 • Sakura Blossom Martini
(Kurosawa nigori sake, litchi liqueur, rose bud)



\$16 • Kobayashi
(Four Roses Bourbon, lychee, walnut liqueur) ***contains nuts**



\$12 • Japanese Highball
(Suntory Toki whisky, bubbly H2O, lemon peel)



\$17 • Espresso Martini
(Borghetti espresso liqueur, La Gritona reposado tequila, chocolate, cinnamon)



Alcohol-Free Cocktails

\$13 • Path to Exile N/A
(Pathfinder Amaro, cinnamon syrup, lime, ginger beer)



\$14 • Birds of Paradise N/A
(Wilderton bittersweet, Roots Divino Rosso, lime, pineapple juice, grenadine)



\$14 • Sol Ring N/A
(Wilderton Earthen, passionfruit, orgeat, ginger, verjus, lemon juice) ***contains nuts**



Beer

draft 16 oz

\$7 • Sapporo

\$8 • Seapine IPA

\$8 • Manny's Pale Ale

\$8 • E9 T-Dome Pilsner

bottle/can

\$8 • Asahi 16oz

\$11 • Umami IPA

\$11 • Wednesday Cat Belgian White

\$9. • Yonder Vantage Semi-Dry Cider

\$6 • Athletic Hazy N/A

\$6 • Suntory All Free N/A

Non-Alcoholic Beverages

\$6 • Passionfruit Lemonade

\$6 • Lychee Lemonade

\$8 • Watermelon Ginger

\$8 • Pineapple Ginger

\$6 • Pellegrino 16.9 oz

\$5 • RC Cola, Seattle Diet, 7UP, Cock 'n Bull Ginger Beer

BUBBLES

Treveri Cellers Blanc de Blanc

(Columbia Valley, Washington)

13.glass | 50.bottle

Veuve Clicquot Brut Yellow Label

(Champagne, France)

120.bottle

WHITE

Three Brooms Sauvignon Blanc 2024

(Marlborough, New Zealand)

13.glass | 50.bottle

Chloe Pinot Grigio 2023

(Trentino-Alto Adige, Italy)

13.glass | 50.bottle

Girilan Chardonnay 2024

(Südtirol – Alto Adige, Northern Italy)

15.glass | 58.bottle

ROSÉ

Kind Stranger Rose 2024

(Yakima Valley, Washington)

13.glass | 50.bottle

RED

Torii Mor Pinot Noir 2022

(Willamette Valley, Oregon)

14.glass | 54.bottle

Seven Hills Bordeaux Blend 2021

(Columbia Valley, Washington)

15.glass | 58.bottle

PNW Cabernet Sauvignon

(Quincy, Washington)

13.glass | 50.bottle

Sake By the Glass

Kurosawa Nigori

sweet, soothing, peach, coconut, lime

\$11.glass/\$62.bottle - 720ml SMV: -50

Sohomare Karakuchi Junmai

exceptionally dry and crisp

\$12.glass/\$68.bottle - 720ml SMV: +4

Joto Junmai Ginjo “The Pink One”

floral, zippy, peach and melon on the finish

\$12.glass/\$68.bottle - 720ml SMV: +2

Soto Junmai Daiginjo

full bodied, creamy, apple, melon, cucumber, crisp clean finish

\$16.glass/\$90.bottle - 720ml SMV: -1

SEASONAL ROTATING SAKE

Ask your server for this season’s sake! By the glass and by the bottle available.

SAKE FLIGHT

Sample Any Three of the Above 19.

Gekkeikan hot sake tokkuri

\$14 – 245ml tokkuri carafe

Sake by the Bottle

Kikusui Junmai Ginjo

hints of citrus, cantaloupe, clean and crisp

\$27 – 300ml SMV: +1

Sayuri Nigori “Little Lily”

light, creamy, cherry blossom, subtle fruit tones

\$32 – 300ml SMV: -11

Sake Ono Junmai Daiginjo

honeydew, lemon peel, crisp finish and hint of umami

\$39 – 300ml SMV: +1

Kokuryu “Black Dragon” Junmai Ginjo

velvety weight & texture, notes of melon, soft minerality, excellent pairing for an omakase

\$85 – 720ml SMV: +3

Kokuryu Ryu “Gold Dragon” Daiginjo

Pineapple, koji rice, flower blossom, clean with layered complexity, perfect for celebrations

\$200 – 720ml SMV: +4