

sake and reserve wine by the bottle

Vintages subject to change

SAKE

DAIGINJO

btl

The brewers ultimate craft with a minimum of 50% polish

Dassai “39” (Junmai) fragrant and delightfully smooth	75/300mL
Dassai “23” (Junmai) beautiful, light and clean	110/300mL
Amabuki Abelia Yeast sweet aroma, well-balanced structure	155/720mL
Kozaemon Daiginjo (Junmai) great richness and depth	175/720mL
Yoshi No Gawa Daiginjo lovely complexity from three years of aging	225/720mL
Born: Dreams Come True Daiginjo (Junmai) limited quantity	955/1000mL

GINJO

With a minimum of 40% polish, great aromatics and a dynamic range of flavours

Kiipon (Junmai) crisp, smooth, apple notes	37/300mL
Nightingale’s Garden “60” (Junmai) notes of sage, soft melon	85/720mL
Hakkaisan (Junmai) clean, cantaloupe	110/720mL

IROIRO

A selection of misfit sakes

Indigo Wind sparkling - bubbles	25/200mL
Dassai Nigori nigori - lighter “cloudy” style	50/300mL
Yu Junmai Nigori nigori - classic “cloudy” style	34/375mL
Shichida Junmai muroka - non-charcoal filtered	90/720mL
Taiheizan Kimoto kimoto - traditional fermentation	75/720mL
Hakkaisan Kijoshu a rich and sweeter style sake	49/300mL
Yamahai yamahai - traditional fermentation	85/720mL

WINE

btl

SPARKLING WINE

2017	Sperling Sper... <i>ITZ Moscato Frizzante</i>	Kelowna, CAN	58
NV	Domaine Carneros <i>Brut Rose Cuvée de la Pompadour</i>	Carneros, USA	149
NV	Hubert Paulet <i>Tradition</i>	Champagne, FRA	185
2011	Perrier-Jouët <i>Belle Époque</i>	Champagne, FRA	375
2009	Moët et Chandon <i>Dom Perignon</i>	Champagne, FRA	450
NV	Krug <i>Grande Cuvée</i>	Champagne, FRA	520
1999	Ployez-Jaquemart <i>Liesse d'Harbonville Brut</i>	Champagne, FRA	399

WHITE

2017	Rieslingfreak <i>No.5 Riesling</i>	Clare Valley, CAN	82
2018	Culmina <i>Unicus Grüner Veltliner</i>	Golden Mile, CAN	79
2017	Bellingham <i>Bernard Series Chenin Blanc</i>	Paarl, RSA	82
2015	Benanti <i>Etna Bianco Carricante</i>	Sicily, ITA	99
2017	Joseph Drouhin <i>Réserve de Vaudon Chardonnay</i>	Chablis, FRA	125
2016	MacIntyre Heritage Reserve <i>Astra Chardonnay</i>	Naramata, CAN	99
2015	Remoissenet <i>Renommée Chardonnay</i>	Burgundy, FRA	99
2015	Chartron et Trebuchet <i>Meursault Chardonnay</i>	Burgundy, FRA	199
2015	Celler Acústic <i>Blanc Garnacha Blanc/Macabeo Blend</i>	Monstant, SPA	65
2016	Stina <i>Cuvée Posip/Vuguva/Chardonnay</i>	Dalmatian Coast, HRV	59

RED

2016	Carson <i>Naramata Vineyard Pinot Noir</i>	Naramata, CAN	89
2017	Domaine Calot Morgon <i>Vielles Vignes Gamay</i>	Beaujolais, FRA	85
2014	A&Arlaud <i>Vosne-Romanée Pinot Noir</i>	Morey-Saint-Denis, FRA	240
2016	Cavallotto <i>Vigna Scot Dolcetto d'Alba</i>	Piedmont, ITA	85
2016	Fattoria La Violla <i>Chianti Superiore Sangiovese</i>	Tuscany, ITA	79
2010	Terralsole <i>Brunello di Montalcino Sangiovese</i>	Tuscany, ITA	210
2012	Odisseia <i>Douro Tinto Touriga Franca/Touriga Nacional/Tinta Roriz</i>	Douro, PRT	69
2016	Painted Rock <i>Syrah</i>	Penticton, CAN	99
2015	Osoyoos Larose <i>Le Grand Vin Merlot/Cab Sauv/Cab Franc/Petit Verdot</i>	Osoyoos, CAN	120
2014	Dominio de Pingus <i>PSI Tempranillo</i>	Ribero del Duero, SPA	145

sake and wine

Vintages subject to change

SAKE

DAIGINJO

The brewers ultimate craft with a minimum of 50% polish

Gold Omachi (Junmai) silky smooth with lush melon tones

Dassai "45" (Junmai) fresh, vibrant and balanced

4oz	½L	btl
24	92	135/720mL
20	82	125/720mL

GINJO

With a minimum of 40% polish, great aromatics and a dynamic range of flavours

Aburi Ginjo light and clean with soft vanilla tones

**our exclusive label by Yoshi No Gawa*

Gokujo aromatic with floral and orange flavours

Kozaemon Sakura (Junmai) limited release, textured with hints of melon & asian pear

12	45	
17	68	100/720mL
20	82	125/720mL

JUNMAI

No added alcohol gives this style a nice full flavour; while there is no minimum polish required, Junmais will often have a 30% polish

Kagatobi Gokkan full-bodied, tropical fruits and nuts

Kozaemon #6 richer tones of chocolate and azuki red bean

Tengumai Umajun nice acidity with umami mouth feel

Toko delicate floral aroma, subtle umami

13	52	170/1.8L
10	42	150/1.8L
12	48	160/1.8L
12	48	160/1.8L

HONJOZO

A minimum 30% polish with a little brewer's alcohol added to lighten the flavour

Toji no Banshaku soft, smooth and dry

12	44	155/1.8L
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IROIRO

A selection of misfit sakes

G genshu - undiluted, cask strength

Kikumasamune taru - aged in cedar casks

Yauemon Shuawa - sparkling nigori - bubbly, light texture

Pink Ladie limited time release, hints of blossom and stone fruit

14	56	80/750mL
13	52	70/720mL
17		56/500mL
18	80	105/720mL

WINE

SPARKLING WINE

			5oz	9oz	btl
2018	Bella <i>Silhouette Vineyard</i>	Okanagan, CAN	14		65
NV	Cave de Lugny <i>Crémant de Bourgogne Rosé</i>	Burgundy, FRA	16		75
NV	Taittinger <i>Brut Réserve</i>	Champagne, FRA	39		165

WHITE

			5oz	9oz	btl
2016	Véronique Günther-Chéreau Muscadet Sèvre et Maine	Loire, FRA	13	21	58
2018	Riverlore Sauvignon Blanc	Marlborough, NZL	14	23	60
2018	Sacchetto Pinot Grigio	Veneto, ITA	14	23	62
2018	Nichol Pinot Gris	Naramata, CAN	13	22	55
2018	Haywire <i>Secrest Mountain</i> Chardonnay	Summerland, CAN	15	23	60
2017	Orofino <i>Scout Vineyard</i> Riesling	Similkameen, CAN	12	19	52
2016	Tantalus <i>Old Vines</i> Riesling	Kelowna, CAN			82
2017	Willm <i>Meli-Melo Cuvée</i> Pinot Gris/Riesling	Alsace, FRA			69
2018	Matthias et Emile Roblin <i>Origine</i> Sauvignon Blanc	Sancerre, FRA			99
2018	Haywire Sauvignon Blanc	Summerland, CAN			59
2015	Kettle Valley Sémillon/Sauvignon Blanc	Naramata, CAN			62
2016	Vionta Albariño	Rías Baixas, SPA			72
2017	Lost Buoy <i>Sand and Pebbles</i> Fiano	McLaren Vale, AUS			79
2017	Champalou <i>Vouvray Sec</i> Chenin Blanc	Loire, FRA			85
2018	Mission Hill Terroir Collection No.29 <i>Bluebird Passage</i> Viognier	West Kelowna, CAN			69
2016	Buehler <i>Russian River</i> Chardonnay	California, USA			85

RED

2016	50th Parallel Estate Pinot Noir	Lake Country, CAN	15	25	65
2017	Bodega Claroscuro <i>Uco Valley</i> Malbec	Mendoza, ARG	13	21	56
2016	Bibi Graetz <i>Casamatta Rosso</i> Sangiovese	Tuscany, ITA	14	23	62
2017	La Stella <i>Fortissimo</i> Merlot/Cab Sauv/Cab Franc/Sangiovese	Osoyoos, CAN	18	30	75
2016	Tommasi <i>Le Pruné</i> Merlot	Veneto, ITA	14	23	65
2018	Orofino Gamay	Similkameen, CAN			65
2013	Marchand & Tawse <i>Grand Vin Bourgogne</i> Pinot Noir	Burgundy, FRA			99
2015	Left Coast <i>Cali's Cuvée</i> Pinot Noir	Willamette Valley, USA			95
2016	Baglio Normanno Nero d'Avola	Sicily, ITA			59
2015	Château Rousselle Merlot/Cab Sauv/Malbec/Cab Franc	Bordeaux, FRA			80
2015	Château Pegau <i>Maclura</i> Grenache/Syrah/Mourvedre	Côtes du Rhône, FRA			79
2017	Paxton AAA Shiraz/Grenache	McLaren Vale, AUS			75
2017	Laughing Stock <i>Blind Trust Red</i> Merlot/Cab Sauv/Malbec/Cab Franc	Naramata, CAN			89
2015	Bodegas Volver <i>Single Vineyard</i> Tempranillo	La Mancha, SPA			69
2013	Cielo <i>Cent'anni Amarone della Valpolicella</i> Corvina/Rondinella	Veneto, ITA			120
2016	Ashes & Diamonds <i>Red Hen Vineyard</i> Cabernet Sauvignon	Napa Valley, USA			345

ROSÉ

2018	Lorgeril <i>L'Orangerie</i> Cinsaut/Grenache/Syrah	Languedoc-Roussillon, FRA	12	19	50
2016	Dames Rosé Pinot Blanc/Pinot Noir	Kelowna, CAN	15	25	68

cocktails

Miyazaki #2	17
havana club 7yr rum, ginger liqueur, mango purée, basil citrus foam	
Shiso Mojito	16
tantakatan japanese shochu, shiso, lime, sparkling water	
Grazing the Garden	16
zubrowka vodka, lychee liqueur, aburi ginjo sake, lemon, elderflower	
Princess Jasmine and the Jazz Man	16
jasmine-infused premium gin, rose water syrup, egg white, lemon	
Oni No Chi	18
serrano infused olmeca altos tequila, odd society crème de cassis, ginger liqueur, lime	
Golden Hour Manhattan	21
saffron infused toki japanese whisky, bénédictine, odd society bittersweet vermouth, grapefruit bitters	

non-alcoholic

Shiso Nojito	6
shiso, lime, sugar, sparkling water	
Little Emperor	6
blueberry, basil, yuzu, ginger ale	

beer

bottled

Kirin	Japan	8.5	Lonetree Cider	Canada	8
Four Winds IPA	Canada	8.5	33 Acres Of Sunshine Blanche	Canada	8.5
Glutenberg White 	Canada	10	Echigo Red Ale	Japan	10.5
Prohibition Non Alcoholic	Canada	7.5	Mellow Moon Pineapple Hefeweizen	Canada	8
Strange Fellows Jongleur Witbier	Canada	8.5	Tiger	Singapore	8
Tsingtao	China	8			

on tap

Asahi	Japan	8.5	Strange Fellows Rotational	Canada	8.5
Sapporo	Japan	8	Local Craft Rotational	Canada	8.5

*Summer Feature

Minami Hyozan <i>ask your server for more details</i>	10
Add Hyozan to any Beer	4

umeshu

Japanese fruit wine

	1oz	2oz	btl
Obaachan's Yuzu <i>refreshing citrus notes</i>	6	10	38/300mL
Sakagura UmeShu <i>nigori-style with a fresh acidity</i>	6	10	40/300mL
Pomegranate UmeShu <i>sweet and tart fruit flavours</i>	6	10	40/300mL
Tea UmeShu <i>darjeeling tea infused</i>	6	10	38/300mL
Kozaemon UmeShu <i>great depth, hint of caramel</i>	9	16	110/500mL
Whisky UmeShu <i>lemon citrus and vanilla with a subtle sweetness</i>	16	28	190/720mL

shochu

distilled Japanese spirit

	1oz	2oz	btl
Tan-Taka-Tan <i>shiso - incredibly smooth with a sweet nose</i>	6	10	99/720mL
Dan-Dan <i>sweet potato - soft with a touch of spice and a slight sweetness</i>	6	10	99/720mL
Nikkaido <i>barley - darjeeling tea infused</i>	6	10	99/900mL
Naka Naka <i>barley - toasted, earthy nutty notes</i>	7	12	110/720mL
Kashidaru <i>sakekasu - toasty, rounded complexity, nutty spice</i>	8	14	150/720mL
Yamasemi <i>rice - complex, fruit and toasted rice</i>	7	12	120/720mL