

Kaisho Beverage Menu

Cocktails

EXPAT

Coconut Campari – Fernet Branca – Ramune Soda

FRENCH 79

Date Toki – Ume – Champagne

NIGHTCAP IN TOKYO

Dewars 12 Year Old Scotch – Ramune Coconut Soda

ANGRY NASHI

Nikka Coffey Vodka – Citrus – Spiced Pear Cordial

BOWSER’S CASTLE

Green Tea Bahnez Mezcal – Grapefruit – Guava – Mint

SKYLARK

Plantation 3 Star Rum – Pineapple – Yuzu – Coconut Campari

DRAGONFLY IN PARIS

Hibiscus Libelula Tequila – Calvados – Cider – Lime

YELLOW WARBLER

Chamomile Nikka Coffey Gin – Cocchi Americano – Honey – Lemon

IBARAKI SOUR

Hibiki Harmony – Yuzu – Black Okinawa Sugar

OKINAWA OLD FASHIONED

Black Walnut Diplomatico Riserva Rum - Black Okinawa Demerara

TANUKI TEA

Iwai Whisky – Black Sesame – Ginger – Yuzu – Mint

ISSUN-BOSHI

Date-Infused Suntory Toki – Black Walnut Diplomatico – Coconut Campari – Carpano Antica

Beer

Asahi “Super Dry”

Hitachino Nest Yuzu Lager

Yo-Ho Sorry Umami IPA

Yo-Ho Kurogo Imperial Porter
Miyazaki Hideji Brewery “Kuri Kuro” Dark Chestnut Ale

Wines by the Glass

Sparkling

NV Pierre Gerbais *Grains de Celles* Extra Brut, Celles-sur-Ource, Champagne, France
NV Lanson *Black Label* Brut, Reims, Champagne, France
NV Vigneau-Chevreau Vouvray *Vigneau Selection* Brut, Loire Valley, France
NV Val de Mer Brut Nature Rosé, Burgundy France

White

2016 François le Saint Sancerre *Silex*, Loire Valley, France (Sauvignon Blanc)
2017 Gradis’ciutta Collio Goriziano Pinot Grigio, Friuli-Venezia-Giulia, Italy
2016 Henri Perrusset Mâcon-Villages, Burgundy, France (Chardonnay)
2017 Patrick Piuze Bourgogne Aligoté *1953*, Burgundy, France
2016 Domaine Giacometti *Cru des Agriate* Patrimonio, Corsica, France (Vermentinu)
2017 Weingut Keller Riesling *Trocken von der Fels*, Rheinhessen, Germany
2007 Weingut Max Ferd. Richter *Mülheimer Sonnenlay* Riesling Spätlese, Mosel, Germany

Rose

2017 Domaine de Triennes Rosé, Vin de pays de Méditerranée, France (Cinsault Blend)
2017 Montenidoli Toscana Canaiolo Rosato, Italy

Red

2015 Domaine Devillard Bourgogne Rouge *Le Renard*, Burgundy, France (Pinot Noir)
2015 Domaine Chofflet Valdenaire Givry, Burgundy, France (Pinot Noir)
2016 Jean Foillard Beaujolais-Villages, Burgundy, France (Gamay)
2015 De Forville Barbaresco, Piedmont, Italy (Nebbiolo)
2012 Château Cantermerle *Les Allées de Cantermerle*, Haut-Medoc, Bordeaux, France
(Cabernet Sauvignon Blend)
2016 Viñátigo Tinto Listan Negro, Tenerife, Canary Islands, Spain
2015 Meridio Terre Siciliane Rosso *Liàma*, Sicily, Italy (Frapatto, Nero d’Avola, Alicante)
2016 Alma Negra *M Blend*, Uco Valley, Argentina (Malbec/Bonarda)

Sakes by the Glass

Clean & Light

Tentakana Organaka Yamahai Junmai

Rihaku Dance of Discovery Junmai

Fruity & Floral

Kawatsuru Crane of Paradise Junmai

Hyoshi Honten One Ten Purple Junmai Gingo

Rustic & Savory

Hakkaisan Nama Genshu

Ichinokura Tara Junmai

Earthy & Rich

Kenbishi Star Sword Junmai

Mana True Vision Yamahai Tokubetsu Muroka Genshu

Koshi no Iso Junmai Ginjo Muroka Genshu

Nontraditional

Rihaku Dreamy Clouds Nigori Junmai

Fukuchu Seaside Sparkling Junmai

Dewatsuru Sakura Emaki

Hot

Sake Boys Ginmon Azumacho Honjozo

Cups

Yuki Otoko Yeti Honjozo

HIGHBALLS or NEAT

Shōchū

Satsuma Shiranami—Sweet Potato

Mizu—Lemongrass

Tsukushi Kintaro Mugi—Roasted Barley

Japanese Whisky

Mars Iwai

Mars Iwai Tradition

Akashi

Nikka Coffey Malt

Nikka From the Barrel

Suntory Toki

Hakushu 12
Yamazaki 12

Nightly Drink Specials *subject to change*

Tuesday- “Muscadet night” Try a rotating glass of aged Muscadet-Sèvre et Maine

Wed- “Cabernet Franc Night”

Thurs- “Sherry Night”

Fri- “Champagne Night” specials on champagne by the glass

Sat- “Magnum Night” opening a special Magnum and pouring tastes for the crew.

Shot and a Beer Specials

TOYOSU POST SHIFT

Asahi “Super-Dry” – Satsuma Shiranami Sweet Potato Shōchū

MORNING OWL

Hitachino Nest Yuzu Lager – Mizu Lemongrass Shōchū

FISHERMAN’S FRIEND

Yo-Ho Sorry Umami IPA – Fernet Branca

THE MIDNIGHT OIL

Yo-Ho Kurogo Imperial Porter – Nonino Amaro

NAT KING COLE IN KYUSHU

Kuri Kuro Dark Chestnut Ale – Tsukushi Roasted Barley Shōchū