

∞ **SPARKLING** ∞

JORDAN “J” NV russian river 12
ROSE CHAMPAGNE, ALFRED GRATIEN NV france 20
CHAMPAGNE, TAITTINGER NV france 18
CHAMPAGNE, POMMERY “APANAGE” MV france 25

∞ **WHITE by the GLASS** ∞

ANSONICA, LA PARRINA 2008 italy 10
SAUVIGNON BLANC, ERADUS 2008 marlborough 12
SANCERRE, LUCIEN CROCHET “LA CROIX DU ROY” 2007 loire valley 16
DRY RIESLING, VAN VOLXEM “SAAR RIESLING” 2008 germany 13
GRUNER VELTLINER, NIKOLAIHOF 2008 austria 15
CHARDONNAY, DOMAINE MOREY-COFFINET 2006 burgundy 15
CHARDONNAY, MALDONADO 2006 napa valley 20

∞ **ROSE by the GLASS** ∞

SOTER “NORTH VALLEY” 2008 oregon 12

∞ **RED by the GLASS** ∞

PINOT NOIR, GUNN ESTATE 2008 central otago 12
GIVRY 1ER CRU, DANJEAN-BERTHOUX “LA PLANTE” 2006 burgundy 18
MALBEC, VINA COBOS “FELINO” BY PAUL HOBBS 2008 argentina 14
TEMPRANILLO, DAMALISCO 2000 spain 10
RHONE BLEND, TURLEY 2007 napa valley 16
SAGRANTINO, VINOCHISTI 2006 italy 15
BORDEAUX, BELREGARD FIGEAC “GRAND CRU” 2003 saint emilion 15
CABERNET SAUVIGNON, CORISON 2000 napa valley 20

∞ **SAKE by the GLASS** ∞

ASABIRAKI “NANBURYU” JUNMAI 10
full bodied, robust, classic junshu style
TOZAI “LIVING JEWEL” JUNMAI 13
light, dry, hint of apples and anise
RIHAKU “DREAMY CLOUDS” NIGORI TOKUBETSU JUNMAI 15
milky white sake, tropical fruit, slightly sweet finish
WAKATAKE ONIKOROSHI “DEMON SLAYER” JUNMAI DAIGINJO 20
very clean and smooth with a rich finish

∞ **SAKE by the BOTTLE** ∞

KAGUYAHIME “BAMBOO PRINCESS” JUNMAI 300 ML.
light, smooth, honeydew melons 25
HAWK IN THE HEAVENS JUNMAI 300 ML.
dry & fragrant, well-rounded with a pure and rich flavor 31
MUKUNE “SHADOWS OF KATANO” NIGORI 300 ML. clean, fruity, mellow 36
SATO NO HOMARE “PRIDE OF THE VILLAGE” JUNMAI GINGO 300 ML.
violet, strawberry, pear and mint 49
SHOIN JUNMAI GINJO 500 ML. light, smooth, citrus fruit, refreshing and dry 49
MUSASHINO SHUZO “DAKU” NIGORI 500 ML. mild and creamy 46
KAMIKOKORO “HEART OF THE GOD” JUMAI DAIGINJO 500 ML.
savory and aromatic 95
RIHAKU “DREAMY CLOUDS” NIGORI TOKUBETSU JUNMAI 720 ML.
milky white sake, tropical fruit, slightly sweet finish 62
AOKI SHUZO, KAKU-REI JUNMAI GINJO 720 ML. floral with banana and pear 65
WAKATAKE ONIKOROSHI “DEMON SLAYER” JUNMAI DAIGINJO 720 ML.
bright green apple, very clean with a rich finish 90
TAKASAGO GINGA SHIZUKU “DIVINE DROPLETS” JUNMAI DAIGINJO 720 ML.
smooth and rich, subtle floral and tropical fruit notes 126

∞ **COCKTAILS** ∞

BLOOD ORANGE MARTINI 13
vodka, fresh blood orange puree & campari
TANGERINE DREAM 13
starr african rum, tangerine juice & lingonberry puree
BELLINI MARTINI 13
vodka, peach puree & champagne
SPIKED ARNOLD PALMER 13
tea infused imperia vodka, lemon juice & mint
JUNIPER BLISS 13
bulldog gin, st. germaine elderflower & grapefruit juice
LYCHEE MARTINI 13
gin, fresh lychee puree & cucumber
BEES KNEES 13
gin, grand marnier, honey, lemon & orange juice
DULCE CALIENTE 13
pomegranate margarita & jalapeno agave
SAKE MARTINI 12
sake, fresh cucumber, lime juice & ginger
THAT BOURBON DRINK 13
bourbon, fresh apple puree, cinnamon & lemon juice
BLOODY MARY ROYALE 15
*russian standard platinum vodka, shrimp
& oyster shooter*

∞ **BEERS** ∞

BROOKLYN LAGER 6
KIRIN LIGHT 7
SIERRA NEVADA PALE ALE 7
CORONA 7
STELLA ARTOIS 7
AMSTEL LIGHT 7
WHALE’S TAIL PALE ALE 8
SAMUEL SMITH PORTER 9
SAPPORO 22oz. 10
HOEGAARDEN WHITE 10
HITACHINO WHITE ALE 10
KASTEEL CRU LAGER 10



WEEKEND BRUNCH

11:30 TO 3:30PM

PRIVATE DINING AVAILABLE

