



THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD 3
59 East 4th Street - New York, NY 10003
Phone (212) 533-5300
www.cb3manhattan.org - mn03@cb.nyc.gov

Paul Rangel, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

The following items and questionnaire package are due by date listed in email invite:

- ☒ Photographs of the inside and outside of the premise.
- ☒ Schematics, floor plans or architectural drawings of the inside of the premise.
- ☒ A proposed food and or drink menu.

The following items are due by noon Friday before the meeting:

- ☐ Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- ☐ Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:
<https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page>
(this is not required but strongly suggested if a relevant group exists)
- ☐ Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

Check which you are applying for:

- ☐ new liquor license ☐ alteration of an existing liquor license ☐ corporate change

Check if either of these apply:

- ☐ sale of assets ☒ upgrade (change of class) of an existing liquor license

Today's Date: 04/27/2022

Is location currently licensed? ☒ Yes ☐ No Type of license: Restaurant Wine

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Juraku Inc.

APPLICANT:

Premise address: 121 Ludlow Street, New York, NY 10002

Cross streets: Delancey & Rivington Street

Name of applicant and all principals: Jack Hu

Trade name (DBA): Izakaya Juraku

PREMISE:

Type of building and number of floors: Commercial Building, 2 storey

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

☒ Yes ☐ No What is maximum NUMBER of people permitted 74

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): C4-4A

PROPOSED METHOD OF OPERATION:

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) 11AM-12AM seven days a week

Will any other business besides food or alcohol service be conducted at premise, i.e., retail? ☐ Yes ☒ No

If yes, please describe what type: _____

Number of indoor tables? 20 Total number of indoor seats? 57

How many stand-up bars/bar seats are located on the premise (number, length, and location) 1
12 Stools

(A **stand-up bar** is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)

Does premise have a full kitchen? ☒ Yes ☐ No

Does it have a food preparation area? ☐ Yes ☐ No (If any, show on diagram)

Is food available for sale? ☒ Yes ☐ No If yes, describe type of food and submit a menu Japanese

What are the hours the kitchen will be open? 11AM-12AM seven days a week

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? _____

How many employees will there be? 5

Do you have or plan to install ☐ French doors ☐ accordion doors or ☐ windows? N/A

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) 2

Will premise have music? ☒ Yes ☐ No

If Yes, what type of music? ☐ Live musician ☐ DJs ☒ Streaming services/playlists

If other type, please describe CD player

What will be the music volume? ☒ Background (conversational) ☐ Entertainment (live music venue level) Please describe your sound system: Sonos speakers

Will you host any promoted events, scheduled performances, or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? N/A

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? _____

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.") _____ will assign an employee to manage vehicular traffic and crowds on the sidewalk by our establishment. _____

Will there be security personnel? ☐ Yes ☒ No (If Yes, how many and when) _____

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. _____

Is sound proofing installed? ☒ Yes ☐ No

If not, do you plan to install sound proofing? ☐ Yes ☐ No

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (includes roof & yard) ☐ Yes ☒ No If Yes, describe and show on diagram: _____

APPLICANT HISTORY:

Has this corporation or any principal been licensed for sale of alcohol previously? ☒ Yes ☐ No

If yes, please indicate name of establishment: Juraku Inc., Yasaka Inc & Inherent Inc. _____

Address: 251 W, 72nd St., 115 E. 57th St. _____ Community Board # 7 & 8

Dates of operation: 07/24/2012, 08/04/2017 _____

Has any principal had work experience similar to the proposed business? ☒ Yes ☐ No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or information hampers the ability to evaluate this application.

Does any principal have other businesses in this area? ☐ Yes ☒ No If Yes, please give trade name, address and describe the business _____

Has any principal had SLA reports or action within the past 5 years? ☐ Yes ☒ No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar**, **Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? 13

How many On-Premise (OP) liquor licenses are within 500 feet? 31

Is the premise within 200 feet on the same street of any school or place of worship? ☐ Yes ☒ No

COMMUNITY OUTREACH:

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups, but it is not required. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary)

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. My license type is: ☐ beer & cider ☐ wine, beer & cider ☒ liquor, wine, beer & cider
2. ☒ I will operate a full-service restaurant, specifically a (type of restaurant)
Japanese restaurant, or
☐ I will operate a _____,
☒ with a kitchen open and serving food during all hours of operation OR ☐ with less than a full-service kitchen but serving food during all hours of operation OR ☐ Other

3. My hours of operation will be:
Mon 11AM-12AM; Tue 11AM-12AM; Wed 11AM-12AM;
Thu 11AM-12AM; Fri 11AM-12AM; Sat 11AM-12AM;
Sun 11AM-12AM. (I understand opening is "no later than" specified opening hour,
and all patrons are to be cleared from business at specified closing hour.)
4. ☒ I will not use outdoor space for commercial use (including Open Restaurants) OR
☒ My sidewalk café hours or other outside hours (including Open Restaurants) will be
11AM - 10 PM seven days a week
5. ☐ I will employ a doorman/security personnel: _____
6. ☐ I will install soundproofing, _____

7. ☒ I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports. ☒ I will have a closed fixed façade with no open doors or windows except my entrance door, which will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.
8. I will not have ☐ DJs, ☒ live music, ☒ third-party promoted events, ☒ any event at which a cover fee is charged, ☒ scheduled performances, ☐ more than _____ DJs per _____, ☐ more than _____ private parties per _____.
9. ☒ I will play ambient recorded background music only.
10. ☒ I will not participate in pub crawls or have party buses come to my establishment.
11. ☒ I will not have unlimited drink specials, including boozy brunches, with food.
12. ☐ I will not have a happy hour or drink specials with or without time restrictions OR ☒ I will have happy hour and it will end by 6PM.
13. ☒ I will not have wait lines outside. ☒ I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
14. ☒ I will conspicuously post this stipulation form beside my liquor license inside of my business.
15. ☒ Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: Kiyo Darner

Phone Number: (212)477-0100

ATTENTION RESIDENTS & NEIGHBORS

Juraku Inc./Izakaya Juraku, (347)7075277

Company/DBA Name and Contact Number for Questions

Plans to open a

Restaurant

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

at the following location

121 Ludlow Street, New York, NY 10002

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer/Wine & Liquor

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, May 16, 2022 at 6:30pm

Online: <https://zoom.us/j/92199317942>

see www.cb3manhattan.org for zoom meeting details

Date/Time/Location

Jack Hu, owner (347)7075277 or James Wang, Rep (212)2193070

Applicant Contact Information

At COMMUNITY BOARD 3

SLA & DCA Licensing Committee Meeting

mn03@cb.nyc.gov - www.cb3manhattan.org

Petition to Support Proposed Liquor License

Date: _____

The following undersigned residents of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine) _____

to the following applicant/establishment (company and/or trade name) _____

Address of premises: _____

This business will be a: (circle) Bar Restaurant Other: _____

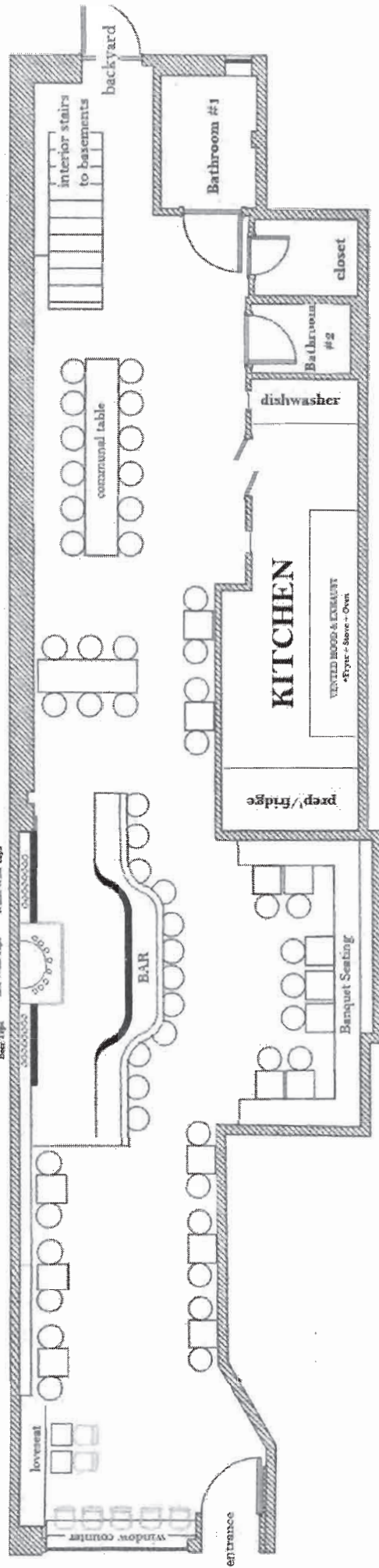
The hours of operation will be: _____

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-blocks on the same street.

Other information regarding the license:

Name	Signature	Address and Apt # (required)

Red Top Red White Top White White Top



Grilled & Sauteed & Simmered & Braised

Yakiniku

Sauteed sliced washu beef (short rib) with Korean style BBQ sauce

\$10.00



Sauteed Greens

Butter-sauteed greens with garlic soy sauce

\$8.00



Assorted Oden

Simmered fishcakes in a dashi broth with boiled egg and vegetables

\$10.00

Niku Jaga

Braised sliced beef with potato, carrots, onion and devils tongue noodles

\$12.00

Pork Kakuni

Buta-no-kakuni is a classic Japanese dish of braised pork belly that is slowly cooked until the meat is tend...

\$12.00

Pork Kimchi (buta kimchi)

Sliced pork belly sauteed with kimchi topped with shredded dry chili

\$12.00



Fried

Meat Gyoza

chicken fried dumplings with chili soy sauce

\$7.00



Signature Karaage

Japanese fried chicken thigh with lemon and spicy mayo

\$10.00



Agedashi Tofu

Deep-fried organic tofu served in tempura sauce with garnishes

\$8.00



Agedashi Nasu

Deep-fried organic eggplant served in tempura sauce with garnishes

\$8.00



Katsu (cutlet)

Fried Mugi-Fuji pork or chicken breast cutlet. Served with tonkatsu sauce

\$10.00



Takoyaki

Fried octopus balls with tonkatsu sauce, mayo, aonori and bonito

\$10.00

Ika Karaage (fried squid calamari)

Fried squid tentacle marinated in soy and served with lemon wedge

\$10.00

Aji Fry (fried Japanese horse mackerel)

Fried Japanese horse mackerel with mixed greens and tonkatsu sauce.

\$10.00

Japanese Potato Korokke (Cro...)

Potato croquette served with tonkatsu sauce

\$8.00



Oroshi Kara-age

Japanese fried chicken thigh with grated daikon radish and yuzu wasabi dressing

\$12.00



Tebasaki (Chicken Wings)

Nagoya style Japanese chicken wings with sesame soy

\$12.00

Rock Shrimp Tempura

Served with mixed greens and spicy mayo with mentaiko

\$12.00

Ebi Shrimp Cutlet

2 breaded and fried shrimp cutlet served tonkatsu sauce and mixed green

\$12.00



Kakuni Loaded Fries

House-made fries with braised pork (kakuni), shredded cheese, spicy mayo, and scallions.

\$16.00

Karaage Loaded Fries

House-made fries with karaage (Japanese fried chicken), shredded cheese, spicy mayo, and scallions.

\$16.00

Wasabi Shake Shake Fries

\$9.00

Shiso Shake Shake Fries

\$9.00

Furikake Shake Shake Fries

\$9.00

Dessert

Mochi Ice Cream (Red Bean)

2 pieces per order

\$6.00

Mochi Ice Cream (Matcha)

\$6.00

Dorayaki 2pcs

Dorayaki is made of honey pancake sandwich with sweet red bean filling. It's wildly popular amongst...

\$6.00

Dorayaki with Hot Chocolate Nigori Sake

Dorayaki with a dipping sauce of hot chocolate nigori sake

\$8.00

Ice Cream (2 Scoop)

\$4.00

Matcha IPA Float

Matcha ice cream with Kyoto matcha IPA

\$16.00

Matcha Nigori Float

Vanilla ice cream with matcha nigori sake

\$12.00

Nigori Milkshake

Shochikubai Nigori with vanilla ice cream

\$12.00

Premium Nigori Milkshake

Dassai 45 Nigori sake with vanilla ice cream, the combination is heaven, vanilla with a hint of sake and ...

\$22.00

Chocolate Nigori Milkshake

Chocolate Nigori sake with vanilla ice cream

\$14.00

Hakkaisan Amazake (alcohol free) Milkshake

Milkshake made with Amazake (none alcoholic sake) from Hakkaisan and Japanese vanilla ice cream

\$12.00

Beer on Tap

Juraku Lager Mug

Light, crisp rice lager brewed in collaboration with Broken Bow Brewin...
\$8.00



Japas Matsurika Pilsner

One of the highlights of Japanese cuisine is the tea. And one of the most delicate...
\$12.00



Sapporo Premium Mug

The original. The icon. Sapporo Premium Beer is a refreshing lager with a crisp,...
\$7.00



Sapporo Premium Pitcher

The original. The icon. Sapporo Premium Beer is a refreshing lager with a crisp,...
\$25.00



Kirin Mug

Kirin Ichiban Shibori is the name in the Japanese Market, whilst Kirin Ichiban i...
\$7.00



Kirin Pitcher

Kirin Ichiban Shibori is the name in the Japanese Market, whilst Kirin Ichiban i...
\$25.00



Asahi Dry Mug

ABV is 5.2% for the international version. Asahi Super Dry is brewed with precisi...
\$7.00



Asahi Dry Pitcher

ABV is 5.2% for the international version. Asahi Super Dry is brewed with precisi...
\$25.00



Broken Bow Raspberry Keylime Sour

This super sour ale was spontaneously fermented with only Pale Malt and flavors from the local air. The base...
\$10.00

Orion Mug

ORION DRAFT BEER offers mild taste and crisp aftertaste developed in the...
\$7.00



Orion Pitcher

ORION DRAFT BEER offers mild taste and crisp aftertaste developed in the...
\$25.00



Hitachino Dai Dai IPA

Ale brewed with orange peel.

—Out of stock—

Hitachino Anbai Ale

Anbai literally means "Salty Plum" and the word is also used to describe the state of taste and flavor. li Anbai...
\$16.00

Sake Bomb

\$10.00

Matcha Sake Bomb

\$12.00

XYAUYU KIOKE 2oz pour

Brewery: Baladin Indipendente Italian Farm Brewery Country: Italy Style: Barl...
\$20.00



Japas Peach Sawa

\$12.00

Bottled and Can Beer

Baeren Brauerei

Baeren Classic (Hyakunen Bakushu)

Classic German-style lager

\$12.00

Baeren Schwarz

A dark lager that gives you the characteristics of a stout in a light refreshing beer

\$12.00

Baeren Kabosu Radler

Radler, a mix of beer with lemonade widely popular in south Germany. The word literally means "cyclist" in...

\$12.00

Broken Bow Brewery

BBB Barley Wine

This robust barleywine ale has been aged for no less than nine months in a mixture of bourbon, red wine,...
\$35.00

Echigo

Echigo Stout

Authentic Irish stout. Best balance among roasted malt aroma, refreshing scent from hops, fine bitterness an...
\$12.00

Echigo Red Ale

Beautiful red color, medium-bodied ale. Fine bitterness and refreshing scent of citrus from hops. 2018 New...
\$12.00

Echigo Flying IPA

American style Indian Pale Ale. Strong bitterness-like the impact of a dragon flying up. The refreshing scent ...
\$12.00

Echigo Koshihikari

Lager beer using Niigata Koshihikari rice. Crisp and refreshing with a smooth finish. "It is the worlds best,...
\$12.00

Echigo Weizen for a Relaxing Time

Weizen for a relaxing time Beautiful, slightly hazy liquid with a fruity and refreshing aroma derived from yeast...
\$12.00

Far Yeast Brewery

Far Yeast Tokyo White

Dry, smooth Saison boasting an aroma that is both phenolic and fruity as it derived from a combination o...
\$14.00

Far Yeast Tokyo Blonde

Golden ale with a surprisingly rich aroma derived from only the best seasonal hops. Far Yeast Tokyo Blonde g...
\$14.00

Far Yeast Tokyo IPA

Belgian IPA style beer with a gorgeous aroma from American hops and Belgian yeast.
\$14.00

Hakkaisan Rydeen

Rydeen Pilsner

Light with a slight hoppy finish, brewed with the same water as Hakkaisan sake giving it an extremely smoot...
\$14.00

Rydeen IPA

Nose: Has uniquely fresh citrus notes and herbal, floral tones from the hops. Flavor: Has a plump and mild...
\$14.00

Hitachino

Hitachino Espresso Stout

Brewed using the recipe of a Russian Imperial Stout as base and cold matur...

\$16.00



Hitachino Red Rice Ale

Complex sake like flavors with malt sweet notes. Hints of strawberries in th...

\$14.00



Hitachino Extra High Sour Aged

Strong Belgian Brown Ale, matured in shochu (distilled sake) barrels giving it...

-Out of stock-



Hitachino None Ale

Vaguely reminiscent of iced tea with floral, honied aromatics and flavors pl...

\$10.00



Hitachino Lacto Sweet Stout

A perfect mixture of coffee, chocolate, and roasted flavors in the nose and on...

\$14.00



Hitachino Yuzu Lager

Plentiful use of Japanese yuzu gives this beer a deep citrus flavor.

\$14.00

Hitachino White ale

A refreshing mildly hopped Belgian styled beer with a complex flavor of coriander, orange peel, nutmeg.

\$14.00

Hitachino Yuzu Saison

Saison du Japon is brewed with a local wheat and koji (malted rice) which is a vital ingredient to create sake....

\$14.00

Hitachino Weizen

Hitachino Nest Weizen is a German-style hefeweizen with flavors of banana, clo...

\$14.00



Hitachino Japanese Classic Ale

he nose is made up of rose water, cream, apple, and melon aromas. Fruity, light,...

\$14.00



Japas Cervejaria

Japas Oishii Witbier

witbier with orange peel and ginger.

\$12.00

Japas Neko IPA

Classic American Syle IPA

\$12.00

Japas Sawa Yuzu

With the characteristic acidity of the style, light and refreshing, Sawā is the translation for "Sour" in...

\$12.00

Japas Nama Biru

Crisp, dry, delicate and extremely refreshing. A delicious combination of Sorachi Ace and Lemondrop hops.

\$12.00

Japas Hyottoko

Triple NEIPA with Citra, Motueka and El Dorado hops

\$14.00

Japas Kitsune

Belgian Tripel

\$14.00

Japas Hannya

Stout - Russian Imperial

\$14.00

Japas Okame

Wheat Beer - Wheat Wine

\$14.00

Kagua

Kagua Rouge

Rich and full-bodied Belgian-style ale with flavors of roasted malt and spicy Sansho.

\$14.00

Kagua Blanc

Refreshing Belgian-style ale with a flavor of Yuzu, Sansho and yeast-derived phenolic aroma.

\$14.00

Kagua Saison

Fruity and dry farmhouse ale with refreshing yuzu and sansho aroma

\$14.00

Kanazawa

Kanazawa Pale Ale

Made with homegrown six-row barley from Ishikawa, Japan. The well-balanced bitterness of the hops and...

—Out of stock—

Kanazawa Dark Ale

Balanced between flavors of bitterness, sourness, and sweetness, and surprisingly light. Brewed with locally...

\$14.00

Kanazawa Weizen

fruity flavor and rich creaminess of this beer distinguish it from other cloudy weizens. Brewed using Ishikawa...

\$14.00

Kanazawa Koshihikari

Brewed with Koshihikari rice, this beer is light and very refreshing.

\$14.00

Kawaba

Kawaba Sunrise Ale

A beautiful amber ale with a strong floral aroma and caramel hop color. Slight bitter entry and a sweet rou...

\$12.00

Kawaba Snow Weizen

Refreshing and smooth wheat beer. Soft subtle entry on the palate and develops into a round full-bodied weiz...

\$12.00

Kawaba Pearl Pilsner

Unfiltered Rice Pilsner: Refreshing and clean with a subtle sweetness of rice and very little bitterness....

\$12.00

Kawaba Twilight Ale

Refreshing and crisp with soft bitterness. A new style of beer called "JPA" (Japanese Pale Ale). Bitter than othe...

\$12.00

Kizakura Kyoto Beer

Kyoto Beer Kuromame Ale

Completely unique dark ale that is full, savory, smoky, and made with 100% Kyoto Black Soybeans...

\$14.00

Kyoto Beer Kura no Kaori Ale

A completely unique brew which utilizes sake yeast to give it a slightly floral aroma and a Ginjo-sake-like...

\$14.00

Kyoto Beer Yamada-nishiki

Light-bodied ale with all the expertly balanced flavors and aromas of the famous sake rice "Yamadanishiki."

—Out of stock—

Kyoto Beer White Yuzu

Light and refreshing Belgium White Ale featuring the sweet and irresistible aroma of Yuzu citrus, with a hint...

\$14.00

Kyoto Beer Matcha IPA

A unique blend of Kyoto matcha green tea and strong hoppy style IPA beer. Unforgettable experience.

\$14.00

Kyoto Beer IPA

This is a full bodied brew with a hoppy counterbalance that creates a refreshing flavor and clean finish.

\$14.00

Kizakura Lucky Beer

Lucky Cat

Brewed with Saaz hops, Yuzu and Sansho Pepper this beer has a light body with fruity aroma and refreshing...

\$14.00

Lucky Dog

Great balance with bitterness of hops and deep taste from roasted malt. The use of "Yamadanishiki" rice in...

\$14.00

Lucky Chicken

Looking to produce a beer that pairs well with fried chicken the brewer opted to go with Mosaic hops to gi...

\$14.00

Orion

Orion 75 Pilsner

Special edition Nago beer.

\$10.00

Otaru

Otaru Amber Ale

Amber ale with notes of dry earth, and fresh wood. Easy drinking, refreshingly dry amber ale. Malt: Pale Hops:...

\$12.00

Otaru Stout

Full flavor, and medium bodied. Enjoy the rich body and sweetness of dark roasted malt, notes of espresso and...

\$12.00

Otaru Dark Dunkel Lager

Rich in taste and dark-bodied. Enjoy the smooth smokiness of roasted malt and the bittersweet bite of...

\$12.00

Otaru Lager

Pleasant medium to full-bodied lager, with notes of hay, soft grass, and beachwood. Malt: Pilsner Hops: North...

\$12.00

Otaru White

Dive into this frothy delight! Bright, creamy, peppered with citrus, and spices. Malt: Pale Ale Hops: Challenge...

\$12.00

Otaru Lager

Pleasant medium to full bodied lager, with notes of hay, soft grass, and beachwood. Malt: Pilsner Hops: North...

\$12.00

Sekinoichi

Sekinoichi Oyster Stout

Deep stout flavor with chocolate and coffee notes. An Old English style with a Japanese twist - brewed with...
-Out of stock-

Asahara Shuzo

Musashino Pilsner

Smooth and refreshing beer. Water from Kurohime Plateau, barley malt, hops

\$12.00

Wine

GLS Choya Umesu

\$8.00

Gothams Project Sauvignon Blanc

\$12.00

Gothams Project Cotes du Rhone

\$12.00

Gotham Projects Gruner Veltliner

\$12.00

Gotham Project Tempranillo

\$12.00

Cup Sake

Ozeki One Cup

"One Cup Ozeki" is a refreshing and well balanced sake

\$9.00



Little Sumo 200ml

Little Sumo is a Junmai Genshu sake: a style made from just pure rice and wat...

\$12.00



Kaika Sanomaru Junmai Cup ...

Have you ever tasted dry water? This unique sake in a cup is clean and dry...

\$15.00



Daruma Junmai Cup 180ml

A thick and chewy sake at its best! Fat and rich this brew is so fun and so...

\$14.00



Akishika Bambi Cup

Dry sake with tranquil aroma of cream and grain. Round, viscous, creamy and...

\$16.00



Lucky Dog Box Sake

Made in Nada in Hyogo, famed for Miyamizu, an excellent mineral rich...

\$10.00



Ozeki One Cup Nigori

"One Cup Ozeki Nigori" is a refreshing and well balanced sake that is unfiltere...

\$9.00



Sho Chiku Bai Gokai Junmai C...

Full, dry, savory with a clean finish. Serve chilled or warmed. Enjoy this dynamic...

\$10.00



Hakushika Tanuki Sake

The reincarnation of the Karakuchi saké pack, the Tanuki has the same rich styl...

\$10.00



Nanbu Bijin Tokubetsu Junma...

Rich, but refreshing, medium intensity of aromas. Quality rice notes with some...

\$16.00



Small Bottle Sake

Suijin Super Dry 300ml

Suijin stands for 'God of Water'. Dry sake, full of taste. Powerful flavor of rice,...

\$26.00



Snow Angel Nigori 200ml

A delicate, silky, unfiltered nigori sake. Off dry with a touch of sweetness but...

\$12.00



Dassai 45 Nigori 300ml

he nose is made up of rose water, cream, apple, and melon aromas. Fruity, light,...

\$25.00



Hakkaisan 45 Junmai Daiginj...

A smooth and refreshing sake that drinks as brisk and refreshing as a cold winter...

\$34.00



Nanbu Bijin Tokubetsu Junma...

Rich, but refreshing, medium intensity of aromas. Quality rice notes with some...

\$25.00



Hakutsuru Sayuri Nigori Sake ...

Sayuri means "little lily" in Japanese and the name is apt for this soft, floral note...

\$23.00



Kizakura Matcha Nigori Sake 3...

Kizakura twists traditional sake with a new flavor of Kyoto Matcha. It has a lig...

\$16.00



Dassai Sparkling 45 Nigori JD...

Naturally fermented in bottle, resulting in a pleasant fruitiness and refreshing...

\$32.00



Shirakabe-Gura Tokubetsu Ju...

This smooth, complex, nuanced full body sake is delicious and approachable. Th...

\$25.00



Kizakura Coconut Nigori Sake ...

The combination of fresh coconut aroma, sweet taste and creamy texture is...

\$16.00



Homare Chocolat Nigori 300ml

Made from nigori sake and carefully selected chocolate syrup. It has an...

\$25.00



Kizakura Sakura Nigori Sake 3...

Natural "Sakura" flavor which reminds you of Japanese traditional sweets,...

\$16.00



Bottle Sake



Dassai 23 Junmai Daiginjo 72...
Say hello to one of the most polished sakes in Japan. This sake has been...
\$190.00



Dassai 39 Junmai Daiginjo 72...
Showing a luscious and juicy character with a nectar like sweetness on the...
\$95.00



Dassai 45 Nigori 720ml- Yama...
Its flavor and aroma are both smooth and fragrant. This uniquely lighter nigo...
\$75.00



Dassai 45 720ml-Yamaguchi - ...
"There is no reason for us to craft sake unless it's super delicious.", this is the...
\$75.00



Hakkaisan 45 Junmai Daiginj...
A smooth and refreshing sake that drinks as brisk and refreshing as a cold winter...
\$85.00



Hakutsuru Sayuri Nigori Sake ...
Sayuri means "little lily" in Japanese and the name is apt for this soft, floral note...
\$65.00



Hojo BidenYamahai Junmai 720...
The Hojo Biden Yamahai Junmai is a unique expression from a great Kyushu...
\$65.00



Hojun Yuzu Sake Bottle
Yuzu sake made from high quality sake mixed with fresh yuzu juice and a bit of...
\$57.00




Nanbu Bijin TJ 720ml
Rich, but refreshing, medium intensity of aromas. Quality rice notes with some...
\$65.00




Onda 88 Junmai 720ml
The nose on this hefty brew is a wild collection of leather, earthy, nutty,...
\$65.00



Shirakabe-Gura Tokubetsu Ju...
This smooth, complex, nuanced full body sake is delicious and approachable. Th...
\$55.00




Shirayuki Edo Genroku
Shirayuki Edo Genroku Junmai is produced using Hyogo Prefecture...
\$110.00



Suijin Super Dry 720ml
Suijin stands for 'God of Water'. Dry sake, full of taste. Powerful flavor of rice,...
\$68.00



OZEKI KOMODARU JUNMAI SA...
Slightly dry with rounded clean flavor throughout the finish. Served in a...
\$190.00



Kiuchi Kikusakari Barrel aged ...
Before establishing themselves with the Hitachino beer brand in 1996, Kiuchi h...
\$185.00

Skewers

Skewer-Tomato

Served as individual skewers with house-made tare sauce

\$3.50

Skewer-Tofu

Served as individual skewers with house-made tare sauce

\$3.50

Skewer-Zucchini

Served as individual skewers with house-made tare sauce

\$3.50

Skewer-Mushroom

Served as individual skewers with house-made tare sauce

\$3.50

Skewer-Thigh

Served as individual skewers with house-made tare sauce

\$4.00

Skewer-Pork Belly

Served as individual skewers with house-made tare sauce

\$4.00

Skewer-Beef

Served as individual skewers with house-made tare sauce

\$4.50

Skewer-Shrimp

Served as individual skewers with house-made tare sauce

\$4.00

Sides/Soup/Salad

Garlic-sauteed Edamame

Pan-sauteed soybean in pod with garlic butter and rock salt

\$10.00



Edamame

Boiled soybean in pod topped with sea salt

\$7.00



Fried Shishito

Lightly fried shishito pepper topped with sea salt

\$8.00



Seaweed Salad

Shredded seaweed seasoned with soy and sesame

\$5.00



Kimchi

Korean spicy fermented napa cabbage (contains anchovies)

\$5.00



Miso Soup

Blended miso paste with dashi (contains bonito), topped with tofu, scallion and...

\$6.00



Small House Salad

Organic greens topped with cherry tomato, cucumber, and carrot. Choice ...

\$5.00



Large House Salad

Organic greens topped with cherry tomato, cucumber, and carrot. Choice ...

\$9.00



Tofu Salad (S)

Cubed organic tofu and dried yuba (tofu skin) on a bed of organic greens. Choic...

\$7.00



Large Tofu Salad

Cubed organic tofu and dried yuba (tofu skin) on a bed of organic greens. Choic...

\$12.00



Takowasa

Raw octopus bits with fresh wasabi

\$7.00

Steamed Buns

Steamed Bao buns with Chashu pork, fried chicken, or grilled veggie

\$10.00



Kinpira Gobo

Shredded burdock and carrots sauteed in soy and sesame, served chilled

\$5.00

Grilled & Sauteed & Simmered & Braised

Yakiniku

Sauteed sliced washu beef (short rib) with Korean style BBQ sauce

\$10.00



Sauteed Greens

Butter-sauteed greens with garlic soy sauce

\$8.00



Assorted Oden

Simmered fishcakes in a dashi broth with boiled egg and vegetables

\$10.00

Niku Jaga

Braised sliced beef with potato, carrots, onion and devils tongue noodles

\$12.00

Pork Kakuni

Buta-no-kakuni is a classic Japanese dish of braised pork belly that is slowly cooked until the meat is tend...

\$12.00

Pork Kimchi (buta kimchi)

Sliced pork belly sauteed with kimchi topped with shredded dry chili

\$12.00



Fried

Meat Gyoza

chicken fried dumplings with chili soy sauce

\$7.00



Signature Karaage

Japanese fried chicken thigh with lemon and spicy mayo

\$10.00



Agedashi Tofu

Deep-fried organic tofu served in tempura sauce with garnishes

\$8.00



Agedashi Nasu

Deep-fried organic eggplant served in tempura sauce with garnishes

\$8.00



Katsu (cutlet)

Fried Mugi-Fuji pork or chicken breast cutlet. Served with tonkatsu sauce

\$10.00



Takoyaki

Fried octopus balls with tonkatsu sauce, mayo, aonori and bonito

\$10.00

Ika Karaage (fried squid calamari)

Fried squid tentacle marinated in soy and served with lemon wedge

\$10.00

Aji Fry (fried Japanese horse mackerel)

Fried Japanese horse mackerel with mixed greens and tonkatsu sauce.

\$10.00

Japanese Potato Korokke (Cro...)

Potato croquette served with tonkatsu sauce

\$8.00



Oroshi Kara-age

Japanese fried chicken thigh with grated daikon radish and yuzu wasabi dressing

\$12.00



Tebasaki (Chicken Wings)

Nagoya style Japanese chicken wings with sesame soy

\$12.00

Rock Shrimp Tempura

Served with mixed greens and spicy mayo with mentaiko

\$12.00

Ebi Shrimp Cutlet

2 breaded and fried shrimp cutlet served tonkatsu sauce and mixed green

\$12.00



Kakuni Loaded Fries

House-made fries with braised pork (kakuni), shredded cheese, spicy mayo, and scallions.

\$16.00

Karaage Loaded Fries

House-made fries with karaage (Japanese fried chicken), shredded cheese, spicy mayo, and scallions.

\$16.00

Wasabi Shake Shake Fries

\$9.00

Shiso Shake Shake Fries

\$9.00

Furikake Shake Shake Fries

\$9.00

Japanese Shochu

Kinmiya Miyazaki, Shochu

A shochu made from sugar cane. Light and smooth on the palate. ABV 20.00% Country Japan Region Miyaza...

\$12.00

Kuro Kirishima Soju

Distilled mainly from sweet potato. ABV 24.00% Country Japan Region Miyazaki Producer Kirishima Shuzo

\$14.00

Inoue Syuzo Aka Maoh Shochu

Distilled from sweet potato and aged in ceramic bins for a year. Sweet potato shochu should always be enjoye...

\$16.00

Aka Oni "Red Devil" Shochu

Made from Barley and therefore has a subtle grainy flavor that works well either straight or on the rocks.

\$10.00

Clear

Kyoto Distillery Ki No Bi Kyoto Dry Gin

Ki No Bi Dry Gins a gin that speaks of its place of birth. As clear as the air in the sacred mountains of Kyoto. A...

\$16.00

Dark Spirits

Hitachino Kiuchi No Shizuku

Fans of Hitachino Nest White Ale, take note. This ale has been distilled one time then matured in an oak barrel...

\$16.00