



APPETIZERS

🍱🥰 **EDAMAME** Soy beans in shell, choice of Kosher salt, Sriracha salt, smoked salt or wasabi ranch seasoning upon request - 9

CRAB RANGOON DIP Creamy crab rangoon with scallions and a parmesan panko crust. Served with wonton chips and Thai sweet chili sauce - 17

eeZ LETTUCE WRAPS Zucchini, yellow squash, water chestnuts, red peppers, chicken or tofu, sweet brown sauce. Served with lettuce and hot chili mustard - 16

CRISPY CALAMARI “T&T” Calamari tubes & tentacles, flash fried and served with Thai sweet chili sauce - 17

TUNA & AVOCADO-TINI* Fresh tuna, avocado and ginger dressing. Topped with sesame seeds - 17

SPICY TOGARASHI SHRIMP Flash fried shrimp in spicy Togarashi sauce, served over Asian slaw with pounded ginger dressing - 17

PEKING DUCK SPRING ROLLS duck, cilantro, cucumber, hoisin dipping sauce - 13

BLACKENED TUNA NACHOS* Six wonton chips, Crab Rangoon Dip, avocado salsa, tomatoes, seared blackened yellowfin tuna and microgreens - 18

KOREAN SPRING ROLLS Napa cabbage, ginger, bok choy, snow peas and carrots with red kimchi. Served with Thai sweet chili sauce and peanut sauce - 14

PORK BELLY STEAM BUNS Three steam buns with pickled vegetables, hoisin sauce and roasted, smoked pork belly - 17

PORK POTSTICKERS 6 pork potstickers with ginger citrus dipping sauce - 13

SPICY POKE DIP* Spicy poke with tuna, salmon and yellowtail, served atop seaweed salad with wontons and cucumber chips - 15

MISO SOUP Tofu, seaweed, scallions in miso broth - 7

TOM YUM SOUP Hot and sour soup with Thai aromatic vegetables, shrimp, chicken and tofu - 11

CRISPY RICE WITH TUNA* Crispy sushi rice, spicy tuna mix, avocado, chili crunch - 14

BLACK GARLIC TUNA CRUDO* Tuna sashimi with ponzu, garlic oil, rice pearls & microgreens - 18

SALADS

🥰 **SIDE SALAD** Field greens, tomatoes, cucumbers, carrot, wonton strips, served with ginger dressing - 9

CHINESE CHICKEN SALAD Grilled chicken breast, cabbage, edamame, carrots, nori, cilantro, toasted cashews and sesame seeds with Asian vinaigrette - 20

THAI BASIL KALE SALAD Kale, Napa cabbage, raisins, cashews and parmesan cheese with Thai basil parmesan dressing - 17
Chicken - 20 Shrimp - 22 Salmon* - 26

BUILD YOUR OWN BENTO BOX

Boxes are served with: 4 piece sushi roll, signature entrée and a sampling of our most popular sides: edamame, jasmine rice and sweet & spicy Thai cucumbers.

choose an entrée

Sesame Chicken
Chicken or Shrimp Pad Thai
Pork Belly Steamed Buns
Mongolian Beef
Sweet & Sour Chicken
Szechuan Chicken
Kung Pao Chicken or Tofu

choose a 4-piece sushi roll

HOUSE - 22 FUSION - 24
California Roll* Mark's Roll*
Vegetarian Roll Tempura Roll*
Philly Roll* TNT Roll*
Spicy Tuna Roll* eeZ Rainbow Roll*
Firecracker Roll*
The Boss Roll*

ENTRÉES

RICE DISHES

SEAFOOD FRIED RICE* Sautéed shrimp, blue crab, seared scallops, onions, red pepper, bean sprouts, scallions, egg - 30

PORK BELLY & KIMCHI FRIED RICE* Smoked pork belly, onion, red pepper, carrots, scallions, kimchi, sunny side egg and kimchi sauce - 21

SZECHUAN CHICKEN Flash fried chicken with house made Szechuan sauce with dry chilies, broccoli, yellow onion, red peppers, garnished with toasted sesame seeds. Served with jasmine rice - 21

KUNG PAO Choice of protein, red bell peppers, bok choy, yellow onions, snow peas, baby corn, chopped peanuts, house made sweet brown sauce and ground chiles. Served with jasmine rice
Tofu - 18
Chicken - 21
Shrimp - 22

SWEET & SOUR CHICKEN Flash fried chicken with sweet & sour sauce, tossed with red bell peppers, water chestnuts, snow peas and fresh pineapple. Served with jasmine rice - 21

TERIYAKI CHICKEN BREAST OR SALMON Grilled chicken breast or salmon filet, broccoli, bok choy, red peppers, green peppers, onions, bean sprouts, sesame seeds, green onion. Served with jasmine rice.
Chicken - 21
Salmon* - 25

NOODLE DISHES

🍱🥰 **THAI COCONUT CURRY** Choice of protein, banh pho rice noodles, red & green bell peppers, yellow onions, Thai basil, toasted coconut, chives and red curry sauce
Tofu - 18 Chicken - 21 Shrimp - 22

🍱🥰 **PAD THAI** Choice of protein, banh pho rice noodles, bean sprouts, egg, green onion, pickled radish, chopped peanuts, chiles, cilantro, lime and tamarind sauce
Tofu - 18 Chicken - 21 Shrimp - 22

🍱🥰 **SINGAPORE STREET NOODLES** Chicken, diced pork belly, shrimp, curried rice vermicelli noodles, bok choy, bean sprouts and green onion - 20

PORK BELLY RAMEN Tongkatsu, pork belly, ramen noodles, seasoned egg, fish cakes, mushrooms, bamboo, bok choy, green onion, and chili crunch - 20

STIR FRY BAR

Create your own combination! We'll cook it in the wok & serve it to you!

choose your protein

Vegetables - 16
Tofu - 18
Chicken - 21
Beef - 22
Shrimp - 22
Smoked Pork Belly - 20
Scallops* - 28
Salmon* - 24
Duck - 20
Pork - 19

choose your vegetables

Baby Corn
Bean Sprouts
Bok Choy
Broccoli
Carrots
Green Beans
Green Pepper
Snow Peas
Red Pepper
Water Chestnut
White Onion
Zucchini
Yellow Squash

- or -

Accept our chef's selection:
Red & green peppers, bean sprouts, bok choy, white onion & broccoli

choose your sauce

🥰 Teriyaki
Sweet Brown Sauce
Sesame Garlic Ginger
🥰 Pounded Ginger Sauce
🍱🥰 Yellow Curry
🍱 Red Curry
🥰 Szechuan
Thai Peanut

choose your noodles or rice

🍱🥰 Banh Pho
Thin rice noodles

🥰 Shanghai
Egg (lo mein) noodles

🍱🥰 Jasmine Rice
Jasmine-scented long grain rice

🍱🥰 Brown Rice - 1
Flavorful and nutritious

🥰 Fried Rice - 1
Seasoned with veggies

eeZ SIGNATURE POKE BOWLS

No substitutions on Signature Bowls, please see BYO option.

SALMON POKE BOWL* Fresh raw salmon cuts tossed in yuzu kosho sauce, served over sushi rice with seaweed salad, mango, cucumber, edamame and red onion. Topped with radish and toasted sesame seeds. Drizzled with honey wasabi aioli, served with a wonton crisp - 23

TUNA POKE BOWL* Fresh raw tuna tossed in poke sauce, served over Asian slaw and sushi rice. Served with avocado, seaweed, cucumber, edamame and red onion. Topped with radish, cilantro and toasted sesame seeds - 23

BUILD YOUR OWN POKE BOWL

Pick one base, one protein, up to four ingredients, two toppings and a dressing - 23

choose a base (1)

Brown rice
Sushi Rice
Mixed Greens

choose a protein (1)

Tuna*
Salmon*
Shrimp*
Tofu
Poke Tuna*
Yuzu Koshu Salmon*

choose ingredients (max 4)

Avocado Jalapeno
Seaweed Radish
Edamame Carrot
Cucumber Quinoa
Mango Masago
Red Onion

choose toppings (max 4)

Cilantro
Sesame seeds
Tempura Flakes
Wonton Crisp

choose house made sauce (1)

🍱 Spicy Mayo
🍱 Wasabi Honey Aioli
🍱 Togarashi Mayo
🥰🍱 Sweet Chili Sauce
🥰 Ponzu
🥰🍱 Ginger Dressing
🥰🍱 Poke Sauce
🥰 Pounded Ginger

🍱 Notes items that are **Gluten-Sensitive**

🥰 Notes items that are **Vegetarian**

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This disclosure is required by the N.C. Department of Environment and Natural Resources.*

eeZ strives to meet all dietary needs and goals, but it is not a gluten-free environment. Although we are confident that our recipes meet your needs, the potential migration of ingredients in a commercial kitchen disallows us from claiming that a product or menu item is 100% gluten-free. If you have severe allergic conditions, please understand we do not make any guarantee of purity. Many other dishes may be prepared gluten-sensitive and vegetarian, please ask your server for more details.



Our longtime seafood partners support our commitment to preserving the oceans and helping to safeguard future seafood supplies. Bakkafrost, our salmon vendor, is dedicated to the sustainability and traceability of their fresh salmon. Baywinds provides our sustainably raised, STP (Sodium Tripoly Phosphate) free shrimp.

SUSHI BAR SELECTIONS

SASHIMI (fresh fish only, sliced to order)

3 PIECE SASHIMI MIX* Chef’s mixed selection of premium tuna, salmon and yellowtail - 12

7 PIECE SASHIMI MIX* Chef’s mixed selection of premium tuna, salmon and yellowtail - 27

BIG AL’S YELLOWTAIL* Sliced hamachi sashimi with jalapeño pepper. Served with ponzu dipping sauce - 15

NIGIRI (fresh fish over rice, sliced to order)

TIER 1* Served a la carte: kani, masago (smelt roe), mackerel, ebi shrimp - 3

TIER 2* Served a la carte: premium tuna, salmon, yellowtail, seasonal whitefish, octopus, eel, smoked salmon, ikura (salmon roe), tobiko (flying fish roe) - 4

SUSHI COMBOS

MORIAWASE DOZEN* 8 piece California Roll, 4 pieces of nigiri (tuna, salmon, yellowtail, striped bass) - 22

MORIAWASE DOUBLE DEUCE* 8 piece California Roll, 8 piece spicy tuna, 6 pieces of nigiri (tuna, salmon, yellowtail, ebi shrimp, striped bass) - 34

NIGIRI-SASHIMI COMBO* 8 piece California Roll, 6 pieces of sashimi (premium tuna & salmon), and 3 pieces of nigiri (premium tuna, salmon & yellowtail) - 40

MAKIMONO (rice outside of seaweed wrapper)

SPICY TUNA ROLL* Tuna, cucumber and spicy mayo - 11

eeZ RAINBOW ROLL* California Roll topped with assorted fish, masago and spicy mayo - 20

PHILLY ROLL* Salmon, avocado and cream cheese - 9

DOUBLE SALMON ROLL* Smoked salmon and avocado inside, topped with fresh salmon - 18

SPICY YELLOWTAIL ROLL* Yellowtail, scallions and spicy mayo - 10

VOLCANIC ROLL* Tempura shrimp, jalapeño, cucumber and scallions inside, topped with spicy tuna - 17

HI-5 MEDLEY ROLL* Tuna, eel, salmon, kani, yellowtail, spicy mayo and tempura flakes - 24

CALIFORNIA ROLL* Kani, cucumber, avocado and masago - 9

TNT ROLL* Tuna, kani, avocado, masago and spicy mayo - 17

VEGETARIAN ROLL Avocado, cucumber and asparagus - 8

SPICY CRUNCHY ROLL Shrimp tempura, kani, spicy mayo and tempura flakes - 16

TEMPURA ROLL* Shrimp tempura, kani, cucumber, masago and spicy mayo - 13

BAGEL ROLL* Smoked salmon, kani, cream cheese all tempura battered and flash fried. Topped with eel sauce - 12

SPIDER CRAB ROLL* Crispy soft shell crab, kani, cucumber, scallions, masago and spicy mayo - 20

NORWAY ROLL* Smoked salmon, avocado and cream cheese - 9

OMAKASE

Our multi-course Omakase Experience is offered Thursday & Friday nights at 6pm for groups of up to 8. The menu features seafood selections served by our Head Chef Son Nguyen and our Master Sushi Chef Rifali Almunir. Price is \$150 per guest; an alcohol pairing is available for an additional fee. Reserve your seats via phone.

FUSION SPECIALTIES

Sesame seeds are on rolls unless otherwise indicated.

THE JUSTIN THOMAS FOUNDATION (JTF) ROLL* Lump crab, shrimp tempura, jalapeño and tempura flakes topped with tuna, Japanese mayo and tobiko - 23 **no sesame seeds*

MARK’S ROLL* Tuna, jalapeño, cream cheese, kani and scallions coated with panko then flash fried. Topped with Japanese mayo and sriracha. Served with ponzu - 21

TROPICAL STORM ROLL* Kani, avocado and cucumber, topped with tuna, salmon, yellowtail, Japanese mayo, eel sauce, sriracha and tobiko. Served with wasabi yuzu - 23

FIRECRACKER ROLL* Shrimp tempura and kani, coated with tempura flakes, topped with yellowtail, salmon, spicy mayo, masago, chili powder, tobiko and scallions. Ponzu dipping sauce - 19

DOUG’S FILET ROLL* Avocado, kani and cream cheese, topped with seared filet mignon, spicy mayo, scallions and masago. Pounded ginger sauce - 22

TWO TIME ROLL* Cucumber rolled around tuna, avocado and kani. Topped with blackened tuna, guacamole and tobiko. Served with ponzu - 20

RIGG’S R&R ROLL* Tuna, avocado and cream cheese topped with crabcake mix, baked. Topped with masago and spicy mayo - 20

MISS MOFFITT’S ROLL* Tuna, scallions, tempura flakes, spicy mayo, topped with avocado and eel sauce - 18

LAVA SHRIMP ROLL* Tempura shrimp and kani, topped with ebi shrimp, spicy mayo and masago - 17

BIRKDALE ROLL* Ebi shrimp, kani, cream cheese, tempura asparagus, topped with tuna and avocado. Ponzu dipping sauce - 20

DYNAMITE ROLL* Yellowtail, salmon, tobiko, asparagus, cucumber, scallions, Japanese mayo, sriracha - 17 **no sesame seeds*

THE HEARTest YARD ROLL* Tuna, avocado and cucumbers all wrapped in fresh salmon and soy paper. Served with ponzu dipping sauce- 21 **no sesame seeds*

HAMACHILI ROLL* Hamachi, jalapeño, fresh basil, spicy mayo, topped with hamachi, avocado, chili crunch and microgreens - 21

THE ROLL THAT LOVE BUILT*

Tempura shrimp and kani inside, coated with tempura flakes, topped with tuna, hamachi, eel sauce, Japanese mayo and tobiko. Served with ponzu dipping sauce - 22

TASMANIAN DEVIL ROLL* Tuna, cucumber, green onion, topped with fresh salmon, avocado, tuna poke - 22

THE KING’S ROLL* Tuna, jalapeño, cream cheese, kani and scallions coated with panko then flash fried. Topped with kani salad, masago and sriracha. Served with ponzu dipping sauce - 22

CASH MONEY ROLL* Tempura salmon, cucumber, cilantro, spicy mayo, topped with avocado, cashews, mango salsa, eel sauce. Served with ponzu dipping sauce - 17

SCORCHING SON ROLL* Tempura shrimp, spicy tuna, avocado, topped with torched tuna and hamachi, fried garlic, spicy mayo, eel sauce, green onion and masago - 22

GARLIC TUNA OR SALMON ROLL* Tuna or salmon, tempura battered, flash fried, topped with avocado, kani, fried garlic and spicy mayo - 17

THE BOSS* Tuna/kani salad, cucumber, tempura flakes, topped with avocado, tuna, tobiko and wasabi mayo - 24

MAD MANGO-CADO ROLL Shrimp tempura, kani, tempura flakes, topped with mango, avocado, eel sauce. Served with spicy mayo - 17

ALL EYES ON YOU ROLL* Salmon, mango, spicy mayo, tempura flakes, topped with crabcake mix, seared scallops, sriracha, red tobiko, wasabi, spicy mayo, eel sauce - 28

BLACKENED TUNA ROLL* Crabcake mix, cream cheese, tempura flakes, topped with blackened tuna, guacamole, jalapeño - 23

EEL DRAGON ROLL Shrimp tempura, kani, topped with eel, eel sauce. Served with spicy mayo - 20

RIVERBOAT RON ROLL Crispy soft-shell crab, kani, cucumber, topped with avocado, eel sauce and spicy mayo. Served with a side of poke - 23

THE YUZU KOSHO ROLL* Fresh salmon, cucumber, shiso leaf inside, wrapped in rice with sesame seeds. Topped with tuna and Yuzu Kosho - 19

OWN THAT SUSHI ROLL

Select your fillings and toppings to create your own roll! \$5 base price.

choose your wrapper
seaweed
soy paper - 1

choose your rice
white rice
brown rice - 1

choose your fillings (max 5)

Tuna* - 7
Salmon* - 5
Yellowtail* - 5
Seasonal Whitefish* - 4
Ebi Shrimp - 3
Kani (crabstick) - 3
Octopus* - 2
Smoked Salmon* - 3
Scallop* - 12
Masago* (smelt roe) - 1
Tobiko* (flying fish roe) - 1
Tempura Shrimp - 3
Fried Soft Shell Crab - 9
Filet Mignon* - 8

Lump Crabmeat - 12
Inari (sweet tofu) - 2
Lump Crabcake Mix - 10
Tempura Flakes
Thai Basil - .5
Carrots - .5
Avocado - 1
Mango - 1
Scallions - .5
Jalapeño - .5
Cucumber - .5
Cream Cheese - 1
Spicy Mayo
Sriracha (chili paste)

choose your toppings (max 3)

Tuna* - 8
Salmon* - 8
Yellowtail* - 8
Seasonal Whitefish * - 7
Eel - 10
Ebi Shrimp - 5

Kani (crabstick) - 7
Filet Mignon* - 12
Lump Crabcake Mix - 12
Avocado - 3
Mango - 3
Mango Salsa - 1.5

MIXED ASSORTMENT* - 10

Pick Up To 5: Tuna, Salmon, Yellowtail, Eel, Kani, Seasonal Whitefish, Ebi Shrimp, Avocado, Mango

additional toppings | options

Masago* (smelt roe) - 1
Tobiko* (flying fish roe) - 1
Tempura Fry - 1
Ikura* (salmon roe) - 6
Coat with Tempura Flakes
Side of Ponzu Dipping Sauce
Spicy Mayo
Sweet Eel Sauce
Sriracha (chili paste)

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DRINK MENU

DRINKS & HOT TEAS

SOFT DRINKS - 3.50

FRESH ICED TEA - 3.50

BOTTLED WATER - 6

Saratoga Still Spring

Saratoga Sparkling Spring

CHAMOMILE MEDLEY HOT TEA - 7

VANILLA MINT CHAI HOT TEA - 7

PEACH BLOSSOM HOT TEA - 7

TURMERIC GINGER HOT TEA - 7

JASMINE GREEN HOT TEA - 7

PU-ERH GINGER HOT TEA - 7

BLUEBERRY ROOIBOS DECAF HOT TEA - 7

ORGANIC EARL GREY HOT TEA - 7

SPECIALTY MARTINIS

THE CUCUMBER MINT-INI

Hendrick's Gin, cucumber, mint,
freshly squeezed lime - 15

**ITSY BITSY TINI-WEENIE FRESH AND
BERRY GREAT MARTINI**

Our skinny martini. Smirnoff
Raspberry Vodka, champagne, agave
nectar, fresh raspberry, freshly
squeezed lemon - 15

PASSIONATE NIGHTS

Siempre Plata Tequila, passion fruit
syrup, fresh lime juice, pineapple
juice - 15

**CRAIG... HOW YOU GONNA GET FIRED
ON YOUR DAY OFF?**

Elijah Craig Bourbon, Caravella
Limoncello, lemon sour, mint - 15

PURPLE RAIN

Empress Gin, fresh lime juice, lychee
syrup - 15

eeZPRESSO MARTINI

Espresso vodka, Kahlua, freshly brewed
espresso - 15

HANDCRAFTED COCKTAILS

BARREL OF MONKEEZ

Monkey Shoulder Blended Scotch
Whisky, house made banana syrup and
Aztec chocolate bitters - 14

TOKYO 75

Roku Gin, Mio Sparkling Sake, yuzu - 14

SMOKIN' SAMURAI

Lunazul Reposado, Los Siete Misterios
Mezcal, orange bitters, aromatic
bitters, agave - 14

STRAWBERRY SOUR

Jameson Whiskey, strawberry tea
syrup, freshly squeezed lime juice, egg
white - 15

ICHIGO NO HANA

Citrus vodka, sparkling sake, Thai basil,
fresh strawberry, lemonade - 16

FIRST BLOOM

Hendrick's Gin, St. Germaine,
lemongrass syrup, fresh lemon juice,
egg white, orange bitters - 15

eeZ-Y MANHATTAN

Bulleit Rye Whiskey, premium sake,
Domain de Canton, orange bitters,
cherry juice - 14

SKINNY GONZALES

Our skinny twist on a margarita.
Espolòn Tequila Blanco, Grand Marnier,
Peach Schnapps, freshly squeezed lime
juice, POM juice - 15

PINK LOTUS

Bacardi Rum, freshly squeezed lemon
juice, house made hibiscus syrup,
egg white - 14

THAI LEMONGRASS MARGARITA

Espolon Reposado, Cointreau,
homemade lemongrass ginger basil
syrup, freshly squeezed lime juice,
sriracha, salt rim - 15

BERGAMOT BREEZE

Gray Whale Gin, earl grey tea, simple
syrup - 15

MOCKTAILS

DON'T CALL ME SHIRLEY

Fresh lemon juice, fresh lime juice,
club soda, homemade grenadine - 8

DAY DRINKER ALIBI

Ritual Aperitif Alternative Zero Proof,
Zonin Cuvee Zero, Simple Syrup - 12

CUKE SKYWALKER

Cucumber, fresh lime juice,
Elderflower syrup, club soda - 8

SOBER SEDUCTION

Ritual Gin Alternative Zero Proof, fresh
strawberry, fresh basil, simple syrup,
tonic - 13

DESSERTS

DOUBLE DECKER TUXEDO CAKE

Layers of moist chocolate cake,
vanilla bean cheesecake and a rich
chocolate mousse. Finished with
chocolate glaze and chocolate
crumb on the side - 9

CHOCOLATE CAKE

Layers of moist, dark chocolate cake
and rich chocolate mousse. Frosted
with chocolate buttercream - 9



DRINK MENU

BEER

DRAFTS

- SAPPORO - 8
- WICKED WEED PERNICIOUS IPA - 8
- WILD CARD TAP - MKT

BOTTLES

- | | |
|--|--------------------------------------|
| ASAHI - 7 | MICHELOB ULTRA - 6 |
| KIRIN ICHIBAN - 7 | BOLD ROCK HARD CIDER - 6 |
| OMB COPPER - 7 | WHITE CLAW HARD SELTZER ASSORTED - 7 |
| PRIMAL JUICIUS IPA - 7 | ASAHI 0.0 NON-ALCOHOLIC BEER - 7 |
| ROYAL BLISS CALI KING WEST COAST IPA - 8 | |
| *gluten removed | |
| ROYAL BLISS CAROLINA GIRL PALE ALE- 8 | |
| *gluten removed | |

WINES

WHITES

- BRUNN ROSÉ (Zweigelt) - 13 | 52
- SONOMA CUTRER CHARDONNAY (California) - 15 | 60
- MAISON JULIEN CHARDONNAY (France) - 13 | 52
- FERNHOOK SAUVIGNON BLANC (New Zealand) - 11 | 44
- DOMAINE CHAVET FILS MENETOU-SALON SAUVIGNON BLANC (France) - 17 | 64
- DIPINTI PINOT GRIGIO (Italy) - 13 | 52
- BRUNN GRUNER VELTLINER (Austria) - 15 | 65

REDS

- OKO ORGANIC PINOT NOIR (France) - 12 | 48
- BOEN PINOT NOIR (California) - 13 | 52
- SMASHBERRY RED BLEND (Central Coast) - 12 | 48
- THE BARREL RED BLEND (California) - 16 | 64
- LA PERLA RIOJA (Spain) - 15 | 60
- ANDELUNA 1300 MALBEC (Argentina) - 12 | 48
- PROVERB CABERNET SAUVIGNON (California) - 11 | 44
- AIRFIELD CABERNET SAUVIGNON (Washington) - 14 | 56
- OMEN CABERNET SAUVIGNON (Paso Robles, CA) - 16 | 64

SAKE

- SAKE SAMPLER Sample pours of four of our favorites - 16
- SAKE BOMB KANPAI!!! - 11
- SHO CHIKU BAI HOT | Classic Junmai (USA) Served warm - 17
- HOMARE | Junmai Yuzu - 38
- HANA GINJO | White Peach - 22
- SHO CHIKU BAI | Nigori unfiltered - 17
- SHIRAKABE GURA MIO | Sparkling Sake - 26
- TOZAI | Nigori "Snow Maiden" - 28
- YOSHI NO GAWA | Junmai Ginjo "Winter Warrior" - 32
- SHIRAKABE GURA TOKUBETSU | Junmai "White Wall" - 36
- MOMOKAWA | Organic Nigori - 26
- BUNRAKU | Yamahai Junmai - 40

