New MOON SUSHI -

ALCOHOLIC BEVERAGES

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DOMESTIC BEERS Bud Light, Michelob Ultra	6	
IMPORTED BEERS	7	
Kirin Light, Kirin Ichiban, Asahi, Sapporo, Coro	ona, Stella	
WHITE WINE	7	
Chardonnay, Pinot Grigio, Riesling, Moscato		
RED WINE	7	
Cabernet Sauvignon, Merlot, Pinot Noir		
HOUSE PLUM WINE Koshu Plum Wine	7	
HOUSE HOT SAKE SM 8	/ LG 12	
COCKTAILS		
SAKE BOMB Small house hot sake and choice of Kirin Ligh Ichiban	14 nt or Kirin	
BANZAI	10	
Cold Sake and Plum Wine		
APPLETINI	8	
Vodka, green apple pucker, melon liqueur, sour mix, and sprite		
LYCHEETINI	8	
Vodka, lychee syrup, sour mix, and sprite	0	
PEACHTINI	8	
Peach Rum, peach syrup, cranberry juice, and	sprite	
VERY BERRY TINI Berry vodka, huckleberry syrup, sour mix, and	8 I sprite	
TOKYO ROSE	8	
Vodka, triple sec, cranberry juice, and lime	U	
COCO COSMO	8	
Coconut rum, triple sec, cranberry juice, and	lime	

COCKTAILS CONT'D

PINEAPPLE UPSIDE-DOWN CAKE Whipped cream flavored vodka, pineapple juice, and	8 nd
grenadine	
PASSIONFRUIT PUNCH Passionfruit rum, cranberry juice, and sprite	8
MOJITO Rum, simple syrup, lime, mint, and club soda	9
COCONUT MOJITO Coconut rum, simple syrup, lime, mint, and club so	10 oda
LEMON DROP Vodka, lemon juice, sour mix, and sprite	8
GREY GOOSE MELON MARTINI Grey Goose Vodka, melon schnapps, sour mix, and sprite	13
MOSCOW MULE Vodka, lime juice, mint, and ginger beer	9
BLUE MOON Vodka, blue curaçao, fresh lemon juice, and sprite	8
MACADAMIA NUT MARTINI Macadamia nut liqueur, Rum Chata, and whipped o	10 cream
MARGARITA PATRÓN MARGARITA Tequila, triple sec, fresh lime juice, sour mix, and s	9 13 sprite
LONG ISLAND ICED TEA Vodka, gin, rum, tequila, sour mix, and coke	10
YUZU SOUR Vodka, Japanese yuzu sake, bitters, and sprite	10
OVERCAST SKY	8
Gin, blue curaçao, lemon juice, club soda, and grenadine	

ALCOHOL BEVERAGES

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Tenryo Koshu (300mL, 16% ABV, \$29)

Brewed using multiple ingredients including Nadeshiko flower sake yeast, then bottle-aged for three years at a low temperature. Rich, dry, and smooth.



Tomio Hanaichirin (180mL 15.8% ABV, \$23)

Brewed in Fushimi, Kyoto, using its clear, high quality spring water called "Fushimizu." Floral aroma with a lightly dry, but rich flavor.

(300mL, 16% ABV, \$26)

Fermented and processed using

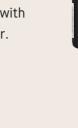
micro organisms such as lactic

acid bacterium. Intense melon

and fruit notes, refreshingly

Bunraku

clean and dry.



Chobei (300mL, 15% ABV, \$29)

Named after the founder of Ozeki Sake. Light with plenty of fruit and melon aromas to accompany the dry finish. Pairs very well with sashimi and tempura dishes.



Zen (300mL 15% ABV, \$19)

Brewed using Iwate Gin Otome brewing rice and produced during cold temperatures, with traditional Nanbu Toji (brewmaster) techniques. Medium dry finish, but very light.



Itami Onigoroshi (300mL, 15% ABV, \$22)

A refined sake from the birthplace of sake, Itami. Floral palate with hints of pear and rice. Extra dry and crisp.

(300mL, 15% ABV, \$22)

Originally created by the Tanba

Toji (brewmasters) and has an

earthy, caramel aroma. Extra

Karatamba

dry and smooth.



(300mL, 16% ABV, \$19) Produced in the Itami region

Sesshu Otokoyama

using prized Yamada Nishiki rice. Has a fruity aroma with a strong, dry finish.

Homare Aladdin (300mL, 15% ABV, \$23)

Light and crisp with a strong fruit and melon flavor. Slightly tart finish, but mellow and minimally dry.



Ozeki Dry (375mL, 14.5% ABV, \$16)

A great sake for first-time sake drinkers. Has a smooth and agreeable taste with hints of fruit. Pairs very well with sashimi, shrimp, and chicken dishes.



Snow Beaty (300mL, 14.7% ABV, \$22)

Velvety in texture with a pleasant fragrance of freshly steamed rice, this nigori sake (roughly filtered sake) is a traditional favorite. Creamy with a mild sweetness, this sake is deliciously unique.



Ozeki Nigori (375mL, 16% ABV, \$16)

Has a smooth, velvety texture and a coconut-like aroma, reminiscent of coconut milk. Full-bodied with a sweet, creamy finish.



Yuki Nigori (375mL, 10% ABV, \$19)

A silky aroma in a full-bodied, creamy and unfiltered sake. Lightly tart, fresh fruit balances the sweetness. (White Peach and Lychee flavor available)

Kiri (Pear or White Peach) (500mL, 9% ABV, \$25)

Brewed from 70% polished rice infused with the natural essence of Pear or white peach. Clear and smooth.

COHOL BEVE



Hana Sparkling Sake (250mL, 7% ABV, \$17)

A sweet, refreshingly bubbly, lowalcohol sake. The carbonation gives this sake a fun feeling, perfect as a dessert. Choose from 3 different flavors: White Peach, Mixed berry, and Yuzu.

- X ALCOHOL WILL NOT BE SERVED TO CUSTOMERS UNDER THE AGE OF 21, AS REQUIRED BY LAW
- Y CUSTOMER MUST PROVIDE A VALID GOVERNMENT-ISSUED ID TO PURCHASE ALCOHOL, IF ASKED
- THE OWNER, CHEFS, SERVERS, AND STAFF RESERVE THE RIGHT TO REFUSE SERVICE OF ALCOHOLIC BEVERAGES Y **TO CUSTOMERS**
- ALCOHOLIC BEVERAGES WILL NOT BE SERVED TO CUSTOMERS WHO ARE INCOHERENT, DISRUPTIVE, OR **OTHERWISE UNFIT FOR FURTHER CONSUMPTION**







(300mL, 16% ABV, \$22) Premium unfiltered sake (nigori) made with Hidahomare rice and Moromi (sake-mash). Hints of coconut and pepper aromas with a semi-sweet, smooth, creamy finish.