

NORWALK

COLD-PRESS JUICES

Norwalk juice is extracted without destroying all the nutrients & enzymes, containing three to five times more nutritional value than conventional juicers. It produce a smoother, clean, crisper taste, due to the lack of pulp.

Carrot, Beet & Ginger	8oz	5
	16oz	9.5
Kale, Cucumber & Lemon	8oz	5
	16oz	9.5
Watermelon, Pineapple & Mint	16oz	8
Ginger & Lemon Shot	2oz	4

WARM TEAS

Kuki-Cha Tea	2.5
<i>House brewed. First Refill \$ 1.00</i>	
Mu- Tea	2.5
<i>House brewed. Blend 16 spices caffeine-free tea</i>	
Apple-Lemon-Kukicha Tea	3
Choice Organic Teas	3
<i>Chamomile / Peppermint / Green tea Decaf Green Tea / Genmaicha</i>	
Grain “ Coffee “	3.5
<i>organic blend of roasted barley & rye</i>	

CHILLED

BEVERAGE

Still Water	3
<i>Mountain Valley</i>	
Sparkling Water	3
<i>Mountain Valley</i>	
Kuki-Cha Tea	3
<i>House brewed</i>	
Apple-Lemon-Kukicha Tea	3.5
Organic Apple Juice	4.5
<i>unfiltered</i>	
Cola	3.5
<i>made with chinese herbs</i>	
Ginger Ale	4
<i>Original / Pomegrade & hibiscus / Green Tea & Jazmine</i>	
Synergy Kombucha	5
<i>Mystic Mango / Trilogy</i>	
Beyond Kombucha	5
<i>Blueberry / Yerba Mate / Hibiscus</i>	

CRAFT BEERS

Lammsbrau-Organic Pilsner (V)	8
<i>Bavaria, EU / organic premium beer with characteristic, aromatic taste. Brewed only from mineral water, natural hop flowers, organic malt and gmo-free yeast.</i>	
Lammsbrau-Organic Dunkel (V)	8
<i>Bavaria, EU / a special beer with dark organic malt and gmo-free yeast. Very aromatic and malty with a slight taste.</i>	
Crabbies's-Ginger Beer (GF)	9
<i>Edinburg, UK / following a secret recipe, the steeped ginger is combined with quality ingredients and matured for 8 weeks.</i>	
Bard's Tale-Dragon's Gold (GF)	7
<i>Buffalo, NY / made with sorghum, moderate bitterness with a mildly sweet finish.</i>	

JAPANESE BEERS

Sapporo Premium	6
Sapporo Light	6
Koshihikari Rice Beer	12
<i>17oz</i>	

WHITE WINES

	gl.	btl.
Pinot Grigio (O)	8	32
<i>Tre Fili, Italy 2012</i>		
Sauvignon Blanc (O) (V)	9	36
<i>Gilles Louvet, France 2012</i>		
Blanc Verdejo Y Viura (O) (V)	8	32
<i>Garmendia, Spain 2010</i>		
White Pinot Noir (O) (S)	9	36
<i>Left Coast Cellars, Oregon 2011</i>		
Gewurztraminer (S)	8	32
<i>Gewurz, California 2012</i>		
Rose (S)	9	36
<i>Domaine Sorin, France 2012</i>		

RED WINES

	gl.	btl.
Pinot Noir (O) (V)	9	36
<i>Pacific Redwood, California 2012</i>		
Chilled Tempranillo (O) (V)	9	36
<i>Garmendia, Spain 2009</i>		
Zinfandel (S)	10	40
<i>Shannon Ridge, Geyserville, CA 2009</i>		
Cabernet Sauvignon Merlot (O) (V)	10	40
<i>Gilles Louvet, France 2012</i>		
Marselan (O) (V)	9	40
<i>Mon Pre Carre, France 2011</i>		
Syrah, Grenache & Mourvedre (O) (V)	9	36
<i>Gilles Louvet, France 2009</i>		

(O) ORGANIC - (GF) GLUTEN FREE (V) VEGAN -
(S) SUSTAINABLE FARMING PRACTICES

SAKE BAR	CHILLED		HOT	
	3oz	9oz	6oz	11oz
Sho Chiku Bai <i>Tokubetsu Junmai</i> <i>Medium Dry</i>	5	12	7	12
Nambu Touji <i>Junmai Medium</i> <i>Dry Rich</i>	8	16	10	18
Tomio <i>Junmai</i> <i>Dry Rich</i>	9	17	11	19

SAKE BOTTLES

Nigori <i>300ML Crema de Sake, Unfiltered Junmai</i> <i>Mild Aroma & Dry sweet California, it's especially delicious with very spicy foods.</i> <i>The bottle should be shaken each time before pouring due to the high rice content that settles in the bottom of the bottle. Soft texture, mild aroma and dry sweet. Great as a dessert.</i>	16
Organic Sho Chiku Bai <i>300ML Nama California, it has hint of fruity aroma and is mild, smooth and fresh taste pair well with a wide range of foods. Dry sweet.</i>	15
Kikusui Funaguchi <i>200ML Can upasteurized Honjozo. Niigata JPA, it is a genuine sake, a rich, dense sake that is absolutely delicious. With a hint of sweetness combined with being full-bodied, this all-time favorite pairs well with numerous rich dishes, and especially well with spicy dishes. Slightly sweet.</i>	13
Dassai 50 <i>300ML Junmai Daiginjo, Yamaguchi JPA, a prize-winning product, this has a graceful aroma and a well-rounded flavor. Many regard it as a "perfect" sake. Semi Dry.</i>	26
Organic Kikusui <i>300ML Junmai Ginjo, Niigata JPA, like a cool breeze carrying a gentle aroma of honeysuckle and hint of ripe bananas, KIKUSUI Organic Junmai Ginjo offers a flavor of fresh honeydew melon. Slightly Dry.</i>	28
Shirakabegura "White Label" <i>300ML Junmai Tokubetsu. Hyogo JPA, made with premium rice polished down to 60% of its original size. this is fermented slowly and carefully at low temperatures. The result is a rich and mellow sake with a great rice-based aroma. Slightly dry.</i>	18

酒

SAKE

KEY WORDS

To make your sake experience more colorful

Daiginjo: Sake is mainly made from rice, water, and rice koji mold, and sometimes distilled alcohol is added. One of the factors that determine the flavor is the degree of rice which is polished off. The sake classified in the daiginjo category has less than 50% of the original rice grain remaining. The “percent of remaining grain size” or “seimaibuai” as this is called, is an important indication of how a sake will taste. So if you find a sake labeled 30%, this would be a daiginjo sake because 70% of the rice was milled off leaving 30%. The lower the number the smaller the grain. In general, the smaller number sakes are more fragrant, elegant, and better consumed chilled.

Ginjo: The same formula applies for the ginjo category. This is the sake whose “percent of remaining grain size” is less than 60%, which means more than 40% of the rice grain is milled away. Some distilled alcohol might be added.

Junmai: Literally meaning “pure rice”, junmai sake refers to sake brewed only from rice, water, and rice koji, and had no extra alcohol added during the brewing process. This type of sake tends to keep the solid rice flavor.

Junmai daiginjo: Is defined as “sake brewed only from rice, water and rice koji and using rice milled more than 50%.” Brewing junmai daiginjo is more difficult and requires a higher level of technique, therefore, generally considered the highest quality sake.

Junmai ginjo: If a sake is labeled junmai ginjo, it is made from only rice, water and rice koji. The rice is milled for more than 40%.

nigori: Is a coarsely filtered sake in which the unfermented portion of the rice is left, giving the sake a cloudy white color or chunks of rice floating inside. Since the rice are still working in the sake even after bottled, some nigoris are sparkling. Just be careful when you open it.