

# RIM SPECIALTY DRINKS

<b>RIM-TINI</b>	\$10
Vodka, Cherry Vodka, Malibu Rum, Cranberry Juice, Lime Juice	
<b>SAKE-TINI</b>	\$10
Gekkeikan Sake, Mandrin Vodka	
<b>LYCHEE MARTINI</b>	\$11
Vodka, Triple Sec, Lychee Purée	
<b>BLUE ZEN</b>	\$11
Citroen Vodka, Malibu Rum, Blue Curaçao, Pineapple Juice	
<b>ORIENTAL EXPRESSION</b>	\$11
Vodka, Lychee Purée, Pineapple Juice, Pomegranate Purée	
<b>LYCHEE RASPBERRY BELLINI</b>	\$12
Brut champagne, Lychee Purée, Raspberry Liqueur, Pomegranate Purée	
<b>GINGER MARGARITA</b>	\$10
Tequila, Sweet & Sour, Fresh Ginger, Lime Juice, Triple Sec, Orange Juice	
<b>PINEAPPLE MOJITO</b>	\$10
Rum, Simple Syrup, Pineapple, Fresh Mint, Splash of Soda, Pineapple Juice	
<b>LEMONGRASS LEMON DROP</b>	\$11
Vodka, Splash of Grapefruit Juice, Fresh Lemongrass, Sweet & Sour, Lemonade	
<b>CANTON COCKTAIL</b>	\$11
Ginger Liqueur, Soda, Fresh Kiwi, Lemon Juice	

## BEER

Tsingtao (China)	\$6
Sapporo (Japan)	\$6
Tiger (Singapore)	\$6
Kirin Draught	\$8
Sierra Nevada Torpedo	\$6
Coors Light	\$5
Budweiser	\$5
Bud Light	\$5
Sierra Nevada Pale Ale	\$6
Corona	\$6
Blue Moon	\$6
Sharp's (non-alcoholic)	\$5

## WATER

San Pellegrino (Sparkling) - 1 liter	\$7
Fiji (Still) - 500 ml	\$4

# JUNMAI SAKE

## Superior Pure Rice Sake

Junmai sakes possess a robust rice flavor and can be enjoyed either warm or cold. They range from dry and sharp to soft and rounded, and much attention is paid to their balance and structure. Many people prefer Junmai labels to more expensive sakes because of their easy drinkability.

### MASUMI OKUDEN KANTSUKURI "MIRROR OF TRUTH"

Glass \$9 • Bottle (24 oz.) \$56

Comfortingly familiar, surpassingly smooth

### "YOSHINOYAWA ECHIGO"

Glass \$8 • Bottle (24 oz.) \$37

Cake and cookie dough aromas give way to tones of ripe fruit

### AKITABARE KOSHIKI JUNZUKURI "NORTHERN SKIES"

Glass \$9 • Bottle (24 oz.) \$55

Pleasingly dry and quite mild, a well crafted traditional sake

# JUNMAI GINJO SAKE

## Premium Sake

Ginjo labels often possess fruity and floral flavor nuances, and tend to be light and refreshing on the palate. To receive the Ginjo designation, a sake must use rice that has been milled down to 60% of its original size prior to streaming. In practice, many have a polished ratio of 50%.

### DEWASANSAN "GREEN RIDGE"

Glass \$11 • Bottle (24 oz.) \$68

Mellow, green apple tartness

### DEWAZAKURA IZUMI JUDAN "TENTH DEGREE"

Glass \$10 • Bottle (24 oz.) \$62

A potent Ginjo for martini fans, crisp and bone dry

### DEWAZAKURA OKA "CHERRY BOUQUET"

Glass \$9 • Bottle (24 oz.) \$58

Smooth and crisp cherry finish

# WEEKLY SAKE SAMPLER

We feature a sampling  
of great sakes every week!  
Set of three \$14

# JUNMAI DAIGINJO SAKE

## **Subtly & Finesse / Ultra Premium Sake**

Daiginjo sakes take the rice-polishing percentage down to 50% or less. They are made in smaller quantities and rely more on traditional methods. Flavor and aroma profiles tend to be fuller than with Ginjos, and exceptional labels display both complexity and finesse.

## **DEWAZAKURA MINI DAIGINJO "SAKURA BOY"**

Small Bottle (10 oz.) \$29  
Smooth and sexy, wide range of foods

## **HOYO KURA NO HANA "FAIR MAIDEN"**

Glass \$11 • Bottle (500 ml) \$55  
Light and touched with a kiss of anise. It's smootness and gentle aroma extend a demure invitation.

## **MASUMI YUMEDONO "MANSION OF DREAMS"**

Bottle (24 oz.) \$140  
Lovely at first sip and multi-layered with a perfect finish

# SPECIALTY SAKES

## **New & Different**

In addition to their Junmai, Ginjo and Daiginjo labels, breweries also produce specialty sakes. Some, such as Nama, or unpasteurized sakes, are available only at certain times of the year. Others, such as the popular low-alcohol "Kome Kome", possess flavor profiles distinctly different from traditional sakes.

## **KAMOIZUMI NIGORI GINJO (CLOUDY) "SUMMER SNOW"**

Glass \$9 • Bottle (17 oz.) \$52  
Lively, voluptuous, a deluxe label for Nigori fans

## **KAMOIZUMI KOME KOME "KOME KOME"**

Glass \$9 • Bottle (17 oz.) \$52  
Sweet, crisp, light sake like a Riesling with low alcohol

# HOT SAKE

## **GEKKEIKEN**

Carafe 4 oz. \$6 / 8 oz. \$11

# WINE BY THE GLASS

Tintero Moscato d'Asti	\$10
Butter Chardonnay	\$11
Kendall Jackson "Vintner's Reserve" Chardonnay	\$9
The Crossings Sauvignon Blanc	\$10
Costal Vines Pinot Grigio	\$11
Bex Riesling	\$9
Kendall Jackson Cabernet Sauvignon	\$12
Rodney Strong Cabernet Sauvignon	\$10
Pundit Syrah	\$14
Rodney Strong Merlot	\$11
Meiomi Pinot Noir	\$12
Beringer White Zinfandel	\$7
Kinsen Plum	\$8

# WINE BY THE BOTTLE

## BUBBLY

Freixenet Carta (187 ml)	\$7
Domaine Chandon Brut Rosé (187 ml)	\$12
Domaine Chandon Brut	\$33
Moët & Chandon "Imperial"	\$85
Iron Horse Aureole Cuvee	\$60
Moët & Chandon "Dom Perignon"	\$275
Louis Roderer "Cristal," Brut Reims	\$315

## WHITE

Tintero Moscato d'Asti	\$36
Coastal Vines Pinot Grigio	\$40
Ruffino Lumina Pinot Grigio	\$44
Kendall Jackson "Vintner's Reserve" Chardonnay	\$32
Butter Chardonnay	\$40
Rombauer Chardonnay	\$65
Bex Riesling	\$32
The Crossings Sauvignon Blanc	\$36

## BLUSH

Beringer White Zinfandel	\$26
Kinsen Plum	\$28

## RED

Duckhorn "Decoy" Cabernet Sauvignon	\$45
Jordan Cabernet Sauvignon	\$95
Kendall Jackson Cabernet Sauvignon	\$37
Rodney Strong Cabernet Sauvignon	\$32
Rombauer Merlot	\$65
Silver Oak Cabernet Sauvignon	\$155
Whitehall Lane Merlot	\$45
Annabella Merlot	\$32
Rodney Strong Merlot	\$36
Four Graces Pinot Noir	\$54
Scott Harvey "Inzinertor" Zinfandel	\$34
Anna Bella Pinot Noir	\$32
Pundit, Syrah	\$52
Meiomi, Pinot Noir	\$44