

# ensō

## SHOCHU

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Mugi Hokka Barley Shochu	12
Ichiko Silhouette Shochu	8
Kurokame Honkaku Shochu	11
Gankutsuoh Honkaku Shochu	12
Yokka Koji Ryukyu Awamori	12

## UMESHU

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Choya Umeshu	10
Raifuku Umeshu	12

## Beer

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<b>DRAFT</b>	
Kirin Ichiban Lager	6
Abita Strawberry Lager	7
Shippingport Citrus Sumac IPA	8
Hop Atomica Ino's Belgian Wit	8

## BOTTLES & CANS

Sapporo American Lager	5
Orion Rice Lager	6
Asahi Rice Lager	9
Hitachino Yuzu Ginger N/A	7

## WINE

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	gl	btl
Kamptal, Grüner Veltliner, AUT, 2022 <i>slightly effervescent, dry, high acid, acidic fruits</i>	15	58
House of Brown, Chardonnay, CA, 2022 <i>light, crisp, bright citrus, guava, tropical fruit, medium-light body, pairs with niboshi ramen</i>	12	46
Pullus Haložan Orange, Slovenia, 2022 <i>strong fruit aroma, dry finish, floral notes, low ABV, crushable</i>	14	62
So Far Out, Chilled Red, CA, 2022 <i>crushable, crisp, cantaloupe, light sugars, semi-dry, pairs with our country captain</i>	16	62
Presqu'île, Pinot Noir, CA, 2022 <i>medium body, little tannin, dark berry, pairs with our lamb meatballs</i>	18	70
Fiction, Red Blend, CA <i>dry, medium-full body, tannic, for the cabernet drinkers, fruit-forward</i>	14	54
La Collina, Lambrusco, ITA <i>lightly effervescent, dry, medium-low tannin, pairs with our beef tataki, japanese fried chicken &amp; frito pie</i>	15	58
Cremant De Bourgogne, Sparkling, FRA <i>crisp, apple, blood orange zest, balancing acidity</i>	18	70

\*Subject to Availability