

HOUSE SAKE

Yaegaki **\$8/\$28 carafe**
dry, crisp acidity, medium bodied

Sake Flight **\$19**
Naraman Muroka Binhiire,
Ten to Chi “Heaven & Earth”
Rihaku “Dreamy Clouds”

WINES BY THE GLASS

SPARKLING

Prosecco, Ca’ Furlan, “Cuvée Beatrice” **\$11.5/\$46**
N.V. Veneto, Italy

Rosé, Domaine Chandon **\$15.5/\$62**
N.V. California

Champagne, Veuve Clicquot “Yellow Label” **\$25.5/\$105**
N.V. Champagne, France

WHITE

Moscato, Piquitos **\$13/\$52**
’18 Valencia, Spain

Reisling, Selbach “Incline” **\$13/\$52**
’18 Mosel, Germany

Pinot Grigio, Benvolio **\$12/\$50**
’18 Friuli, Italy

Albarino, Escencia Divina **\$15/\$64**
’18 Rias Baixas, Spain

Sauvignon Blanc, Shooting Star **\$13/\$54**
’18 Lake County, California

Chardonnay, Cambria “Katherine’s Vineyard” **\$12/\$48**
’18 Lake County, California

ROSÉ

Pinot Noir, Villa Wolf **\$14/\$60**
’18 Pfalz, Germany

RED

Pinot Noir, Bouchard Aine **\$13/\$52**
’18 Languedoc-Roussillon, France

Tempranillo, Cune Crianza **\$14/\$58**
’16 Rioja, Spain

Cabernet Sauvignon, Concannon Vineyard **\$12/\$48**
’17 Paso Robles, California

Malbec, Trapiche Oak Cask **\$12/\$48**
’18 Mendoza, Argentina

DESSERT

Buddha’s Temple **\$12**
chocolate mousse, vanilla sauce, coffee ice cream

Crème Brûlée **\$12**
poached apples, yuzu jelly, cinnamon crumble

“Dip Sum” Doughnuts **\$12**
five spice sugar, chocolate sauce, ginger cream cheese,
seasonal jam

Trio of Sorbet **\$12**
chocolate, coconut, seasonal fruit

AFTER DINNER DRINKS

Awakening **\$12**
patron xo café, svedka vanilla, espresso, vanilla ice cream

DESSERT WINE

Sauternes, Château Loupiac Gaudiet **\$12/\$54**
(500 mL) ’16 Loupiac, France

Sherry, Fino, Bodegas Grant “La Garrocha” **\$12**

Sherry, Pedro Ximenez, El Maestro Sierra **\$13**

SPECIALTY COCKTAILS

14

Enlightenment
roku gin, lychee, lemon

The Philosopher
cazadores blanco tequila, sesame tincture, cucumber, togarashi-salt rim

Strength
tito’s, lillet blanc, cilantro, lime

Joy
smirnoff orange, riesling, kiwi

Chatuchak
jim beam bourbon, mango, spiced syrup, orange bitters

Zen-gria glass **11** | pitcher **41**
junmai sake, pinot grigio, ginger brandy, peach

NON-ALCOHOLIC

5.5

Passion Fruit Lemonade
passion fruit, peach, lemon, sugar

BEER

Kirin Light Light Lager, Japan **6**

Lucky Buddha Lager, China **8**

Yuengling Lager, Pennsylvania **5**

Sapporo Reserve 22 oz Lager, Japan **12**

Yards Philadelphia Pale Ale Pale Ale, Pennsylvania **6**

Stillwater Extra Dry 16 oz Sake Style Saison, Maryland **9**

Dogfish Head 60 Min. IPA India Pale Ale, Delaware **7**

Angry Orchard Spritz Rosé Sparkling Hard Cider, New York **6**

Estrella Daura Gluten Free Lager, Spain **7**

Kaliber Non-Alcoholic Lager, Ireland **6**