

SAKE 酒

DAIGINJO (premium sake brewed with rice polished to 50% or less)

Niwanou Uguisu Kurougu 45 (Fukuoka)

Elevate your dining experience with Niwa no Uguisu Kuro Ugu Junmai Daiginjo 45. Pairs well with Sashimi with mild aroma. A good balance of plump rice flavor and acidity, and a refreshing taste.

3oz \$14.5 | 8oz \$38.5 | bottle \$110

JUNMAI GINJO (premium sake brewed with rice polished to 60% or less)

Yamato Shizuku Misatonishiki (Akita)

Crafted with locally grown Misatonishiki rice and pure mountain water, this sake offers a vibrant, fresh taste and a delicate floral aroma.

3oz \$8.5 | 8oz \$22.5 | bottle \$63

Shimeharitsuru "Jun" (Niigata)

Crafted with 100% Gohyakumangoku rice and pure water from the Shinano River. Very smooth.

3oz \$7.5 | 8oz \$20 | bottle \$55

JUNMAI (pure rice sake)

Amabuki Chokarakuchi Nama (Saga)

Dry, crisp, clean taste and refreshing acidity. Savor the fresh, vibrant flavors of this unpasteurized sake, crafted from Yamada Nishiki rice. A must-try for sake enthusiasts.

3oz \$8 | 8oz \$22 | bottle \$59

SPARKLING

Gangi Sparkling Nigori (Yamaguchi)

A lively sparkling nigori with fine natural bubbles and a silky texture. Fresh apple and citrus notes with a crisp, dry finish. Perfect for celebrations and appetizers. 300mL.

bottle \$23

TOKUBETSU JUNMAI (premium pure rice sake)

Kamo-tsuru (Hiroshima)

A classic Hiroshima sake with gentle rice sweetness and a clean, dry finish. Richer and more expressive when warmed. Excellent with seafood and tempura.

3oz \$7 | 8oz \$18 | bottle \$50

Suigei (Kochi)

A dry, crisp sake with bright acidity and a clean finish. Refreshing and food-friendly.

3oz \$7 | 8oz \$18 | bottle \$50

NIGORI (unfiltered)

Tsukiakari Nigori Junta (Fukushima)

A delicate balance of sweetness and umami.

3oz \$7 | 8oz \$18 | bottle \$50

HOT SAKE

Hanaizumi Honjozo (hot) (Fukushima)

Using carefully cultivated local rice, our Honjozo showcases the rice's inherent umami. Years of aging have created a complex and profound flavor. Beloved by sake connoisseurs for its consistent quality.

4oz \$12 | 9oz \$24

Corkage Fee \$35

Daily Sake Flight \$(please ask server)



MARUJUN
JAPANESE CUISINE

DRINKS

お飲み物

NORIA WINES

Wines inspired by Japanese Cuisine
by Nori Nakamura, Winemaker

Sauvignon Blanc (Russian River)

Savor the brilliance of grapefruit, lime, pear and a hint of lychee in the captivating aroma. Embrace the lively and smooth character of this exquisite wine.

glass \$13 | bottle \$50

Chardonnay (Sonoma Coast)

Delight in elegant aromas of apricot, lime and golden apple with hints of cardamom, tarragon and basil. Truly elegant and complex.

glass \$16 | bottle \$60

Pino Noir (Sonoma Coast)

Experience the delightful aromas of raspberry, cherry, rose petal and hints of strawberry accompanied by enticing notes of cedar, caramel and anise.

glass \$18 | bottle \$83

WINE

Rosé of Pinot Noir (The Elkhoury Family Vineyard)

Refreshingly balanced and crisp with bright notes of summertime, sunshine and fresh fruits.

glass \$10 | bottle \$30

Zinfandel (Six Cloves)

A pleasant Zinfandel with aromas of raspberry and mocha, a hint of exotic spices and ripe figs in flavor with a firm tannin texture in the mouth.

glass \$16 | bottle \$58

BEER

Suntory The Premium Malts draft (Kyoto)

Premium Malt, a premium Japanese beer, offers a sophisticated and refined taste. Its rich, malty flavor and creamy head make it the perfect companion to a delicious sushi meal.

glass \$10

Orion (Okinawa) (large bottle)

Enjoy the smooth taste of Orion Beer's brewing techniques, our beer is a testament to Japanese quality.

633 mL bottle \$9

Railway Rice Lager (Fairfax Brewing Company)

Light bodied lager that's crisp and clean with light malt notes and low bitterness. Brewed with 30% rice.

glass \$9.50

SHOCHU (Japanese distilled spirit)

served over ice or neat

Kawabe (rice) (Kumamoto)

Crafted with the purest water from Japan's pristine Kawanabe River and the finest locally grown rice, this spirit offers a harmonious symphony of sweetness and minerality.

4oz \$8

Ikkomon (potato) (Kagoshima)

Embark on a sensory journey that will ignite your senses. Ikkomon is more than just a drink; it's an experience. Each sip is a celebration of the finest ingredients and traditional brewing techniques.

4oz \$11

COCKTAILS

Yuzu Sour

Shochu, strong sparkling water and yuzu juice.

glass \$13

Wajito

Mint, shochu, strong sparkling water and sugar.

glass \$13

SOFT DRINK

Moshi Yuzu Sparkling

Carbonated water, organic cane sugar, 100% Yuzu juice.

bottle \$7

Moshi Uji Matcha Coconut

Carbonated water, organic cane sugar, uji matcha, lime juice, green tea, lemon juice, organic coconut flavor.

bottle \$7

Sparkling Water

333 mL bottle \$4

1 L bottle \$10

Mexican Coca Cola

bottle \$5.25

HOT TEA

Green Tea

pot \$5

Hoji Tea

pot \$5



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