

SAKE 酒

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

Gangi Sekirei (Yamaguchi)

This sake is smooth and graceful, like the Sekirei (Japanese wagtails) that swoop and glide over the Nishikigawa river that flows next to the brewery. Has an elegant, satisfying aroma and a beautiful, long finish.

bottle \$186

Niwano 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

Mio Crisp Sparkling (Hyogo)

Apple-like aroma and crisp, clean taste.

bottle \$18

NAMAGENSHU (fresh undiluted sake)

Kurokabuto Daiginjo Namagenshu Kurokoji (Fukuoka)

Crafted with black koji, this sake offers a bold umami flavor and refreshing acidity. Aged raw, its taste evolves over time. The use of Yamada Nishiki rice culminates in a rich, full-bodied experience, perfect for those seeking new flavors.

3oz \$9 | 8oz \$24 | bottle \$66

DOBUROKU (unfiltered very cloudy)

Niwano Doburoku (Fukuoka)

Brewed using time-honored techniques, our doburoku offers a rich, complex flavor.

3oz \$7.5 | 8oz \$20 | bottle \$56

NIGORI (unfiltered)

Tsukiakari Nigori Junta (Fukushima)

A delicate balance of sweetness and umami.

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

HOT SAKE

Kyokkuko Honjozo (hot) (Tochigi)

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 \$11 | 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 \$14 | bottle \$61

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

Pino Noir (Santa Cruz Mountain)

Delectable aromas of dark cherry, raspberry and a hint of licorice as well as attractive bouquets of cedar, anise and a hint of roasted beans.

glass \$18 | bottle \$83

WINE

2023 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

Wine Flight (Pino Noir, Sauvignon Blanc, and Rosé)

\$20

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. Crafted with premium ingredients and traditional brewing techniques, our beer is a testament to Japanese quality.

633 mL bottle \$9

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

Swan Sparkling Water

A special recreation of the beloved classic Japanese soda.

bottle \$6

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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