

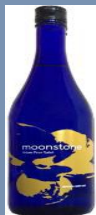
HENRY'S SAKE LIST

Momokawa 'G Joy' Genshu \$50.00



A rich, genshu style saké that is big and bold with fruit aromas supported on the palate with a velvety, dense body featuring melon, cherry and a pepper finish.

Moonstone Asian Pear Infused \$24.00



pleasant balance of crisp ginjo saké with a hint of dryness and fresh, lightly sweet pear. Pronounced aroma with a smooth flavorful finish.

Murai Family Nigori Genshu \$26.00



Rich, creamy and boldly layered with dynamic flavors of coconut, anise, cream and earthy sweetness.

Momokawa Organic Nigori \$24.00



Features rich and silky layers of coconut and cream with a big burst of fresh pineapple and a hint of banana. ...

Gekkeikan Black & Gold \$48.00



Full-bodied with hints of honeydew, papaya, anise and roasted nuts. Well balanced, finishes long and smooth. A great sipping sake.

Sho Chiku Bai Nigori Unfiltered \$17.00



It is especially delicious with very spicy foods. The bottle should be shaken each time before pouring due to the high rice content that settles in the bottom of the bottle. Bold and sweet. Rich and robust.

Sho Chiku Bai Premium Ginjo \$24.00



Use a special strain of yeast that allows for fermentation at a cooler temperature. The result of the slower, longer process is a silky-smooth, rich and fruity flavor. Delicate, dry and silky smooth with a texture that is soft and intriguing!

- ♦ Small G Sake Bottle \$28.00
- ♦ House Sake
Hot OR Cold Sake \$10.00
- ♦ Gekkeikan & So Chiku Bai
Hot OR Cold \$11.50

SPECIAL SUSHI PLATTERS

\$39.95 Each

PLATTER A

Lobster Maki:

Lobster Tempura . Sweet Chili Mayo
Mango Stick .In/Out Avocado
Topped with Creamy Crab Stick Salad

Nigiri:

Three Pieces of Nigiri

Sashimi:

Four Slices of Peppered Tuna

Salad:

Side Salad

Miso Soup

PLATTER B

Lobster Maki:

Panko Crusted Lobster . Smoked Hoisin
Mayo . Mango Stick .
In/Out Layered Turbot Fish Torched
Garlic Mayo . Sweet Chili Miso Sauce
Crispy Crab . Scallions on Top

Nigiri: :

Three Pieces of Nigiri Balls

Sashimi:

Four Slices of Salmon

Salad: :

Side Salad

Miso Soup