



DRINK MENU

Kinoya Sushi & Bar

DRAFT BEER

Asahi

Pint 12

Pitcher 30

Sapporo

pint 11

pitcher 27

IMPORTED BEER

Asahi

Bottle/Can 8/10

Sapporo

Bottle/Can 8/10

Tiger 500ml 10

RED WINE

Malbec (Argentina)

6oz 12

1/2 Liter 29

Bottle 44

Cabernet sauvignon (chile)

6oz 12

1/2 Liter 29

Bottle 44

Cabernet Sauvignon

(Stering) 54

Pino Noir (VQA) 54

WHITE WINE

Sauvignon Blanc (Chile)

6oz 12

1/2 Liter 29

Bottle 44

Chardonnay (New Zealand)

6oz 13

1/2 Liter 35

Bottle 48

Pinot Grigio (Italy)

6oz 12

1/2 Liter 29

Bottle 44

Sauvignon Blanc

(New Zealand)

6oz 13

1/2 Liter 37

Bottle 50

Rose (FRANCE)

6oz 13

1/2 Liter 37

Bottle 50

Riesling (VQA)

50

Sparkling Wine (Germnay)

13

NON ALCOHOL

Non-Alcohol Beer 6

Pop 3.00

Perrier 3.50

Ice Tea 3.00

Shirley Temple 6.00

Yuzu Mocktail 8.50

COLD SAKE

Hakutsuru

3oz	6
300ml	20
bottle (750ml)	35

Yuki Hotaru

3oz	8
300ml	28
bottle (750ml)	50

Omach i (300ml)	50
SHO-UNE (300ml)	27
Hakusuru (300ml)	22
Nigori Sake(300ml)	25

Ume (Japanese plum)

3oz	9
300ml	30

Makgeolli (750ml)	26
(Korean Traditional rice sake)	

Soju (Korean soju)	24
Soju (Japanese sochu) 3oz	8

Japanese Whisky (Suntori) shot	12
--------------------------------	----

HOT SAKE

Small	9
Medium	16
Large	23

COCKTAIL

Santory highball	15
Yuzu Lime	13
Earl Gray Highball	14