DRINKS MENU

LŨMi by AKIRA BACK

COCKTAILS

GOMA OLD FASHIONED 18
elijah craig RMD private single barrel bourbon, toasted sesame, plum bitters

KOSHO HANA 21
patron RMD private barrel reposado, strawberry yuzu kosho, lime, egg white
vegan alternative available

RYE TAI 18
blend of jack daniel's & knob creek RMD group private barrel rye whiskies, orange liqueur, orgeat, lime

NIKKEI NECTAR 16
vodka, peach saké, ginger, peach, coconut, lemon, effervescence

KA "FIRE" 18
silver tequila, mezcal, junmai saké, hibiscus, habañero, lime

TAIYO MARGARITA 16
tequila blanco, aji amarillo, passion fruit, lime, sweet tajin rim

AKAI SILK 16
gin, cherry liqueur, yuzu, pomegranate, lemon, egg white vegan alternative available

THE REVISION 17
vodka, falernum, raspberry, plum & orange bitters, served with fever tree pink grapefruit soda

AKANE AWA 16
rum, licor 43, passion fruit, lime, egg white
vegan alternative available

SUNTORY TOKI HIGHBALL 17
suntory toki whisky, effervescence, lemon twist

MIDNIGHT RITUAL 16
reposado tequila, coffee liqueur, licor 43, vanilla, cold brew

CLOUDS OF MATCHA 17
vodka, coffee liqueur, matcha, cream

ALCOHOL FREE

MOONLIT PATH 15
pathfinder hemp root non-alcoholic amaro, coconut, pineapple, lime, egg white
make it adult with throwback fernet +3

CHICHA MORADA 12
clove, cinnamon, purple corn, pineapple, lime, whipped cream

PACIFIC RIM 13
hibiscus, habanero, lime, sparkling water

MANGESTU 15
zero-proof gin, toasted rice coconut milk, lemon, mango, pandan
make it adult with ford's gin +3

SAPPORO NON-ALCOHOLIC 6
non-alcoholic lager 0.0%

SAM ADAMS 'JUST THE HAZE' 6
non-alcoholic ipa <0.5%

RED BULL 6
original, sugarfree, red edition, yellow edition

GIESEN ALCOHOL-REMOVED WINES 10 / 30
sauvignon blanc, red blend, or sparkling

JOIN US FOR HAPPY HOUR!
sunday - thursday | 5:30-6:30 pm

DRINK FEATURES
hot sake 8 · well spirits 10 · toki highball 11 · $1 off all draft beers

FOOD FEATURES
edamame 5 · shishito peppers 5 · Akira Back pizza 19 · rock shrimp tempura 16 · cauliflower tempura 12 · yellowtail serrano sashimi 19 · charred yellowtail roll 22 · sea bass serrano roll 20

WINE

PARTY STARTERS

SPELLBOUND INCANTATO 12 / 38
prosecco doc, italy

GRATIEN & MEYER BRUT ROSÉ 16 / 59
cremant de loire, france

WHITE WINE

PONZI PINOT GRIS 15 / 60
willamette valley, oregon

SCHUG SAUVIGNON BLANC 15 / 59
sonoma coast, california

PACO Y LOLA ALBARIÑO 14 / 55
rías baixas, spain

AUSTIN HOPE CHARDONNAY 16 / 64
paso robles, california

BIELER PERE & FILS ROSE CUVEE SABINE 16 / 64
coteaux d'aix en provence, france

RED WINE

VILLA PEREIRE COTES DU RHONE ROUGE 13 / 50
rhone valley, france

HAHN PINOT NOIR 18 / 68
california

FINCA DECERO MALBEC 16 / 63
mendoza, argentina

DAOU DISCOVERY CABERNET SAUVIGNON 18 / 72
paso robles, california

Ask your server about our
UNTRESS
Reserve Wine List.

BEER

DRAFTS

SAPPORO japanese rice lager 4.9% 10

ESTRELLA JALISCO mexican pilsner 4.5% 10

HARLAND japanese lager 5% 10

BALLAST POINT IMPERIAL SCULPIN 10
double ipa 9%

BALLAST POINT GRAPEFRUIT SCULPIN 10
ipa 7%

NORTH COAST RED SEA ALE 10
amber ale 5.4%

SAM ADAMS BOSTON LAGER 10
vienna lager 5%

BOTTLES & CANS

BUD LIGHT lager 4.2% 7

WEEKEND VIBES ipa 6.8% 8

BALLAST POINT SUPER LAGER 9
mexican lager 5.6%

ALLAGASH WHITE 8
belgian style witbier 5.2%

BALLAST POINT SCULPIN 8
pineapple or hazy 7%

JUNESHINE 8
hard kombucha, seasonal flavors 6%

SAKÉ

FIND YOUR PATH

sampling flight of three selections to help you find your preferred style 28
"soul of the sensei" junmai daiginjo, cherry bouquet ginjo, red label yamahai junmai

CHEF'S FLIGHT

sampling of chef akira's newest saké offerings from heavensake 42
azur junmai ginjo, orange junmai daiginjo, noir junmai daiginjo

DAIGINJO

SOUL OF THE SENSEI 19 / 41 / 80
melon, pear, white flowers

GOLD BLOSSOM 19 / 42 / 90
white flowers, muscat grape, cucumber

PEARLS OF SIMPLICITY 18 / 44 / 108
asian pear, steamed rice, white flowers

HEAVENSAKE AKIRA BACK LABEL ORANGE 28 / 55 / 135
raspberry, cherry, floral bouquet

HEAVENSAKE AKIRA BACK LABEL NOIR 38 / 74 / 180
raspberry, cherry, floral bouquet

GINJO

CABIN IN THE SNOW 15 / 34 / 68
pear, steamed rice, smooth & delicate

MOON ON THE WATER 19 / 42 / 90
pineapple, peach, nectarine

SONG OF THE SEA 18 / 44 / 108
apple, banana, melon

CHERRY BOUQUET 18 / 36 / 79
cherry blossom petals, ripe nectarine, honeycrisp apple

HEAVENSAKE AKIRA BACK LABEL AZUR 26 / 52 / 110
pear, apple, minerality

JUNMAI

PREMIUM DRY 16 / 34 / 74
unripened blueberry, apple skin, minerals

NORTHERN SKIES 13 / 27 / 58
plum nose, grass notes, grape skin

SEVEN SPEARSMAN 14 / 29 / 67
toasted grains, steamed rice, umami

COWBOY YAMAHAI 19 / 42 / 90
rich umami, sarsaparilla, mushroom

RED LABEL 17 / 36 / 79
roasted hazelnut, dark chocolate, candied orange peel

SPECIALTY

ROAD TO OSAKA NIGORI 13 / 25 / 60
sweet rice, coconut, ripe melon

JOTO YUZU 14 glass / 30 carafe
yuzu saké, lightly sweet with refreshing acidity

HOU HOU SHU ROSÉ 300ML 30
sparkling rosé saké with delicate strawberry and cherry

BESSEN 8 glass / 23 carafe
hot saké

BOOK YOUR PRIVATE EVENT WITH US!