KINME

BAR MENU

ドリンクメニュー



SODA/SPARKLING WATER ソフトドリンク

KIMINO 君の - きみの [kìmínō] - yours
Crafted in Japan with handpicked seasonal fruits and pure Hyogo mountain water, following the Kanso philosophy of simplicity.

KIMINO Fruits Sparkling Water 6
Tangerine, Apple, or Ume

KIMINO Fruits Sparkling Juice 8
Yuzu, Ume, or Peach

Seasonal Mocktail

KINME Zansho Spritz 12
Jasmine Tea, Mikan Juice, Housemade Vanilla Bean Syrup

TEA お茶

PARU – Loose Leaf Tea From San Diego
Curated blends and garden-direct teas, crafted to bring comfort and calm in every cup.

	small teapot	large teapot
Emerald Jasmine Buttery Cui Yu oolong with fresh jasmine	12	16
Koushun Oolong, PARU Reserve	14	18
Daylight White White Tea	14	18
Blue Chamomile (Caffeine-free) Organic chamomile, organic lavender, rose petals, butterfly pea flower	12	16

Tea From Japan

Gyokuro Green Tea	12	16
Yuki Ise Hojicha Organic roasted green tea from Mie, Japan	12	16

BEER　ビール

Kagua Beer Series
A distinctive ale brewed in Belgium using Japanese herbs and citrus, capturing the essence of Japanese aroma and flavor.

Kagua Blanc 16
A refreshing Belgian-style ale with notes of yuzu and a yeast-derived phenolic aroma.

Kagua Saison 16
A fruity, dry farmhouse ale infused with yuzu and sansho for a clean, aromatic finish.

Kagua Rouge 16
A rich, full-bodied Belgian-style ale with roasted malt flavors and a spicy sansho accent.

KAWABA Beer Series
Japanese craft beer brewed in Kawaba Village, Gunma.

KAWABA Pearl Pilsner 14
A pilsner brewed with a local rice variety called Yuki Hotaka, offering a slightly sweet and mildly bitter flavor.

KAWABA Twilight Ale 14
A Japanese Pale Ale (JPA) with a refreshing, crisp taste, soft bitterness, and a light hop aroma. Brewed with 100% malt and Kawaba's natural spring water.

Non-Alcoholic Beer

Asahi Super Dry 0.0% 8

PAIRING　ペアリング

ZANSHO Sake & Wine Pairing **$98/person**

Our pairing is priced per person. If you would like to share one, we'd be happy to arrange that for you with a $20 split charge.

Our zansho pairing features 2 wines and 7 sake selections, each thoughtfully matched with your Omakase course. Enjoy a tasting of 9 pours, ranging from 1 to 2 oz each, totaling about 13 oz.

SAKE　日本酒

JUNMAI DAIGINJO

	glass (3oz)	carafe (9oz)	bottle (24oz)
KID Junmai Daiginjyo Wakayama	16	45	118
Kuheiji "Eau du Désir", 2025 Aichi	20	58	138
Kuheiji "Sauvage," 2024 Junmai Daiginjo Aichi	20	58	138
Hououbiden Asahimai Junmai Daiginjyo Tochigi	15	42	100
Nanbu Bijin Shinpaku Junmai Daiginjyo Iwate	15	42	100
Nabeshima Aiyama Junmai Daiginjyo Nama Saga Sake Rice: Aiyama, Polish: 45%			140
Akabu Gokujyo No Kire Iwate Sake Rice: Yuinoka (Iwate native variety), Polish: 35%			345
Seven Junmai Daiginjyo 25% Tochigi Sake Rice: Koshi Tanrei, Polish: 25%			300
Kuheiji Human, 2024 Aichi Sake Rice: Yamadanishiki, Polish: 45%			150
Kuheiji Hinokishi, 2021 Aichi Sake Rice: Yamadanishiki, Polish: Unrevealed			750

***Corkage fee $35/bottle (1st and 2nd bottle), $60/bottle from 3rd bottle.**

***For all dine-in services, a 20% gratuity will be automatically added to all guest checks.**

SAKE 日本酒 CONTINUED

SEASONAL SAKE

	glass (3oz)	carafe (9oz)	bottle (24oz)
KID "Natsu No Shippu" Wakayama	15	42	100
Hououbiden Hiyaoroshi Tochigi	17	47	125
Ohmine Hiyaoroshi Omachi Yamaguchi			168
AKABU "Sea" Iwate			188

JUNMAI

Uonuma Nojun Junmai Niigata	13	36	88
Akabu Junmai Iwate	15	42	100
Tsujizenbei Kimoto Yumesasara Tochigi	15	42	100
Tsujizenbei Junmai Wine Yeast Tochigi	17	47	125
Tenbi Kara Ten Tokubetsu Junmai Yamaguchi	17	47	125

GINJO/JUNMAI GINJO

Matsunokotobuki Ginjyo Tochigi	16	45	118
Abe Junmai Ginjo Niigata	16	45	118
Sawahime Ginjyo Tochigi	19	54	130

MUROKA NAMA GENSHU

3 Grain "Dewasansan" Yamaguchi	17	47	125

ASSEMBLAGE/BLEND

Matsunotsukasa Cuvée Mosaic, 2023 Shiga	16	45	118

NIGORI(UNFILTERED)

Nigori No Jozen Junmai Ginjyo Niigata		45 (BTL 300ml)	

SPARKLING SAKE

UKA Sparkling Sake Fukushima		45 (BTL 300ml)	

JUNMAI ROSÉ

"Aka KID" Wakayama	15	42	100

PLUM SAKE

Kagatsuru Umeshu Ishikawa	15	42	100

WINE ワイン

SPARKLING

	glass	bottle
Crémant de Limoux Brut NV, J. Laurens Languedoc-Roussillon, France	15	60
Crémant d'Alsace Rosé NV Domaine Allimant Laugner, Alsace, France	16	64
Michel Dervin Champagne NV Michel Dervin Champagne, France	22	100
Les Grandes Terres Brut Blanc de Blancs, 2015 Grand Cru Millésime Colin Champagne, Yonne, France		150

WHITE

Sancerre "Les Charmes," 2024 Domaine André Vatan, Loire, France	18	72
Montagny 1er Cru Blanc Les Coères, 2022 Domaine Feuillt-Juillot, Bourgogne, France	20	82
Kuheiji Bourgogne Chardonnay, 2022 Domaine Kuheiji, Bourgogne, France		225

ORANGE

La Jirafa y El Enano Naranjo, 2024 Bueyes, Mendoza, Argentina	15	60

RED

SAMsARA Pinot Noir, 2022 SAMsARA Wine Co., Santa Rita Hills, CA	18	72
The Estate Cabernet Sauvignon, 2024 Matthew Wallace, Napa Valley, CA	25	120
AZELIA Barolo DOCG, 2020 Azienda Agricola AZELIA di Luigi Scavino, Piedmont, Italy		135

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