



OKAMI KASU BEER

*Brewed in collaboration with Ol' Beautiful Brewing.
The World's First Canadian Sake Kasu infused beer brewed
with rick koji & beer yeast clean, creamy & refreshing.*

8 (10oz) / **11** (16oz)

SHOKUNIN

GROUNDS FOR DIVORCE NITRO MARTINI

*Phil & Sebastian espresso, Fort Distillery Two Bean
Brew, Nothern Keep vodka, salted vanilla syrup*

19 (2.5oz)

KIIRO 1.5oz

Tanqueray gin, house made ginger & lime cordial

LAST KNOWN ANGEL 2oz

brown-butter pisco, orange-infused Tanqueray, vanilla, lemon

(VOICES BENEATH)

NEON SKIES 2oz

*bitter-melon infused midori, Espolon, Cocchi Americano,
Thai basil, tarragon, lime*

SHISO COSMO 2oz

*Ketel One vodka, New Fortune sake, Aizuhomare Shochu,
St. Germain, cran, shiso, lemon*

YUZU SIDECAR 2oz

yuzu sake, yuzu infused courvoisier, Cointreau

HADAKA & FAMOUS 2oz

400 Conejos mezcal, chartreuse, Campari, miso, lime

WINTER IN HOKKAIDO 1.5oz

*hazelnut-infused Suntory Toki, winter spice, egg yolk, cream
CONTAINS NUTS / DAIRY*

UME-SHU NEGRONI 2oz

Tanqueray gin, Takasago plum sake, Campari

YUKI MILK PUNCH 2oz

*milk-clarified, Ketel One, creme de cacao, white cranberry,
lemon, house-brined cranberry*

PARK HYATT IN THE MIST 2oz

Mars Iwai Japanese whisky, orange peel, black tea, Angostura

SAKE BY THE GLASS

NAME	STYLE	BREWERY	RICE TYPE	POLISH RATE	3oz / 5oz
ORIGARAMI	SPARKLING SAKE	BY MASUMI	—	55%	18 / 30
<i>This brewery has been crafting sake for over 350 years. Fermented in the bottle and sold unfiltered “on-the-lees.” Origarami offers a sensory double entendre, combining crisp bubbles and wine-like acidity with the creamy and savory richness of sake.</i>					
AIYAMA	SEASONAL SAKE	BY GAKKI MASUMUNE	 AIYAMA / YAMADA NISHIKI	60%	20 / 32
<i>SHG EXCLUSIVE / JUICY! With a balance of lushness and soft umami, the gentle lingering acidity and flavour profile is reminiscent of watermelon and Jolly Ranchers! This exclusive seasonal sake may only last the summer— a unique blended sake combining two premium sake rice varieties! The result is JUICY!</i>					
FUZZY GREEN	HONJOZO	BY GAKKI MASUMUNE	 YUME NO KAORI / SHUNYO	70%	18 / 29
<i>SHG EXCLUSIVE / Introducing One of Japan’s most famous breweries, smooth, silky, and very fresh. The name refers to the intense green tones and crisp, refreshing character, like Sauvignon Blanc with less acidity. It’s quite possibly the most sought-after Honjozo in the world right here in #YYC</i>					
KURO	SPECIAL JUNMAI	BY TENBI	 YAMADA NISHIKI / SAITO NO SHIZUKU	60%	18 / 27
<i>Kuro presents a fresh burst of juiciness and effervescence right from the start. It is beautifully layered and intricately complex. The bright aroma of muscat and golden kiwi, combined with a harmonious balance of sweetness and acidity. The flavour profiles transition gracefully once the initial zippiness settles.</i>					

SAKE BY THE GLASS

NAME	STYLE	BREWERY	RICE TYPE	POLISH RATE	3oz / 5oz
KARAHASHI BLACK	JUNMAI GINJO	BY AIZUHOME	 YAMADA NISHIKI	60%	17 / 28
<i>SHG EXCLUSIVE / A vibrant aroma reminiscent of pineapples and mango. It has a refreshing and well-balanced combination of acidity and soft, candied sweetness, cemented in place by a firm and crisp acidity.</i>					
GASSAN	JUNMAI DAI GINJO	BY YOSHIDA	 YAMADA NISHIKI	50%	22 / 36
<i>Berry-like sweetness and acidity with a subtle spritz open the palate, leading to a long finish. A refined sake with a sweet, creamy essence crafted from the softest waters in Japan. The sake carries the clarity and precision expected of a Dai Ginjo, but with a gentle, lingering depth.</i>					
PURPLE MORNING	RED RICE	BY KUICHI	 ASAMURSAKI	60%	17 / 28
<i>SHG EXCLUSIVE / In ancient times, red rice was grown in Japan; it is very rarely used in modern times. This unique sake is naturally red in colour and slightly sweet, with some berry and rose aromas and flavours, coupled with a long finish that whispers of Italian recioto.</i>					
CLASSIC	YAMAHAI	BY TAMA NO HIKARI	 YAMADA NISHIKI	60%	19 / 30
<i>From the brewery that saved Junmai sake production in Japan, it is no surprise that they employ this ancient form of sake brewing! They are fermented using wild yeast that naturally form in the wild spaces around the brewery. Traditionally characterized by aromas of shiitake mushroom and nougat, with a creamy taste of custard and nuts, giving these sakes alluring depth.</i>					

SPARKLING

**OKU NO MATSU
SPARKLING DAI GINGO** - 50% (920mL) // 65

A breezy sparkling sake with frothy micro bubbles. A pleasant soft-landing sweetness and aromas of white chocolate and bread pudding to flavours of grapefruit, apple, and vanilla.

**MASUMI ORIGARAMI
SPARKLING** - 55% (720mL) // 149

This brewery has been crafting sake for over 350 years. Fermented in the bottle and sold unfiltered "on-the-lees." Origarami offers a sensory double entendre, combining crisp bubbles and wine-like acidity with the creamy and savory richness of sake.

JUNMAI

DEWAZAKURA DEWANOSATO - 60% (720mL) // 99

This incredibly balanced sake is a result of brewing the unique dewanosato rice. "Zakura" means cherry blossoms and this hails from the Dewa region.

FUKUCHO SEASIDE - 70% (720mL) // 134

This new style of sake brewed with shiro-koji gives beautiful notes of yuzu and lemon.

TENBI KURO TOKUBETSU - 60% (720mL) // 155

Rare and massively popular in Japan. Toji, Miki Fujioka, produces beautifully layered and delicately complex junmai. Bright and juicy, it is a perfect pairing with Shokunin's menu.

% INDICATES RICE POLISHING RATE

JUNMAI GINJO

KUNI ZAKARI - 55% (300mL) // 79

Using yeast No. 1801 and Wakamizu rice this beautiful sake flows from gorgeous aromas to its rich flavourful taste. Truly loved by locals in the Amchi prefecture.

**TAMA NO
HIKARI KARAKUCHI** - 60% (720mL) // 136

A very dry junmai ginjo style from the ancient capital of Japan. Very elegant with a clean finish.

KARAHASHI BLACK - 60% (720mL) // 144

SHG EXCLUSIVE / A vibrant aroma reminiscent of pineapples and mango. It has a refreshing and well-balanced combination of acidity and soft, candied sweetness, cemented in place by a firm and crisp acidity.

KOJIMA SOHONTEN TOKO - 55% (720mL) // 154

Un-diluted at 16% alcohol it gives this saké loads of Umami. Long and satisfying on the finish.

YOSHIDA GASSAN IZUMO - 60% (720mL) // 156

Softest water used in Japan gives it a silky mouthfeel. Field strawberries and ripe pineapple with a clean finish.

KAIUN LEGACY - 55% (720mL) // 164

A 100 year old revival from the Washiyama family. Artisanally grown and harvested from the Kakegawa region. Silky texture with notes of peach and vibrant melon.

AIYAMA - 60% (720mL) // 165

SHG EXCLUSIVE / JUICY! With a balance of lusciousness and soft umami, the gentle lingering acidity and flavour profile is reminiscent of watermelon and Jolly Ranchers! This exclusive seasonal sake may only last the summer — a unique blended sake combining two premium sake rice varieties! The result is JUICY!

% INDICATES RICE POLISHING RATE

JUNMAI DAI GINJO

ASAHI SHUZO DASSAI '39' - 39% (300mL) ////////// 99

This bespoke sake is a whimsical delight with the poise that still commands respect. This sake has refinement and sophistication.

GASSAN - 50% (720mL) ////////// 156

Berry-like sweetness and acidity with a subtle spritz open the palate, leading to a long finish. A refined sake with a sweet, creamy essence crafted from the softest waters in Japan. The sake carries the clarity and precision expected of a Dai Ginjo, but with a gentle, lingering depth.

HATTANSO 50 - 50% (720mL) ////////// 179

Hattanso refers to a type of ancient and nearly extinct sake rice it uses. Rediscovered by Miho Imada, it has a beautiful deep colour and clean refreshing nose. Flavours of pineapple and melon follow on the palate.

**AIZUHOMARE
BANSHU YAMADA** - 35% (720mL) ////////// 440

This champion sake is winner of best sake in the world. Luscious silky texture with elegant notes of tropical fruits.

HONJOZO

GAKKI MASAMUNE - 66% (720mL) ////////// 115

The nose on this stunning honjozo sake is a vast collection of orange creamsicle, blueberry, watermelon, rice Krispie treat, peach, banana bread, and flan aromas. This sake drinks smooth, rich, plump, and expansive, but has an uplifting tingle and spritz that lightens the overall drinking experience.

FUZZY GREEN - 70% (720mL) ////////// 115

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% INDICATES RICE POLISHING RATE

RED RICE

PURPLE MORNING - 60% (720mL) ////////// 165

SHG EXCLUSIVE / In ancient times, red rice was grown in Japan; it is very rarely used in modern times. This unique sake is naturally red in colour and slightly sweet, with some berry and rose aromas and flavours, coupled with a long finish that whispers of Italian recioto.

YAMAHAI

CLASSIC - 60% (720mL) ////////// 136

From the brewery that saved Junmai sake production in Japan, it is no surprise that they employ this ancient form of sake brewing! They are fermented using wild yeast that naturally form in the wild spaces around the brewery. Traditionally characterized by aromas of shiitake mushroom and nougat, with a creamy taste of custard and nuts, giving these sakes alluring depth.

SIGNIFICANT OTHERS

**ASAHI SHUZO
DASSAI '45' NIGORI** - 50% (300mL) ////////// 91

This mildly cloudy nigori has bright floral notes and a cherry liqueur finish.

OKU NO MATSU ADATARA - 60% (720mL) ////////// 136

This gentle sake massages and coats the palate with layered creaminess. Beautiful bouquet of floral honeysuckle, jasmine and ripe pear.

% INDICATES RICE POLISHING RATE

WHITE

FRANCOIS-XAVIER BARC **17 / 84**

Sauvignon Blanc . Loire Valley, France

Crisp and vibrant with notes of lemon zest, green apple, and fresh-cut grass. A dry, mineral-driven finish typical of Loire Valley Sauvignon.

CHANZY **23 / 115**

Chardonnay . Bourgogne, France

Elegant and refined with red currant, wild strawberry, and earthy undertones. Silky tannins and a touch of minerality.

FLAT ROCK **18 / 88**

Riesling . Twenty Mile Bench, Niagara

Off-dry and aromatic with juicy stone fruit, honey, lime, and a touch of petrol. Refreshing acidity balances the sweetness beautifully.

LOIMER **- / 100**

Grüner Veltliner . Kamptal, Austria

Elegant and spicy with white pepper, green pear, and hints of citrus peel. Clean and zesty with a mineral backbone.

SAINT MARTIN **- / 120**

Chablis . Burgundy, France

Classic Chablis showing crisp minerality, green apple, lemon, and oyster shell. Dry and linear with a saline finish.

GRACE **- / 146**

Koshu . Yamanashi, Japan

Delicate and floral with notes of white peach, yuzu, and jasmine. Light-bodied, clean, and precise with gentle acidity.

UMAMU **- / 120**

Sauvignon Blanc Sémillon . Margaret River, Australia

A rich blend showing passion fruit, guava, and herbal notes with creamy texture from Sémillon. Balanced acidity and lingering finish.

RED

5oz / BTL

POWERS **17 / 84**

Cabernet Sauvignon . Washington, Oregon

Bold and structured with dark plum, blackcurrant, cedar, and mocha. Firm tannins and a long, warming finish.

TRACY & CIE **13 / 65**

Pinot Noir . Vallée de la Loire, France

Cherry and strawberry on the nose, with some smoke and oak, light with long finish.

MADEMOISELLE DU MONT **15 / 75**

Grenache . Vallée du Rhône, France

Wild strawberries on the nose and hint of rose water, on the palate medium bodied cherries and cassis with smooth tannins on the finish.

CHANZY **- / 145**

Pinot Noir . Burgundy, France

Elegant and refined with red currant, wild strawberry, and earthy undertones. Silky tannins and a touch of minerality.

GRACE **- / 146**

Red Blend . Yamanashi, Japan

Subtle and harmonious with soft red fruit, light spice, and refined acidity. A graceful and food-friendly red.

BUBBLY & ROSÉ

5oz / BTL

PALTRINIERI **16 / 79**

Lambrusco . Emilia-Romagna, Italy

Lightly sparkling with wild berries, violet, and a dry, refreshing finish. A fun and lively red bubbly.

CUVÉE MAISON **16 / 79**

Sparkling . Languedoc-Roussillon, France

Crisp and toasty with green apple, lemon zest, and brioche notes. Fine bubbles and a clean, dry profile.

CALAFURIA **18 / 88**

Rosé . Languedoc-Roussillon, France

Bright and juicy with watermelon, rose petal, and tangy red currant. Fresh, vibrant, and perfect for warm days.

GRACE ROSÉ **- / 165**

Rosé . Yamanashi, Japan

Delicate and fruity with strawberry notes and floral hints. Light and elegant with a clean, refreshing finish.



ROCK | NEAT | FIZZ

SUNTORY TOKI 12

Most approachable. Notes of honey, white stone fruit, light winter spice.

MARS IWAI 13

Gentle introduction to Japanese whisky. Notes of vanilla, pear, subtle smoke.

NIKKA FROM THE BARREL 13

Bold and complex. Notes of dried fruit, dark chocolate, warming spices.

MARS IWAI TRADITION 17

Smooth and balanced. Notes of apple, cinnamon, light honey.

NIKKA COFFEY GRAIN 17

Bourbon-like character. Notes of toasted vanilla, tropical fruit, creamy texture.

NIKKA COFFEY MALT 18

Rich and full-bodied. Notes of orange zest, butterscotch, baking spices.

HIBIKI HARMONY 25

Elegant and harmonious. Notes of rosewood, dried fruit, incense.

NIKKA DISCOVERY 33

Approachable blend. Notes of citrus, vanilla, light peat smoke.

SHINOBU 15 33

Premium aged expression. Notes of leather, dark fruit, sandalwood.

SABUROMARU "THE EMPRESS" SINGLE MALT 47

Unique and intriguing. Notes of cherry blossom, white pepper, mineral finish.

YAMAZAKI 18 475

Legendary prestige bottle. Notes of sherry, dark chocolate, Japanese oak.

SHOCHU

BY THE OZ

AIZUHOME SHOCHU // 9

AMA BREWERY PET-NAT TEA

LOW IN ALCOHOL, LIGHTLY SPARKLING, AND DELICIOUSLY
COMPLEX. A FINE-AGED, FERMENTED TEA INFUSION.
BREWED WITH PASSION IN THE BASQUE COUNTRY USING LOCAL
SPRING WATER AND HIGH-QUALITY TEA AND HERBS.

BI LEMONGRASS (1.5% ABV 750ml) // 80

*Elegant with hints of citrus, rose petals,
a whisper of galangal and kaffir lime. Tight perlage.*

TEA

HOT SENCHA GLASS - GREEN TEA // 6

Shizuoka

KOJI-CHA GLASS - KOJI FERMENTED BLACK TEA // 6

Kagoshimi

COLD SENCHA CARAFE - GREEN TEA // 13 (BTL)

Shizuoka



