



## OKAMI KASU BEER

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

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

**SHOKUNIN**

# COCKTAILS

## GROUND FOR DIVORCE NITRO MARTINI

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

**19** (2.5oz)

**KIIRO** 1.5oz 14

Tanqueray gin, house made ginger & lime cordial

**LAST KNOWN ANGEL** 2oz 17

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

**(VOICES BENEATH)  
NEON SKIES** 2oz 17

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

**SHISO COSMO** 2oz 17

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

**YUZU SIDECAR** 2oz 17

yuzu sake, yuzu infused courvoisier, Cointreau

**HADAKA & FAMOUS** 2oz 18

400 Conejos mezcal, chartreuse, Campari, miso, lime

**WINTER IN HOKKAIDO** 1.5oz 18

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

**UME-SHU NEGRONI** 2oz 19

Tanqueray gin, Takasago plum sake, Campari

**YUKI MILK PUNCH** 2oz 20

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

**PARK HYATT IN THE MIST** 2oz 24

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

# SAKE BY THE GLASS

NAME	STYLE	BREWERY	RICE TYPE	POLISH RATE	3oz / 5oz
<b>ORIGARAMI</b>	<b>SPARKLING SAKE</b>	<b>BY MASUMI</b>	—	55%	<b>18 / 30</b>
<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>					
<b>AIYAMA</b>	<b>SEASONAL SAKE</b>	<b>BY GAKKI MASUMUNE</b>	 <b>AIYAMA / YAMADA NISHIKI</b>	60%	<b>20 / 32</b>
<i>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!</i>					
<b>FUZZY GREEN</b>	<b>HONJOZO</b>	<b>BY GAKKI MASUMUNE</b>	 <b>YUME NO KAORI / SHUNYO</b>	70%	<b>18 / 29</b>
<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 Honjoso in the world right here in #YYC</i>					
<b>KURO</b>	<b>SPECIAL JUNMAI</b>	<b>BY TENBI</b>	 <b>YAMADA NISHIKI / SAITO NO SHIZUKU</b>	60%	<b>18 / 27</b>
<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
<b>KARAHASHI BLACK</b>	<b>JUNMAI GINJO</b>	<b>BY AIZUHOMARE</b>	 <b>YAMADA NISHIKI</b>	60%	<b>17 / 28</b>
<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>					
<b>GASSAN</b>	<b>JUNMAI DAI GINJO</b>	<b>BY YOSHIDA</b>	 <b>YAMADA NISHIKI</b>	50%	<b>22 / 36</b>
<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>					
<b>PURPLE MORNING</b>	<b>RED RICE</b>	<b>BY KUICHI</b>	 <b>ASAMURSAKI</b>	60%	<b>17 / 28</b>
<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>					
<b>CLASSIC</b>	<b>YAMAHAI</b>	<b>BY TAMA NO HIKARI</b>	 <b>YAMADA NISHIKI</b>	60%	<b>19 / 30</b>
<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.

## 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!

**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.

**GAASSAN** - 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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**RED RICE****PURPLE MORNING** - 60% (720mL) 165

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**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.

## 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 Semillon. Balanced acidity and lingering finish.

## RED

**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  
50z / 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

AIZUHOMARE 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  
Kagoshima

**COLD SENCHA CARAFE** - GREEN TEA  13 (BTL)  
Shizuoka



