

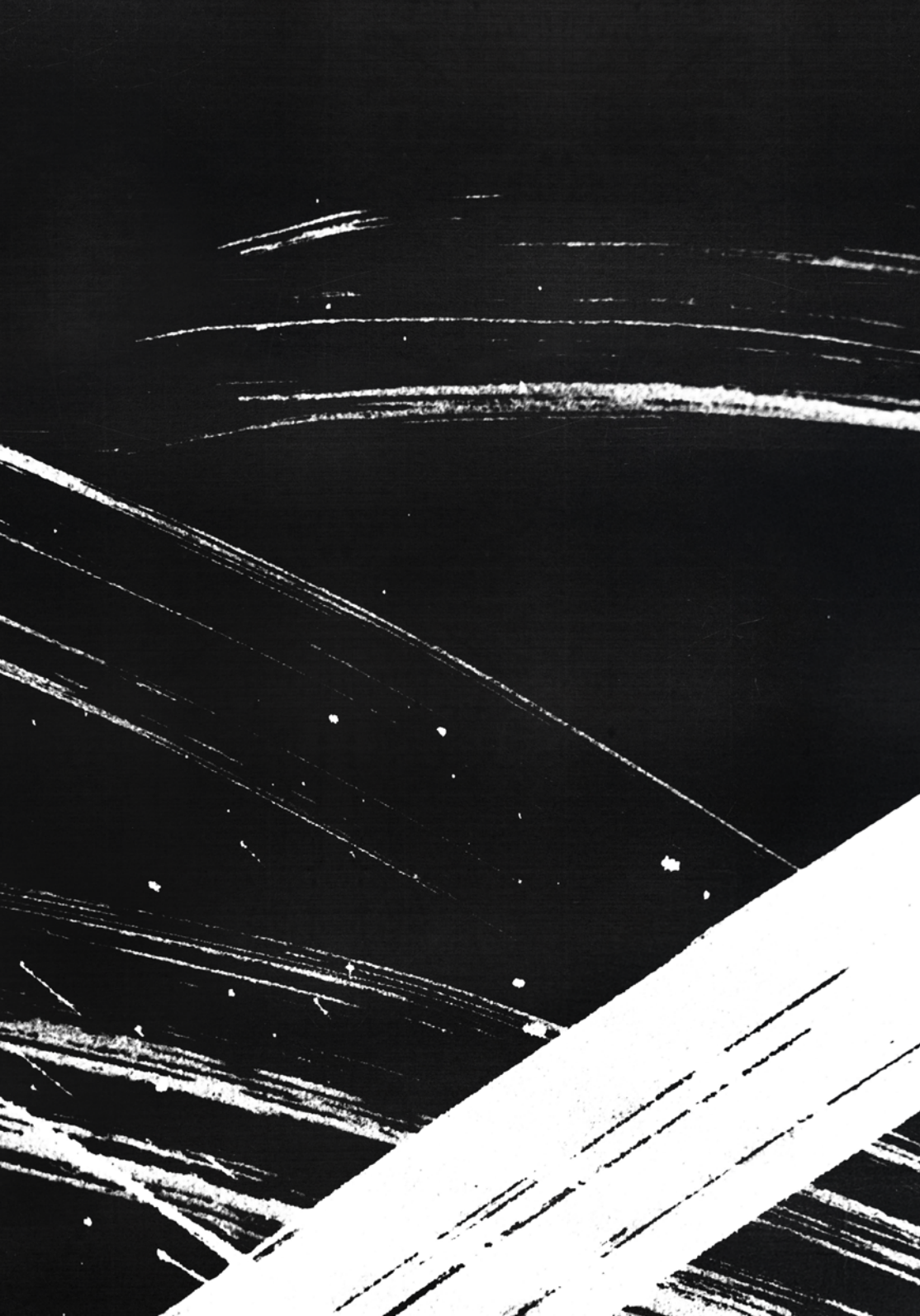


OKAMI KASU BEER

*Brewed in collaboration with Ol' Beautiful Brewing Co.
The world's first Canadian sake kasu infused beer
brewed with rice koji & beer yeast.
Clean, creamy & refreshing.*

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

SHOKUNIN



(GROUNDS FOR DIVORCE)	
NITRO ESPRESSO MARTINI 2.5oz	19
<i>Phil & Sebastian espresso, Fort Distillery Two Bean Brew, Nothorn Keep vodka, salted vanilla syrup</i>	
KIIRO 1.5oz	14
<i>Tanqueray gin, house made ginger & lime cordial</i>	
RHUBARB NO YUME 2oz	16
<i>Vanilla Vodka, Cointreau, rhubarb syrup, lemon juice</i>	
SHISO COLADA 1.5oz	16
<i>Shiso-infused Flor de Cana, simple syrup, lime, pineapple, coconut</i>	
YUZU SIDECAR 2oz	17
<i>Fukucho Yuzu Lemon Sake, Courvoisier, Cointreau</i>	
LAST KNOWN ANGEL 2oz	17
<i>brown-butter pisco, orange-infused Tanqueray, vanilla, lemon</i>	
TOKYO BELLINI 2oz	17
<i>Peach Vodka, St. Germain, nectarine syrup, peach bitters, shiso, lemon, topped with Cuvée Maison Brut</i>	
NORI BOMB 2oz	18
<i>Tanqueray gin, honjozo sake, simple syrup, yuzu, lemon, egg white, cucumber, nori</i>	
UME-SHU NEGRONI 2oz	19
<i>Tanqueray gin, Takasago plum sake, Campari</i>	
YUKI MILK PUNCH 2oz	20
<i>milk-clarified, Ketel One, creme de cacao, white cranberry, lemon, house-brined cranberry</i>	
GREEN & SMOKE 2oz	21
<i>400 Conejos mezcal, Bridgeland Alberta Peat Smoked Single Malt Spirit, agave syrup, "salsa verde", lime juice</i>	
PARK HYATT IN THE MIST 2oz	24
<i>Mars Iwai Japanese whisky, orange peel, black tea, Angostura</i>	

SAKE

BY THE GLASS

NAME	STYLE	BREWERY	RICE TYPE	POLISH RATE	3oz / 5oz
ORIGARAMI	SPARKLING SAKE	BY MASUMI	—	55%	18 / 30
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.					
AIYAMA	SEASONAL SAKE	BY GAKKI MASUMUNE	 AIYAMA / YAMADA NISHIKI	60%	20 / 32
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!					
FUZZY GREEN	HONJOZO	BY GAKKI MASUMUNE	 YUME NO KAORI / SHUNYO	70%	18 / 29
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					
KURO	SPECIAL JUNMAI	BY TENBI	 YAMADA NISHIKI / SAITO NO SHIZUKU	60%	18 / 27
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.					

SAKE

BY THE GLASS

NAME	STYLE	BREWERY	RICE TYPE	POLISH RATE	3oz / 5oz
KARAHASHI BLACK 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.	JUNMAI GINJO	BY AIZUHOMEARE	 YAMADA NISHIKI	60%	17 / 28
GASSAN 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.	JUNMAI DAI GINJO	BY YOSHIDA	 YAMADA NISHIKI	50%	22 / 36
PURPLE MORNING 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.	RED RICE	BY KUICHI	 ASAMURSAKI	60%	17 / 28
CLASSIC 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.	YAMAHAI	BY TAMA NO HIKARI	 YAMADA NISHIKI	60%	19 / 30

SPARKLING

OKU NO MATSU

SPARKLING DAI GINGO - 50% (300mL) ////////// 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

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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.

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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RED RICE

PURPLE MORNING - 60% (720mL) 165

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YAMAHAI

CLASSIC - 60% (720mL) 136

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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.***FLORES, SOLEIL** - / 65*Picpoul De Pinet . Languedoc, France**Flavours of lemon, citrus peel, a hint of mineral, with a nice texture on the finish.***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.***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, SANT'AGATA // 16 / 79

Lambrusco Sorbara . Emilia-Romagna, Italy

Sparkling. Strawberry, tart cherry and cranberry.
Bright and fresh, rosé in colour.

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 47.5

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

SHOCHU

BY THE OZ

AIZUHOMEARE 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



