

wagamama

sake + cocktails

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## cocktails + mocktails

a selection of sake cocktails

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### cocktails

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487 | **aka sake spritz** 10  
yuzu sake, red bitters, topped with prosecco and garnished with an orange slice

488 | **elderflower + ginger** 10  
junmai sake + yuzu sake mixed with ginger ale, elderflower syrup and lemon juice. garnished with fresh mint

496 | **painappuru** 10  
nigori sake, plum wine and a dash of pineapple juice

495 | **sake mojito** 10  
junmai sake, fresh lime juice muddled with ice and fresh mint. topped with soda

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### mocktails

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533 | **cranberry + blossom** 8  
cranberry juice, cherry blossom syrup and lemon juice topped with soda, garnished with fresh mint



488



533

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## sake

a traditional rice wine

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### 4oz serve

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501 | **kunizakari nigori** 12  
plush, velvety, unfiltered sake

502 | **suigei junmai** 11  
a reserved aroma, gentle rice notes and perfect acidity

491 | **mio sparkling** 11  
lively aromas of grape and ripe pear with a gentle sweetness paired with a refreshing acidity when initially sipped

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### sake in an individual cup

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507 | **funaguhi kikusui ichiban, honjozo** 13  
full bodied and full of the fresh flavor of ripe fruits. one of japan's most popular

508 | **taru sake kiku-masa** 13  
sharp, versatile, extra dry sake

506 | **miyozakura junmai panda** 13  
smooth and plush with a nice dry finish and a shy but flowery aroma

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### sake flight

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503 | **sake flight** 15  
a selection of our favorite sakes served in 2oz serves. perfect for those who can't decide or are new to sake a serving of; nigori, junmai and mio sparkling sake

