

DRAFTS

Kirin Ichiban	5/16pitcher
Rotating Micros	5+/18+pitcher
4x4oz Sampler Tray	8

Beer

Happy Hour
4pm to 6pm
\$1 off all drafts

BOTTLES AND CANS

Local

Idaho Select Lager (Wallace Brewing, Wallace, ID)	5
Moondog Amber (Woodland Empire, Boise, ID)	5
Pale Ale (Snake River Brewing, Jackson, WY)	5
6:60 India Pale Lager (Wallace Brewing, Wallace, ID)	5
Resinator IPA (Mother Earth Brewing, Nampa, ID)	5
Chocolate Porter (Three Creeks Brewing, Sisters, OR)	5
Zonker Stout (Snake River Brewing, Jackson, WY)	5
Rambling Route Cider (Tieton Cider, Yakima, WA)	6
Obligatory Double IPA (Edge Brewing, Boise, ID)	6

Global

PBR (16oz)	3.5
Moosehead Radler	4
Clausthaler (Non-Alcoholic)	4
Omission IPA (Gluten Free)	5
Guinness Stout	5
Franziskaner Hefeweizen (16.9oz)	6
Asahi Super Dry (22oz)	7
Sapporo (22oz Oil Can)	7
Captain's List Beer	MP

Did you know you're dining in a "Green Restaurant"?

The Sushi Bar has always operated with the goal to be as environmentally conscious and sustainable as possible. To assist us with our mission, we chose the Green Restaurant Association to analyze each step we have taken. The GRA provides a rigorous certification program in which every claim must be thoroughly verified. To date we have completed over 70 steps and have been awarded over 275 points to make us the greenest sushi bar in the country and the only certified restaurant in Idaho. Our commitment to this program is ongoing as we find new ways to provide the most guilt-free and delicious dining experience possible.

Examples of environmental steps we have taken:

- Recycle all aluminum, tin, plastic, paper and cardboard.
- Wind Powered using Renewable Energy Credits to offset usage.
- Save water by using low-flow faucets, efficient appliances and only serve water upon request.
- Send all unused food scraps to local farms for animal feed.
- Minimize use of disposables; reusable chopsticks, no bottled water.
- Paper products (napkins, paper towels, menus, etc.) and take-out packaging are biodegradable and/or contain recycled materials.
- All cleaning chemicals and soaps are environmentally friendly.
- Building remodeled using salvaged and recycled materials.
- Energy efficient refrigeration, cooking equipment and lighting.
- Use Organic, local and sustainable food when available.



To learn more about the Green Restaurant Association or to see a complete list of all environmental steps completed, please visit dinegreen.com

In addition to being a Green Certified Restaurant, we also take pride in offering higher quality ingredients and take a healthy approach to sushi. Isn't all sushi healthy? Not always! Most rice and fish are healthy on their own, but add in all the sides, seasonings and condiments and it can quickly become an ingredient-reader's nightmare! We believe in transparency of ingredients, even in a restaurant. Know what's in your sushi!

Our sushi rice is seasoned with pure non-gmo rice vinegar, cane sugar and sea salt. We also offer a whole grain rice option; forbidden rice which is high in fiber, antioxidants (more than blueberries!), iron and vitamin E. Our all-natural sushi ginger has no artificial dyes, sweeteners or preservatives; only ginger, vinegar, sugar and salt. Our fryer oils are non-gmo rice bran oil. Our house soy sauce is non-gmo. Our beef is antibiotic and hormone free. Our native king salmon is organic. Our sodas are made with pure cane sugar. Reusable kid cups with paper straws. We strive to continue to expand our healthy options!

• Wine •

House Reds: Cabernet or Merlot – 5
House Whites: Chardonnay or Pinot Grigio – 5
Happy Hour: \$1 off all wine by the glass

The Reds

	<u>Glass</u>	<u>Bottle</u>
Block9 Pinot Noir '16 CA seductive wild cherry & sandalwood notes with berry, plum and violets	8-	30-
Sobon Cougar Hill Zinfandel '15 CA distinctive cedar & smoke, medium-body with substantial fruit component	9-	34-
Cannonball Merlot '15 CA concentrated aromas and flavors of huckleberry, spice cake and chocolate	8.5-	32-
Colter's Creek Syrah '15 ID impressive young plump fruit notes with a bold vanilla and spicy oak finish	9-	34-
Martin Ray Cabernet Sauvignon '14 CA ripe cherry, cassis, violets, structured tannins, balanced caramel oak; Napa	12-	46-
Gascon Reserva Malbec '15 ARG huge nose of plum and cassis, with dark berry notes and bitter chocolate	10-	38-
Meiomi Pinot Noir '16 CA makers of Caymus; luxurious & dynamic with strawberry and spicy oak		40-
Forgeron Anvil Cabernet '12 WA big and rich, currants, cassis & wild herbs in a full-bodied package; 94 pts.		65-
Shafer Cabernet One Point Five '13 CA silky with soft tannins & abundant black fruit, dark chocolate & spice		84-

The Whites

	<u>Glass</u>	<u>Bottle</u>
Angeline Rosé '17 CA crisp and dry, apple skin and grapefruit, made from Pinot Noir grapes	6-	22-
Cold Springs Riesling '12 ID crisp with light sweetness, peach aroma with honey, lime and passion fruit	6-	22-
Shannon Ridge Sauvignon Blanc '17 CA aroma of lemon grass and mango with a tropical, citrus flavor	7-	26-
Vigilance Chardonnay '16 CA lightly buttery with aromas of vanilla, lemon meringue and tangerine	8-	30-
Yalumba Viognier '16 AU luscious notes of apricot, honeysuckle and lychee with a rich texture	7-	26-
Boomtown Pinot Gris '15 WA bright and lively with lingering peach and melon flavors	8-	30-
Rombauer Chardonnay Carneros '16 CA pineapple, banana & coconut w/buttery flavors of vanilla & lemon meringue	14-	50-

The Bubbles

Zonin Prosecco Split (187mL) ripe peach, fresh citrus, balanced minerality, almond finish		7-
Louis Roederer Brut Premier Champagne tiny bubbles with notes of fruit, berry, toast and almond; French style		52-

• Sake •

House Hot Sake: 8oz Carafe – 5
Premium Cold Sake: Glass – 5 Bottle – 23
Happy Hour: \$1 off all sake by the glass

Flavors & Fun

	<u>Glass</u>	<u>Bottle</u>
Apple Sake – (<i>Hana</i>)	5-	23-
Plum Wine – (<i>Hakutsuru</i>)	6-	25-
Asian Pear – (<i>Moonstone 300mL</i>)	6-	11-
Ozeki OneCup – <i>Japan's top selling vending machine sake</i>	6-	
Mio Sparkling Sake – <i>refreshing, unique and fruity</i>		12-

Nigori (*unfiltered, cloudy style sake*)

Sho Chiku Bai Nigori (375ml)	5-	10-
Hakutsuru Sayuri "White Lily" Nigori (300ml)	7-	13-

Premium Sakes

	<u>Glass</u>	<u>Bottle</u>
Kizakura Daiginjo (180ml) <i>daiginjo; the most prestigious type of sake in an affordable single serving</i>		9-
Sho Chiku Bai Organic Nama Sake (300ml) <i>nama = fresh; this unpasteurized sake has a lively flavor and smooth finish</i>	6.5-	12-
Hakutsuru Superior Ginjo (300ml) <i>floral fragrant sake with a silky balance and notes of anise and fennel</i>	7-	13-
Aladdin Junmai Sake (300ml) <i>dry Japanese sake with notes of peach and melon in a fun take-home bottle</i>	8-	15-
Yoshi-no-Gawa Junmai Ginjo (300ml) <i>"Winter Warrior" - clean, complex with tropical aromas of guava & mango</i>	9-	17-
Hakutsuru Sho-une Junmai Daiginjo (300ml) <i>classic graceful fruity sake with a velvety smoothness and ethereal finish</i>	9-	17-

Our sake list was proudly designed by our in-house (and Idaho's only) Certified Sake Professional.

• Sake Mixology •

\$7 each (\$5 @ Happy Hour)

<u>Tokyo Mule</u> <i>house sake and hard ginger ale and lime over ice</i>	<u>Sake Mojito</u> <i>sake, house-made mint simple syrup, fresh lime juice and muddled mint over ice</i>	<u>Sakepolitan</u> <i>sake, organic cranberry cocktail, orange bitters, fresh lime juice over ice</i>	<u>Apple Pie</u> <i>cinnamon infused hot apple sake, a flavorful way to have your hot sake</i>
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