



MASAKI SUSHI

まさき寿司

Drink Menu

Beer

SAPPORO (DRAFT)

16 oz \$11
34 oz \$23

SAPPORO (CAN)

500 ml \$10

DRAGAN GARNET

AZACCA CITRA PALE ALE

475 ml \$11

OAST HOUSE

ARRIERE-PAYS GRISETTE

473 ml \$11

ASAHI SUPER DRY

500 ml \$9.5

Non-Alcoholic Drinks

SOFT DRINKS

COKE \$4
DIET COKE \$4
SPRITE \$4
NESTEA \$4.5
APPLE JUICE \$4.5
CRANBERRY JUICE \$4.5

JAPANESE DRINKS

CALPICO \$6
RAMUNE \$6

NON-ALCOHOLIC BEER

BECK'S \$6

Cocktails

AKANE SCARLET \$15

Cranberry, Hakutsuru sake, Nigori sake and peach sake.

EAST MEETS WEST \$16

Riesling ice wine, plum wine and Japanese sake.

MURASAKI SOUR \$15

Sake, shiso leaf, blueberry and fresh lemon.

WHITE MOMO \$15

Nigori sake, peach liqueur, lime, raspberry, and Sprite.

ZEN TONIC \$15

Hakutsuru sake, gin, melon liqueur, lime and tonic water.

GREEN CALPICO \$15

Calpico, melon liqueur, vodka and lime.

HOT TEA

GENMAICHA GREEN TEA \$5.5

HOJICHA ROASTED GREEN TEA \$5.5
(Low Caffeine)

GINGER TWIST \$6
(Low Caffeine)

WATER AND SPARKLING WATER

SPARKLING WATER

750 ml \$8.5

EVIAN SPRING WATER

330 ml \$5

750 ml \$8.5

Sake Flights

ALL SAKE FLIGHTS HAVE BEEN CAREFULLY SELECTED BY OUR SAKE SOMMELIER. EACH FLIGHT WILL HAVE THREE SAKES (2 OZ / 60 ML EACH).

KIWAMI \$65

"Kiwami" means extreme. Enjoy 3 extremely high-quality Sakes.

PLATINUM \$45

A rich, an aromatic and a refreshing Sake from our Platinum Grade Selection.

PREMIUM \$39

A rich, an aromatic and a refreshing of premium grade Sake.

AROMATIC \$43

3 different fragrant/aromatic Sakes.

RICH \$43

3 different rich/full-bodied Sakes.

REFRESHING \$36

3 different refrershing/crisp Sakes.

FUNKY \$39

3 of our most out there Sakes. These will definitely stand out.

MIMUROSUGI'S FINEST \$46

3 Sakes from the famous Mimurosugi brewery.

White Wine

5 OZ BOTTLE

PINOT GRIS Cave Spring \$12 \$48

CHARDONNAY STEEL Reif Estate \$10 \$36

RIESLING DRY Cave Spring \$12 \$47

SAUVIGNON BLANC Creekside \$11 \$43

BARREL FERMENTED CHARDONNAY Queenston Mile \$91

Red Wine

DOLOMITE CAB FRANC Cave Spring \$14 \$59

MERLOT 13th Street Winery \$12 \$47

SMALL LOT PINOT NOIR Malivoire \$74

Other Wines

BRUT SPARKLING Chateau de Charmes \$17 \$65

PLUM WINE UMESHU Takara - Japan \$13 \$54

RIESLING ICE WINE Cave Spring \$13 \$106 (1 oz)

Nigori Sake

CAN BE ENJOYED COLD, ROOM TEMPERATURE,
WARM, OR HOT

SHO-CHIKU-BAI NIGORI Sweet and creamy.	\$29 / 10 oz
DASSAI 45 NIGORI JUNMAI DAIGINJO Elegant and silky on the palate.	\$21 / 3 oz \$75 / Bottle
TENGUMAI YAMAHAI NIGORI Deep umami and complex sweetness.	\$14 / 3 oz \$39 / 10 oz \$89 / Bottle

Sparkling Sake

MIO SPARKLING SAKE Festive and bright with aromas of peach and persimmon. Light and bubbly!	\$44 / 10 oz
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Japanese Shochu

YAMANEKO SWEET POTATO SHOCHU Brightly aromatic with grappa-like notes. Served on ice or with hot water.	\$16 / 2 oz \$79 / 10 oz
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Aromatic Sake

TEDORIGAWA "U" Pleasant acidity and umami comes from Yamahai-style. Easy drinking sake.	3 oz 10 oz Bottle \$13 \$43 \$101 (cold, room temperature)
MIYAKANBAI JUNMAI DAIGINJO A well-rounded sake which is rich and juicy.	\$18 \$55 \$129 (cold, room temperature)
MUTSU HASSEN RED LABEL Rich, fruity aroma. Zesty, lively, and juicy.	\$18 \$55 \$129 (cold, room temperature)
JIKON TOKUBETSU JUNMAI Floral and aromatic. Round and a subtle melon-like sweetness on the palate.	\$19 \$57 \$135 (cold, room temperature)
NABESHIMA JUNMAI GINJO Fruity, smooth and rich, while keeping good minerality.	\$19.5 \$59 \$143 (cold, room temperature)
DASSAI 45 JUNMAI DAIGINJO Graceful and elegant. Light sweetness and vibrant acidity.	\$19.5 \$59 \$143 (cold, room temperature)
MIMUROSUGI JUNMAI DAIGINJO Beautifully balanced umami and sweetness with sharp acidity. Clean and clear sake.	\$28 \$88 \$207 (cold, room temperature)
MIMUROSUGI JUNMAI DAIGINJO SAKEMIRAI Exuberant and live expression of sakemiarai striving for clarity and pristine transparency.	\$32 \$105 \$251 (cold, room temperature)
RAIFUKU BETSUATSURAE Brewed with cherry blossom yeast to make sake which is new and special. Absolutely delicious!	\$340 / Bottle (cold)
MIMUROSUGI KIOKE BODAIMOTO Fermented in famous Yoshino Cedar, which develops in a layer of beautiful complexity.	\$395 / Bottle (cold, room temperature)
HITAKAMI NAKADORI DAIGINJO BLUE Aged in bottle completely undiluted. Use only Nakadori pressing process, which is considered the best tasting, most delicate and elegant portion.	\$500 / Bottle (cold)
TEDORIGAWA MANGEKYO Smooth as silk, with a gently enticing aroma, yet possessing the stalwart flavour of sake. Special style aged sake.	\$550 / Bottle (cold)

Refreshing Sake

3 oz | 10 oz | Bottle

MASUMI SHIRO WHITE

Bright acidity and lingering umami.

\$11 | \$35 | \$79

(cold, room temperature, warm, hot)

TAIHEIZAN KIMOTO JUNMAI

Crisp with a slight creaminess.

\$12 | \$38 | \$93

(cold, room temperature, warm, hot)

HITAKAMI CHO-KANAKUCHI JUNMAI

Extra sharp finish with balanced umami.

\$13 | \$41 | N/A

(cold, room temperature, warm, hot)

EMISHIKI SENSATION JUNMAI

Soft entrance, followed by refreshing acidity.

\$14 | \$45 | \$109

(cold, room temperature)

GANGI JUNMAI HITOTSUBI

Medium intense aroma and texture.

\$15 | \$48 | \$114

(cold, room temperature, warm, hot)

MIMUROSUGI TSUYUHAKAZE DRY

Plenty of umami acidity with a sharp finish.

\$18 | \$55 | \$129

(cold, room temperature, warm)

SENKIN CLASSIC MUKU

Highly versatile sake that can be paired with a variety of cuisines.

\$20 | \$63 | \$146

(cold, room temperature, warm)

MIMUROSUGI DIO ABITA

Well-rounded sweetness and umami with a clean finish.

\$20 | \$63 | \$146

(cold, room temperature)

BEAU MICHELLE

New style sake. Sweet and sour with umami.

\$21 | \$65 | \$112

(cold, room temperature)

SENKIN ORGANIC NATURE

Super natural sake revived with ancient technique. Elegant light sweetness.

\$27 | \$83 | \$198

(cold, room temperature, warm)

NICHI NICHI YAMADANISHIKI

Soft, smooth and perfectly balanced umami, one of the best food-friendly sake.

\$29 | \$87 | \$208

(cold, room temperature, warm)

Rich Sake

HOUSE JUNMAI SAKE

(cold, room temperature, warm hot)

\$10 / 5 oz \$17 / 10 oz

SANZEN OMACHI TOKUBETSU JUNMAI

Well-balanced and clean finish.

3 oz | 10 oz | Bottle

\$12 | \$38 | \$93

(cold, room temperature, warm hot)

KAMOSHIBITO KUHEIJI EAU DU DESIR

Deep and profound flavours. This sake is well suited for long-term aging.

\$13 | \$43 | \$101

(cold)

SHARAKU JUNMAI

Flamboyant sweetness fills the palate, followed by sparks of acidity.

\$17 | \$52 | \$123

(cold, room temperature, warm, hot)

NAMINO-OTO NAMA GENSHU

Fresh and rich body. Unpasteurized and undiluted.

\$16 | \$51 | \$124

(cold)

AMABUKI APPLE YEAST JUNMAI

DAIGINJO

Brewed using apple yeast. Rich and smooth.

\$18 | \$55 | \$129

(cold, room temperature, warm)

TOKO JUNMAI GINJO GENSHU

Juicy with good structure and body.

\$18 | \$55 | \$129

(cold, room temperature, warm)

KAMOSHIBITO KUHEIJI KA NO CHI

Great balance of acid and residual sugar. Finish with umami depth from this matured sake.

\$19 | \$57 | \$135

(cold, room temperature)

NIIDA HONKE SHIZENSHU

Plenty of umami and sweetness from rice.

\$20 | \$63 | \$146

(cold, room temperature)

HANATOMOE MIZUMOTO MUROKA

A strong impact with complex, deep umami.

\$21 | \$65 | \$149

(cold, room temperature)

DAISHICHI KIMOTO JUNMAI

Rich body harmonizes with deep umami and acidity.

\$22 | \$67 | \$158

(cold, room temperature, warm, hot)

ZAKU JUNMAI DAIGINJO NAKADORI

Luscious Ginjo-aroma and elegant rich sweetness.

\$24 | \$71 | \$174

(cold, room temperature)