

HOUSE COCKTAILS

KARMA MAI TAI

Flor de Cana 4yr rum, Myers dark rum, Cointreau, orgeat, pineapple and lime juices • 13

UME MANHATTAN

Akashi Ume, Nonino amaro, Dolin Blanc vermouth • 15

LUCKY CAT

Haku vodka, yellow chartreuse, pineapple juice, orgeat, lemon • 15

LIFE ON MARS

Cherry infused Mars Iwai, Sayuri sake, Yuzuri liqueur, lemon, honey • 14

KARMA CHAMELEON

Butterfly pea flower infused tequila, Ancho Reyes, mango, pineapple, lime • 13

VIDA VERDE

Mezcal, Ancho Reyes verde, lime, green tea syrup • 13

CUCUMBER LYCHEE GIMLET

Nikka gin, lychee, lime juice • 15

KARMA MULE

Cutwater Hibiscus Vodka, hibiscus tea, fresh lime juice, ginger beer • 12

KARMA SAKETINI

Yobo soju, Sayuri sake, lemon, cucumber • 12

TOKYO FLIP

Sayuri sake, shochu, St. Germaine, lemon, cherry juice, egg foam • 13

N/A COCKTAILS

Ask about adding booze for a few more dollars

PINEAPPLE BASIL SMASH

Pineapple juice, muddled basil, ginger beer • 8

ROSEMARY PALOMA

Grapefruit juice, Yuzu juice, Rosemary syrup, soda • 8

HIBISCUS SPRITZ

Hibiscus, lime, soda • 8

DRAFT BEER

16 oz

Seasonal Rotating Handle - please ask server • 8.5

Lumberyard Brewing Co.
Railhead Red Ale (Flagstaff, AZ) • 8

Mother Road Brewing Co.
Tower Station IPA (Flagstaff, AZ) • 8.5

Mother Road Brewing Co.
Conserve & Protect Golden Ale (Flagstaff, AZ) • 8

Deschutes Brewery
Black Butte Porter (Bend, OR) • 8

Four Peaks Brewing Co.
Wow Wheat (Tempe, AZ) • 8

Oak Creek Brewing Co.
Amber Ale (Sedona, AZ) • 8

Sapporo Premium Lager (Japan) • 7.5

Asahi Super "Dry" Lager (Japan) • 8.5

Modelo Especial (Mexico) • 7.5

BOTTLED BEER

12 oz

Coors Light • 6
Athletic Upside Dawn (N/A) • 5

22 oz

Sapporo • 11
Asahi Dry • 11
Kirin Ichiban • 11
Kirin Light • 11

ASIAN MICROBREWS

Echigo Brewery
Koshihikari
Rice Lager
(Japan) 500ml • 11 **GF**

Echigo Brewery Stout
(Japan) 330ml • 9

BOMBERS

ORIGINAL SAKE BOMBER

House Hot Sake, choice of beer:
22 oz Sapporo, Asahi, Kirin or Kirin Light
Small Sake (4 oz) • 13 / Large Sake (8 oz) • 15

HOUSE HOT SAKE: Small (4 oz) • 7 / Large (8 oz) • 9

FOUNTAIN DRINKS • 3

(Free refills)

Pepsi
Diet Pepsi
Sierra Mist
Mug Root Beer
Dr. Pepper
Ginger Ale
Brisk Unsweetened Tea
Brisk Raspberry Tea
Brisk Sweet Tea
Tropicana Lemonade
Gatorade Orange
Thirst Quencher

HOT TEA POT • 3

Organic Green
Jasmine
Apple-Green
Decaf Green

JUICE • 5

Cranberry
Orange
Grapefruit

BOTTLED WATER • 5

Still or Sparkling Purely Sedona
Artesian Spring Water (500ml)

COFFEE • 3

Late for the Train Portofino
Espresso Blend

JAPANESE WHISKY

Japanese whisky has a long and storied history. While production began around 1870 the first commercially produced whisky appeared in 1924 with the opening of the Yamazaki distillery. Each whisky house produces unique expressions with a small number of distilleries defining a wide range of whisky styles. Molded after the traditions of Scotch, Japanese whisky is double distilled before being aged in wood casks. Flavors tend to be drier and smokier than the sweeter American bourbons and ryes.

ASK YOUR SERVER FOR OUR JAPANESE WHISKY MENU

WHITE WINE

HARKEN

Chardonnay
Salinas Valley, CA
House, on tap
Glass • 9

NAPA CELLARS

Chardonnay
Santa Rita, CA
Btl • 44

CAKEBREAD

Chardonnay
Napa Valley, CA
Btl • 65

ANGELINE

Sauvignon Blanc
Russian River Valley,
California
House, on tap
Glass • 9

SQUEALING PIG

Sauvignon Blanc
Matua Valley,
New Zealand
Btl • 45

ROSÉ

MONT GRAVET

Rosé
Languedoc,
France
Btl • 28

BUBBLES

LE GRAND COURTAGE

Brut
France
187ml Btl • 18

RED WINE

MURPHY GOODE

Merlot, House
California
Btl • 32

PIATTELLI

Malbec
Argentina
Btl • 36

ELOUAN

Pinot Noir
Oregon
Btl • 44

CAYMUS BONANZA

Cabernet Sauvignon
California
Glass • 10 / Btl • 36

CONUNDRUM

Red Blend
California
Glass • 9 / Btl • 32

CHOYA UMESHU PLUM WINE

Celebrated by the Japanese
for centuries, a traditional,
elegant plum liqueur • Japan
Glass • 10 / 750ml • 36

DESSERT

CHOCOLATE MOCHI BROWNIE

Served warm with
vanilla ice cream, matcha
chantilly • 10

COFFEE JELLY

Coffee jelly topped with
chantilly cream and
shaved chocolate • 9

WINTER BREAD PUDDING

Bourbon caramel, matcha
chantilly • 10

MOCHI ICE CREAM ^{GF}

Pick any three from
these flavors: Mango,
Strawberry, Black Sesame,
Kona Coffee, Chocolate,
Vanilla, Green Tea,
Red Bean • 9

TEMPURA CHEESECAKE

Served on a bed of
whipped cream with
choice of chocolate,
raspberry and/or Kahlúa
caramel sauce • 10

LYCHEE SORBET ^{GF}

Served with fresh
blackberries • 7

ICE CREAM ^{GF}

Green tea or vanilla • 7

Bringing your own dessert?
1.00/plate charge per person

SAKE

SAKE QUESTIONS? ASK YOUR SERVER

OZEKI

Sake Meter: +/-0
House chilled sake
180ml "One Cup" • 6

KUROUSHI OMACHI "Black Bull"

Type: Junmai Gingo
Sake Meter: +3
Earthy, honey &
leathery elements,
very full-bodied
720ml • 65

KIKUSUI

Type: Junmai Gingo
Sake Meter: +1
Excellent, refined
sake, semi-dry,
elegant
4 oz glass • 10
300ml • 22
720ml • 65

HAKUSHIKA CHOKARA

Type: Junmai
Sake Meter: +7
Dry, refreshing, full-bodied
300ml • 16

KIKUSUI PERFECT SNOW

Type: Nigori
Sake Meter: -19
Sweet, fragrant, full-bodied
300ml • 20

BORN GOLD

Type: Junmai Daigingo
Smooth, with hints of
cedar and licorice and
plenty of umami
Sake Meter: +1
720ml • 65

HAKUTSURU SUPERIOR

Type: Junmai Gingo
Sake Meter: +3
Flowery fragrance, well-balanced
smoothness, slightly dry, light
300ml • 19 / 720ml • 40

SAKE METER

- + The **higher** the number,
the **drier** the sake
- The **lower** the number,
the **sweeter** the sake

SAKE FLIGHTS

- For One:** 1 oz each of
6 sakes labeled ^{GF} • 18
- For Two:** 2 oz each of
6 sakes labeled ^{GF} • 32

ARIZONA SAKE

Locally made by Master Sake Brewer
Atsuo Sakurai in Holbrook, Arizona
2018 Gold Medal Tokyo • 2019 Gold Medal Los Angeles

TRADITIONAL ^{GF}

(Unpasteurized)
Sake Meter: +2
4 oz glass • 18
370ml • 50 / 740ml • 90

NAVAJO TEA

Type: Junmai Ginjo
Sake Meter: +2
4 oz glass • 18
370ml • 50

PRICKLY PEAR

Type: Junmai Ginjo Sake
Meter: +2
4 oz glass • 18
370ml • 50

KEN ^{GF}

Type: Junmai Daiginjo
Sake Meter: +3.5
Sensitive, sharp taste,
mildly dry
4 oz glass • 26
720ml • 135

SHINSEI ^{GF}

Type: Junmai Daigingo
Sake Meter: -1
Medium dry & fragrant,
aroma of rice blossom
4 oz glass • 10
720ml • 50

SAYURI ^{GF}

Type: Nigori
Sake Meter: -11
Premium unfiltered
sake, refreshing aromas,
silky natural sweetness,
smooth finish
4 oz glass • 10
300ml • 20
720ml • 45

CELEBRATION SAKE

OZEKI HANA AWAKA

Type: Junmai
Sparkling
Sake Meter: -60
Refreshing,
gently sweet
250ml • 14

OZEKI IKEZO

Peach or Yuzu
sparkling jelly
Sweet, springy
texture with
popping bubbles
180ml • 9