



CITY OF NEW YORK

**MANHATTAN COMMUNITY BOARD FOUR**

330 West 42<sup>nd</sup> Street, 26<sup>th</sup> floor New York, NY 10036  
tel: 212-736-4536 fax: 212-947-9512  
www.nyc.gov/mcb4

**CHRISTINE BERTHET**  
Chair

**ROBERT J. BENFATTO, JR.**  
District Manager

May 7, 2014

Dennis Rosen  
Chairman  
New York State Liquor Authority  
80 S. Swan Street, 9<sup>th</sup> Floor  
Albany, New York 12210

**Re: Idealize Inc.**  
**d/b/a Tori Shin**  
*362 West 53rd Street (8th/9th Avenues)*

Dear Chairman Rosen:

Manhattan Community Board 4 (MCB4) recommends denial of the On-Premise license application of Idealize Inc. d/b/a Tori Shin unless the stipulations in the enclosed application, agreed to by the applicant, are part of the method of operation for this establishment. Most crucially for MCB4 and the community, the applicant has agreed not to use any outdoor space for any purpose, including but not limited to the two rear terraces at this location.

Use of these terraces for eating and drinking would seriously disrupt the quality of life for hundreds of residents in dozens of apartments whose windows overlook and share an internal courtyard with these terraces. Any application that encompasses the rear terraces would not serve, and would be contrary to, the public interest. In the absence of the applicant's agreement not to use the outdoor space, MCB4 and the community would strongly oppose this application.

This establishment falls within the 500 foot rule as there are **22 (twenty-two)** OP liquor licenses within 500 feet of this address, including another Michelin-starred Asian restaurant (like this applicant).

When the applicant first presented its application at the April 8, 2014 meeting of MCB4's Business Licenses and Permits Committee (BLP Committee), the BLP Committee expressed its serious concern about the applicant's use of any outdoor space. The applicant's representatives at that meeting stated that they lacked authority to agree not to use the outdoor space. Accordingly, the BLP Committee voted to recommend denial of this application, which the MCB4 full board was to consider at its May 7, 2014 meeting.

The day before the May 7th MCB4 meeting, the applicant advised MCB4 by telephone and email that the applicant was now willing to agree **not** to use the outdoor space at this location. The applicant appeared on the May 7th MCB4 meeting and executed a stipulation to that effect. Based on that agreement by the applicant -- and only because of that agreement -- MCB4 no longer

opposes this application, so long as all stipulations in the application, including the agreement not to use any outdoor space, are part of the method of operation for this establishment.

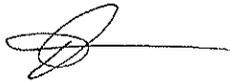
MCB4 stresses that its withdrawal of opposition to this applicant is grounded in the applicant's agreement not to use the outdoor space. In our experience, granting a license encompassing the location's rear terraces (where the applicant sought to have a total of 7 tables and 18 seats) would seriously disturb the hundreds of community residents whose windows (often bedroom windows) face the courtyard in which these terraces are located. No matter how conscientious the operator, the noise made by 18 people (plus service staff) eating, drinking, and talking on the terraces up to 11-1/2 hours a day would be a constant disturbance to the residents of apartments sharing the courtyard with these terraces. Numerous community members have repeatedly objected to the use of these terraces for these reasons. To the best of MCB4's knowledge, no prior operator at this location has used these terraces for eating and drinking.

Thank you for your attention and cooperation with this application.

Sincerely,



Christine Berthet  
Chair



Paul Seres  
Co-Chair  
Business License & Permits  
Committee



Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

<b>APPLICANT</b> IDEALIZE INC.		<b>DOING BUSINESS AS (DBA)</b> TORI SHIN			
<b>STREET ADDRESS</b> 362 West 53rd Street		<b>CROSS STREETS</b> 8th Avenue & 9th Avenue			
<b>OWNER</b>	<b>NAME:</b>	Shu Ikeda	<b>ATTORNEY</b>		
	<b>PHONE:</b>	212 363-0916			
	<b>FAX:</b>	212 421-0663			
<b>MANAGER</b>	<b>NAME:</b>	Atsushi Kono	<b>LANDLORD</b>		
	<b>PHONE:</b>	646 243-3503			
	<b>FAX:</b>				
			<b>NAME:</b>		
			<b>PHONE:</b>		
			<b>FAX:</b>		
<b>DESCRIPTION OF BUSINESS</b>					
<b>Establishment Type:</b>	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization -- Members Only) <input type="radio"/> Other (Explain): Bar/Arcade				
<b>Method of Operation:</b>	<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade				
<b>License Type:</b>	<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer				
<b>APPLICATION TYPE</b> (check one)	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?		YES	NO
		What is/was the name of establishment?		Idealize inc. dba Tori Shin	
		What is/was the address of the establishment?		1193 1st Ave., NY, NY 10021	
		What were the dates the applicant was involved with this former premise?		3/2007-Present	
	<input type="radio"/> Transfer	What is the prior license #?			
		What is the expiration date on the prior license?			
		Are you making any alterations or operational changes?		YES	NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>			
	<input type="radio"/> Alteration	What is the current license #?			
		What is the expiration date on the current license?			
Please describe the nature of the alterations and attach the plans					

### OPERATIONAL ISSUES

HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	11:30am-11:30pm	11:30am-11:30pm	11:30am-11:30pm	11:30am-11:30pm	11:30am-1:00am	11:30am-1:00am	11:30am-11:30pm
	Music	N/A	N/A	N/A	N/A	N/A	N/A	N/A
	Kitchen	11:30am-11:30pm	11:30am-11:30pm	11:30am-11:30pm	11:30am-11:30pm	11:30am-1:00am	11:30am-1:00am	11:30am-11:30pm

OCCUPANCY	INDOOR				BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables
	99	99	25	70 20-counters	1	1	8	18	8

How many floors are there? What is the capacity for each floor? (please respond in space provided)	1-2	3-4	5+	Ground floor & Mezzanine, Basement to be used for kitchen & storage
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)	YES	<input checked="" type="radio"/> NO	N/A	
Will applicant have bottle service?	YES	<input checked="" type="radio"/> NO	N/A	
Will you be hosting private parties and promotional events?	<input checked="" type="radio"/> YES	NO	N/A	occasional private parties
Will outside promoters be used?	YES	<input checked="" type="radio"/> NO	N/A	
Will the security plan submitted be implemented?	YES	NO	<input checked="" type="radio"/> N/A	
Will State certified security personnel be used?	YES	NO	<input checked="" type="radio"/> N/A	
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	YES	<input checked="" type="radio"/> NO	N/A	
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)	YES	<input checked="" type="radio"/> NO	N/A	
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	YES	<input checked="" type="radio"/> NO	N/A	
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)	YES	NO	<input checked="" type="radio"/> N/A	
Will applicant provide contact information to neighbors and respond to complaints that arise?	<input checked="" type="radio"/> YES	NO	N/A	
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?	<input checked="" type="radio"/> YES	<input checked="" type="radio"/> NO	N/A	

If you plan to have music, what type(s)?	BACKGROUND	LIVE MUSIC	DJ	N/A
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### BUILDING DESIGN

Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.	<input checked="" type="radio"/> YES	NO	N/A	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES	NO	<input checked="" type="radio"/> N/A	NO MUSIC
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)	<input checked="" type="radio"/> YES	NO	N/A	

**OUTDOOR ITEMS**

Will applicant use the rooftop, rear yard or any outdoor space?	<input checked="" type="checkbox"/> YES	NO	N/A	noise of any outdoor space S-I S-I S-I S-I S-I S-I
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	<input checked="" type="checkbox"/> YES	NO	N/A	
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	<input checked="" type="checkbox"/> YES	NO	N/A	
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	<input checked="" type="checkbox"/> YES	NO	N/A	
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	<input checked="" type="checkbox"/> YES	NO	N/A	
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	<input checked="" type="checkbox"/> YES	NO	N/A	
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="checkbox"/> YES	NO	N/A	

**LOCATION & ZONING**

Primary Zoning District:	R-8	Overlay (If Applicable):	N/A
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="checkbox"/> YES	NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="checkbox"/> YES	NO	N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	<input checked="" type="checkbox"/> YES	NO	N/A
Is a Public Assembly permit required?	<input checked="" type="checkbox"/> YES	NO	N/A
Are your plans filed with DOB?	YES	<input checked="" type="checkbox"/> NO	N/A
Building Type	<input type="checkbox"/> Residential <input type="checkbox"/> Commercial <input checked="" type="checkbox"/> Mixed Use <input type="checkbox"/> Other, describe:		
Adjacent Buildings	<input type="checkbox"/> Residential <input type="checkbox"/> Commercial <input checked="" type="checkbox"/> Mixed Use <input type="checkbox"/> Other, describe:		
<b>NOTIFICATION:</b> What organizations / community groups have you notified regarding your application?	# 1		
	# 2		
	# 3		

**ADDITIONAL INFORMATION: (Applicant Use)**

**ADDITIONAL NOTES: (Office Use Only)**

**ADDITIONAL STIPULATIONS: (Office Use Only)**

- Applicant agrees to no use of any outdoor space for any purpose, including but not limited to the two Bear terraces.

P.I.



Manhattan Community Board 4 (MCB4) recommends:

Denial unless all agreed to by applicant is part of the method of operation

Denial  Approval

**CB4 REPRESENTATIVES**

  
Nelly Gonzalez  
CB4 Assistant District Manager

  
Frank Holozubiec  
CB4 BLP Committee Co-Chair

Paul Seres  
CB4 BLP Committee Co-Chair

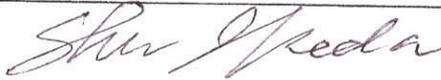
**APPLICANT AGREEMENT WITH THE COMMUNITY**

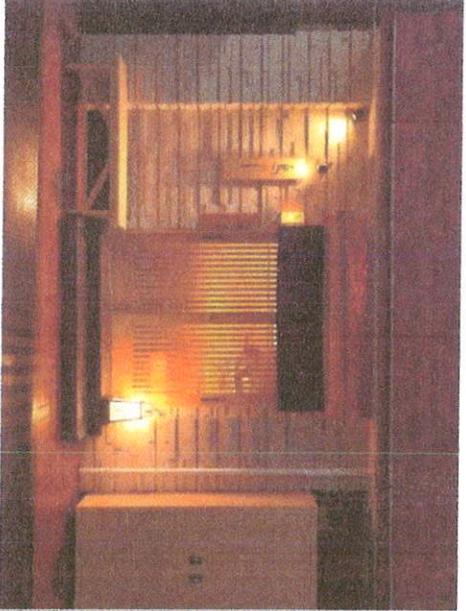
Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

SIGN HERE →

  
SIGNATURE OF APPLICANT

5/7/14  
~~3/6/14~~  
DATE

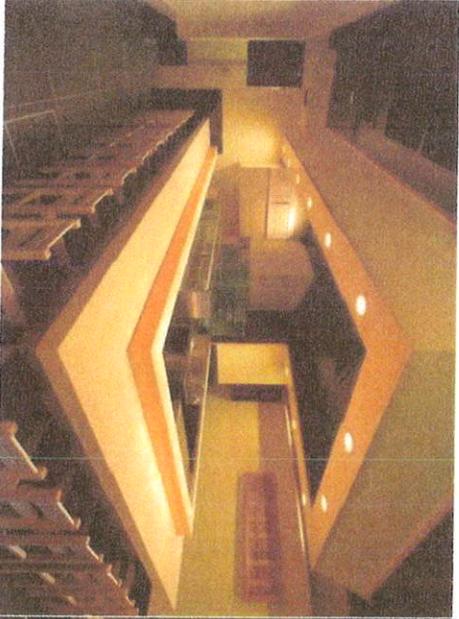




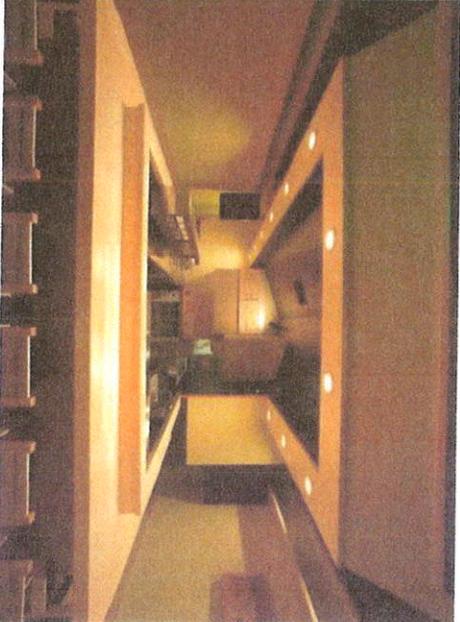
**EXTERIOR - FACADE IMAGE**



**EXTERIOR - TERRACE IMAGE**



**INTERIOR - YAKTORI COUNTER IMAGE**

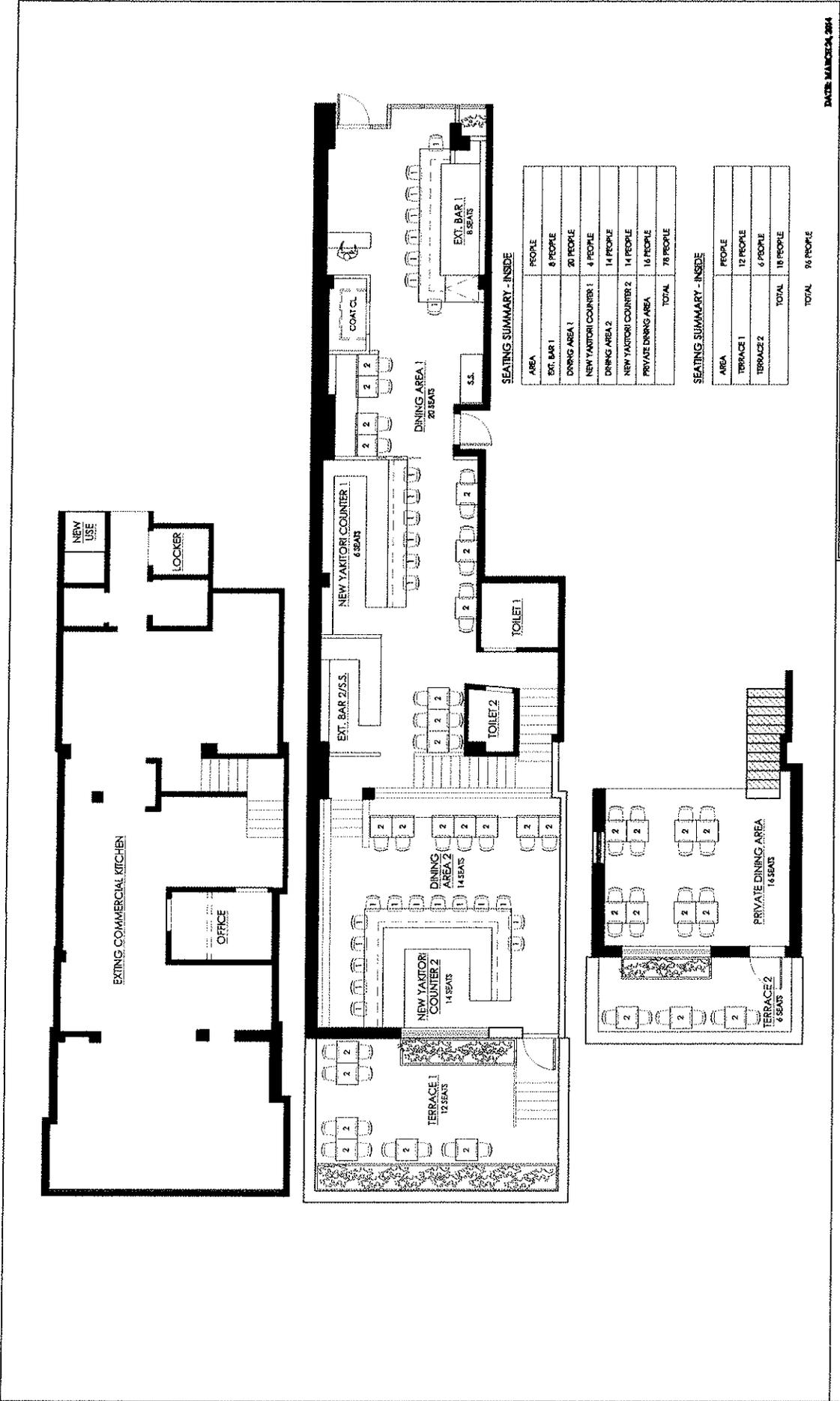


**362 WEST 53RD STREET, NYC**

**TORISHIN**

**SK-1**

**DATE: MARCH 24, 2014**



DATE: MARCH 24, 2014

**362 WEST 53RD STREET, NYC**

**TORISHIN**

**SK-2**



## Idealize Inc. dba Tori Shin 500 Foot rule Public Interest Statement

The Applicant has operated has successfully operated a successful establishment for seven years at 1193 First Avenue in Manhattan with the same method of operation as the proposed one at this location. The cuisine is Tori Shin (means True Chicken in Japanese) is an up-scale, wait-service Japanese Restaurant specializing in Bincho-tan (charcoal) yakitori dishes, organic chicken, fine sake and sho-chu. In New York, there are a growing number of Yakitori restaurants, but Tori Shin prides itself on being authentic Yakitori cooking.

Tori Shin is the only bonafide yakitoriya (chicken griller) with over 40 different unique chicken skewers offered. Tori Shin remains the only yakitoriya directly linked to a highly-respected and successful yakitoriya in Tokyo, Japan. Aside from the table seating, there are also seating are mainly at the counter, with cook performances. Tori Shin has a proven business model as well as a track record as a good business neighbor in its current location. It will offer a unique alternative to the other restaurants in the neighborhood.

# Idealize Inc. 500 Foot Map

## Legend

**LEGEND**

**On Premise Licenses**

- On Premises Liquor
- ▲ On Premises Wine and Beer
- On Premises Beer

**Off Premise Licenses**

- Off Premises Liquor
- ▲ Off Premises Wine
- Off Premises Beer

**Wholesale Licenses**

- ⊗

**Pending Licenses**

- 

**All Licenses**

- On Premises Liquor
- ▲ On Premises Wine and Beer
- On Premises Beer
- Off Premises Liquor
- ▲ Off Premises Wine
- Off Premises Beer
- ⊗ Wholesale
- Pending

**Churches**

- ⛔

**Schools**

- ⚡

**Zones**

- 

**Community Boards**

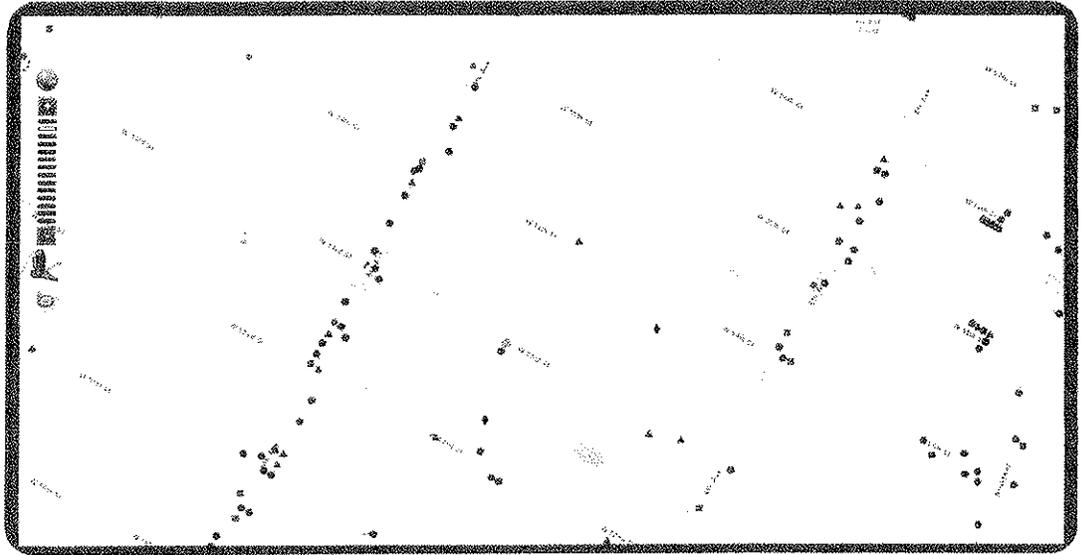
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**Parks/Preserves**

- 

**Courts**

- 



Disclaimer: The NYS Liquor Authority is not responsible for the accuracy of maps or data obtained from third party sources.

## Proximity Report for Location:

March 10, 2014

362 W 53RD ST, New York, 10019

\* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

### Closest Liquor Stores

Name	Address	Approx. Distance
CHOSEN TRADING CORP	400 WEST 55TH ST AKA 839 9TH A	320 ft
COLUMBUS CIRCLE LIQUORS STORE INC	1802 BROADWAY	360 ft
CELLAR 53 WINE & SPIRITS INC	785 10TH AVE	410 ft
ROYAL WINES & LIQUORS INC	789 9TH AVE	450 ft
CARNEGIE SPIRITS LTD	849 7TH AVENUE	490 ft
RAY & FRANK LIQUOR STORE INC	706 9TH AVENUE	500 ft
ADRIATIC WINE & LIQUOR LLC	714 10TH AVENUE	570 ft

### Churches within 500 Feet

Name	Approx. Distance
Saint Benedict's Roman Catholic Church	180 ft
Saint George Tropoforos Hellenic Orthodox Church	340 ft

### Schools within 500 Feet

Name	Address	Approx. Distance
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### On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
DREAM TEAM PARTNERS 1 LLC	362 W 53RD ST	20 ft
355 HELL S KITCHEN GROUP LLC	355 W 52ND ST BTW 8TH & 9TH AV	250 ft
TWO GUYS AND TOM INC	348 W 52ND ST	305 ft
WESTWARD GALLERY & CAFE INC	344 346 W 52ND STREET	310 ft
PRIVY LLC	346 W 52ND STREET	310 ft
953 ASSOCIATES LLC	798 9TH AVENUE	320 ft
STOKES & MCGINLEY INC	800 9TH AVE	340 ft
Q2 THAI, LLC	788 9TH AVENUE	355 ft
9TH AVE LIME JUNGLE INC	803 9TH AVE	360 ft
SHERIDIN FAST FOOD INC	789 9TH AVE	370 ft
FLAMING SADDLES NYC 1 LLC	793 9TH AVE	370 ft
GUSTOSO LLC	807 9TH AVE	375 ft
MEDI WINEBAR LLC	811-13 9TH AVENUE	405 ft
785 CAFE INC	785 9TH AVENUE	410 ft
EL AZTECA MEXICAN REST INC	783 9TH AVENUE	425 ft
PUCCINI RESTAURANT TWO LLC	400 1/2 W 54TH ST	440 ft

Name	Address	Approx. Distance
TPMJV BAR & REST CORP	815 9TH AVE	440 ft
CHOW DOWN INC	824 NINTH AVENUE	450 ft
YALLOS REST INC	776 9TH AVE	450 ft
772 NINTH RESTAURANT CORP	772 9TH AVE	490 ft
BACCO 828 9TH AVE CORP	828 9TH AVE	500 ft
XAI XAI WINE BAR LLC	369 W 51ST ST	520 ft
AGEHA JAPANESE FUSION INC	767 9TH AVE	545 ft
INISTIOGE INC	768 9TH AVE	545 ft
765 NINTH AVE REST LLC	765 9TH AVE	570 ft
331 WEST 51ST STREET CORP	331 WEST 51ST STREET	570 ft
PBQ LLC	832 836 9TH AVE	580 ft
BRAAI LLC	329 W 51ST STREET	580 ft
T N 888 EIGHTH AVENUE LLC	888 8TH AVE	585 ft
THE RUSSIAN VODKA ROOM INC	888 EIGHTH AVE	585 ft
CERTA GENTE LLC	325 W 51ST STREET	600 ft
ARRIBA ARRIBA MEXICAN RESTAURANTS INC	762 9TH AVENUE	600 ft
COVADONGA INC	763 9TH AVE	600 ft
TOPARO INC	903 8TH AVENUE	615 ft
EIGHTH AVENUE H & Y DUET INC	900 8TH AVE, BASEMENT	625 ft
IPPUDO WESTSIDE INC	321 323 W 51ST ST	625 ft
319 WEST 51ST STREET REST INC	319 WEST 51ST STREET	630 ft
SHIMIZU & TODO LLC	318 324 W 51ST STREET	635 ft
TWO BIG BOYS INC	405 WEST 51ST STREET	635 ft
TOUT VA BIEN RESTAURANT INC	311 W 51ST ST	675 ft
VYNL LLC	754 9TH AVE	685 ft
OXIDO CORP	753 9TH AVE	695 ft
LARRY KEVIN K CORP	751 9TH AVE	720 ft
BARCELONA GROUP LLC	923 8TH AVE	730 ft
KASHKAVAL KITCHEN LLC	852 9TH AVE	740 ft
CHIPOTLE MEXICAN GRILL OF COLORADO LLC	854 8TH AVENUE	740 ft
TBB TAVERN CORPORATION	302 W 51ST STREET	750 ft

### Pending Licenses within 750 Feet

Name	Address	Approx. Distance
MANTA LLC	809 9TH AVE	20 ft
KQT LLC	401 W 53RD ST	310 ft
NMN FOOD LLC	768 9TH AVE	405 ft
HIGHLANDERS 756 INC	756 NINTH AVE	425 ft
NPD WEST 51 INC	370 W 51ST ST	440 ft
AGGIEPOLO INC	761 9TH AVE	545 ft
S SCOTTY ENTERPRISES INC	802 9TH AVE	720 ft

### Unmapped licenses within zipcode of report location

Name	Address

ST. BENEDICT  
THE MOOR  
342 WEST 53<sup>RD</sup> ST.

APPLICANT  
362 W. 53<sup>RD</sup> ST.

221'

- W. 53<sup>RD</sup> ST. -

MEASUREMENT  
362 WEST 53<sup>RD</sup> STREET  
NEW YORK, N.Y.  
MARCH 13, 2014  
NOT TO SCALE

LANDESS-SIMON, INC  
45 LAWLINS PARK  
WYCKOFF, N.J. 07481

*Certificate of Occupancy*

**CO Number: 104484283T012**

This certifies that the premises described herein conforms substantially to the approved plans and specifications and to the requirements of all applicable laws, rules and regulations for the uses and occupancies specified. No change of use or occupancy shall be made unless a new Certificate of Occupancy is issued. *This document or a copy shall be available for inspection at the building at all reasonable times.*

<b>A.</b>	<b>Borough:</b> Manhattan	<b>Block Number:</b> 01043	<b>Certificate Type:</b> Temporary
	<b>Address:</b> 362 WEST 53 STREET	<b>Lot Number(s):</b> 60	<b>Effective Date:</b> 03/20/2014
	<b>Building Identification Number (BIN):</b> 1025250	<b>Building Type:</b> Altered	<b>Expiration Date:</b> 06/18/2014
<i>For zoning lot metes &amp; bounds, please see BISWeb.</i>			
<b>B.</b>	<b>Construction classification:</b> 1-B	(1968 Code)	
	<b>Building Occupancy Group classification:</b> J2	(1968 Code)	
	<b>Multiple Dwelling Law Classification:</b> HAEA		
	<b>No. of stories:</b> 6	<b>Height in feet:</b> 66	<b>No. of dwelling units:</b> 9
<b>C.</b>	<b>Fire Protection Equipment:</b> Sprinkler system		
<b>D.</b>	<b>Type and number of open spaces:</b> None associated with this filing.		
<b>E.</b>	<b>This Certificate is issued with the following legal limitations:</b> None		
<b>Outstanding requirements for obtaining Final Certificate of Occupancy:</b>			
There are 22 outstanding requirements. Please refer to BISWeb for further detail.			
<b>Borough Comments:</b> None			



Borough Commissioner



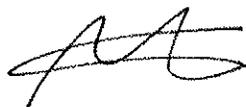
Acting

Commissioner

*Certificate of Occupancy*

CO Number: 104484283T012

Permissible Use and Occupancy						
All Building Code occupancy group designations are 1968 designations, except RES, COM, or PUB which are 1938 Building Code occupancy group designations.						
Floor From To	Maximum persons permitted	Live load lbs per sq. ft.	Building Code occupancy group	Dwelling or Rooming Units	Zoning use group	Description of use
CEL	10	OG	B-2 F-4		6, B-2	STORAGE COMMERCIAL KITCHEN
ME Z	25	100	F-4		6	EATING & DRINKING ESTABLISHMENT
001	74	100	F-4		6	EATING & DRINKING ESTABLISHMEN
002		40	J-2	2	2	TWO (2) APARTMENTS
003		40	J-2	2	2	TWO (2) APARTMENTS
004		40	J-2	2	2	TWO (2) APARTMENTS
005		40	J-2	1.5	2	ONE (1) APARTMENT ONE HALF (1/2) APARTMENT
006		40	J-2	1	2	ONE HALF (1/2) APARTMENT ONE HALF (1/2) APARTMENT
PEN		40	J-2	.5	2	ONE HALF (1/2) APARTMENT
TOTAL NINE (9) APARTMENTS. NOTE: NO MERCHANDISE OF INFLAMMAABLE NATURE TO BE STORED ON PREMISES SIGNS ON BUILDING ARE RESTRICTED. A SIGN ON THE FRONT OF THE BUILDING SHOULD NOT EXCEED 15 SQUARE FEET IN AREA.						
<b>END OF SECTION</b>						



Borough Commissioner



Acting

Commissioner

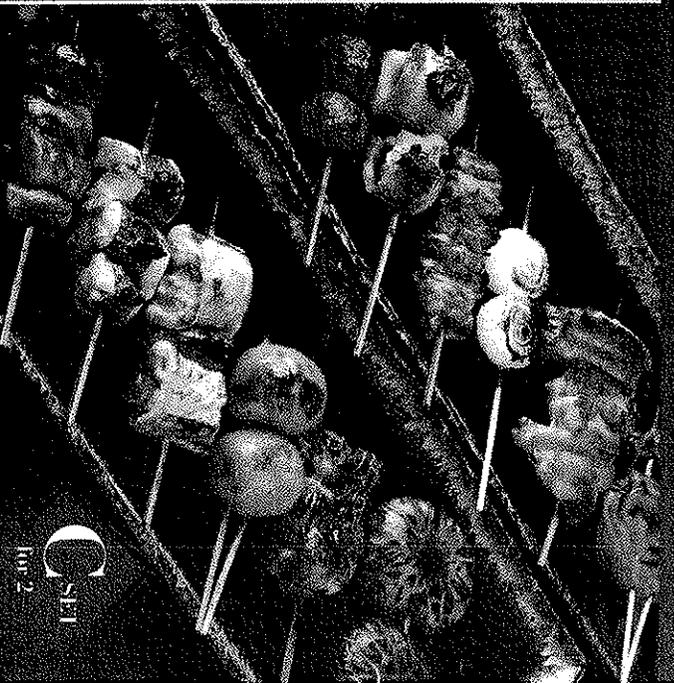
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for 1



for 1



for 2

**6 Kinds of Skewers ..... \$25**

4 Chicken and 2 Vegetables with White Rice

- ◆ Potato ◆ Chicken Wing
- ◆ Shishito Pepper ◆ Chicken Breast w/Scallion
- ◆ Meatball ◆ Dark Meat

**8 Kinds of Skewers ..... \$35**

5 Chicken and 3 Vegetables with White Rice and Salad

- ◆ Potato ◆ Chicken Breast w/Shiso Plum
- ◆ Onion ◆ Chicken Wing
- ◆ Shishito Pepper ◆ Chicken Breast w/Scallion
- ◆ Meatball ◆ Dark Meat

**12 Kinds of Skewers ..... \$55**

8 Meats and 4 Vegetables with 2 White Rice, 1 Salad

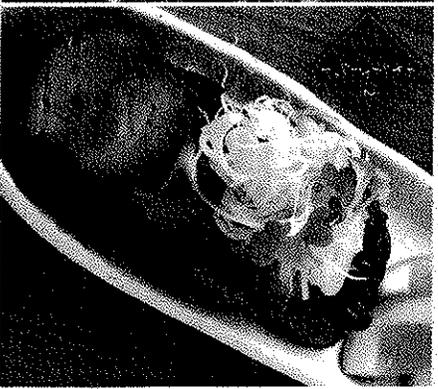
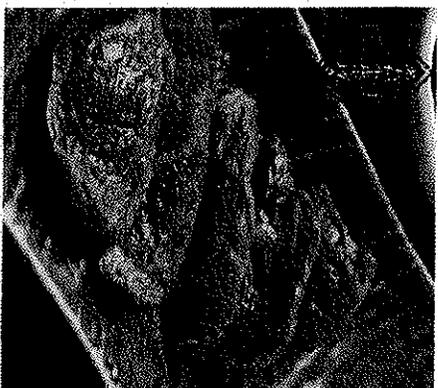
- ◆ Potato ◆ Pork Belly w/Tomato ◆ Meatball
- ◆ Onion ◆ Chicken Breast w/Scallion ◆ Chicken Wing
- ◆ Shishito Pepper ◆ Chicken Breast w/Yuan Moromi Miso ◆ Chicken Ribs
- ◆ Shitake ◆ Chicken Breast w/Shiso Plum ◆ Dark Meat

**Appetizer**

- Assorted Japanese Pickles ..... \$8
- Torishin Salad ..... \$8
- ① Kuroge Wagyu with Fresh Wasabi and Soy Sauce ..... \$18
- ② Homemade Chicken Chashu ..... \$12
- ③ Nagoya Style Spicy Fried Chicken Wings ..... \$10
- Dashimaki Tamago (Japanese Rolled Omelet) ..... \$12

**Additional**

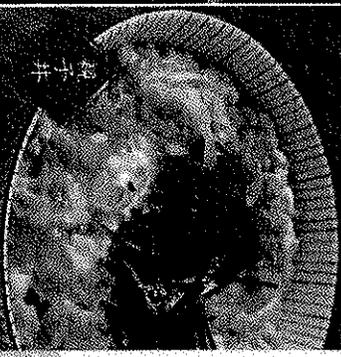
- Rice ..... \$4
- Chicken Soup ..... \$2



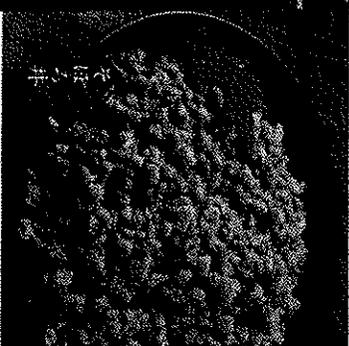
# Ivory & Kin



**Yakitori Don**  
 Chef's Yakitori Chicken over Rice  
 Lunch (with Miso Soup) ..... **\$15**



**Oyako Don**  
 Chicken and Egg over Rice  
 Lunch (with Miso Soup) ..... **\$10**  
 Dinner (with Chicken Soup) .... **\$10**



**Soboro Don**  
 Ground Chicken over Rice  
 Lunch (with Miso Soup) ..... **\$10**  
 Dinner (with Chicken Soup) .... **\$10**



**Torishin Bento**  
 Meatballs, Dark Meat, Quail Eggs,  
 Shishito Pepper over Rice  
 Dinner ..... **\$20**

Yakitori  
 \$20  
 10.00PM - 11.00PM

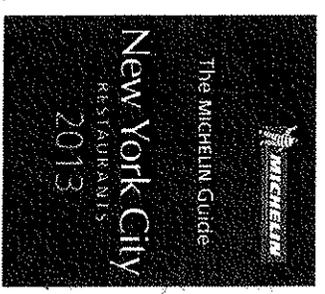
LUNCH - 12.00PM - 2.30PM (MON - SAT)  
 DINNER - 6.00PM - 10.00PM (MON - FRI)  
 6.00PM - 10.00PM (FRI)  
 5.30PM - 10.30PM (SAT)  
 5.30PM - 10.00PM (SUN)



New York City

212.988.8408 [www.torishinny.com](http://www.torishinny.com)

Torishin is the only  
 Starred Yakitori  
 restaurant in  
 New York City.  
 Awarded  
 by Michelin  
 Restaurant Guide.



# What's Yakitori?

Yakitori is a Japanese Style Skewered Chicken. It is made of several bite-sized pieces of chicken meat, threaded on a bamboo skewer and grilled.

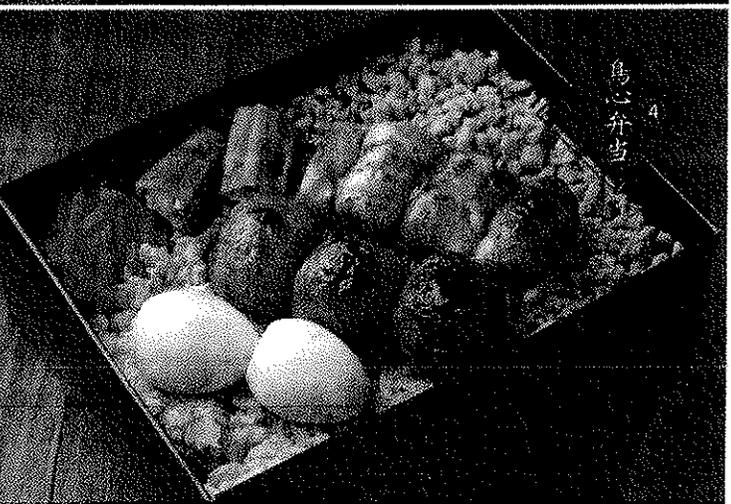
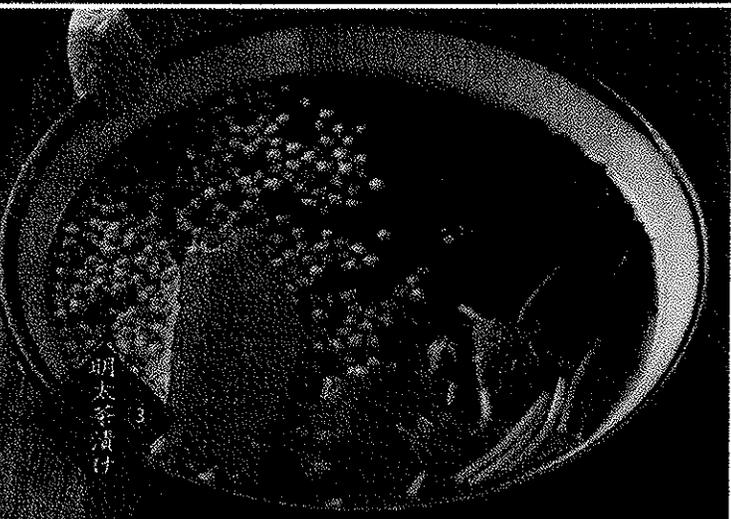
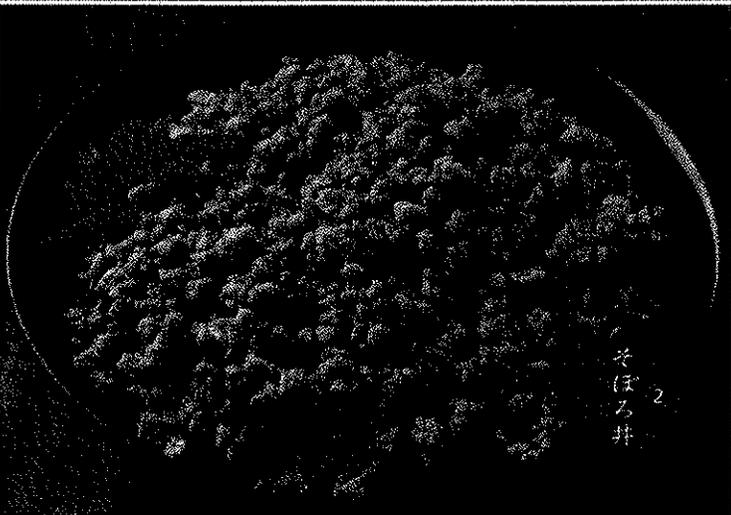
We use "binchotan" charcoal. That's why our Yakitori is **CRISPY** on the outside and **JUICY** inside.

Each skewer is carefully prepared and cooked by skilled chefs.

We only use **Organically Grown** Chicken and Vegetables.

Want to know more about Yakitori? Visit our website!

[www.torishinny.com](http://www.torishinny.com)



# Rice Dish

- ① Oyako Don  
(Chicken and Egg over Rice) ..... \$15
- ② Soboro Don  
(Ground Chicken over Rice) ..... \$10
- ③ Mentai Chazuke  
(Hot Rice in Broth with Spice Cod Roe) ... \$11
- Ume Chazuke  
(Hot Rice in Broth with Pickled Plum) ..... \$8

# Dessert

- Homemade Shiso Sorbet
- Japanese Mojito Sorbet ..... \$5
- Seasonal Dessert ..... \$5

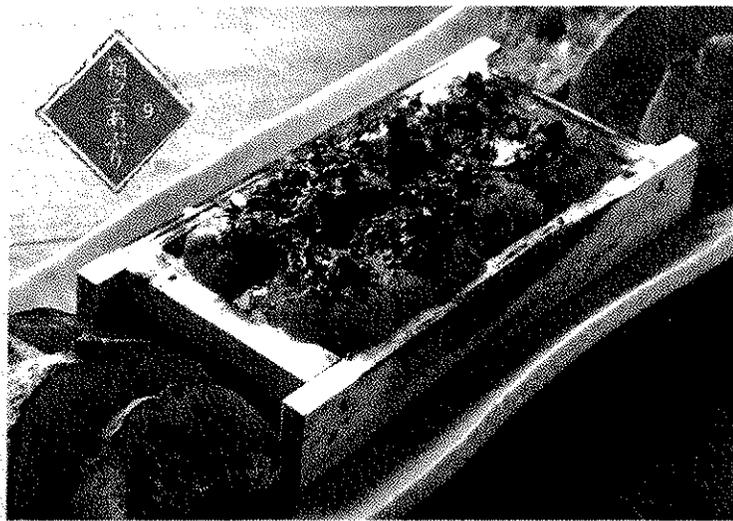
# Omiyage

- ④ Torishin Bento ..... \$20  
(Take out only)

Minimum Order \$20/person ♦ Credit Card Use \$20/minimum

## Small Plates

- ⑨ Broiled Sea Urchin with Garlic..... \$23  
Grilled Organic Edamame..... \$4
- ⑩ Homemade Chicken Cha-shu..... \$12
- ⑪ Kuroge Wagyu with  
Fresh Wasabi Soy Sauce ..... \$18  
Dashimaki Tamago..... \$12  
Spicy Fried Chicken..... \$10  
3 Kinds of Cream Cheese ..... \$13  
Assorted Japanese Pickles..... \$8  
Chawanmushi (2 Order Minimum)..... \$7  
Torishin Salad ..... \$8
- ⑫ **Winter Special:**  
Jidori Mizutaki (Chicken Hot Pot) ..... \$22  
(Organic Chicken Soup Stock with  
Seasonal Vegetables)

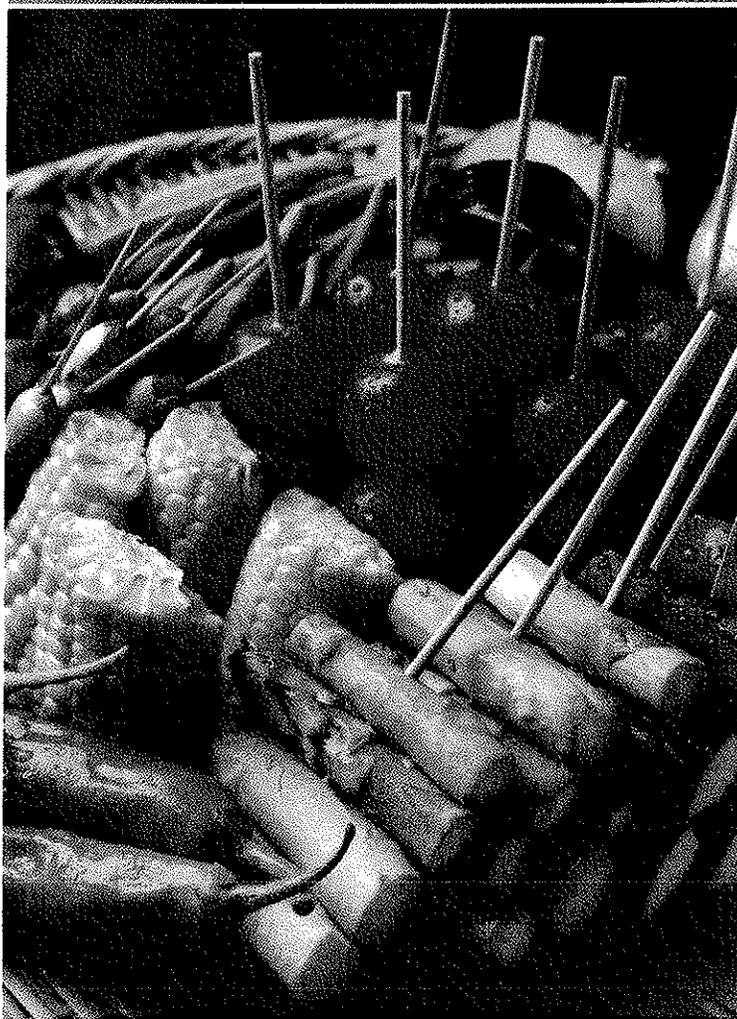




## Organic Vegetables

### Vegetable Skewers

① Pepper with Garlic Miso.....	\$5
② Abocado with Dashi and Yuzukosho..... (Dashi : Flavored Soy Sauce)	\$7
Asparagus .....	\$3
Zucchini.....	\$3
Shishitoh (Green Pepper).....	\$3
Ginnan (Ginkgo Nuts) .....	\$3
Tomato.....	\$3
Atsuage (Deep Fried Tofu) .....	\$4
Pearl Onion [Seasonal].....	\$4
Okura .....	\$4
Shiitake .....	\$4
Potato .....	\$4
Cipollini Onion .....	\$4
Sweet Corn [Seasonal] .....	\$4
Eringi (King Trumpet Mushroom).....	\$5
Eggplant .....	\$5



### Organs Skewers

- ⑬ Liver..... \$4
- ⑭ Hearts..... \$3
- ⑮ Gizzard..... \$3

### Meatballs

- ⑯ Chicken Meatball ..... \$4
- ⑰ Special Meatball.....\$7  
(Chicken and Duck Meat)

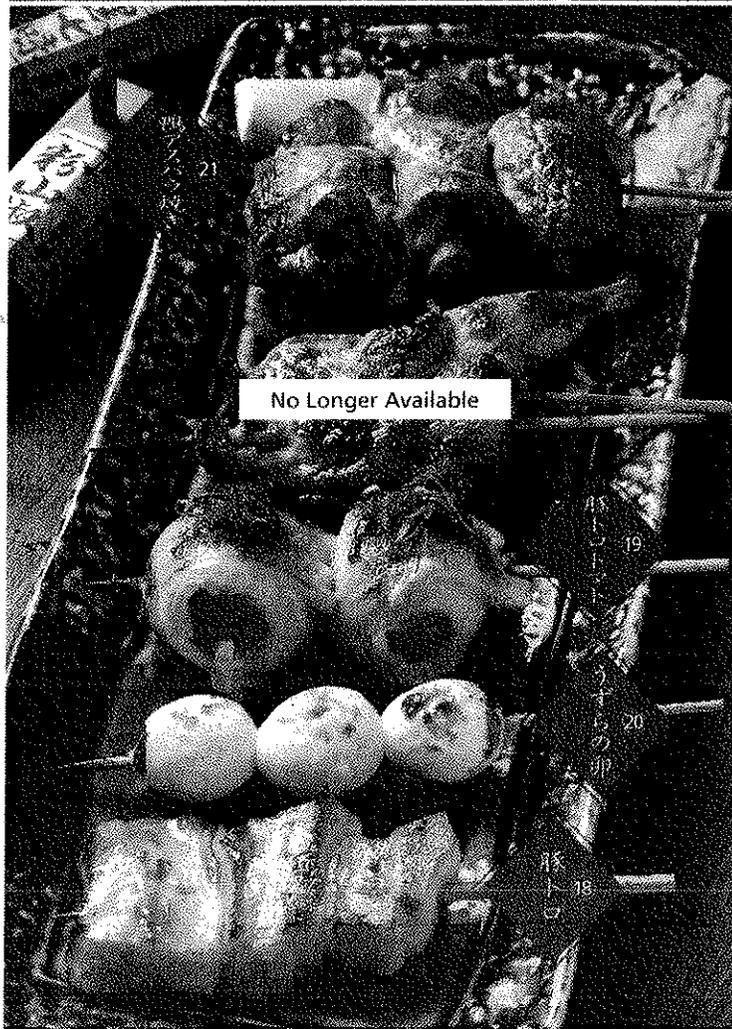
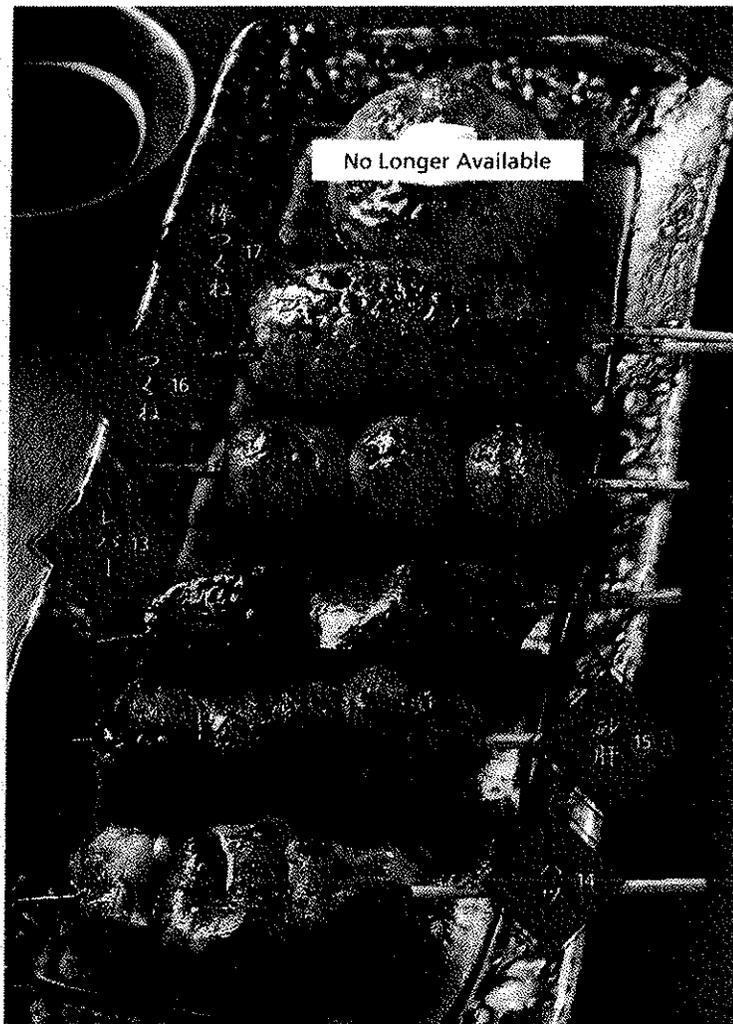
### Other Kinds of Meat

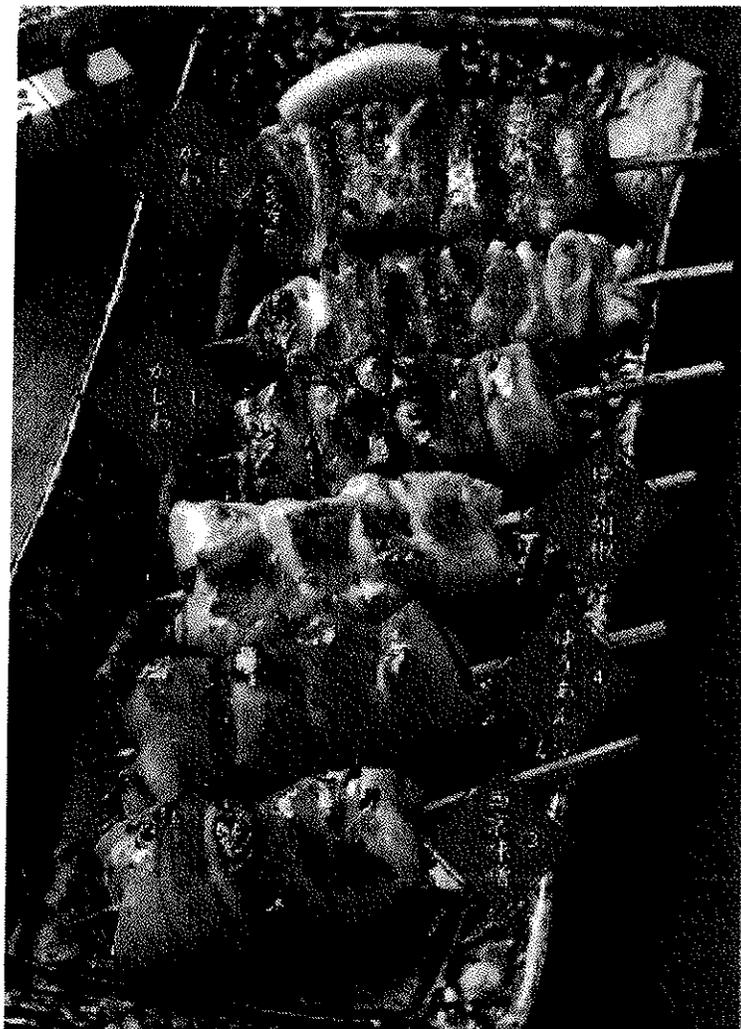
- ⑱ Pork Belly with Garlic Miso..... \$7
- ⑲ Pork Belly with Tomato ..... \$7
- ⑳ Quail Egg ..... \$3
- ㉑ Duck with Asparagus ..... \$9

\*Yuzukosho : Citrus Flavored Spicy Pepper

\*Yuan Sauce : Soy with Sake, Mirin and Citrus Juice

\*Saikyo Miso : White Sweet Miso from Kyoto



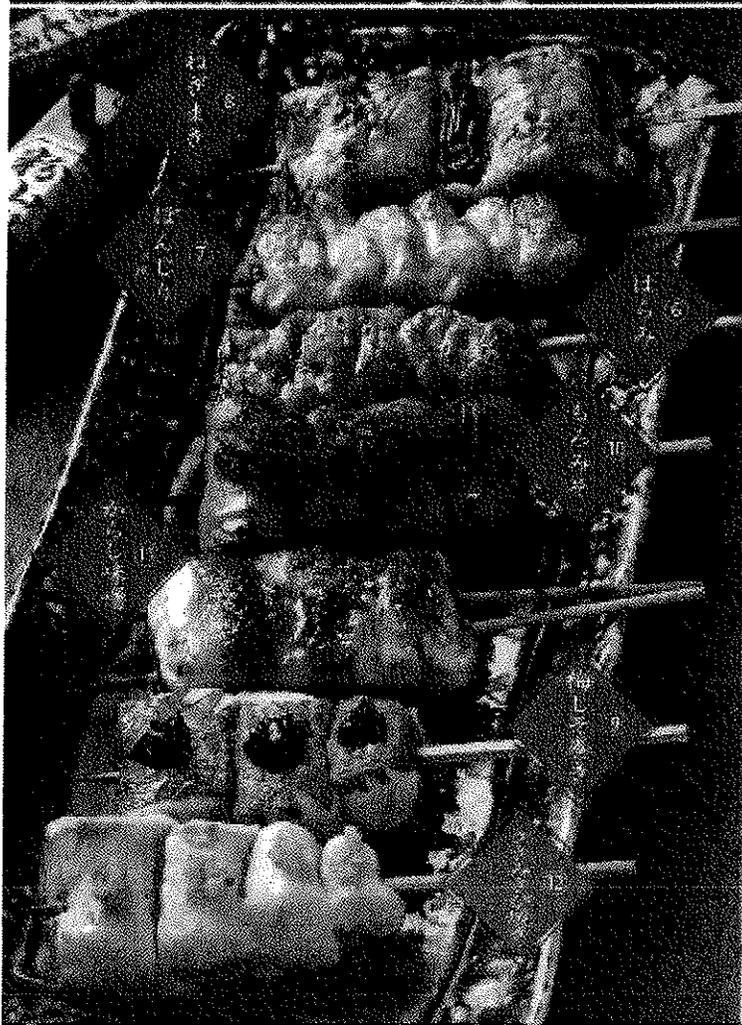


# A La Carte

## Organic Chicken

### Regular Skewers

- ① Thigh Meat ..... \$4
- ② Thigh Meat with Yuzukosho ..... \$5
- ③ Thigh Meat with Saikyomiso ..... \$7
- ④ Thigh Meat with Yuan Sauce ..... \$5
- Crispy Wing ..... \$5
- ⑤ Crispy Skin ..... \$3
- ⑥ Rib ..... \$5
- ⑦ Tail ..... \$4
- ⑧ Breast Meat with Scallion ..... \$4
- ⑨ Breast Meat with Plum & Shiso ..... \$4
- ⑩ Breast Meat with Yuan Sauce & Moromiso & Shiso ..... \$4
- ⑪ Breast Meat with Home Made Spicy Miso ..... \$5
- ⑫ Tender Loin with Wasabi ..... \$4



# Lunch Menu



おまかせランチ

\$20

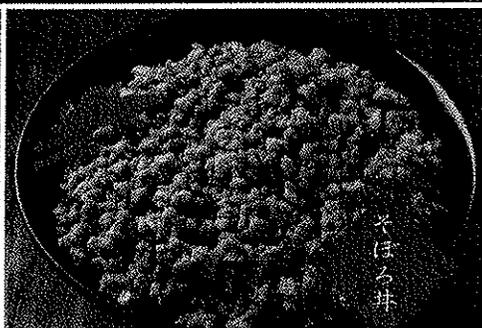
## Omakase Lunch

The Omakase Lunch is the Chef's Tasting Menu including Salad, Miso Soup, Omakase 5 Skewers, Rice and Kobachi.



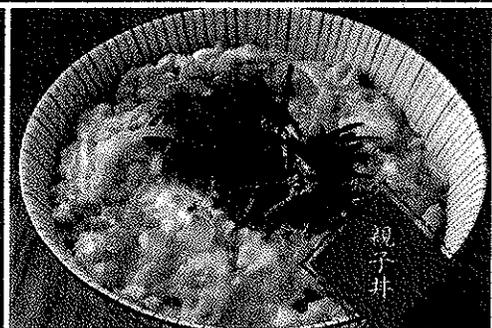
焼き鳥丼

**Yakitori Don**  
(Served with Miso Soup and Pickles) ..... \$15



そぼろ丼

**Soboro Don**  
(Served with Miso Soup and Pickles) ..... \$10



親子丼

**Oyako Don (Ground Chicken)**  
(Served with Miso Soup and Pickles) ..... \$10

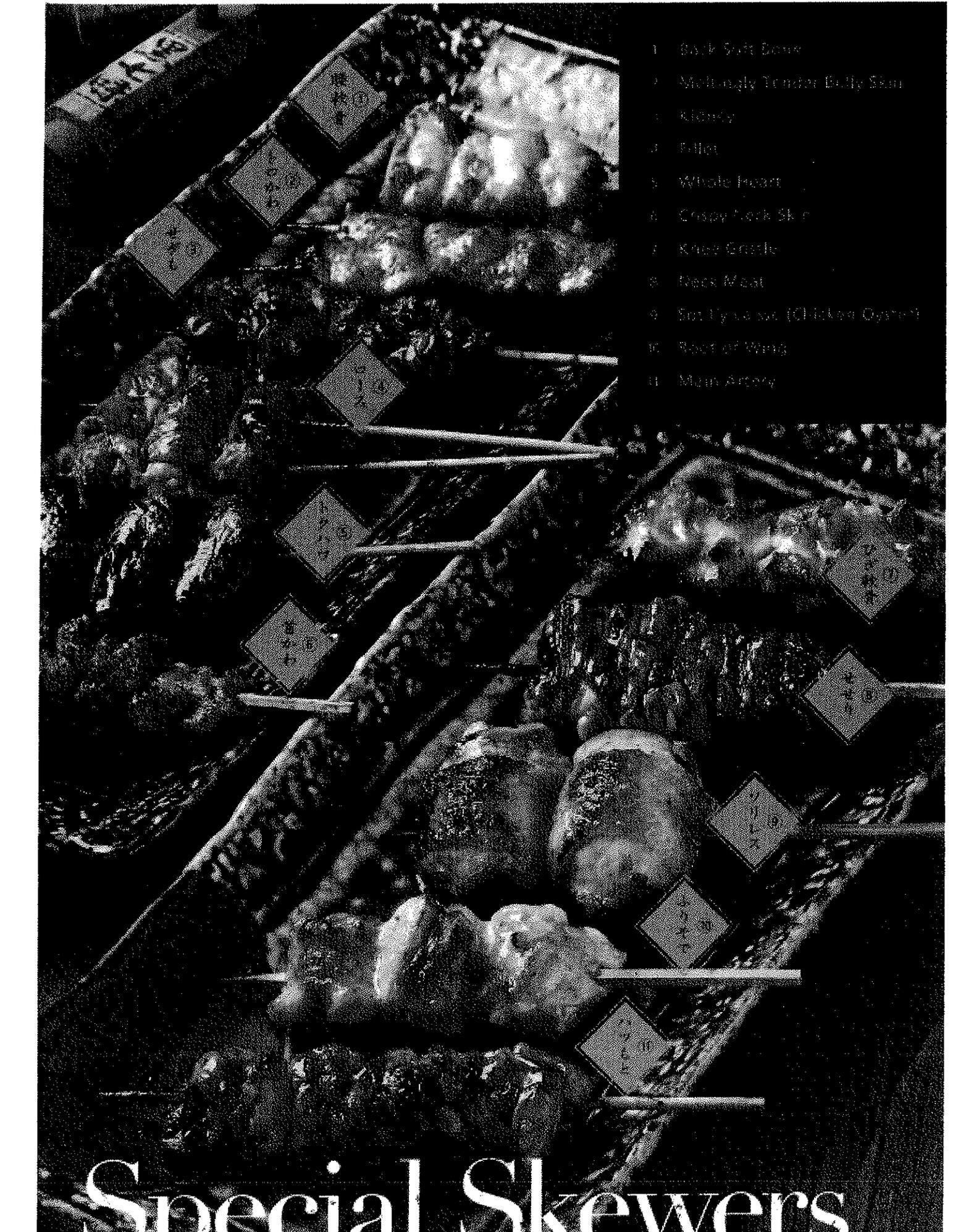
- Rice ..... \$2
- Miso Soup ..... \$2
- Salad ..... \$4

- Dessert
- Green Tea Ice Cream ..... \$5
  - Shiso Sorbet ..... \$5

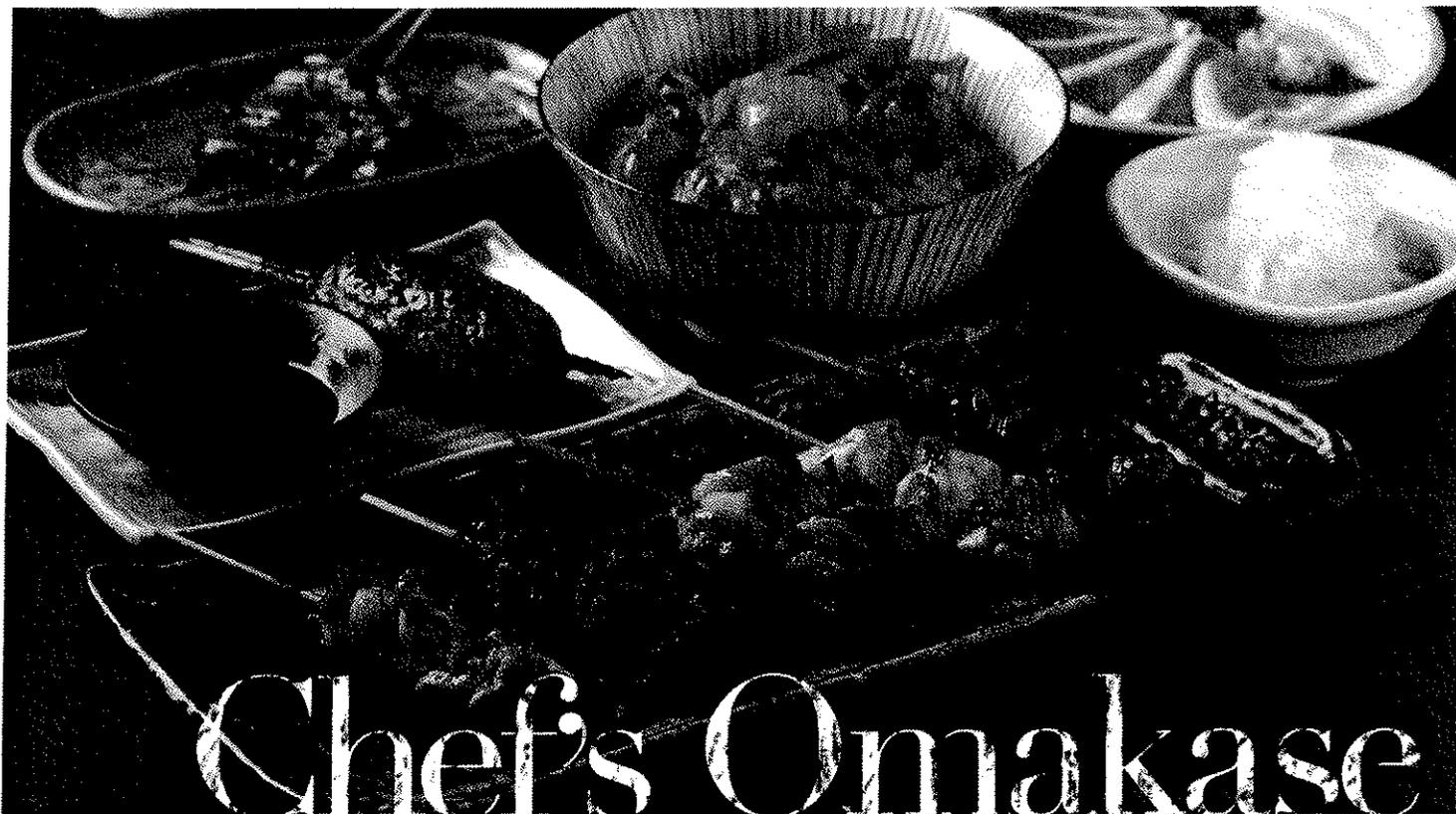
\*No substitute for Omakase Lunch and Yakitoridon

\*No a la carte yakitori skewers during lunch time

\*Minimum \$20 for credit card use

- 
1. Back Soft Bone
  2. Meltingly Tender Belly Skin
  3. Kidney
  4. Fillet
  5. Whole Heart
  6. Crispy Neck Skin
  7. Knee Gristle
  8. Neck Meat
  9. Softly saucy (Chicken Oyster)
  10. Root of Wing
  11. Main Artery

# Special Skewers



# Chef's Omakase

Be it your first time or everytime, you will always enjoy our Omakase menu.

From amuse-bouche, sides, flavorful appetizers to the entrée which includes chicken and seasonal vegetables carefully selected and grilled, your dining passes like a beautiful melody.

**\$55 / person**

This menu and 10 Skewers Set cannot be shared. Please feel free to say "stop" when you have had your fill of skewers.

- Pickled Vegetables
- Grated Daikon
- Seasonal Dish
- 6 Skewers of Meats (Including Special Skewers)
- 2 Skewers of Vegetables
- Rice Dish (Choose One from Below)

Oyako Don (Chicken and Egg over Rice) and Soup add \$5

Soboro Don (Ground Chicken over Rice) and Soup

Ochazuke (Hot Rice in Broth with Salted Plum)

Mentai Chazuke add \$3

- Homemade Dessert

Shiso (Japanese Mojito) Sorbet or Seasonal Dessert

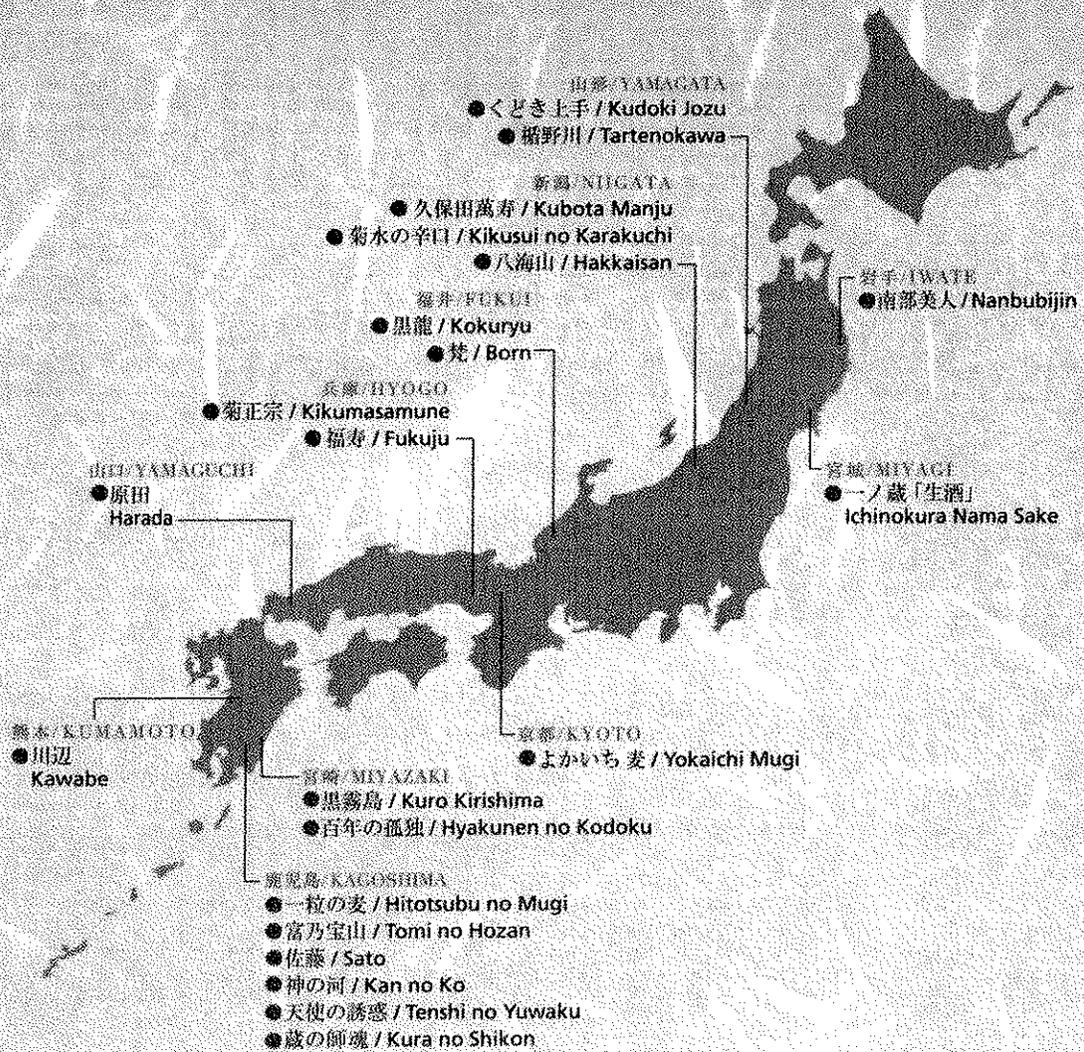
## 10 Skewers Set

7 Meats and 3 Vegetables /  
Japanese Pickles, Grated Daikon

**\$50 / person**

# 日本酒・焼酎マップ

## SAKE / SHOCHU MAP



● 酒 / Sake      ● 焼酎 / Shochu

# KENZO ESTATE

## 紫鈴 2009

(アメリカ、カリフォルニア)  
 ビュアな果実りが広がり、きめ細やかな  
 タンニンが口中を優しく包む  
 ケンゾーエステートのフラッグシップワイン。



## Rindo 2009

(U.S.A., California)  
 Kenzo Estate's flagship wine has vitality  
 emphasized in preference over brute power.  
 Deep, delicate, and smooth.

**Half Bottle \$75.00 (375ml)**

## あさつゆ 2011

(アメリカ、カリフォルニア)  
 華やかな芳醇さとミネラルの  
 爽やかさを併せ持つ透明感豊かな  
 ソーヴィニオン・ブランの名品。



## Asatsuyu 2011

(U.S.A., California)  
 The first Kenzo Estate's Sauvignon Blanc  
 and the only white wine they produce.  
 Crisp, rich, and complex.

**Half Bottle \$60.00 (375ml)**

## 梅酒 / PLUM WINE

### 青谷の梅

(京都府)  
 肉厚で香り高い青谷産「城州白」をたっぷり  
 使った極上梅酒。7年間熟成された甘酸っぱさ  
 まるやかな口当たりは、食前、食後酒に最適です。



### Aodani no Ume

(Kyoto Prefecture)  
 This uses only premium plums called "Johu-Haku"  
 and is aged in premium Shochu for 7 years.  
 Refreshing yet savory and intensely flavored,  
 it is great for aperitif or digestif.

**Glass \$10.00 Bottle \$60.00**

### 黒糖梅酒

(大阪府)  
 黒糖蜜や黒ラム、黒酢など黒系素材を組み  
 合わせるにより、今までにない香ばしさと  
 コクを実現。とろけるような深い味わいです。



### Kokuto Umeshu

(Osaka Prefecture)  
 Sweet Japanese style Dessert Liquor.  
 Infusing Ume (Plum) fruit with Kokuto black sugar,  
 its melting taste is very mellow.

**Glass \$6.00 Bottle \$50.00**

## ビール / BEER

### サッポロドラフト Sapporo Draft

**Glass \$6.00 Pitcher \$20.00**

### サッポロリザーブ Sapporo Reserve

**12 fl.Oz. \$6.00**

## ソフトドリンク / SOFT DRINKS

**\$3.00**

烏龍茶 / Oolong Tea

緑茶 / Green Tea

クラブソーダ / Club Soda

コーラ / Coke

ダイエットコーラ / Diet Coke

オレンジジュース / Orange Juice

# ワイン

## WINE

### 白ワイン / WHITE WINE

#### サンセール ジャン・ポール・バラン

(フランス、ロワール)

清々しい酸味と程よいボディ、リンゴや桃の香りにかすかに漂うクリームチーズの風味。サンセールらしさを堪能できる一本です。



#### Jean Paul Balland, Sancerre (France, Loire)

This is a textbook example of Sancerre with lively acidity, medium body, gooseberries, apples, peach flowers and a touch of cream cheese.

Glass \$ 10.00 Bottle \$ 50.00

#### ピノ・グリージョ トレセッラ

(イタリア、ヴェネト)

淡い干し草に新鮮なナンやリンゴの果実香がすがすがしさを添えます。滑らかで繊細、バランスの取れた味わいです。



#### Torresella Pinot Grigio

(Italy, Veneto)

Pale straw. Intense, white pears and apple-like fruit flavor. Smooth, delicate, fresh and well-balanced.

Glass \$ 8.00 Bottle \$ 37.00

### 赤ワイン / RED WINE

#### オーパスワン

(アメリカ、カリフォルニア)

豊かな果実味と洗練された酸味がありソフトでクリーミーな味わいが心地よく長いフィニッシュにつながります。タンニンが長期熟成の可能性を感じさせます。



#### Opus One

(U.S.A., California)

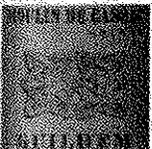
Aromas of rose petals, cassis and black cherry combine with notes of marzipan and sandalwood. A satin texture enrobes the wine's round tannins, its bright acidity supporting a elegant mouthfeel.

Bottle \$ 400.00

#### ムーラン・ドゥ・ガサック・ギルヘム

(フランス、ラングドック)

森のフルーツやスパイス、タイムやフローラルな芳香が深いです。フルーティーな深みと軽い余韻を残す上品な味わい。



#### Moulin de Gassac Guilhem

(France, Languedoc)

Mulled forest fruit nose with some wood overtones, baking spice, thyme and allspice touch. Quite fullbodied forest fruit palate showing light hold of the pallet. Mid-length finish.

Glass \$ 14.00 Bottle \$ 65.00

#### ピノ・ノワール ロバート・モンダヴィ

(アメリカ、カリフォルニア)

ベリー系果実やプラムの熟した香りなど複雑味を備え、シルクのようなタンニンとバランスよく混ざり合っています。



#### Robert Mondavi, Pinot Noir

(U.S.A., California)

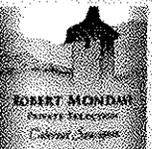
Enticing dark plum and cherry fruit character with rose and spice nuances. Supple tannins, silky texture and smooth lingering finish.

Glass \$ 8.00 Bottle \$ 37.00

#### カベルネソーヴィニオン ロバート・モンダヴィ

(アメリカ、カリフォルニア)

チェリーやプラムの香りが立ち、やがて完全したダークフルーツのフレーバーへ。絶妙なバランスの味わいです。



#### Robert Mondavi, Cabernet Sauvignon

(U.S.A., California)

Opening with aromas of juicy black cherries and Italian plums, transitioning to flavors of ripe dark fruit. Impeccably balanced.

Glass \$ 8.00 Bottle \$ 37.00

芋焼酎 / SWEET POTATO SHOCHU

天使の誘惑

(鹿児島県)

菌引きし、長期熟成により醸し出された濃厚かつ芳醇な味わいは洋酒のよう。丹誠込めて造った原酒をさらに搾搾へ長期貯蔵したこだわりの逸品。



Tenshi no Yuwaku

(Kagoshima Prefecture)

This special Shochu is fermented in sherry casks for about 10 years. It is potato Shochu, but the rich aroma and taste are very close to Brandy.

Glass \$13.00 Bottle \$130.00

佐藤

(鹿児島県)

黒麹仕込み独特の力強さとしっかりしたボディ。黄金千貫の香ばしさとインパクトある甘さを持ち、濃厚な飲みごたえを感じさせてくれます。



Sato

(Kagoshima Prefecture)

From a boutique distiller specializing in using sweet potatoes, this premium Shochu with strong sweet potato aroma, compliments meat-based dishes.

Glass \$9.00 Bottle \$80.00

富乃宝山

(鹿児島県)

日本酒に使われる黄麹と最高品質の芋黄金千貫で造られた芳醇で香り高い本格焼酎です。コアントローを思わせる華やかな香りが特徴です。



Tomi no Hozan

(Kagoshima Prefecture)

Sweet potato and the yellow Koji, the main ingredients, make this Shochu smell like cherries, grapefruit or fresh cut flowers.

Glass \$8.00 Bottle \$70.00

蔵の師魂

(鹿児島県)

土作りからこだわりながら育てた天皇賞受賞の芋を使用。素焼きのかめ甕で3年熟成・貯蔵した奥深さが魅力の本格高級焼酎。



Kura no Shikon

(Kagoshima Prefecture)

"Kura no Shikon", literally means "Distillery Master's Spirit", was aged 3 years in a ceramic pots, adding complexity and depth.

Glass \$7.00 Bottle \$70.00

黒霧島

(宮崎県)

とろりとした甘みにほのかな苦みの余韻が残る濃厚な味わい。80年の時を超えて現代に蘇った黒麹仕込みの本格芋焼酎です。



Kuro Kirishima

(Miyazaki Prefecture)

Using premium quality sweet potato, black Koji and pure spring water, this Shochu has a great aroma and crispness in finish.

Glass \$6.00 Bottle \$50.00

萬膳

(鹿児島県)

霧島産醸造素材と霧島山系の超軟水をベースに黒麹・かめ甕仕込み・木桶蒸溜で造った芋焼酎。ふんわりと漂う木の香りは焼き鳥との相性抜群。



Manzen

(Kagoshima Prefecture)

This is a gem. A sweet potato and rice blend creates one of the smoothest Shochu around. In pairing, slight smokiness of Yakitori compliments perfectly.

Glass \$12.00 Bottle \$55.00

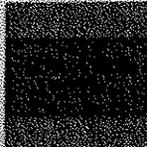
# 焼酎 SHOCHU

## 麦焼酎 / BARLEY SHOCHU

### 百年の孤独

(宮崎県)

人手困難で「幻の焼酎」とも言われています。ウイスキーのような琥珀色で味わいも洋酒に近い深い香ばしさが広がります。



### Hyakunen no Kodoku

(Miyazaki Prefecture)

Named after the novel of Garcia Márquez, "One Hundred Years of Solitude". With an amber color and a strong flavor of barley, this is a very rare shochu.

Glass \$20.00 Bottle \$200.00

### 神の河

(鹿児島県)

二条大麦の原酒を3年以上貯蔵した。長期熟成ならではの琥珀色の麦焼酎。ふくよかな香りとまろやかな味わい。



### Kan no Ko

(Kagoshima Prefecture)

This shochu is aged in oak barrels for three years before release. It has a golden color and a great depths of barley flavor that comes alive on the palate.

Glass \$6.00 Bottle \$60.00

### 一粒の麦

(鹿児島県)

「西酒蔵」初の本格麦焼酎で麦の香ばしさと爽快感でまろやかな味わいが特徴です。



### Hitotsubu no Mugi

(Kagoshima Prefecture)

This premium barley Shochu is made by using a special distilling process to create both flavorful and aromatic Shochu without making it too heavy.

Glass \$7.00 Bottle \$60.00

### よかいち麦

(京都府)

高品質の麦を使ったさわやかな香りとすっきりとしたキレのある味わいが特徴です。



### Yokaichi Mugi

(Kyoto Prefecture)

This is the finest barley Shochu. It is made from superior barley and combined by traditional craftsmanship and modern technology.

Glass \$5.00 Bottle \$40.00

## 米焼酎 / RICE SHOCHU

### 川辺

(熊本県)

吟醸酒のような甘く華やかな香りが広がり、口当たりもやわらか。口中でフワッと広がり、スッと引いていく華麗な印象。



### Kawabe

(Kumamoto Prefecture)

Created by unfiltered process that leaves the shochu with a rich nose. The first sip comes with a delicious buttered banana flavor then the sweet middle is followed by the clean, crisp, dry finish.

Glass \$6.00 Bottle \$60.00

純米吟醸 / JUNMAI GINJO

**原田**  
(山口県)  
控えめな果実香からはじまり、酸味やコクが口中に広がります。白ワインのようなすっきりとした余韻。



**Harada**  
(Yamaguchi Prefecture)  
Opening with modest fruit aroma, transitioning to dry and deep flavors. Crisp in the finish like white wine.

Glass \$ 19.00 Bottle \$ 95.00 Hot \$ 36.00

**福寿**  
(兵庫県)  
ノベル賞の受賞晩餐会で供される日本酒。兵庫夢錦米を100%使用し、丹念に醸した気品ある吟醸香と、ふくよかな味わいが特長。



**Fukuju**  
(Hyogo Prefecture)  
Served at the banquet after the Nobel Prize Ceremony. The main aroma is tropical fruits. Citrus sweetness and acidity unfold on the palette.

Glass \$ 14.00 Bottle \$ 70.00 Hot \$ 28.00

**八海山**  
(新潟県)  
純米吟醸ならではの果実の香り、コクのあるうまみが余韻を残します。



**Hakkaisan**  
(Niigata Prefecture)  
The experienced brewer removes the heaviness and enhances the quality of this sake. As a result, you enjoy a clean and crisp flavored finish.

Glass \$ 14.00 Bottle \$ 65.00 Hot \$ 26.00

**くどき上手**  
(山形県)  
酸の少ない小川10号酵母で醸す上品な味とりんごの香りが特徴的。高レベルの純米吟醸酒。



**Kudoki Jozu**  
(Yamagata Prefecture)  
This sake is made with "Ogawa No. 10" yeast that produces sake with a relatively low acidity. Elegant in flavor and aroma, often with apple-like nuances.

Glass \$ 14.00 Bottle \$ 65.00 Hot \$ 26.00

吟醸 / GINJO

**黒龍吟醸**  
(福井県)  
高精米の酒造好適米を低温でゆっくり仕込んだ大吟醸タイプで、ふくよかな香りとさわやかな喉ごし。



**Kokuryu Ginjo**  
(Fukui Prefecture)  
Brewed from highly polished sake rice and fermented for extended period at a low temperature with intense care. This sake has rich aroma and a refreshing finish.

Glass \$ 14.00 Bottle \$ 65.00 Hot \$ 26.00

本醸造 / HONJOZO

**菊水の辛口**  
(新潟県)  
冴えた辛さの中にうまみがのり、冷でも熱燗でもいける焼き鳥にぴったりのお酒です。



**Kikusui no Karakuchi**  
(Niigata Prefecture)  
This extra dry sake has a deep flavor and refreshing finish. Good cold or hot and a perfect pairing with Yakitori.

Glass \$ 10.00 Bottle \$ 48.00 Hot \$ 18.00

HOUSE SAKE

**菊正宗** (兵庫県) **Kikumasamune** (Hyogo Prefecture)  
Glass \$ 7.00 Hot \$ 12.00

# 日本酒

SAKE

## 純米大吟醸 / JUNMAI DAIGINJO

### 楯野川 十八

(山形県)

精米歩合18%。通常単独使用しない部分を究極の精米歩合で純米大吟醸仕込み。まろやかで綺麗な旨みを感じさせます。



### Tatenokawa 18

(Yamagata Prefecture)

This sake uniquely uses only rice polished up to 18 percent. Utterly delicious, elegant and smooth beyond belief. It's like a sublime gift from the heaven.

**Bottle** \$210.00

### 久保田萬寿

(新潟県)

久保田の最高峰。存在感を主張します。「やわらかく」「ふっくら」と精魂込めて醸し出しました。



### Kubota Manju

(Niigata Prefecture)

Kubota Manju has a refined aroma and elegant flavor. The brewers of Kubota Manju devote all their skill and passion to the creation of this masterpiece.

**Bottle** \$150.00

### 梵 無濾過生原酒

(福井県)

力強い生原酒の骨太さを持ちながら、香り高く、フレッシュな旬の旨さを封じ込めた豊潤旨口。



### Born Muroka Namagenshu

(Fukui Prefecture)

This unfiltered, fresh unprocessed sake conjures up a rich aroma and fresh full-bodied flavor with the distinctive taste of Nakadori Junmai Daiginjo.

**Glass** \$19.00 **Bottle** \$95.00 **Hot** \$36.00

## 大吟醸 / DAIGINJO

### 黒龍『龍』

(福井県)

かすかに杉の芳香があり、味と香りが明瞭に交わり合う。濃廉な優しさと力強さを合わせ持った酒。



### Kokuryu "Ryu/Gold Dragon"

(Fukui Prefecture)

It has a faint, cedar-like woodiness, and an incisive melding of flavor and aroma. Assertive yet gentle, delicate yet robust.

**Bottle** \$180.00

### 南部美人

(岩手県)

岩手県オリジナルの酒造好適米「ぎんおとめ」100%で造った。華やかで凛とした味わいが特長の純米大吟醸酒。



### Nanbubijin

(Iwate Prefecture)

A very elegant aroma and fresh floral-like flavored Daiginjo sake from Iwate Prefecture.

**Glass** \$21.00 **Bottle** \$105.00 **Hot** \$40.00

## 特別純米 生酒 / TOKUBETSU JUNMAI "NAMA"

### 一ノ蔵「生酒」

(宮城県)

ふくやかな香りとコクをそのままに。生酒ならではのフルーティーで爽やかな喉ごし。



### Ichinokura Nama Sake

(Miyagi Prefecture)

This unpasteurized sake has a nicely balanced savory taste with fruity flavors and the round aroma of steamed rice.

**Glass** \$15.00 **Bottle** \$75.00 **Hot** \$30.00