

HAMA



**Delivery
Pick-up**



1. Lunch Menu

2. Starter / Soup / Salad

3. Sushi Bar / Rolls

4. Kitchen

5. Beverages / Dessert

6. Wine / Cocktail / Premium Sake

COCKTAIL LIST

Lychee Lover	14
Sake, Gin, Lychee Juice	
Sake Tini	14
Sake, Vodka, Cucumber	
Sake Sangria	14
Sake, Red Wine, Plum Wine, Sparkling Water, Fruits	
Tokyo Mojito	14
Shochu, Mint, Lime Juice, Simple Syrup	
HAMA Breeze	14
Malibu Coconut Rum, Elderflower, Lemon Juice, Cucumber, Mint	
White Lily	14
Tito's Vodka, Elderflower, Citron Honey, Calpico, Lemon Juice	
Japanese Sour	14
Sake and Sparkling Water with Yuzu	

Flavor or Lychee Flavor

Crimson Crush 14

Tito's Vodka, Pomegranate Liquor,
Elderflower, Grapefruit Juice

Ginger Outlaw 14

Tequila, Aperol, Lime Juice, Ginger

Quiet Storm 15

Bulleit Bourbon, Dry Vermouth, Lemon
Juice, Topped w. Ithaca Ginger Beer

Uptown Manhattan 15

Bullet Bourbon, Sweet Vermouth,
Bitters (on the Rocks)

Cosmopolitan 15

Vodka, Cranberry Juice, Lime Juice,
Cointreau

Margarita 14

Tequila, Lime Juice, Lemon Juice,
Cointreau

Yuzutini 14

Shochu, Mint, Yuzu, Elderflower

Ocean Blue 14

Sake, Malibu Rum, Blue Curacao,
Triple Sec, Pineapple Juice

Sakura 14

Nigori Sake, Peach Calpico, Grenadine

Martini

Zemkoff / Smirnoff 12

Absolute / Ketel One / Tito's 15

Hendrick's / Tanqueray 14

Grey Goose / Belvedere 16

WINE LIST

WHITE

Ruffino	Pino Grigio, Italy	10/35
Villa Maria	Sauvignon Blanc, New Zealand	10/39
10 Span	Chardonnay, California	10/35
Tom Gore	Chardonnay, California	10/39
Chateau Ste Michelle	Riesling, California	10/40
House White		G 10

RED

Trapiche Broquel	Malbec, Argentina	12/45
Robert Mondavi	Cabernet Sauvignon, California	11/42
Francis Coppola	Cabernet Sauvignon, California	11/42
Mark West	Pinot Noir, California	12/45
House Red		G 10
Plum Wine		G 8

SPARKLING WINE

Cupcake Prosecco	Italy	9/35
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PREMIUM COLD SAKE

HAKUTSURU NISHIKI (720ml) \$120



Junmai / Daiginjo

A luxurious Sake, mouth-filling and full of flavor, yet delicately refined. Enjoy the elegance of refreshing floral notes of jasmine and orange blossom and savor a hint of vanilla sweetness in the extra-long finish.

SEIDEN (720ml) \$60



Junmai / Ginjo

Premium Omachi rice is polished down to 55% and brewed in a small batch, which makes this sake has clean aroma and lots of Umami flavor. Good with from tempura to sashimi. Slightly sweet.

HAKKAISAN (720ml) \$60



Junmai / Ginjo

Using original and highest skills during the brewing process, they achieved to remove heaviness and miscellany flavor from its Sake. As a result, this sake has very clean and well-balanced flavor for anybody. Dry taste.

TENGUMAI (720ml) \$50



Junmai / Yamahai

This sake is produced with YAMAHAI process which can create sake with both sourness and deep aroma and flavor. This is one of those sake with full of characteristic and different than any other sake you have tried. Semi-dry.

DASSAI 39 (720ml) \$80



Junmai / Daiginjo

This Dassai is perfectly balanced. With a subtle nose and soft approach, its fruitiness harmonizes with a subtly bitter edge. This sake goes well with white fish sashimi, or any light seafood dishes. Semi-dry.

OZE NO YUKIDOKE (720ml) \$100



Junmai / Daiginjo / Genshu

Elegant aroma of Ginjo and great rice flavor. Well balanced sake with a clean finish, brings an incredible harmony into your mouth with any kind of fresh and tasty seafood dish in HAMA. Slightly dry.

NAGOMI (720ml) \$50



Junmai

This sake made from Hattannishiki rice tends to produce a sweeter and richer flavor. This complements any food while its acidity cleanses the palate. Dry taste.

HAMA PLUM WINE (500ml) \$36



Premium sake with Omachi Rice is used for this plum wine. The Green Plum as known for great aroma is soaked in premium sake for about one year to produce this sweet, sour and aromatic plum wine. 100% Produced with hand.

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