

SAKE

House Sake 170ml 9

Served by hot or cold

Sayuri Nigori 「little lily」 (from Japan)

nigori : unfiltered & cloudy

300ml by the bottle 14

Makiri 「fisherman's knife」 (from Japan)

dry, sharp finish – Junmai ginjo

300ml by the bottle 16

Tomaju 「love your friend」 (from Japan)

light, elegant aroma – Junmai daiginjo

375ml by the bottle 27

Kiminoi 「emperor's well」 (from Japan)

complex & fragrant – junmai ginjo
yamahai shikomi

LOCAL SAKE

Sequoia 1st sake brewry in San Francisco

Nigori : unfiltered

375ml by the bottle 29

Nama : draft

375ml by the bottle 29

~PREMIUM SAKE~

from our home town *Saitama, Japan*

SHINKAME 「 God turtle 」

Junmai

bold & rich umami of rice

Hinodeya is the only place in SF,
you can drink SHNKAME.



recommended: room temp.-luke warm

in preparation

12

75

BUNRAKU 「 East castle 」

Junmai Daiginjo

faintly sweet & smooth finish

recommend: cold-room temp.



120ml by the glass 14

720ml by the bottle 78



JAPANESE BEER

Asahi (on tap)

imported from Japan

Beer Pitcher

BOTTLE

Sapporo

Sansho

Japanese herb ale

LOCAL

Anchor Steam

N/A Beverages

Coke / Diet Coke

Ramune

Matcha Ramune

Coffee

Organic Green Tea

From Shizuoka, Japan

Barley Tea

Non-caffeinated From Japan

WINE

7 White glass wine (chardonnay) 9

25 Red glass wine (c. sauvignon) 9

WHITE BOTTLE

6

“ Nueva ” Carneros highway 2015 23

(chardonnay) rich, smooth, full body.

6

RED BOTTLE

“ Lodi ” Old Vine 2014 25

(zinfandel) jammy with raspberry,
soft tannins and a supple mouth feel.

