

## DRINK MENU

### <Kokage>

A bowl of hot soba noodles and gently warmed sake make the perfect pairing. Kokage has been well known for soba since 2013, but starting this February, we would like to reintroduce Kokage as a soba noodle specialty shop, pairing hand-cut soba noodles with a carefully selected list of hot and chilled sake. The combination of warm soba noodles and premium warmed sake is an essential part of Japanese food culture, and we at Kokage look forward to sharing this special food tradition with you.

### <こかげ>

2009年の創業以来お客様から大変好評いただいていた嘉日の手打ち蕎麦。この2月より、こかげは自慢の手打ちそばと厳選した日本酒、特に燗酒を中心にみなさまに楽しんで頂ける店にすることに致しました。曳きたての蕎麦粉で打ちたての御蕎麦をご提供いたします。日本では蕎麦屋でお酒を楽しむという文化がございます。日本酒にぴったりのこだわりの肴をご用意いたしますので、どうぞ日本の粋を楽しみにお越しくださいませ。

kokage 

by Kajitsu

## Kokage, Kajitsu Exclusive Special

### Tsuki no Katsura Bikkuri Gyoten, Kyoto

23 (6oz)

Naturally carbonated sparkling cloudy nigori sake. Gentle sweetness and nice acidity. Perfect as an aperitif or pairing with dessert.

## Beer

### Asahi Draft

8

**Kagua** ; Japanese scented Ale, brewed in Belgium.

### “Blanc” or “Rouge”

14

**Kanazawa dark Ale “Hyakumangoku”** 330ml, Ishikawa

9

## Cocktails

### Matcha with Champagne

22

### Hikari

Yuzu juice topped with prosecco

17

## Cold / Hot Tea Cocktail (4oz)

### Tengumai Yamahai Junmai with Ippodo Hoji Cha

Served with pickled plum



kokage



IPPODO TEA  
Kyoto since 1717

### Tengumai Yamahai Junmai with Ippodo Iriban Cha

Served with pickled plum

13

~ Gyokuro ~

*Green tea savored slowly in small quantities, for a luxurious experience*

**Tenkaichi** 48

Full / Strong-bodied, rich in umami, smooth and clear in texture

**Rimpo** 22

Medium-bodied, with enough umami with a light astringent

~ Sencha ~

*Japan's most popular tea, the right balance of sharpness and sweetness*

**Kaboku** 19

Full-bodied, sweetness and softly lingers on the tongue, flowery fragrance

**Hosen** 12

Medium-bodied, nice balance of sharpness and sweetness, fresh aftertaste

~ Bancha ~

*A variety of teas with distinctive aromas and light aftertaste*

**Hoji Cha** 8

Dark roasted green tea, a rich aroma and light aftertaste

**Genmai Cha** 7

Mixture of green tea and roasted genmai(a variety of brown rice)

**Mugi Cha** 7

Caffeine free, a rich roasted barley flavor and taste

## Non-alcohol

Y u z u	9	S o d	Glass a
H o t	8	Y u z u	
Home-made Ginger ale			9
Home-made Hot Ginger			8

## Tea



Ippodo Tea Co. is a Kyoto-based purveyor of premium Japanese green tea, founded almost 3 centuries ago. Their teas are of the finest class, cultivated in the lush fields of Kyoto and the surrounding area. This region is renowned for producing the highest grade of green tea in Japan, thanks largely to its mild, misty climate, mineral-rich soil and near-perfect balance of sunshine and rainfall.

(All of these teas, and more, are available for purchase at Ippodo's NY store at 1st floor.)

### Iced Tea

#### **Sparkling Matcha**

9

Rich matcha flavor with refreshing texture

#### **Sweetened Matcha Soda**

7

Rich matcha flavor with sweetness and refreshing texture

#### **Hoji Cha**

5

Dark roasted green tea, a rich aroma and light aftertaste

**Mugi Cha** 5  
Caffeine free, a rich roasted barley flavor and taste

<u>White</u>	Glass / Bottle
2017 La Manufacture Saint Bris Sauvignon Blanc, Burgundy 750ml	17 / 62
2015 Domaine Bailly-Reverdy Chavignol, Sancerre 750ml	17 / 68
2014 Vincent Mothe, Chablis 750ml	18 / 72
2015 Les Tourelles Chateau De La Cree, Burgundy 750ml	18 / 90
2015 La Manufacture Petit Chablis, Burgundy 750ml	18 / 70
2015 Fanny Sabre Bourgogne Aligote, Burgundy 750ml	19 / 76
2015 Domaine Loew Riesling Bruderbach Clos des Frères, Alsace 750ml	20 / 85
2015 Pascal Prunier-Bonheur Monthelie Les Toisieres, Burgundy 750ml	136
2015 Domaine Jobard-Morey Meursault, Burgundy 750ml	-/150
2014 Chateau des Quarts Pouilly-Fuisse Clos des Quarts, Burgundy 750ml	176

<u>Red</u>	Glass / Bottle
2015 Chacra Cincuenta e Cinco Pinot Noir, Argentina 375ml	65
2014 Equis M. Grailot Crozes-Hermitage "Equinoxe", Rhone 750ml	17 / 60
2011 Saint Glin Glin Carte Verte Bordeaux Merlot, France 750ml	16 / 56
2012 Murasaki Kenzo Estate, Napa Valley 375ml	336
2014 Enfield Wine Co. Cabernet Sauvignon, Sonoma 750ml	184
2014 Domaine Marquis D'Angerville Champans Volnay, Burgundy 750ml	255
2015 Domaine des Croix, Corton Les Greves, Côte de Beaune 750ml	375
2013 Opus One, Napa Valley 750ml	648

<u>Sparkling</u>	Glass / Bottle
2011 Michel Gonet Brut Blanc de Blancs, Champagne 750ml	22 / 120
2014 Sparkling Pointe Topaz Imperial, Long Island NY 750ml	18 / 98
Silvano Follador Valdobbiadene Prosecco Superiore Brut Nature, Italy 750ml	17 / 68

NV Hugues Godmé Brut Nature , Champagne 750ml -/ 170

<u>Rose</u>	Glass / Bottle
2016 Domaine des Mapliers, Cotes de Provence 750ml	18 / 70
2014 Yui, Kenzo Estate Napa Valley 750ml	225

### What's Sake? How do I find Sake suited to my taste?

Sake is a brewed alcoholic beverage fermented from rice, and has a history in Japan dating back 2000 years. More closely related to beer than a wine, sake is brewed naturally and not distilled. Made from high quality sake rice and clean natural water, sake will pair perfectly with any dish you choose. Kokage offers a carefully curated selection of sake that we can serve at your favorite temperature. Feel free to ask your server any questions.



#### Luxury & Fragrant Sake Section

Luxury super premium sake such as Daiginjo, Junmai Daiginjo or aged sake



#### Clean & Crisp Sake Selection

Medium-bodied, clean and smooth sake such as Junmai Ginjo, Ginjo, Tokubetsu

Junmai or some Junmai



### Rich & Round Sake Selection

Full-bodied, bold and rich sake such as Junmai, Honjozo, or Genshu



### Luxury & Fragrant Sake Section

	Bottle
<b>Senshin Junmai Daiginjo,</b> Niigata 720ml	<b>257</b>
This supreme sake borders on a traditional flavor profile that uses acidity to balance the cantaloupe and citrus flavors. Very limited, brewed in small batches.	
<b>Dassai 23 Junmai Daiginjo,</b> Yamaguchi 720ml	<b>220</b>
Elegant flowery bouquet, soft and delicate with a long finish	
<b>Isojiman Tokubetsu Junmai,</b> Shizuoka 720ml	<b>140</b>
Lively with fruity notes and a saline finish	
<b>Kirinzan "Flying Dragon" Junmai Daiginjo,</b> Niigata 720ml	<b>190</b>
Clean and light with mild nuances of citrus goodness with a crisp finish	
<b>Tatenokawa Nakadori 18 Junmai Daiginjo,</b> Yamagata 720ml	<b>245</b>
Polished down to 18%, with a magnificent flavor, great aroma and complexity	
<b>Hakkaisan Kongoshin Junmai Daiginjo,</b> Niigata 800ml	<b>390</b>
Silky, smooth and lightly rich with extreme elegance. Aged carefully for 2 years.	
<b>Katsuyama Den Junmai Daiginjo, Miyagi</b> 720ml	<b>280</b>
Fruity aroma with rich flavors and clean and crisp Umami.	
<b>Hideyoshi "Flying Pegasus" Koshu Daiginjo,</b> Akita 720ml	<b>510</b>
Blended aged sake with mellow flavor and elegant aroma. Very limited	
<b>Daishichi Myoka Rangyoku Junmai Daiginjo,</b> Fukushima 720ml	<b>800</b>
Daishichi's ultimate sake, an undiluted free run drops brewed by the kimoto method. Big and complex, this sake reaches perfection through a longer process of maturation.	
<b>Dassai Beyond Junmai Daiginjo,</b> Yamaguchi 720ml	<b>1200</b>

Production extremely limited and each bottle is a rarity. Smooth, clean and complex

**Nanbu Bijin 10 years old Daiginjo,** Iwate 720ml **1200**

Extremely limited sake, free run drops and aged in 1.8L bottles in very low temperature. Clean with a silky texture and dry. Not for sale in Japan

**Tamayori Gozen Ginkan Junmai Daiginjo,** Fukushima 720ml **1750**

1200 bottles made one time only to commemorate the 1200th anniversary of Koya mountain where the Shingon Buddhist temple is based. The water was blessed and transported to Daishichi in Fukushima where it was brewed by the Kimoto method. Complex and big with unique flavor.

### Dessert Sake

Tasting / Glass

<b>Nanbu Bijin No Sugar Added Plum Sake, Iwate</b>	-/ 12
Very food friendly sugar free plum sake with light and clean finish.	
<b>Yuzu Omoi, Kyoto</b>	-
/	<b>3</b>
Refreshing yuzu citrus sake. A perfect finish for a meal or pairing with dessert	
<b>Katsuyama "Lei" Junmai Ginjo,</b> Miyagi	-/ 27
Slightly sweet with a pleasant acidity	
<b>Kagatsuru Plum Sake,</b> Ishikawa 720ml	-/ 16
Refreshing flavor with great balance between sweet and sour	
<b>Kamoizumi Kome Kome "Happy Bride",</b> Hiroshima 500ml	-/ 17
Light and smooth, easy to drink with a balanced sweetness and acidity. The taste reminds of Riesling wine. It's definitely a very unique sake	
<b>Hakkaisan Kijoshu,</b> Niigata 300ml	<b>17 / 34</b>
Elegant and extravagant Sake brewed not using water, but Sake itself during the final stages of brewing. Densely sweet aroma and flavor.	

## Dessert Wine

**2014 Muku Late Harvest Kenzo Estate**, Napa Valley 375ml **22 / 43 / 140**

Tasting(2oz) / Glass / Bottle

## Aperitif & Sparkling Sake

### **Hakkaisan Clear Sparkling AWA, Niigata**

Super Premium Sparkling Sake made just as Champagne, using an in-bottle fermentation method to achieve an all-natural, elegant, fine bubbles. Lightly sweet with a crisp and dry finish.

Bottle  
**90**(12oz)

### **Hakkaisan Sparkling Nigori, Niigata**

(12oz)  
Sparkling Nigori (Cloudy) Sake with refreshing acidity and gentle aroma

**42**

### **Kamoizumi Ginjo Nigori “Summer Snow”, Hiroshima 500ml 20 /38 /81**

This Cloudy Sake is Undiluted and Unpasteurized so it is very fresh, Fruity with a rich and creamy taste.

Glass/ Carafe / Bottle  
**900ml 20 /38 /148**

## Kokage Sake Flights

### **Sake Tasting ~ Set of 3 small glasses**

#### **Yume**

**68**  
Super premium limited tasting  
(Senshin Junmai Daiginjo / Katsuyama Den Junmai Daiginjo / Tatenokawa 18 Junmai Daiginjo)

#### **Ten**

Fragrant & luxury premium taste of heaven.  
(Yoshino Sugi no Tarusake Yamahai J Omachi / Kura no Hana Junmai Daiginjo / Denshin Yuki Junmai Ginjo)

**27**

#### **Umi**

Clean, crisp & smooth premium selection.  
(Hakkaisan Junmai Ginjo / Hakkaisan Yukimuro / Matsu no Midori Junmai Daiginjo)

**37**

#### **Hana**

Aromatic, made with flower yeast.  
(Amabuki Junmai Daiginjo Kimoto/ Amabuki “Marigold” Yamahai Junmai/ Amabuki Gin no Kurenai Junmai)

**23**



## **Clean & Crisp Sake Selection**

Bottle  
**Matsu no Midori Junmai Daiginjo**, Kyoto 720ml **106**  
Subtle aroma of young greens with a long and slightly dry finish

**Hakkaisan “Yukimuro” Junmai Ginjo**, Niigata 720ml **140**  
Aged 3 years in snow storage room. Clean, elegant and complex

**Hakkaisan Junmai Ginjo**, Niigata 720ml **82**  
Mellow texture with crisp, clean and slightly dry finish

**Amabuki Gin no Kurenai Junmai**, Saga 720ml **82**  
Fruity with a rose color made with Shikokumai “ancient black rice” and Nadeshiko flower yeast

**Amabuki Yamahai Junmai**, Saga 720ml **78**  
Made with Marigold flower yeast in Yamahai brewing method. Light and earthy

**Denshin Yuki “Snow” Junmai Ginjo**, Fukui 720ml **82**  
Fragrant, dry and gentle with a refreshing taste

**Izumi Judan Ginjo**, Yamagata 720ml  
Dry and clear with aromatics reminiscent of gin

82

**Manzairaku Honjozo**, Ishikawa 720ml  
64

Light, smooth and refreshing

**Ninki-ichi Ginjo**, Fukushima  
Well balanced, clean with dry finish

11/ 20/ –

**Tengumai Yamahai Junmai**, Ishikawa 720ml

64 2 years aged old fashioned brewing method Yamahai sake, Earthy notes and mellow texture

**Manzaraiku Yamahai Junmai**, Ishikawa 720ml  
69

Earthy with notes of mushrooms and mellow flavor



## Rich & Round Sake Selection

**Sohomare “Tuxedo” Kimoto Junmai Daiginjo**, Tochigi 720ml

Made only with “Designation A” top grade Yamadanishiki rice, this Sake is robust and profound with a deep body and flavor

Bottle

200

**Tatsuriki Daiginjo “Kome no Sasayaki”**, Hyogo 720ml

Creamy with a rich taste

163

**Amabuki Junmai Daiginjo Kimoto**, Saga 720ml

Made with Rhododendron flower yeast. Bold flavor and a pleasant acidity

98

**Yoshino Sugi no Tarusake Yamahai J Omachi**, Nara 720ml

Japanese Cedar Sake, Soft and elegant with rice umami long finish

70

**Oze no Yukidoke Junmai**, Gunma 720ml

Super dry and full-bodied sake. A perfect pairing with richly flavored dishes

70