

AZIA MARTINIS

INISKILLIN MARTINI <i>Ketel One shaken w/ Inniskillen wine</i>	\$25
MOLOTOV MANGO MARGARITA <i>Margarita w/ flaming lime</i>	\$14
JALAPENO DYNAMITE <i>Jalapeno Infused Ketel One shaken</i>	\$12
THOM'S TAMARIND <i>Ketel One Citron, Cointreau & Tamarind</i>	\$12
NECTAR OF THE GODDESS <i>Lemongrass infused Ketel One</i>	\$12
NEVER, NEVERLAND MIX <i>Sauvignon Blanc with Apple Pucker</i>	\$10
GINGER MARTINI <i>Ginger infused Ketel One</i>	\$12
BLUE FIN <i>Peach Schnapps, Hypnotiq & Champagne</i>	\$10
CLASSIC SIDE CAR MARTINI <i>Brandy Margarita</i>	\$10
SEX AND THE CITY <i>Ketel One Citroen and Cointreau</i> <i>Your Choice of Flavors: classic cosmo (with white cranberry juice), Mango, Blackberry, Passion Fruit, Sangria, or Ginger.</i>	\$12
MOJITO <i>Your Choice of Vodka or Rum and Choice of flavor: (Mango, Blackberry, Passion Fruit, Sangria or Molotov)</i>	\$12
RED CURTAIN GINSENG <i>Ginseng & Ketel One</i>	\$10
HIBISCUS PASSION <i>Belvedere, Passion Fruit & Hibiscus</i>	\$12
MOULIN ROUGE <i>Chopin, Champagne & Strawberries</i>	\$12
SAKE MARTINI <i>Sake with Ketel One or Tanqueray 10</i>	\$12
ARGENTINA TANGO <i>Chopin, orange juice & Grand Marnier</i>	\$14
CHOCOLAT <i>Stoli Vanil & Godiva with a chocolate splash</i>	\$10
AZIA SOJU MARTINI- <i>Soju shaken with basil & cucumber</i>	\$14
SAKE-COSMO- SAKE <i>Cointreau & a splash of cranberry</i>	\$14
LYCHEE ICE-TEANI <i>Vodka and fresh lychee</i>	\$14

AZIA SIGNATURE COCKTAILS (14.50\$)

WHITE SANGRIA <i>Riesling & Cointreau with tropical fruit</i>	\$12
HAIL MARY <i>Azia's version of a Bloody Mary with secret ingredients</i> <i>Add an additional shot of jalapeno infused Ketel One for \$4</i>	\$10
HAZELNUT ICED COFFEE <i>Espresso w/ coffee liquors & whip</i>	\$12
CAIPIRINHA <i>Cachaca Brazilian Rum & fresh lime</i>	\$10
AZIA GREEN TEA <i>A melon twist to the Long Island</i>	\$10
HELLO PUNCH <i>Stoli Vanilla, Hypnotiq & tropical juices</i>	\$10
EMPOROR MOJITO <i>Choice of classic mint, watermelon, or pomegranate</i>	\$12
LA FEMME NIKITA <i>Svedka infused with tropical fruits</i>	\$14
MY THAI <i>Bacardi 151, Bacardi Silver & tropical juices</i>	\$10
LOVE ON THE ROCKS <i>Bacardi, Malibu, & Myers with Coconut and Pineapple Juice. Served in a young coconut with coconut ice cream. 1 coconut</i>	\$15
	2 coconuts \$25

HOT DRINKS

MACALLAN LOVE <i>Coffee & Macallan Amber</i>	\$9
WOOLY BEAR <i>Coffee, Dark Crème de Cocoa, Kahlua & Brandy</i>	\$8
IRISH COFFEE <i>Jameson's Irish Whiskey & Bailey's</i>	\$8
IRISH RED & GOLD <i>Bailey's, Frangelico & Coffee</i>	\$8
ALMOND JOY <i>Amaretto di Saronno, Malibu & hot chocolate</i>	\$8
HONEY POT <i>Chamomile & Bärenjäger</i>	\$9

COGNACS (20\$)

COURVOISIER VS	\$8
COURVOISIER VSOP	\$10
REMY MARTIN VSOP	\$10
HENNESSY VSOP	\$12
MARTELL CORDON BLEU	\$22
HENNESSY VS	\$25
REMY MARTIN XO	\$32
REMY MARTIN LOUIS XIII	1oz \$95 2oz \$175

BOTTLED BEERS

SAM ADAMS LIGHT	Boston	\$5
SAM ADAMS	Boston	\$5
TIGER LAGER	Singapore	\$5
FLYING DOG Pale Ale	Denver	\$5
HEINEKEN	Holland	\$5
SING HA	Thailand	\$5
DOS EQUIS AMBER	Mexico	\$5
PILSNER URQUELL	Czech Rep.	\$5
NEGRA MODELO	Mexico	\$5
CORONA	Mexico	\$5
CORONA LIGHT	Mexico	\$5
BELL'S PORTER	Kalamazoo	\$5
BELL'S OBERON	Kalamazoo	\$5
BELL'S TWO HEARTED ALE	Kalamazoo	\$5
MOOSE DROOL	Missoula	\$5
KRONENBURG 1664	France	\$5
STELLA ARTOIS	Belgium	\$6
MAREDSOUS	Belgium	\$7
GROLSCH	Holland	\$7
SIERRA NEVADA PALE ALE (22 oz) Colorado		\$8
TSING TAO (22 oz)	China	\$8
TIGER LAGER	Singapore	\$8
ASAHI (21 oz)	Japan	\$8
KIRIN ICHIBAN (21 oz)	Japan	\$8
SAPPORO (22 oz)	Japan	\$8
TAJ MAHAL (22 oz)	India	\$8
GUINNESS	Ireland	\$7
DUVEL ALE (750ml)	Belgium	\$14

TAP BEERS (14.50\$)

CARLSBERG PILSNER	Denmark	\$5
NEWCASTLE	England	\$5
ANCHOR STEAM	San Francisco	\$5
AMSTEL LIGHT	Holland	\$5
SUMMIT EPA	St. Paul	\$5
SUMMIT Seasonal	St. Paul	\$5

SINGLE MALT SCOTCH (20\$)

HIGHLAND

GLENMORANGIE	10yr	\$12
GLENMORANGIE	18yr	\$20
DALWHINNIE	15yr	\$12
OBAN	14yr	\$14
MACALLAN	12yr	\$12
MACALLAN	15yr Fine Oak	\$18
MACALLAN	Highland Park	\$14
MACALLAN	Cask Strength	\$16
MACALLAN	18yr	\$22
MACALLAN	25yr	\$50
MACALLAN	50y 1oz \$300 2oz	\$580

LOWLAND

AUCHENTOSHAN	10yr	\$10
AUCHENTOSHAN	3yr wood	\$12

SPEYSIDE

GLENFIDDICH	12yr	\$10
GLENLIVET	12yr	\$12
GLENLIVET	18yr	\$18
BALVENIE	12yr	\$12
BALVENIE	15yr	\$14

ISLAND

TALISKER	10yr	\$12
LAPHROAIG	10yr	\$12
BOWMORE	12yr	\$12
BOWMORE Mariner	15yr	\$14
BOWMORE	17yr	\$16
LAGAVULIN	16yr	\$16

AZIA'S SAKES

We carry only the highest grade sake at our restaurant. Sake is made from sake rice, water, and Koji mold. Sake is the only alcohol that goes through bilateral fermentation and for this reason may contain a higher alcohol percentage than wine or beer. The grade, or class, of sake is determined first by the milling of the sake rice. The higher the percentage milled away, the less fats and impurities are in the rice thus creating a cleaner and more elegant flavor sake. The type of water and the breweries style and location also play a large part in the taste of sake. The following is a list of some terminology to help with picking the sake best suited for your palate.

Acidity: Used to express how the flavor of sake spreads through the palate with the sensation of sweet to dry.

Shu: "Sake" in Japanese.

Junmai-Shu: Pure rice wine with at least 30% of the rice milled away.

Junmai Ginjo-Shu: Pure rice wine with at least 40% of the rice milled away.

Junmai Daiginjo: Pure rice wine with 50-65% of the rice milled away. This sake is the pinnacle of the brewer's art.

Kura: Sake brewery.

Toji: Chief brewer of the kura.

Nigori: "Unfiltered" in Japanese. Traditionally made in Japanese households rather than a kura.

Tokubetsu: "Special" in Japanese. This refers to a special technique to brewing sake unique to the Kura.

Prefecture: Areas in Japan similar to our counties, or parishes.

SAKE FLIGHTS (2 oz of each)

Takara Nigori, Harushika, & Umenishiki \$10

Rihaku Nigori, Tentaka Kuni, & Rihaku \$18

SAKES (5 oz)

Takara Nigori: Berkeley, California. This sake is similar to milk, with a smooth, soft, sweet taste. The brewer uses pure melted snow from the Sierra Nevadas and rice from the Sacramento Valley. Not to be served warm. \$10/25

Onikoroshi: "Demon Slayer". Shizuoka Prefecture, 1832. Junmai Ginjo-Shu. This sake has a deep taste and slight sweetness. It has an elegant, fruity aroma and silky texture. This sake cannot be served warm. \$14/140

Umenishiki: Ehime Prefecture, 1872. Junmai Ginjo-Shu. This sake is flavorful and rich with an almost watermelon tinged nose. The finish is short and slightly bitter. \$10/120

Ichinokoura: "Ace Brewery". Miyagi Prefecture, 1973. Junmai-Shu. A refreshing, semi-dry sake with grain and steamed rice aromas. \$10/120

Suishin: Hiroshima. Junmai-Shu. A slightly sweet sake wrapped by rich, fresh acidity. It treads delicately across the palate leaving a lasting and elegant impression on the tongue. \$10/120

Sawanoi: Tokyo, 1702. Junmai Ginjo-Shu. A well balanced sake with fruity and floral aromas. It is smooth and delicate on the palate. \$10/120

Mineno Hakubai: "White Blossom on the Hill". Niigata Prefecture, 1636. Tokubetsu Junmai-Shu; clean and dry with soft textures and aromas of dairy. \$10/120

SAKES (Continued)

Masumi: Nagano Prefecture, 1662. Junmai Ginjo-Shu. A dry, well-balanced sake with fine acidity and sweetness. \$10/120

Ohyama: "Great Mountain". Yagamata Prefecture, 1872. Tokubetsu Junmai-Shu. Pear, marshmallow, and floral aromas are in the forefront of this sake. It is smooth, dry, and fruity. \$10/120

Kariho: Akita Prefecture, 1913. Junmai-Shu. This is a very dry and full bodied sake. It has an elegant fruity aroma with expansive and complex flavors. \$10/120

Otokoyama: "Man's Mountain". Hokkaido, 1661. Tokubetsu Junmai-Shu. This sake has a quiet and grain-like aroma with hints of fruit. There is a refreshing lightness with vivid acidity. This very dry sake is not to be served warm. \$10/120

Harushika: "Spring Deer". Nara Prefecture, 1884. Junmai-Shu. An extra dry, light and smooth sake. It has a sharp citrus flavor with a crisp and bitter finish. This sake cannot be served warm. \$10/120

Ama No To: "Heaven's Door". Akita Prefecture. Tokubetsu Junmai-Shu. This brewer uses only rice and water from the Akita Prefecture. The sake has raisins and earthiness in the nose and an overall dry flavor with nice fruity essences. \$18/72

Tentaka Kuni: "Hawk in the Heavens". Tochigi Prefecture. Junmai-Shu. A mature, well-rounded sake with a settled fragrance. It is dry, with an underlying richness that becomes fuller as it is warmed. \$16/64

Takatenjin: "Shrine of the Village". Shizuoka Prefecture. Junmai Ginjo-Shu. This sake is brewed in small batches with rice from the brewer's own fields. A clean and dry sake with a bit of richness in the recesses and a quick finish. \$34/136

Fukocho: "Moon on the Water". Hiroshima Prefecture. Junmai Ginjo-Shu. Made from one of the only female tojis in Japan, this sake is rather fragrant, with a soft-edged fullness overall. \$22/88

Horin: "Crown of Laurel". Kyoto Prefecture, 1637. Junmai Daiginjo. This rice is added to pure underground water with a slow fermentation that allows the sake to have a mild flavor and fruity aroma. \$22/88

Mukune: "Root of Innocence". Osaka Prefecture. Junmai Ginjo-Shu. This sake is brewed at an ancient temple site by the only non-asian brewmaster in Japan. It has a mellow and dry profile in which the flavor and finish meld together. \$24/92

Rihaku: "Wandering Poet". Shimane Prefecture. Junmai Ginjo. Named after Japan's most prominent poet who proclaimed that every sake bottle contained 100 poems, this sake is characterized by a well-rounded flavor and fragrance with a clean finish. \$18/72

Rihaku Nigori: "Dreamy Clouds". Shimane Prefecture. Tokubetsu Junmai-Shu. This Nigori sake is more fruity and complex than most. It has slight prune tones with a taste of nuts. \$18/72

Ginga Shizuku "Divine Droplets". Hokkaido. Daiginjo-Shu. This sake is the only junmai daiginjo in the world that is made in an ice dome, similar to an igloo. It has a prominent fragrance with a clean and fresh taste. \$42 /na