

PHILOSOPHY

哲学

Our beverage program here at Hana reflects the philosophy of our menu: Japanese cuisine with local influences. While we don't carry any hard alcohol, our thoughtful sake and wine list makes up for it. Through the years our friends in local wineries and restaurants have become some of our biggest supporters. We, in turn, have become theirs. The flavors of Japanese cuisine are generally light, so we've focused on Sonoma County and Sonoma Coast wines. Here at Hana, we are obsessed with sake and wine. We believe that imbibing in both should be interesting for your palette and fun to drink.

MENU HIGHLIGHTS:

Our beer program focuses primarily on Japanese classics.

Our sakes focus on clean, dry flavors.

We offer light and aromatic wines which focus on wineries in Sonoma County and abroad.

We carry an extensive collection of seasonal and rare sake from all across Japan.

Our beverage menu is a thoughtful representation of drinks that pair splendidly with our interpretation of modern Japanese cuisine. We hope that it will inspire others to experience our love for sake and the flavor of Japan. Please feel free to ask our wait staff for any clarifications or questions about our beverage menu, and finally, please have fun exploring our menu here at Hana!

NIHON-SHU (SAKE)

日本酒

The people of Japan have been drinking sake since the Yayoi period (3rd to 5th century CE). Sake was originally only consumed during religious ceremonies, but is now more widely enjoyed throughout the country.

Sake has five crucial elements that will make or break the product — water, rice, yeast, crafting skill, and weather.

Out of the 5 elements of sake, rice and water are the most important. Japan is a country blessed with natural resources, and each region has its own profile of water and rice dependent on the climate conditions of the area. Ultimately, the final product is determined by the skill of the Toji (head sake brewer), and how they incorporate all of the elements into the final product.

Japan has many traditions and customs, which is also true for sake. Sake is best shared with friends, family, and loved ones. It is said that you should never pour your own cup of sake, but rather, it should be poured by a friend and likewise. Sake should be shared and enjoyed with the people you love and care for.

The history of sake is fascinating, as is the unique difference of flavors and aromatics produced by each sake brewer. We hope the following sake notes will help you join us in enjoying an age-old Japanese tradition of enjoying this libation!

SAKE CLASSIFICATION 101

日本酒の説明

JUNMAI | 純米

Translating to pure rice, Junmai sake is made with no addition of brewer's alcohol during the brewing process. For a pure "Junmai" sake, there is no minimum requirement for rice polishing, and can be more robust in flavor with nuances of rice and earthiness. The word "Junmai" in combination with Daiginjo, or Ginjo signifies the lack of added alcohol during the brewing process.

HONJOZO | 本醸造

Honjozo sake is made with a small amount of added brewer's alcohol. The rice used for this sake must be polished to at least 70% of its original size. The small amount of added alcohol can elevate flavors and aromas, making it lighter, fragrant and easy to drink. Sakes without "Junmai" in the classification typically fall into in the honjozo category, meaning alcohol has been added during the sake making process.

JUNMAI DAIGINJO & DAIGINJO | 大吟醸

Daiginjo sakes are considered the most premium sake, brewed using rice polished down to 50% or less of its original size. This classification of sake is the most time-consuming sake to make, with labor intensive steps including fermenting at colder temperatures for longer periods of time. Daiginjo sakes are very complex and refined, and tend to lean towards rich and fragrant notes.

JUNMAI GINJO & GINJO | 吟醸

Ginjo sake is brewed using rice polished down to 60% or less of its original size. Ginjo sakes are also considered a premium classification. The flavors tend towards clean, fresh, or drier notes.

YAMAHAI & KIMOTO | 山麩と生酛

Yamahai and kimoto signify a traditional sake making process where, rather than adding lactic acid to deter microbes and bacteria from spoiling the fermentation, the sake is left to ferment naturally. Both sake profiles commonly have rich, earthy notes with a full bodied umami and rice flavor.

NIGORI | にごり

Nigori sake is commonly referred to as “unfiltered” sake. The term nigori literally means “cloudy”. This type of sake is bottled with the sake lees (rice solids) during production. Nigori sake can range from “usu-nigori” (barely cloudy) to richer, creamier sake. Nigori sake can be both sweet or dry, although the majority will tend to be sweeter than its filtered counterpart.

There are plenty more classifications of sake, but the above list should get you started on your sake discovery journey!

We encourage you to have fun while trying some new sake - don't be shy if you're not a sake expert - we are here to help! Let your server know if you have any questions or need any clarifications about the menu, or if you need some recommendations. We hope you enjoy finding a favorite sake!

KANPAI!

乾杯!

HOT SAKE

熱燗

For generations many people have enjoyed drinking warm sake. The flavors of sake will change a lot depending on the temperature. Here at Hana, we choose a temperature that best matches the season and type of sake served. Our hot sake is slowly warmed inside a traditional sake warmer, so we appreciate your patience as we bring your sake to the perfect temperature.

HOT SAKE OF THE MONTH	20
BY THE CARAFE (250ML)	

SAKE FLIGHTS

酒フライト

Akabu "Red Warrior" Flight	35
<i>Sake selection from "Akabu" Brewery, Iwate</i>	
Yamato Shizuku Flight	26
<i>Sake selection from "Yamato Shizuku" Brewery, Akita</i>	
Yamahai & Kimoto Flight	23
<i>Sake selection highlighting the original brewing methods</i>	
Nigori Flight	23
<i>Sake selection of various unfiltered sakes</i>	

*Seasonal sake flights are also available. Please ask your server for details

SAKE BY THE GLASS

日本酒

RICH & AROMATIC SAKE | 醇酒・薫酒

GL | CRF | BTL

DEWAZAKURA OKA 出羽桜 桜花
GINJO, YAMAGATA
Cherry Blossom, Flowers, Ripe Raspberry

14 | 51 | 143

NANBU BIJIN SHINPAKU 南部美人心白
JUNMAI DAIGINJO, IWATE
Elegant, Rice, Aromatic

17 | 60 | 86

REFRESHING SAKE | 爽酒

GL | CRF | BTL

OZE NO YUKIDOKE 尾瀬の雪どけ
JUNMAI, GUNMA
Cucumber, Cayenne, Sharp Finish

11 | 38 | 124

SUIJIN 水神
JUNMAI, IWATE
White Nectarine, Black Pepper, Dry Crisp Finish

12 | 37 | 115

URA GASANRYU 裏・雅山流
HONJOZO, YAMAGATA
Round, Light Fruit, Soft & Clean

12 | 38 | 120

*Off-menu by the glass and carafe options also available. Please ask your server for recommendations

SAKE BY THE BOTTLE

JUNMAI DAIGINJO AND DAIGINJO | 純米大吟醸と大吟醸

ASABIRAKI "KYOKUSEN" あさ開 旭扇 IWATE 720 ML <i>Blackberry, Mild Heat, Symphonic Finish</i>	293
IWA 5 ASSEMBLAGE 3 岩 5 TOYAMA 720 ML <i>3 Rice Varieties, 5 Yeast Varieties</i>	335
AKABU "GOKUJO NO KIRE" 赤賦 極上ノ斬 TOCHIGI 720 ML <i>Lilac, Smoke, Pear</i>	265
AKABU "JUNMAI DAIGINJO" 赤賦 純米大吟醸 TOCHIGI 720 ML <i>Strawberry, Grape, Candy Apple</i>	157
KIMINOI "EMPERORS WELL" 君の井 山麩 NIIGATA 720 ML <i>Complex, Cedar, Clean Finish with a Soft Umami</i>	207
KUBOTA SENSIN 久保田 洗心 NIIGATA 720 ML <i>Young Cantaloupe, Honey, Black Pepper</i>	198
KUBOTA MANJU 久保田 萬寿 NIIGATA 720 ML <i>Phantom Finish, Fuji Apple, Tart Pear</i>	146

DASSAI 23 瀬祭 二割三分	119
YAMAGUCHI 720 ML	
<i>Nose of Grapes, Strawberries, Mineral Water</i>	
DASSAI BEYOND 瀬祭 その先へ	704
YAMAGUCHI 720 ML	
<i>Gentle Peach, Rhubarb, Wild Rose</i>	
OKUNOMATSU "IHEI" 奥の松十八代伊兵衛	283
FUKUSHIMA 720 ML	
<i>FLOWER, PEAR, RICH</i>	
SHICHIDA 七田	135
SAGA 720 ML	
<i>Violet, Peach, Juicy Melon</i>	
TEMAHIMA 手間暇	127
YAMAGATA 720 ML	
<i>Baked Apple, Cinnamon, Pineapple</i>	
YAMATO SHIZUKU やまとしづく	119
AKITA 720 ML	
<i>Honey, Sweet Cream, Rain Water</i>	
HAKKAISAN 八海山	78
NIIGATA 720 ML	
<i>Asian Pear, White Flower, Airy Finish</i>	
KEN 剣	140
FUKUSHIMA 720 ML	
<i>Fruit Stand Aroma, Soft Linen, Sharp Steel</i>	

DEWAZAKURA "MOUNTAIN CHERRY" 出羽桜 YAMAGATA 720 ML <i>Peach, Apricot, Melted Snow</i>	154
DEWAZAKURA "YUKIMANMAN" 出羽桜 YAMAGATA 720 ML <i>Aged 5 years, Fruits, Rice, Honey</i>	259
KOKURYU "CRYSTAL DRAGON" 黒龍 FUKUI 720 ML <i>Black Berries, Pineapple, Red Vines</i>	89
KOKURYU "GOLD DRAGON" 黒龍 FUKUI 720 ML <i>Clean, Complex Fruit</i>	193
KUZURYU "SILK DRAGON" 九頭龍 FUKUI 720 ML <i>Banana, Cocoa, Forest</i>	138
UKA DRY 羽化ドライ FUKUSHIMA 720 ML <i>Green Apple, Pear, Honeysuckle, Anise</i>	93
NANBU BIJIN SHINPAKU 南部美人心白 IWATE 720 ML <i>Elegant, Rice, Aromatic</i>	86
KANCHIKU 寒竹 NAGANO 720 ML <i>Dry, Clean, Subtle Floral, Wood</i>	90

JUNMAI GINJO & GINJO | 純米吟醸と吟醸

AKABU 赤賦	101
<i>IWATE 720 ML</i>	
<i>Almond Milk, Apple, Refreshing Sweetness</i>	
AKISHIKA MUROKA NAMA 秋鹿	102
<i>OSAKA 720ML</i>	
<i>Super Dry, White Pepper, Crisp</i>	
YAMATO SHIZUKU MISATONISHIKI やまとしずく	68
<i>AKITA 720ML</i>	
<i>Melon, Olives, Umami</i>	
MASUMI SHIRO 真澄 白妙	54
<i>NAGANO 720 ML</i>	
<i>Apple, Banana, Savory Umami</i>	
SUEHIRO YAMAHAI 末広山廃	78
<i>FUKUSHIMA 720 ML</i>	
<i>Pepper, Green Apple, Pineapple</i>	
FUKUJU BLUE LABEL 福寿	74
<i>HYOGO 720 ML</i>	
<i>Ripe Apricot, Melon, Smooth Rice Umami Flavor</i>	
IZUMI JUDAN 泉十段	77
<i>YAMAGATA 720 ML</i>	
<i>Gin, Clean Finish</i>	
TENSEI SONG OF THE SEA 天青	74
<i>KANAGAWA 720 ML</i>	
<i>Apple, Banana, Melon, Oceanside</i>	

KOKURYU BLACK DRAGON 黒龍 87
YAMAGATA | 720 ML
Cherry Blossom, Flowers, Ripe Raspberry

JUNMAI | 純米

YUKI NO BOSHA YAMAHAI 雪の茅舎 山麩 75
AKITA | 720 ML
Chestnuts, Cocoa, Mint Tones

AKABU 赤兜 78
IWATE | 720 ML
White Peach, Grapefruit, Clean Finish

KAZE NO MORI MUROKA NAMA GENSHU 72
風の森無濾過生原酒 NARA | 720 ML
Grape, Banana, Effervescent

KOKURYU "NINE-HEADED DRAGON" 63
黒龍 九頭龍 FUKUI | 720 ML
Honey Dew, Prickly Pear, Cactus Water

TEDORIGAWA YAMAHAI 手取川山麩 69
ISHIKAWA | 720 ML
Sandstone, Trail Mix, Autumn Sunset

YAMATO SHIZUKU やまとしずく 54
AKITA | 720 ML
Japanese Cucumber, Rain Water, Clean Finish

SOHOMARE TOKUBETSU KIMOTO 惣誉 78
TOCHIGI | 720 ML
Earthy, Cereal, Rice

TATSURIKI "OYSTERS FRIEND" 龍力 71
HYOGO | 720 ML
Mineral, Banana, Rice

HONJOZO | 本醸造

SHIMEHARITSURU "TSUKI" 張鶴 57
NIIGATA | 720 ML
Vanilla, Mint, Hay, Toast

NIGORI | 濁り酒

KAMOIZUMI 20 GL | 60 BTL
GINJO NAMA
HIROSHIMA | 500 ML
Tart Pineapple, Mango, Whipped Cream

UKA ORGANIC SPARKLING 46 (300ML) | 93 (720ML)
JUNMAI DAIGINJO | FUKUSHIMA
White Flower, Pear, Anise

SHIRAKAWAGO 16 GL | 32 (300ML) | 78 (720ML)
JUNMAI GINJO | GIFU
Rose Petal, Raisin, Coconut Cream

DEWAZAKURA TOBIROKU 34 BTL
GINJO NAMA SPARKLING
YAMAGATA | 300 ML
Grape, Citrus, Plum, Yogurt

PLUM & DIGESTIF SAKES | 梅酒と食後酒

KAGATSURU JUNMAI GINJO UMESHU 16 (5oz) | 72 BTL
PLUM SAKE ISHIKAWA | 720 ML
Refreshing Flavor, Sweetness of Plum, Full of Umami

HAKURYU JUNMAI UMESHU 18 (5oz) | 54 BTL
PLUM SAKE NIIGATA | 500 ML
Jasmine, Ripe Muscat, White Peach

TAMAGAWA "TIME MACHINE 1712" 12 (2oz) | 57 BTL
JUNMAI KIMOTO KYOTO | 500 ML
Cedar, Ripe Apricot, Sake Funk

NAGAYAO "PRINCE NAGAYA" 10 (2oz) | 90 BTL
JUNMAI NARA | 720 ML
Sweet, Fruit, Nuts, Miso

WINES BY THE GLASS

SAUVIGNON BLANC

CURVES & EDGES <i>RUSSIAN RIVER VALLEY 2021</i>	13
FREEMARK ABBEY <i>NAPA VALLEY 2021</i>	16
HIKARU "SUSHI WINE" <i>SIERRA FOOTHILLS 2021</i>	18
MERRY EDWARDS <i>RUSSIAN RIVER VALLEY 2022</i>	21

CHARDONNAY

MATERRA "SHINKAN" <i>NAPA VALLEY 2021</i>	14
WINES OF SUBSTANCE <i>MATTAWA, WA 2021</i>	10
IRON HORSE UNOAKED <i>GREEN VALLEY 2020</i>	12
MOLLIARD, CHABLIS <i>BURGUNDY, FRANCE 2021</i>	16

REDS & OTHER WINES

NORIA, PINOT NOIR <i>SONOMA COAST, 2021</i>	20
SEGHESSIO, ZINFANDEL <i>SONOMA COUNTY 2021</i>	12
AUSTIN HOPE, CABERNET SAUVIGNON <i>PASO ROBLES 2021</i>	17
HIKARU SUSHI WINE, RED BLEND <i>SIERRA FOOTHILLS 2021</i>	18
PEYRASSOL, ROSÉ <i>SOUTH OF FRANCE, 2021</i>	12
HUBER, GRUNER VETLINER <i>TRAISENTAL, AUSTRIA 2021</i>	13
LA CREMA, PINOT GRIS <i>MONTEREY 2020</i>	10

SPARKLING

DOMAINE CARNEROS, BRUT <i>NAPA VALLEY 2018</i>	17
PINE RIDGE, CHENIN BLANC <i>YOLO VALLEY 2020</i>	12
LUCIEN ALBRECHT, BRUT ROSÉ <i>ALSACE, FRANCE (375ML)</i>	28
LOUIS ROEDERER, BRUT ROSÉ (375ML) <i>CHAMAGNE, FRANCE 2015</i>	112

WINES BY THE BOTTLE

SPARKLING

BRUT ROSÉ, LOUIS ROEDERER 224 (750ML) | 112 (375ML)
Champagne, France 2015

BRUT, DOMAINE CARNEROS 750 ML 86
Napa Valley, California 2018

PINE RIDGE CHENIN BLANC 750 ML 40
Sparkling Wine, Yolo Valley, California 2020

SAUVIGNON BLANC

KENZO ESTATE "ASATSUYU" 375 ML 98
Napa Valley, California 2021

FREEMARK ABBEY 67
Napa Valley, California 2021

CURVES & EDGES 53
Russian River Valley, California 2021

SANCERRE COMTE LAFOND 104
Loire Valley, France 2020

MERRY EDWARDS 93
Russian River Valley, 2022

HIKARU "SUSHI WINE" 82
Sierra Foothills, 2021

CHARDONNAY

WILLIAMS SELYEM "DRAKE ESTATE" 211
Russian River Valley, California 2021

FREEMAN "RYO-FU" <i>Russian River Valley, California 2021</i>	100
SONOMA CUTRER WINEMAKER'S RELEASE ~LIMITED NO. 40 EDITION~ <i>Sonoma Coast, California 2019</i>	146
LA CREMA "KELLY ANN VINEYARDS" <i>Russian River Valley, California 2019</i>	84
WINES OF SUBSTANCE <i>Columbia Valley, Washington 2021</i>	45
IRON HORSE "UNOAKED" <i>Green Valley, California 2020</i>	52
MATERRA "SHINKAN" <i>Napa Valley, California 2021</i>	56
CHABLIS, MOLLIARD <i>Burgundy, France 2021</i>	72
PINOT NOIR	
WILLIAMS SELYEM "ROCHIOLI RIVER BLOCK" <i>Russian River Valley, California 2020</i>	300
WALT "BOBS RANCH" <i>Sonoma Coast, California 2021</i>	228
NORIA SAN GIACOMO VINEYARDS <i>Sonoma Coast, California 2021</i>	82
REATA <i>San Benito Monterey Sonoma 2019</i>	70

OTHER WINES BY THE BOTTLE

ROSÉ, KENZO ESTATE "YUI" 375ML <i>Napa Valley, California 2021</i>	98
ROSÉ, PEYRASSOL <i>South of France, France 2021</i>	53
FALANGHINA, FEUDI DI SAN GREGORIO <i>Avellino, Italy 2019</i>	53
PINOT GRIS, LA CREMA <i>Monterey, California 2020</i>	45
AUSTIN HOPE, CABERNET SAUVIGNON <i>Paso Robles, California 2021</i>	103 (1L)
SEGHESSIO, ZINFANDEL <i>Sonoma County, California 2019</i>	49

*Off-menu wine options are sometimes available. Please ask your server for details

DIGESTIVES

KENZO "MUKU" LATE HARVEST 375ML <i>NAPA, 2015</i>	98 BTL
ROYAL TOKAJI LATE HARVEST <i>Tokaj, North Hungary 2017</i>	11 (2 OZ) 60 (500ML)
ROYAL TOKAJI 5 PUTTONYOS 500ML <i>Tokaj, North Hungary 2017</i>	17 2 OZ
TAWNY PORT <i>Non-vintage, 10-year old</i>	10 2 OZ

BEER

ビール

ON TAP

SUNTORY PREMIUM MALTS	13
<i>Malted Pilsner Beer, Yamanashi, Japan</i>	
ASAHI SUPER DRY	9
<i>Lager, Osaka, Japan</i>	
SEISMIC BREWING CO.	8
<i>Seasonal IPA, Santa Rosa, California</i>	
PARLIAMENT BREWING CO.	8
<i>Seasonal IPA, Rohnert Park, California</i>	

BOTTLED BEER

ORION オリオンプレミアム生	10
<i>Premium Draft, Okinawa, Japan (21.4 OZ)</i>	
SUNTORY ALCOHOL FREE (CAN)	6
<i>Gluten Free, 0 Calories, Tokyo, Japan</i>	

SHOCHU BY THE GLASS

焼酎 グラス

Shochu is a type of distilled alcohol originated in southern Japan. Shochu can be made with barley, sweet potato, rice, brown sugar, or buckwheat. The most traditional way of drinking Shochu is by mixing it with hot or cold water, but you can also enjoy it straight or on the rocks.

SWEET POTATO | 芋焼酎

ULTRA PREMIUM "AGED MORIIZOU" 58 GL | 273 BTL
長期熟成かめ壺焼酎 森伊蔵 | KAGOSHIMA

BARLEY | 麦焼酎

IICHIKO BARREL-AGED 13 (5OZ)
いいちこ自家製熟成 | OITA

IICHIKO "SEIRIN" 10 GL | 51 BTL
いいちこ 清凜 | OITA

NON-ALCOHOLIC

お飲物

JAPANESE TEA – DIRECTLY IMPORTED

SENCHA OR GENMAICHA 煎茶/玄米茶 5 PER POT
Green Tea or Toasted Brown Rice Tea, Shizuoka, Japan

BOTTLED AND MORE

HANA ICED GREEN TEA 6
House Blend of Iced Green Tea

FRESH BREWED ICED BLACK TEA 5

YUZU SPARKLE 7
All Natural from Niigata, Japan

BOTTLED SODAS 5
Sprite, Coca-Cola, Boylan's Diet Cola, Boylan's Shirley Temple

RAMUNE (Assorted Flavors) 5

SWAN SODA (11.1 OZ) 6
Micro-carbonated Japanese Sparkling Water

THE MOUNTAIN VALLEY (16.9 OZ) 6
Sparkling Spring Water, Arkansas

SEASONAL SODA 7
House-made Seasonal Fruit Syrup, Sparkling Water