

OKADA

Japanese Restaurant & Sushi Bar

WWW.OKADAJAPANESERESTAURANT.COM



House Specials

- Bay Breeze** \$10
(Malibu Rum, Pineapple Juice, Cranberry Juice)
- Berry Banzai** \$10
(Berry Vodka, Grand Merrier, Cranberry Juice, Blueberry, Strawberry, Lemon, topped with Sprite)
- Blueberry Mojito** \$10
(Blueberry Vodka, Fresh Mint, Blueberry, topped with Soda)
- Blue Hawaiian** \$10
(Malibu Rum, Pineapple Juice, Blue Curacao)
- Caipirinha** \$10
(51 Cachaca Rum, Fresh Lime, Brown Syrup)
- Chocolate Martini** \$10
(Vanilla Vodka, Godiva, Baileys)
- Cosmopolitan** \$10
(Absolute Citron Vodka, Patron Citronge, and Splash of Lime & Cranberry Juice)
- Lychee Mojito** \$10
(Real Fruit Lychees and Fresh Mint, Rum, Simple Syrup)
- Lychee-Tini** \$10
(Titos' Vodka, Lychees, Lychee Syrup)
- Mango Martini** \$10
(Mango Rum, Pineapple Juice, Triple Sec, Dash Cranberry Juice)
- Morimoto Saketini** \$10
(Junmai Sake, Stoli Raspberry, Cointreau, and splash of Cranberry & Lime Juice)
- Peach Mojito** \$10
(Peach infused Vodka, Fresh Mint, Peach, topped with Soda)
- Raspberry Martini** \$10
(Stoli Razberi Vodka, Raspberry Liqueur, and Fresh Sour, served with Fresh Raspberries)
- Russian Mule** \$10
(Vodka, Ginger Beer, & Lime Juice)
- Sake Margarita** \$10
(Sake, Grand Marnier, Lime Wedge, blended, garnish with Salt Rim)
- Sake Sangria** \$10
(Sake, Red Wine, Tripe Sec, Cranberry Juice, Orange Juice)
- Tokyo Tea** \$10
(Tito's Vodka, Gin, Rum, Tequila, Triple Sec, Melon Liqueur, splash of Sour Mix)
- Triple Peach** \$10
(Peach infused Vodka, Coconut Rum, Peach Schnapp, topped with Pineapple Juice and Sprite)
- Tsunami** \$10
(Rum, Peach Schnapps, Sour Mix, Orange Juice, Pineapple Juice, and Cranberry Juice)
- Washington Apple Martini** \$10
(Crown Royal, Apple, Cranberry Juice, and Sweet & Sour Juice)



Specialty Drink

- Fujiyama** \$10
(A blend of Rum, Crème de Banana, Coconut and Pineapple)
- Green Dragon** \$10
(Midori Melon Liqueur, Pineapple and Orange Juice)
- Karate Punch** \$10
(A potpourri of fruit juices, lemon and rum, laced with a touch of genius)
- Hawaiian Mule** \$10
(A zesty sensation blending vodka, lime, pineapple juice, and ginger beer)
- Tanuki** \$10
(Japanese Pina Colada made with vodka, coconut cream, and pineapple)
- The Geisha** \$10
(A unique blend of spirits and exotics to entice your delicate palate. Curacao, pineapple, lemon, and rum)



Beers

- Domestic Beer (12oz)** \$5
Coors Light Miller Light
- Import Beer (12oz)** \$6
Asahi Corona Stella Artois
Heineken Kirin Kirin Light
Sapporo
- Import Beer (22oz)** \$10
Asahi Sapporo Kirin
- Draft Beer (16oz)**
 - Allagash White Belgian Wheat \$7
 - Brau Pilsner (DC Brau Brew.) \$7
 - Clear Nights IPA (Aslin Beer Co.) **NEW** \$7
 - Devil's Backbone Vienna Lager \$7
 - Golden Monkey Belgian Ale (Victory Brewing) \$7
 - Lost Rhino Face Plant IPA \$7
 - Old Town Lager (Aslin Beer Co.) \$7
 - Senate Lager (Right Proper Brew.) \$7
 - Potomac Pilsner (Mustang & Sally Brew.) \$7
 - Solace IPA (Partly Cloudy) \$7
- Craft Beer**
 - Dogfish Head 60 Minute IPA \$6
 - Orion 12oz (Japanese Craft) **NEW** \$12
 - Orion 22oz (Japanese Craft) **NEW** \$18

Wine



<u>Cabernet Sauvignon</u>	<u>Glass</u>	<u>Bottle</u>
Louis Martini, Sonoma	\$9	\$29
Ghost Pines, Napa/Sonoma	\$10	\$36
Chateau De Fontenille 2018	--	\$49
Paul Hobbs Cross Barn Sonoma 2013		\$99
Rombauer 2019	---	\$105

<u>Chardonnay</u>	<u>Glass</u>	<u>Bottle</u>
William Hill, Central Coast	\$8	\$25
Kendall-Jackson, Vintner's Reserve	\$10	\$32
Erath Vineyards, Eola-Amity Hills		\$39
Sonoma-Cutrer, Russian River	---	\$43
Cristom, Eola-Amity Hills 2018	---	\$79
Adelsheim, Chehalem Mountains 2018	---	\$85
Patz & Hall Dutton 2018	---	\$99
Jayson 2018	---	\$105

<u>Malbec</u>	<u>Glass</u>	<u>Bottle</u>
Piatelli Malbec	\$9	\$29
Sophenia Synthesis Red 2012	---	\$85
Catena Alta 2013	---	\$99

<u>Merlot</u>	<u>Glass</u>	<u>Bottle</u>
Kenwood Vineyards, Sonoma Series	\$8	\$25
Waterbrook, Washington State	\$9	\$29
Trefethen Estate 2013	---	\$95
Duckhorn 2015	---	\$105

<u>Pinot Grigio</u>	<u>Glass</u>	<u>Bottle</u>
Ca' Montini	\$8	\$29
Bottega Vinaia	\$10	\$36
Santa Margherita, Südtirol-Alto Adige	---	\$44
Vie Di Romans Dess 2014	---	\$75

<u>Pinot Noir</u>	<u>Glass</u>	<u>Bottle</u>
Kenwood Vineyards, Sonoma, Series	\$8	\$29
J. Lohr, Monterey County	\$9	\$32
Resonance, Willamette Valley 2020		\$59
Flowers, Russian River Valley,		\$70

<u>Riesling</u>	<u>Glass</u>	<u>Bottle</u>
Château Ste. Michelle, Columbia Valley	\$8	\$32
Forge Cellar, Dry Riesling, Seneca Lake	\$10	\$36

<u>Sauvignon Blanc</u>	<u>Glass</u>	<u>Bottle</u>
Sileni, Marlborough, New Zealand	\$8	\$25
Whitehaven, Marlborough, New Zealand	\$10	\$33
Roblin Sancerre Ammonites 2013	---	\$75

<u>Sparkling & Champagne</u>	<u>Glass</u>	<u>Bottle</u>
Korb, Brut (single serving)	---	\$8



Sake

<u>Flavor Sake</u>	<u>Glass</u>	<u>Bottle</u>
Lychee	\$7	\$28
Fuji Apple	\$7	\$28
White Peach	\$7	\$28

<u>Gekkeikan</u>	<u>Glass</u>	<u>Bottle</u>
Plum Wine	\$7	\$30
Hot Sake	\$9	---

<u>Ozeki</u>	<u>Bottle</u>
Dry Sake	\$7

<u>Ty Ku</u>	<u>Bottle</u>
Black (Junmai Ginjo)	\$30

<u>New Sakes</u>	<u>Bottle</u>
Hakutsuru Sake Junmai Nigori Sayuri	\$21
Hakushika Chokara Dry (Junmai)	\$22
Kurosawa sake Junmai Kimoto	\$24
Shimizu Sake Pure Snow (Junmai Nigori)	\$27
Shimizu Sake Pure Dawn (Junmai Ginjo)	\$27
Shimizu Sake Pure Dusk (Junmai Daiginjo)	\$33
Joto (Daiginjo)	\$45
Dassai "23" (Junmai Daiginjo)	\$90
Dassai "39" (Junmai Daiginjo) NEW	\$45
Dassai "45" Nigori (Junmai Daiginjo)	\$34
Dassai "45" (Junmai Daiginjo)	\$36

<u>SCOTCH</u>
Chivas Regal
Dewars
Glenfiddich Single Malt 12 yrs
Glenlivet
Johnny Walker Red
MaCallan Single Malt 12 yrs

<u>RUM</u>
Bacardi Limon
Bacardi Orange
Bacardi Superior
Cachaca 51
Captain Morgan
Malibu
Smirnoff Vanilla

<u>GIN</u>
Bombay Sapphire
Hendricks
Tanqueray

<u>TEQUILA</u>
Patron Silver
Tres Agaves

<u>BOURBON & WHISKEY</u>
Basils Hayden's
Crown Royal
Hibiki (Japanese Whisky)
Jack Daniels
Jameson
Jim Beam
Knob Creek
Maker's Mark
The Yamazaki (Japanese Whisky)
Woodford Reserve

<u>VODKA</u>
Absolute
Absolute Citron
Belvedere
Grey Goose
Smirnoff Apple
Tito's