

Damo Signature Creations

MANGO MARTINI 10

A fresh, rich mango puree blended with Absolut Mango Vodka and Mango Schnapps

LYCHEE MARTINI 10

Our House-made Lychee puree blended with Stoli Vanil Vodka finished with a touch of Crème de Casis

MOMO ICED TEA 10

Firefly Sweet Tea Vodka balanced with Peach Schnapps and Lemonade

RUBY MARTINI 12

House Specialty; Premium POM pomegranate juice shaken with Skyy Pineapple Vodka along with St. Germain Elderflower

MOSCOW MULE 12

Choice of Hand Crafted Flavor: Classic Lime, Cherry Noir, Melon, Lavender, or Jalapeno Mint made with Vodka and House-made ginger soda

PEAR GINGER MARTINI 12

Our House-made Ginger Syrup shaken with Absolut Pear Vodka along with Apple and Pear liqueurs

SAGE GIMLET SAKETINI 10

Dry Sake shaken with lime juice and "Art in the Age" Sage liqueur

YIN & YANG SAKETINI 10

Muddled Cucumber stirred with Grey Goose Vodka and Dry Sake

BLOODY NORIKO 10

SPICY Bloody Mary with Ketel 1 Vodka, Siracha, and 7-spice

Martinis/Saketinis

<i>Lemon Drop</i>	9
<i>Cosmopolitan</i>	10
<i>Fuji Apple</i>	10
<i>Key Lime</i>	9
<i>Pomegranate</i>	10
<i>Peach</i>	9

Dessert Drinks

<i>Cinnamon Churro Martini</i>	12
<i>Tiramisu Martini</i>	12
<i>Hot Toddy</i>	10

Beers

<i>Asahi</i>	6
<i>Kirin</i>	6
<i>Sapporo 22oz</i>	9
<i>Blue Moon</i>	6
<i>Miller Lite</i>	4
<i>Blue Point Toasted Lager</i>	6
<i>DC Brau – The Public Pale Ale</i>	7
<i>Dogfish Head 60 min IPA</i>	7
<i>Ram's Head IPA</i>	7
<i>Port City Porter</i>	7

White Wine

<i>Casa Larga 'Vineyard Hill' Riesling (Finger Lakes, New York)</i>	(8) 30
<i>Musaragno Organic Pinot Grigio (Vento, Italy)</i>	(8) 28
<i>Anne Amie Pinot Gris (Willamette Valley, Oregon)</i>	42
<i>Cuvee 'French Kiss' Sauvignon Blanc (Bordeaux, France)</i>	(9) 32
<i>Ten Sisters Sauvignon Blanc (Marlborough, New Zealand)</i>	(12) 42
<i>Kim McPherson Albarino (Lubbock, Texas)</i>	(12) 44
<i>Casale de Giglio Viognier (Lazio, Italy)</i>	48
<i>Novellum Chardonnay (Languedoc, France)</i>	(9) 34
<i>Santa Julia Chardonnay (Mendoza, Argentina)</i>	28
<i>Sawtooth Chardonnay (Snake River Valley, Idaho)</i>	(11) 38
<i>LaCappucina Organic Rose (Soave, Italy)</i>	(8) 30
<i>Delea Tincino Bianco di Merlot (Tincino, Switzerland)</i>	52

Champagne

<i>Dibon Brut Reserva Cava</i>	(10) 42
<i>Rebuli di Valdobbiadene Prosecco</i>	55
<i>Veuve Cliquot Champagne</i>	95

Red Wine

<i>Tortoise Creek Pinot Noir (Limoux, France)</i>	(9) 37
<i>Detour Route 99 Pinot Noir (Willamette Valley, Oregon)</i>	40
<i>Siema Vineyards Merlot (Sicily, Italy)</i>	(7) 26
<i>Girardet '14 Vines' Red Blend (Umpqua Valley, Oregon)</i>	(11) 38
<i>Las Perdices Malbec (Agrelo, Argentina)</i>	(9) 33
<i>La Cappucina Org Cab/Merlot Blend (Veneto, Italy)</i>	(9) 34
<i>Black Ankle 'Passeggiata' Syrah (Mt. Airy, Maryland)</i>	57
<i>Scopne Brunello Di Montalcino (Tuscany, Italy)</i>	79
<i>Miguel Merino Reserva Rioja (Rioja, Spain)</i>	62
<i>Two Ponds Cabernet Sauvignon (Columbia Valley, Washington)</i>	(11) 38
<i>Octavia Cabernet Sauvignon (Pasa Robles, California)</i>	(12) 42

Plum Wine

<i>Choya</i>	8
<i>Ume Blanc</i>	(9) 29

NON-ALCOHOLIC CHOICES

<i>Panna Still Mineral/ San Pellegrino</i>	5
<i>Premium Brown Rice Tea Pot</i>	5
<i>Soft Drinks/Juice</i>	2.5
<i>Asian Miracle</i>	6
<i>Kid's Tsuki Float</i>	6

Jizake Menu

Sushi Damo's Jizake, honored traditional Sake, has been selected from the "Japan Sake Exporting Board". The J.S.E.B. was established to maintain the tradition and the quality of exported sakes and the premiere sake breweries, which has been producing for more than 200 years with proud tradition, commitment, and devotion to brew only the finest quality sake. "The premium sake is best enjoyed chilled, as they were fine champagne."

Genbei San No Oni Koroshi (Honjyzo)

Kyoto Prefecture, traditional sake with smooth & dry taste

\$12 (180ml)



Hakushika Chokara (Junmai)

Extra-dry (less sweetness), light, smooth, and crisp to the taste. \$17 (300ml)



Hakushika Yamadanishiki (Junmai)

***Refreshing clean taste of premium sake rice
"Yamadanishiki", gentle and elegant. \$19 (300ml)***



Japon (Light sparkling Junmai)

***From Kyoto Prefecture, brewed by Toji, a Female Sake
Brew Master, naturally light sparkling sake has very neat
and clean fragrant with rounded and almost apple and
white grape favor. "The Love Sake" \$32 (300ml)***



Hakkaisan (Junmai Ginjo)

***Brewed from the spring waters of sacred MT. Hakkai, this
sake offers dry but smooth taste. "The MVP of all sakes!"
\$67 (720 ml)***



Taitetsu Ice Dome (Junmai Ginjo)

***Stored in igloo for ideal aging, this sake begins clear &
crisp and ends w/ multidimensional notes of vanilla and
spice. "Sake Sommelier's personal favorite." \$34 (300 ml)***



Matsu No Midori (Junmai Daiginjo)

From Kyoto Prefecture, X-Special Junmai Daiginjo with pure favor of rice and refreshing aroma of citrus fruit with very clean, smooth, and sharp dry finish. \$89 (720ml)



Hakushika Nigori Sake "Snow Beauty" (Un-Filtered Junmai)

Bold, and extra body taste with a full flavor of rice. \$20 (300ml)



Dassai 50 Nigori Sake (Unfiltered Junmai Ginjo)

Smooth and flavorful with refined nigori milkiness. \$27 (300 ml)



Hatsumago Kimoto Junmai

Aromas and flavors of nougat, radish, melon and cream with a silky, dry-yet-fruity medium body and a bamboo shoot, mineral and pepper accented finish. A clean and savory sake. \$28 (300 ml)

Kurosawa Kimito Junmai

Full-bodied and earthy, yet light. It is exquisitely balanced and masterfully brewed as the almighty sake. Served hot, cold or at room temperature. \$27 (300 ml)

Mizabasho Junmai Daiginjo

A wonderful array of steamed sweet rice, cooked veggies, minerals, and wood tones. A smooth sake with a very clever dry and quick finish. \$34 (300 ml)

Sakura Emaki Rose

With a beautiful and enticing pink hue derived from the color of the rice, this sake has elegant aromas of cherry and plum blossoms, underscored by notes of apples and berries. \$39 (300 ml)

Hot Sake: Small 7 Large 10 Premium 28