



We are excited to share over 200 years of brewing experience with San Francisco through our fine-crafted ales, wines, & sakes. Enjoy!

BEERS

HITACHINO DRAFT BEERS

10 oz
glass

- WHITE ALE** *ABV: 5.5%*
Wheat malt, coriander, nutmeg, orange peel **9**
- WEIZEN** *ABV: 5.5%*
German Style, wheat malt, banana, vanilla, clove, minimal hops **9**
- REAL GINGER BREW** *ABV: 8.0%*
Fresh fragrant raw ginger, malt **11**
- JAPANESE CLASSIC ALE** *ABV: 7%*
Medium-bodied, spicy yet mild aroma of British hops, aged in cedar barrels **11**
- SAISON du JAPON** *ABV: 5.0%*
Ibaraki local wheat and malted rice (koji), sweet and acid flavors from yuzu **11**
- RED RICE ALE** *ABV: 7.0%*
Ancient red rice (kodaimai), smoky pink color, sake and strawberry taste **11**
- ROTATING HITACHINO NEST
SPECIALTY BARREL AGED BEERS** **12**
Ask your server about our rotating draft beer

SAKE

HITACHINO KIKUSAKARI SAKE

glass
bottle

- Vintage Gekkakow**
Rice polished to 35%, special rice Yamada Nishiki, cold matured over three years, pineapple-coconut scent with licorice nuances, nectarine-like finish **15** 70
- Kurakagami**
Rice polished to 38%, rich and well-rounded flavors, fresh, lacy notes of honeydew melon and peach skin, sweet **15** 65
- Kurahibiki**
Rice polished to 43%, special rice Yamada Nishiki, elegant sake with citrus and melon aromas **13** 60
- Tarusake**
Matured slowly in Akita cedar barrels, initial sweetness with pepper notes and little bitterness from the barrels **10** 45
- Asamurasaki**
Brewed with red rice, unique sake taste, slightly sweet with berry-like aromas **10** 45
- Kurasizuku**
Flavor, color and fragrance of this sake are enriched by the careful first steaming and pressing of its rice **10** 45

HITACHINO

HOUSE WINES

glass
bottle

- Kiuchi Umeshu Plum Wine** **11** 40
- Kiuchi Yuzu Wine** **13** 40
- Kiuchi Red Wine** **13** 50