

# Wild Loose leaf tea

## Black teas

Earl Grey – Organic (decaf available) \$5  
Naturally flavored with 100% oil of bergamot and corn flower

## Green teas

Super Premium – Yuki Sencha (Organic) \$4.5  
Delicately sweet and crisp with a flowery green aroma.

Genmai-Cha Matcha (Organic) \$3.5  
Matcha with rich and hearty flavor of roasted grains.

Jasmine loose tea (Organic) \$4.5  
Green tea with a dense floral bouquet of May Jasmine blossoms.

## Herbal teas

Nile delta Camomile (Organic) \$5  
Aromatic camomile tea with a fruity tending floral flavor.

Aveda Comfort Tea (Organic) \$4.5  
A calming and caffeine free herbal infusion, naturally sweet with licorice root and peppermint.

Peppermint Willamette (Organic) \$3.5  
Premium peppermint leaves, cool and fresh with a touch of spearmint.

Bella Coola –Fruit base \$3.5  
A predominant orange flavour with the lovely sweetness of pineapple – Apple, Rosehip, Orange, Hibiscus petals

Last Mango in Paris – Fruit base \$3.5  
Mangos, hibiscus, elderberry, orange, apple pieces with a touch of vanilla and spice.

# Wild Happy Hour

## Saturday-Sunday

4-6 pm

## Monday-Friday

5-6 pm

Grizzly Paw Local 12oz Cans \$7  
Rundlestone Session Ale, Evolution IPA

Select Glass Wine \$7

Select Bottles of Wine 50% off

Select Glass of Saki \$2 off

Sapporo Jug \$20

Wings \$10  
Teriyaki sesame, sriracha, ginger honey

Select Glass Wine \$7

Ask your Server about the Daily  
Drink Special!!

# Wild Sake Selections

## Glasses, Carafes & Bottles

### **Gekkeikan**

5oz glass **\$8** 300ml carafe **\$16**

Herbaceous, with hints of grapefruit and light earthiness, chilled, warm or hot. Sulphite free.

### **Aizuhomare Honjozo Premium Dry**

5oz glass **\$10** 300ml carafe **\$20**

Umami in a glass with food matching versatility of wine. Medium body, smooth, robust.

### **Fukucho Yuzu lemon Sake**

5oz glass **\$18** 300ml carafe **\$36**

Amazing sake is infused with Japanese Yuzu Lemons. Light and crisp on the palate. Digestive anyone?

### **Tajsetsu "Ice Dome" Junmai Ginjo**

5oz glass **\$14** 300ml carafe **\$28**

Slowly aged in a Japanese dome to extend fermentation time. Dry, with a smooth silky texture. Subtle aroma of light anise and tartness on the finish. Best served warm.

### **Kaiun Tokubetsu Junmai Ryoryo**

5oz glass **\$17** 300 ml carafe **\$34**

A smooth and elegant summer style Sake. White flowers and soft tones of stone fruit, chilled but can be warmed.

### **Houraisen Beshi Tokubetsu Junmai**

5oz glass **\$12** 300ml carafe **\$25**

Skillfully balanced with a gentle but complex nose. Fine acidity and fullness on the palate. Smoothness with nice dry finish. Best served chilled

### **Fukucho Seaside**

5oz glass **\$16** 300ml carafe **\$32**

Twice fermented in the bottle for crisp pop of citrus and a soft apple finish. Pairs perfectly with seafood or shellfish.

### **Yu Junmai Sake**

375 ml bottle **\$39**

Medium bodied sake with aromas of fruit bouquet and a hint of nuts giving a savory finish. Locally crafted in BC.

### **Yu Junmai Nigori Sake**

375 ml bottle **\$39**

An unfiltered saki, rich with aromas of fruit and Junami. A silky and subtly sweet finish. Locally crafted in BC.

### **YK3 Yu Nama Genshu**

375 ml bottle **\$42**

An unpasteurized Junmai sake. Delicate, but raw and wild with complex fruity aromas. Locally crafted in BC.

### **Fukucho Sparkling Sake**

330ml bottle **\$38**

Unfiltered naturally bubbly wine with hints of pear and grapefruits. Complements well to our Sukiyaki.

### **Ty Ku**

300ml bottle **\$42**

Fresh & slightly sweet with subtle pear notes. 5 star diamond award, world's best tasting sake. Best chilled. Sulphite free

### **Nikka Yuko Shiro**

375ml bottle **\$37**

For the sake shy consumer. Soft, clean and slightly spicy with nutty and dry fruit notes. Pairs well with subtle fish, mild dishes. Locally crafted in southern Alberta.

### **Fukucho Junmai Daiginjo Hatten**

5oz glass **\$16** 300ml Bottle **\$33**

Fukucho, the only brewery to use "hattenso", a once abandoned rice results in the best balance and complexity. Full flavour, earthy touches with a long persistent finish. Pairs well with curries, lemongrass, coconut and ginger

