

Premier Imported Cold Sake

Domo's special collection of fine premier imported sakes from Japan. Ask your server for today's showcased features.

Each premier sake is served cold. One serving (ichigo) is approximately 180 ml.

Chilled by the box \$ 9.00
Bottle (1.8 liters) \$90.00

Domo's Home Select Hot Sake

Served traditionally, heated in a Japanese tokkuri (ceramic flask).

Small \$5.00
Large \$9.00
Group Size \$40.00



JAPANESE COUNTRY FOODS
RESTAURANT, GARDEN AND MUSEUM

Bottled Beers

Sapporo, Kirin 21 oz. \$5.75
Sapporo, Kirin 12 oz. \$3.75
Fat Tire 22 oz. \$5.75
Fat Tire 12 oz. \$3.75
Coors, Coors Light 12 oz. \$2.75
Budweiser, Bud Light 12 oz. \$2.75
Warsteiner (non-alcoholic) 12 oz. \$3.75

Wines

PLUM WINE

Takara Glass \$5.00

White Zinfandel

Vendage Glass \$3.50

Chardonnay

Forest Glen Glass \$5.50 Bottle \$22.00

Kendall Jackson Glass \$7.50 Bottle \$28.00

MERLOT

Forest Glen Glass \$5.50 Bottle \$22.00

Kendall Jackson Glass \$7.50 Bottle \$28.00

CABERNET

Carmenet Dynamite Glass \$8.50 Bottle \$32.00

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper \$1.75

Black, Raspberry, Green Tea on ice \$1.75

Domo Select Japanese Traditional Herbal Teas

Traditionally in Japan, teas have always been popular to promote good health and well being. Domo owner and head chef Gaku Homma has personally chosen a selection of special herb teas from Japan especially for Domo Restaurant. Most Japanese restaurants usually serve only green tea, but for today's health conscious patrons, many teas have been included in Domo's latest collection of herbal teas.

All hot teas served in traditional Japanese hand crafted ceramic tea bowls. \$1.75

*** Signifies caffeine free.

1. DOKUDAMI CHA

(Houttuynia cordata leaf) ***

Traditionally used to cleanse the digestive system.

2. TEN CHA (Tencha leaf) ***

Natural sweetness from the tea leaf. No calories!
Good for controlling sugar intake.

Traditionally used to relieve allergies.

3. ICHICHO CHA (Ginko leaf) ***

Traditionally used to refresh, revitalize and increases energy.

4. MEGUSURI NOKI CHA

(Megusuri leaf) ***

Only grown in Japan, the Megusuri tree (me means eye in Japanese and kusuri is the word for medicine) was used traditionally for the eyes.

5. UKON CHA (Ukon leaf) ***

The Ukon tree is native to Okinawa and is used traditionally to cleanse the liver. Particularly good for hang-overs!

6. HOMSO CHA (Six herb tea blend) ***

Six of the most popular herbal teas in Japan together in special blend.

7. REISHI CHA

(Ganoderma mushroom) ***

Traditionally used to strengthen the immune system.

8. KAKI CHA (Persimmon leaf) ***

Rich in vitamin c.

9. SHOGA CHA (Ginger and honey) ***

Traditionally used to soothe sore throats.

10. NINJIN CHA (Wild ginseng root)

Traditionally used in Japan, China and Korea for overall health and well being.

11. OOLONG CHA (Oolong leaf)

Used today in Japan as a diet aid because of its grease cutting qualities. Traditionally even used to wash dishes!

12. MINT CHA (Fresh mint leaf)

Special blend of oolong cha, fresh mint and sweetened with sugar. (seasonal)

13. JASMINE CHA (Jasmine leaf)

This tea was first imported to Japan 400 years ago from Portugal through the Dutch shipping trade.
A luxury item of the times!

14. SEN CHA

(Fine blend of powdered green tea).

Traditionally and still today a most popular tea in Japanese Restaurants.

15. GENMAI CHA

(Green tea and sautéed brown rice).

A tea with a distinct toasty aroma and flavor.