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cocktails

Cocktails at Nupo harken back to the Edo era where herbs, spirits and tonics were blended into tonics for health and vitality. One ingredient played a major role in this culture—TEA! Prized for thousands of years for its flavour as well as benefits (ritual, health and energy,) tea serves as our inspiration for our custom cocktail offering utilizing tea from around the world.

The resulting cocktails highlight the tea and serves as an amazing compliment to the fresh and healthy nature of its plant-forward dishes and sushi menus.

mar-tea-ni

2oz ... \$16

7 tea blends from around the world have been infused into 7 vermouths. These serve as the base flavours for the creation of martinis. It's simple: choose your Vodka or Gin, choose your Tea, and choose your Garnish: "Olive-or-Twist"

VODKA

Ketel One, Haku, Grey Goose, Belvedere

GIN

Tanqueray, Aviation, Roku, Botanist

Choice of tea infused vermouth:

rooibos tea . white tea . kojicha tea . houjicha tea . sencha tea . oolong tea . genmaicha tea

cocktails

ON YOUR MARK 2oz ... \$10

Nespresso shot, Licor 43,
traditional aged bitters

ONLY

YESTERDAY 2oz ... \$12

gyokuro infused Tanqueray gin,
Cocchi Americano, honey syrup

PONYO 2oz ... \$12

genmaicha infused Kaiun NF sake,
coriander syrup, lime juice, salt water

THE

WIND RISES 2oz ... \$13

Bulliet bourbon, Aperol,
oolong tea syrup, yuzu juice,
Amaro Montenegro,
traditional citrus bitters

SPIRITED AWAY 2oz ... \$13

toasted rice rinsed toki,
houjicha infused maple, salt water,
Super Nikka, San Pellegrino

CASTLE IN

THE SKY 2oz ... \$14

butterfly pea flower infused
Tanqueray gin, lillet blanc,
St. Germaine, black tea syrup, lemon juice,
traditional floral bitters, egg white

KIKI'S DELIVERY

SERVICE 2oz ... \$14

kojicha infused Flor de Caña rum,
Amaro Montenegro, star anise syrup,
Angostura bitters

WHISPER

OF THE HEART 2oz ... \$14

oolong tea infused Pisco ABA,
Giffard Ginger of the Indies, pear syrup,
fresh lemon juice, egg white

MAR-TEA-NI 2oz ... \$16

Ask your server for details

SAKE BY THE GLASS

Nupo recognizes the importance of sake to the world. However, not many know the history. Sake is one of the oldest brewing traditions dating back over 1000 years. Some scholars believe that this idea of fermenting rice evidence has been found dating back over 1700 years, making it one of the first ways that humans discovered alcohol for pleasure.

Sake is brewed, not distilled, and if we compared to it to other drinks, it is brewed like a beer, but best enjoyed like a wine. Enjoying a full bottle of sake at dinner is normal and there is no need to feel guilty about it!

Sake also differs in flavours immensely depending on how much the rice has been polished. The different rates of polish create sakes that are quite lively and expressive with fruity aromas of melon, lychee green apple, grape fruits and banana (yes, banana!)

Sake is meant to be paired with food as it harmonizes with all the flavours to elevate your dining experience no matter the cuisine.

No bad hangovers – sake is a lot easier on your body than you might think. Gluten free, sulfite free, no tannins, no tartaric acid and low malic acid. It is totally different if you enjoy the good stuff the right way. Feel good, and stay feeling good the next day.

sake

BY THE GLASS

65/45 SAKE

AIZU HOMARE JUNMAI 5oz 150ml \$12

65/45 refers to the fact that our hot sake is tempered to order. It's first heated to 65°C to release the volatile compounds and then cooled to 45°C to bring out the optimum mouthfeel of the alcohol.

JUNMAI SAKE

NORTHERN DAZZLER 5oz 150ml \$16

This sake is a "tokubetsu," a special sake made from the traditional Hokkaido Ginpu rice. These northern provincial sakes are known for their clean, dry and crisp finish.

JUNMAI GINGO SAKE

KARAHASHI BLACK 5oz 150ml \$20

A Nupo exclusive named after the owner of the Aizu Homare Brewery, this super premium sake possesses incredible fruit notes coupled with a beautiful acidity and crisp finish.

JUNMAI DAI GINGO SAKE

HATTANSO 50 5oz 150ml \$24

"Hattanso" refers to a type of ancient and nearly extinct sake rice from Hiroshima. Re-discovered by Miho Imada, its beautiful deep colour coupled with round flavour, firm acidity and long finish will help you to rediscover the beauty of sake.

PET NAT SAKE

FUKUCHO SEASIDE

SPARKLING 500ml 16.9oz \$50

The style of "Petillant Naturel" means to ferment wine naturally in a bottle to create bubbles. Enter Fukucho Seaside Sparkling Sake; it is fermented in the bottle – making this the first true "Pet Nat" sake.

Highball, Chu Hai and Beer are quintessential beverages in Japanese Izakaya Culture. Crisp, cool and refreshing they are the perfect start to any meal in Japanese drinking culture.

HIGHBALL

Consists of whisky and soda. It's meant to be easy drinking and tasty served with lemon or lime.

CHU HAI

It's like a highball, except a Japanese vegetable – grain spirit (shochu) is used instead of whisky. This base spirit is most often infused or flavoured to enhance the enjoyment of the drink.

BEER

Light in flavour, malt forward and almost always served very cold. Nupo serves MacLean's own beer recipe for Japanese food pairings called Okami Kasu, developed in partnership with Calgary craft brewers, Ol' Beautiful.

highballs

SUNTORY TOKI WHISKY 1oz \$10

Served over ice with soda and lemon. This is a highball straight out of Tokyo Izakaya.

chu hai

AIZU HOMARE RICE SHOCHU 1oz / 2oz \$6 / \$9

Served over ice with soda and lemon. A Japanese classic.

beer

OKAMI KASU 16oz \$10

An original recipe created by Chef Darren MacLean in collaboration with Ol' Beautiful Brewing Co. Crisp, while retaining a round cream ale mouthful and a slight sweetness from the fermented sake.

ETERNAL TWILIGHT 16oz \$10

Brewed with a hefty amount of brown and roasted malt. Subtle chocolate, biscuit and caramel flavours balanced with mild hop profile, with a clean lager finish.

JUNMAI

This sake is produced with only rice, water, koji mold, and yeast. Junmai is directly translated from Japanese to mean "pure rice". Junmai tends to be savory, rustic, and earthy; once you lightly warm up the temperature, the characteristics of sake become more rounded and expansive. Well structured, full and solid flavour profile, umami forward.

HONJOZO

This premium sake is polished down to 70% or further, with a limited amount of distilled alcohol added. Crisp, refreshing, light and mildly fragrant.

sake

SEASONAL SAKE

Ask your server for our seasonal sake offering.

JUNMAI

AIZU HOMARE NIGORI ALADDIN \$30

(Aizu, Fukushima) Rich, creamy and silky texture with fruity aroma of banana or coconut.

FUKUCHO SEASIDE \$84

(Akitsu, Hiroshima) Bright citrus forward acidity, showcasing a balance between sweet and sour.

TENZAN GENSHU \$125

(Saga) Crafted using water from the Tenzan Mountains, this is a rich and full-bodied sake with flavours of ripe melons and a slightly earthy tone.

JUNMAI GINJO

Brewed with labour-intensive steps, this premium sake is polished down to 60% or further and fermented at colder temperatures for longer period of time. Light with fruity aroma, such as banana, green apple, lychee, or melon.

GINJO

Premium sake polished down to 60% or further and brewed with labour intensive steps. It is fermented at colder temperatures for longer periods of time, with a very small amount of distilled alcohol added to enliven the flavour and aromas. Light, fruity aroma, refined.

sake

JUNMAI GINJO

KARAKUCHI \$99

(Yasugi) This brewery saved the world with recipes of "junmai" sake for all of us returning to the traditions of the early 60's. This commitment to tradition can be tasted in this very clean style with firm rice flavours with a delightful hit of melon.

**FUKUCHO
YAMADANISHIKI (EXCLUSIVE)** \$110

(Akitsu, Hiroshima) Bright aroma like melon or banana with a crisp finish.

KARASHI BLACK (EXCLUSIVE) \$110

(Aizu, Fukushima) Elegant aroma like pineapple with a silky texture.

MASAMUNE OMACHI \$110

(Yamagata) Rare Omachi rice, deep golden in colour with a rich chardonnay feeling.

HOUUBIDEN \$130

(Tochigi) Sweet and acidic with incredible freshness.

JUNMAI DAI GINJO

Premium sake polished to at least 50% with even more precise and labour-intensive methods. The pinnacle of the brewer's art, Junmai Dai Ginjo makes, clean, elegant and pristine sake. Light, fruity, floral, and complex.

DAI GINJO

A subclass of Ginjo, this sake is brewed with a very high polish of at least 50% and has even further precise and labour intensive methods. A very small amount of distilled alcohol is added to enliven flavours and aromas. Light, fruity and floral aroma, complex.

sake

JUNMAI DAI GINJO

FUKUCHO HATTANSO 50 \$110

(Akitsu, Hiroshima) This sake offers a clean, refreshing nose, with flavours of pineapple and melon.

KUHEIJI \$145

(Aichi) Kuheiji Hito is a very sweet and easy drinking sake with mouthwatering apple-like acidity similar to an off dry riesling.

HOUSAISEN KUU \$195

(Aichi) This flavourful sake, bringing out a mellow scent and fruity sweetness, is bottled and shipped after a year of maturing.

KAIUN \$195

(Kakegawa, Shizuoka) One of Japan's most respected sakes. Well balanced with a bouquet of rich, yet elegant ripe melon with a beautiful, dry finish.

HOUSAISEN GIN \$305

(Aichi) Mild with a bright, but not fruity aroma, this flavourful sake brings out the mellow scent and floral-like sweetness.

DAI GINJO

ALPHA KAZE NO MORI \$110

(Nara) The closest to "nama" or raw unpasteurized sake you can get. It's slightly effervescent and alive in the bottle making it a true treat for sake lovers.

HASE LEGEND \$305

(Kakegawa) An elegant, crisp, and well balanced dry sake. Traditionally brewed with fruity melon aromas.

wine

RED

FINCA BACARA 3015 MONASTRELL 5oz / bottle \$15 / \$65
(Jumilla, Spain) Full-bodied with intense colour and aromatics of ripe plum, licorice root and espresso. *vegan and organic*

LA FERME DU MONT CÔTES DU RHÔNE 5oz / bottle \$15 / \$65
(Southern Rhone, France) Aromas of spice, wild herbs and red fruit center.

VINELAND PINOT MUNIER 5oz / bottle \$16 / \$65
(Niagara, Canada) Dark plums and blackberries with a dark cherry finish.

**QUERCIABELLA MONGRANA
IGT SANGIOVESE BLEND** bottle \$75
(Tuscany, Italy) Aromas of cherries and red plums with a hint of leather and spice.

YAMANASHI DE GRACE bottle \$90
(Yamanashi, Japan) Bright fruity aromas of berries, American cherry or cedar with light bodied, soft and refined tannins flavour.

ILLAHE PINOT NOIR bottle \$99
(Willamette Valley, USA) Notes of cherries and strawberries with slight earthy finish.

WHITE

**ANSEMI SAN VINCENZO
IGT ITALIAN WHITE BLEND** 5oz / bottle \$10 / \$53
(Veneto, Italy) Notes of melon, orange peel and yuzu.

WESZELI GRUNER VELTLINER 5oz / bottle \$14 / \$64
(Langenlois, Austria) Notes of Asian pear, citrus and white pepper.

DOMAINE SERVIN CHABLIS LES PARGUE bottle \$81
(Burgundy, France) Mineral citrus peel and golden delicious apple.

GRACE GRIS DE KOSHU bottle \$90
(Yamanashi, Japan) Dry with a hint of sweetness, lively acidity, flavours of citrus and spice with intense aroma of green pears, pepper and clove.

CHATEAU DE TRACY POUILLY FUMÉ bottle \$129
(Loire, France) Lemon, mango and passion fruit aromas with a ripe citrus finish.

LIGHTFOOT & WOLFVILLE RIESLING TERROIR SERIES bottle \$129
(Nova Scotia, Canada) Notes of honeyed citrus, fragrant peach blossoms and tart green apple.

TATE SPRING STREET CHARDONNAY bottle \$150
(St. Helena, USA) Lightly mouth filling, with lemon and grapefruit citrus around fresh pear. Aromatics of floral, peach blossoms, jasmin and honey suckle.

ROSÉ / SPARKLING

**ANTECH BLANQUETTE
DE LIMOUX BRUT RESERVE AOC** 5oz / bottle \$13 / \$63
(Limoux, France) Aromas of apples and pears with crisp apple finish.

MEINKLANG PROSA (SPARKLING) 5oz / bottle \$16 / \$52
(Burgenland, Austria) Soft with elegant bubbles and complex aromas of steeped tea, cranberry and crushed strawberry. *vegan and organic*

RED

Big, subtle, bold and juicy. Just like in sake-making and in many aspects of Japanese culture, balance is paramount. This is why our approachable list of wines allows you to find the perfect flavour for your experience. Our list of balanced wines have been specifically chosen for the express purpose of being shared around a table — wines that are not only approachable but — most importantly — delicious!

WHITE

Crisp, clean, acidic and dry! Just like in sake-making and in many aspects of Japanese culture, balance is paramount. This is why our approachable list of wines allows you to find the perfect flavour for your experience. Specifically chosen, our list of balanced wines exist for the express purpose of being shared around a table. We want wines that are not only but — most importantly — delicious!

WHISKY

The world of Japanese whisky is as varied as the country herself. Which is why we have “distilled” it down to a specifically curated A- list of 7 whiskys from Japan that best express the diversity of the style.

whisky

SUNTORY TOKI 1oz	\$11
Most approachable. Notes of honey, white stone fruit, light winter spice.	
MARS IWAI TRADITIONAL 1oz	\$14
Comparable to bourbon. Notes of toasted vanilla, light oak, cream.	
JUNEMYO RED LABEL 1oz	\$17
Most comparable to scotch. Notes of light smoke, bitter cocoa, stone.	
NIKKA COFFEY MALT 1oz	\$20
Bar staff favourite. Notes of orange peel, caramel, sea salt.	
HIBIKI HARMONY 1oz	\$23
Comparable to rye. Notes of candy apple, fresh cut wood, hay.	
SHINOBU 15 1oz	\$30
Comparable to Irish whiskey. Notes of milk chocolate, toasted maple, black pepper.	
YAMAZAKURA 18YR 1oz	\$70
Mind blower. Notes of white pepper, toasted nuts, biscuits.	

*NON
ALCOHOLIC*

Flavourful and mild. Incredible Japanese tea,
Coffee and mocktails for you to choose from.

non-alcoholic

TEA

MATSU KAZE SENCHA COLD TEA glass / bottle \$4 / \$9

Organic green tea; cool and refreshing with a raw vegetal bitterness and dry, clean after-taste

MATSU KAZE SENCHA HOT TEA glass \$5

Organic green tea; grassy and refreshing taste with a mellow bitterness and dry, clean after-taste.

NESPRESSO

ESPRESSO \$4.5

MACCHIATO \$4.5

CAPPUCCINO \$5

LATTE \$6

OTHER

JUICE \$4.25

SOFT DRINKS \$4.25

GRIZZLY PAW SODA \$7

Handmade and bottled in Canmore, AB. Clean with forward notes of sasparilla.

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