



WINE AND SAKE

WINE BY THE GLASS

SPARKLING

	GLASS BOTTLE
Champagne, Moët & Chandon, France	16 76
Champagne, Veuve Clicquot Yellow Label, France	20 100
Champagne Rosé, Veuve Clicquot, France	22 120
Sparkling Rosé, Gratien & Meyer, Loire Valley	11 48
Prosecco, Mionnetto AvantGarde, Italy	11 50

WHITE

	GLASS BOTTLE
Chardonnay, Domaine Montrose, Languedoc, France	13 56
Chardonnay, Raeburn, Russian River, CA	14 58
Chardonnay, Cambria, Santa Maria Valley, CA	16 68
Sauvignon Blanc, Hall, Napa, CA	14 58
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	15 62
Sancerre, Les Glories, Loire Valley, France	17 70
Pinot Grigio, Esperto, Veneto, Italy	12 46
Albarino, Ramon Bilbao, Rias Baixas, Spain	14 56
Chenin Blanc/Viognier, Terra d'Oro, Central Valley, CA	12 46
Riesling (Kabinett), Schneider, Rheinhessen, Germany	13 44

ROSÉ

	GLASS BOTTLE
Rosé, Fleurs De Prairie, Provence, France	13 52
Rosé, Angels and Cowboys, Sonoma, CA	14 56
Rosé, Hampton Water, Langudoc, France	15 58

RED

	GLASS BOTTLE
Pinot Noir, Dom Brunet, France	14 58
Pinot Noir, Bethel Heights "Estate", Willamette Valley, OR	16 70
Gamay, Morgon "Les Charmes," Beaujoulais, France	17 75
Cabernet Sauvignon, Buena Vista, Sonoma, CA	14 58
Cabernet Sauvignon, Arrowood, Sonoma Estate, CA	17 75
Zinfandel, Rodney Strong "Knotty Vines", Sonoma, CA	16 70
Zin/Syrah, Pessimist, Pasa Robles, CA	18 80
Tempranillo, Marques De Rioja Reserva, Rioja, Spain	15 60
Merlot, Milbrandt, Columbia Valley, WA	12 52
Malbec, Finca Decero, Mendoza, Argentina	13 56
Garnacha, Bodegas Ateca, Calatayud, Spain	14 58

WINE BY THE BOTTLE

SPARKLING

Cava, Segura Viudas Aria Brut, Spain	40
Prosecco, Adami Garbel Prosecco, Italy	50
Champagne, Ruinart Blanc de Blanc, France	150
Champagne, Perrier-Jouët Grand Brut, France	170
Champagne, 2006 Perrier-Jouët “Belle Epoque,” France	230
Champagne, Bollinger Special Cuvée, France	185
Champagne, Bollinger Rosé, France	230
Champagne, 2004 Veuve Clicquot “La Grande Dame,” France	250
Champagne, Dom Pérignon, France	350
Champagne, Krug Grande Cuvée, France	375

WHITE

Chardonnay, 2016 La Crema, Monterey, CA	52
Chardonnay, 2016 Copain, Sonoma Coast, CA	60
Chardonnay, 2016 The Snitch, Rutherford, CA	66
Chardonnay, 2015 Jordan, Russian River, CA	68
Chardonnay, 2016 Rombauer, Carneros, CA	90
Chardonnay, 2013 “Coeur de Charmes” Macon-Lugny, France	100
Chardonnay, 2016 Far Niente, Napa, CA	125
Burgundy, 2011 Thomas Morey, Chassagne-Montrachet, France	180
Sauvignon Blanc, 2016 Babich, Marlborough, NZ	48
Sancerre, 2016 Chateau de Sancerre, France	78
Bordeaux, 2016 Chateau Gravelle-Lacoste, Graves, France	60
Pouilly-Fume, 2015 Ladoucette, Loire, France	90
Reisling, 2015 Emile Beyer, Alsace, France	54
Pinot Blanc/Gris, 2015 Au Bon Climat, Central Coast, CA	68
Pinot Grigio, 2015 Jermann, Friuli, Italy	72
Albarino, 2016 Pazo Senorans, Rias Baixas, Spain	75
Gewurtztraminer, 2016 Paul Cluver, Elgin, South Africa	60
Rosé, 2017 Peuch-Haut “Prestige,” Languedoc, France	56

***limited quantity**

Vintages Subject to Change Upon Availability

RED

Pinot Noir , 2014 Emeritus, Russian River, CA	85
Pinot Noir , 2015 En Route, Russian River, CA	90
Pinot Noir , 2014 Flowers, Sonoma Coast, CA	100
Pinot Noir , 2014 Kosta Browne, Russian River, CA	200
Beaujolais , 2016 Marcel Lapierre Morgon, Burgundy, France	100
Burgundy , 2014 Dom Thierry et Pascale 1er Cru, Volany-Santenots	140
*Burgundy , 2006 Dom Romanee-Conti “La Tache,” France	3500
*Burgundy , 2008 Dom Romanee-Conti “La Tache,” France	3500
Cabernet Sauvignon , 2014 Hall, Napa, CA	80
Cabernet Sauvignon , 2015 Mt Veeder, Napa, CA	95
Cabernet Sauvignon , 2015 Stag’s Leap “Artemis,” Napa, CA	120
Cabernet Sauvignon , 2014 Joseph Phelps, Napa, CA	150
Cabernet Sauvignon , 2014 Silver Oak, Alexander Valley, CA	120
Cabernet Sauvignon , Cakebread, Napa, CA	185
*Cabernet Sauvignon , Kadiem Cellars, Rutherford, CA	195
*Cabernet Sauvignon , 2009 Dalle Vineyards, Napa, CA	440
*Cabernet Sauvignon , 2011 Dalle Vineyards, Napa, CA	440
*Cabernet Sauvignon , 2008 Bryant Family, Napa, CA	950
Cabernet Franc , 2014 Domaine Dozon, Chinon, France	76
Malbec , 2015 Susana Balbo, Mendoza, Argentina	64
Merlot , 2015 Decoy by Duckhorn, Sonoma, CA	68
Merlot , 2013 Chappellet, Napa, CA	99
*Merlot , 2011 La Jota “Howell Mountain,” Napa, CA	150
Merlot/Syrah , 2015 Gaja “Promis,” Tuscany, Italy	95
Syrah , 2014 Klinker Brick “Farrah,” Lodi, CA	72
Cab/Zin/Syrah , 2016 The Prisoner, Napa, CA	95
Cabernet/Zinfandel , 2015 Paraduxx by Duckhorn, Napa, CA	84
Bordeaux , 2011 La Reserve Ch. Anglède, Margaux, France	100
Bordeaux , 2014 Ch. Carbonnieux Grand Cru, Pessac-Léognan, France	125
Bordeaux , 2013 Castello di Bolgheri, “Varvara,” Tuscany, Italy	135
*Bordeaux , 2012 Cain Five, Napa, CA	300
*Bordeaux , 2011 Impetuous, Napa, CA	310

SAKE BY THE GLASS

COLD SAKE

3.5 oz GLASS / 12 oz CARAFE

Tozai “Living Jewel” Junmai	10/33
Rihaku “Dreamy Clouds” Tokubetsu Junmai Nigori (unfiltered/cloudy sake)	13/44
Kanbara “Bride of the Fox” Junmai Ginjo	15/52
Konteki “Tears of Dawn” Daiginjo	16/55
Narutotai “Red Snapper” Ginjo Nama Genshu	15/52
Bushido “Way of the Warrior” Ginjo Genshu	18/180ml can

HOT SAKE

Masumi “Mirror of Truth” single serve warm sake	15/5oz
TYKU Silver single serve warm sake	9/5oz

TYKU SAKE

GLASS / BOTTLE

TYKU Black Junmai Ginjo	12/78
TYKU Cucumber Junmai sake infused with cucumber	10/58
TYKU Coconut Junmai sake infused with coconut	10/58

SAKE FLIGHT

2oz of each

TYKU Sake Flight TYKU Black / TYKU Cucumber / TYKU Coconut	20
Featured Sake Flight Living Jewel / Dreamy Clouds / Bride of the Fox	22

NIGORI SAKE (UNFILTERED/CLOUDY)

Hakutsuru “Sayuri” Nigori – Hyogo Refreshing floral bouquet compliments sweet rice and fresh flowers on the palate with a creamy texture.	300ml: 30 720ml: 70
Tozai “Snow Maiden” Junmai Nigori – Kyoto Solid weight, bright and fresh aromas of fruit and creamy rice, finishes with pleasant mellowness.	300ml: 35 720ml: 75
Shimizu-No-Mai “Pure Snow” Junmai Nigori – Akita Robust flavor with distinctive texture accompanied by notes of ginger, asian pear, and cantaloupe	300ml: 42
Murai Nigori Genshu – Aomori Smooth and creamy with confectionery aromas, sweet rice flavors, hints of cream, pineapple, coconut and vanilla with a dry finish.	300ml: 46 720ml: 74

SAKE BY THE BOTTLE

300ml Bottle

serves 1-2 guests

- Asabiraki** 300ml: 35
Junmai – Nagano
Only goes through one pasteurization – brings out a very aromatic and fruity rich sake. A deep intense flavor that smoothly fades on the palate for a dry clean finish.
- Hakutsuru “Sho-Une”** 300ml: 38
Junmai Daiginjo – Nada City, Hyogo 720ml: 75
Graceful sake shows fruity scents and velvety smoothness with some mineral notes; finishes slightly dry. Great entry-level sake.
- Souden Yamahai** 300ml: 42
Tokubetsu Junmai - Fukuoka
Tart and tangy in the mouth with bright citrus notes, the body is rounded out by white peach and highlights of lime zest.
- Tedorigawa “Chrysanthemum Meadow”** 300ml : 48
Yamahai Daiginjo – Ishikawa
No other yamahai daiginjo sake brewed in Japan tastes this way: supple, racy and eminently drinkable over long periods of time.
- Tentak Kuni “Hawk in the Heavens”** 300ml: 52
Junmai – Tochigi 720ml: 92
Dry and crisp, the flavors are dominated by mixed nuts, fresh cut green grass with well-rounded rich mouthfeel.
- Gekkeikan “Horin”** 300ml: 55
Junmai Daiginjo – Fushimi
Delicate and floral sake with hints of cocoa, lime and light caramel that has a semi dry style and a hot but clean finish.

LIGHT & CRISP

- Gekkeikan “Haiku”** 750ml: 42
Tokubetsu Junmai – California
Semi-dry sake has refreshing aromas of apple with the palate following that structure.
- Tedorigawa “Silver Mountain”** 720ml: 85
Yamahai Junmai- Ishikawa
Dry, sharp, and smooth all in one. It’s mild astringency, characteristics of sake made using the old Yamahai method, is balanced by a faintly discernible sweetness.
- Dewazakura Dewasansan “Green Ridge”** 720ml: 96
Junmai Ginjo – Yamagata
This sake expresses wholesome freshness with green apple tartness, round and bold on the palate with a refreshing finish.

SMOOTH & ROUND

- Chiyonosono “Shared Promise”** 720ml: 78
Junmai – Kumamoto
Delicate and soft, with a hint of sweetness coddled in layers of umami. Subtle floral notes and orange citrus, with a bit of pepper on the finish.
- Dewazakura “Cherry Bouquet”** 720ml: 94
Gingo – Yamagata
Light, fragrant and floral with a touch of pear and melon.
- Shimizu-No-Mai “Pure Dawn”** 720ml: 92
Junmai Ginjo – Akita
Hints of orange peel and light floral notes, with an underlying minerality. Creamy, finishes soft-sweet to dry.

RESERVED BOTTLES

Denshin Rin 720ml: 98

Junmai Daiginjo – Fukui

Rich aroma that carries undertones of peach and lychee and an elegant taste full of depth and freshness. This sake is brewed solely using Koshi no Shizuku which is a very rare sake rice produced only in Fukui Prefecture.

***Amanoto “Heaven’s Door”** 720ml: 98

Tokubetsu Junmai-Akita

Layers of dried flowers and baking spice give way to savory salinity. Slightly dry and medium-bodied.

Narutotai “Red Snapper” 720ml: 108

Ginjo Nama Genshu - Tokushima

Vivid, voluptuous and vibrant. This unpasteurized, undiluted sake is bright and full of flavor.

Takasago Ginga Shizuku “Divine Droplets” 720ml: 195

Junmai Daiginjo – Asahikawa City, Hokkaido

Aromas of rain, minerals, spice and flowers lead this sake to a palate filled with melon, herbs, jasmine, and vanilla with a long and earthy finish.

Shimizu-No-Mai “Pure Night” 720ml: 270

Junmai Daiginjo – Akita

A delicate aroma of lychee, kiwi, melon, and pineapple with a hint of honeysuckle, palate is deeply layered, showcasing citrus and melon with just a hint of floral complexity.

***Daishichi Minowaman “The Gate”** 720ml: \$295

Kimoto Junmai Daiginjo - Fukushima

This junmai daiginjo sake, brewed by the traditional kimoto method, was the first in Japan produced using the super-flat rice-polishing technique to achieve the total elimination of all components that might result in undesirable flavors. The clear taste has an underlying richness that creates a natural, elegant aroma and a gentle, mellow texture of remarkable delicacy.

***limited quantity**

1.8 LITER SAKE

serves up to 20 guests

Masumi “Mirror of Truth”

175

Junmai – Nagano

Smooth at first sip, and displays a range of subtle, organic flavors as well as a pleasant natural sweetness.

Kanbara “Bride of the Fox”

200

Junmai Ginjo - Niigata

High-pitched, nuanced nose combines melon, lime, mint, nuts and dusty fresh herbs. Juicy and intense, with assertive flavors of citrus fruit, melon, herbs, spices and nuts. Not a heavy style but boasts impressive palate presence and plenty of character. The long finish hints at melon and nuts.

Konteki “Tears of Dawn”

210

Daiginjo - Kyoto

From one of Japan’s smallest breweries, this Daiginjo is made with Japan’s highest quality rice and local Fushimi mizu, the soft, pure water from Japan’s Eastern Mountains. The aromas of anise, banana, and a hint of sweet rice are quite complex. These same flavors come rushing through the full-bodied palate followed by a pleasantly long and clean finish.

Rihaku “Dreamy Clouds”

185

Tokubetsu Junmai Nigori (unfiltered) - Shimane

The nose is led by steamed rice, fresh red plums, and suggestions of roasted peanuts. Bright and lean in the mouth, unlike many Nigori, and the impact is chewy with sweet rice flavors intermingling with the nutty and slightly fruity characteristics of the sake.

