

SAKE

DAIGINJO

DEWAZAKURA ICHIRO [ABBEY ROAD]	gentle, velvety, relaxed	24gl 140btl
TEDORIGAWA IKI NA ONNA [LADY LUCK]	sassy, elegant, beautiful	17gl 100btl
TEDORIGAWA YAMAHAI [CHRYSANTHEMUM MEADOW]	honey, smokey, refined	20gl 120btl
HOYO [YAMDADANISHIKI]	spicy, anise, peach	30gl 180btl
SOHOMARE KIMOTO [TUXEDO]	luscious, gorgeous, classy	33gl 190btl
KOKURYU RYU [GOLD DRAGON]	cedar, liquid gold, brisk	28gl 170btl
TEDORIGAWA KINKA [GOLD BLOSSOM]	vivid, poised, fresh	16gl 90btl
HOYO KURA NO HANA [FAIR MAIDEN]	lovely, silky, delicate	65btl [500ml]
KAMOIZUMI JUNMAI DAIGINJO [AUTUMNAL ELIXIR]	earthy, dry, full	63btl [500ml]

GINJO

KOKURYU [BLACK DRAGON]	subtle, soft, dry	15gl 85btl
DEWAZAKURA DEWASANSAN [GREEN RIDGE]	apple, melon, vibrant	14gl 33btl [300ml] 80btl
SOHOMARE [INDIGO]	silky, pear, lively	15gl 85btl
DEWAZAKURA IZUMI JUDAN [TENTH DEGREE]	herbal, citrus, firm	14gl 75btl
KOSHI NO KANBAI TOKUSEN [VANISHING POINT]	evocative, reserved, rustic	72btl [500ml]

JUNMAI

NISHIDA DENSHU [COUNTRY SQUIRE]	understated, vanilla, soft	15gl 85btl
MIYASAKA YAWARAKA JUNMAI [SAKE MATINÉE]	gentle, plum, cocoa	11gl 60btl
MASUMI OKUDEN KANTSUKURI [MIRROR OF TRUTH]	honey, straw, comforting	10gl 22btl [300ml] 55btl
SOHOMARE TOKUBETSU KIMOTO [HEART & SOUL]	expressive, rounded, supple	14gl 75btl
AKITABARE KOSHIKI JUNZUNKURI [NORTHERN SKIES]	simple, clean, rice	22btl [300ml]

NIGORI & UNIQUE

KAMOIZUMI NIGORI GINJO GENSHU [SUMMER SNOW]	coconut, melon, zesty	13gl 52btl [500ml] 95btl [900ml]
KAMOIZUMI UMESHU [UMELICIOUS]	piquant, crisp, refreshing	14gl 80btl
TAMAGAWA KIMOTO KOSHU [TIME MACHINE]	raisin, soy, vibrant	15gl 42btl [360ml]

WARM

DEWAZAKURA IZUMI JUDAN [TENTH DEGREE]	herbal, vegetal, bright	16
MASUMI OKUDEN KANTSUKURI [MIRROR OF TRUTH]	butterscotch, caramel, lush	15
SOHOMARE TOKUBETSU KIMOTO [HEART & SOUL]	plum, cocoa, savory	18

pricing: 120ml glass | 720ml bottle [unless otherwise noted]

SAKE

RESERVE

KOSHI NO KANBAI CHOTOKUSEN [PINNACLE OF PERFECTION] DAIGINJO 500ml: 165
 One of the most sought after sake in all of Japan. This sake embodies a true Japanese aesthetic: reserved, humble, glorious and refined. Enjoy this sake chilled or room temperature.

DEWAZAKURA YUKIMANMAN [SNOW COUNTRY] DAIGINJO 220
 Aged at sub-zero temperatures for five years, the youthfulness of this exquisite daiginjo has become elegant and restrained with a clarity and freshness not easily achieved by many sake makers.

MABOROSHI 'KUROBAKO' JUNMAI DAIGINJO 650
 A sumptuous bouquet of mandarin orange, fuji apple and honeysuckle invites you to enjoy one of the most delicious expressions of daiginjo. Produced using a proprietary yeast derived from the skin of apples, Kurobako is juicy, luscious, silky and sophisticated.

KOKURYU SHIZUKU [DROPLETS] DAIGINJO 415
 Pure and elegant with subtle notes of white flowers and melon, an incredibly silky palate and suprisingly dry finish with just a kiss of sweetness.

TEDORIGAWA MANGEKYO [KALEIDOSCOPE] DAIGINJO 400
 This unpasteurized daiginjo features a lively bouquet of stone and tropical fruits. Its supple, satin-like texture and complex layers make this sake one not to be missed. Only 400 bottles produced each year.

KOKURYU ISHIDAYA JUNMAI DAIGINJO 600
 Gently matured for years at low temperatures, the unparalleled mellowness and fullness of its flavor are world renowned. Ishidaya is one of the most important sakes in the Kokuryu portfolio and bears the company's original name.

KOKURYU NIZAEMON JUNMAI DAIGINJO 650
 Named after the founder of Kokuryu, this rich and elegant sake uses every precious drop collected from 18-liter tobin bottles. Exceptional and understated, this is the ultimate expression of their sake. Only 20 bottles are available in the United States.

KOKURYU HACHIJYU-HACHIGO [No. 88] DAIGINJO 400
 Beautiful aromas of ripe stone fruit, spices and berries. This gorgeous daiginjo is ripe with umami and roundness not often found in high end daiginjo. The number 88 is a very lucky number in Japan, making this selection perfect for any occasion.

MASUMI YUMEDONO [MANSION OF DREAMS] DAIGINJO 200
 Ripe aromas of peach, melon and strawberry. The palate of this award-winning sake is complex and dynamic with silky texture and a zesty finish of juicy, bright acidity.

TEDORIGAWA TSUYUSANZEN [A THOUSAND DROPS OF DEW] NAMA DAIGINJO 190
 Spirited and lively, yet sophisticated and refined. This unpasteurized daiginjo shows off vivid fruit and floral tones with a structure typical of Noto Toji style brewing.

BEER

ORION [RICE LAGER]	10 [20oz]
SAPPORO [LAGER]	9 [20oz]
COEDO 'SHIKKOKU' [BLACK LAGER]	12 [11oz]

720ml bottle [unless otherwise noted]

WINE

LOUIS ROEDERER [NV] [REIMS, FRANCE] CHAMPAGNE 375ml: 68 | 750ml: 130
A wine with finesse, charm and freshness. It is bright, complex and quite structured, perfect for any occasion

NICOLAS FEUILLATTE [NV] [CHOUILLY, FRANCE] BRUT ROSÉ 375ml: 60
Fresh, vibrant and beautifully balanced with raspberry fruit and crisp acidity.

VEUVE CLICQUOT 'LA GRANDE DAME' [2004, REIMS, FRANCE] CHAMPAGNE 300
This 'Tête du Cuvée' from the house of Clicquot never disappoints with its rich flavors of brioche, nougat, apricot, vanilla, frangipani and jasmine.

CANTINA GIARDINO 'METODO OLIMPIA' [2015, CAMPANIA, ITALY] GRECO DI TUFO 60
This unique sparkling wine acquires its bubbles as it finishes fermenting in the bottle, called pétillant naturel. Soft, fuzzy bubbles with rich, juicy texture and flavors of peach, apricot and wet stone. Its subtle minerality make it deliciously perfect with briney sushi options like uni, oysters and crab.

MICHEL GIRAULT 'DOMAINE LES BEAUX REGARDS' [2014, LOIRE VALLEY, FRANCE] SANCERRE 14 | 63
Fragrant white flowers, white peach and lemon with a classic varietal undercurrent of tomato stalk. Chalky minerality and zippy acidity.

LA MORELLA 'IL MONTE' [2016, PIEMONTE, ITALY] CORTESE 10 | 45
Simple and light, classic white wine with notes of citrus and delicate floral essence. Subtle tropical notes balanced by refreshing acidity.

HUGEL [2013, ALSACE, FRANCE] RIESLING 13 | 58
Elegant, refreshing and thirst-quenching. It is the perfect expression of a truly drinkable classic Riesling from the Alsatian region of France.

CUVAISON 'ESTATE' [2014, CARNEROS, NAPA VALLEY, CA] CHARDONNAY 17 | 76
Lovely aromatics of honeysuckle, lily, acacia blossom and clove spice. Charming mix of white peach, apricot, nectarine and lime zest all tied to a bright, long, refreshing finish.

SONOMA MOUNTAIN WINERY [2016, SONOMA, CALIFORNIA] CHARDONNAY 90
Glowing with an opaque golden hue, it features a grassy bouquet of young green apple, pear and lemon. Juicy and plump with a rounded, weighty texture balanced by a mouth-watering, crisp finish.

KENZO 'ASATSUYU' [2016, NAPA VALLEY, CALIFORNIA] SAUVIGNON BLANC 170
Translated as "Morning Dew," Asatsuyu is the only Sauvignon Blanc made by Heidi Barrett and the only white wine from Kenzo Estate. Crisp, rich and complex. Perfumes of citrus and peach segue to ripe flavors of honeydew, melon and guava.

LOUIS LATOUR MEURSAULT [2013, CÔTE DE BEAUNE, FRANCE] CHARDONNAY 375ml: 62 | 750ml: 120
A fresh, distinguished wine with considerable elegance and a long, subtle finish. Excellent intensity here with all the elements you would expect from a Meursault.

ROBERT MONDAVI 'TO KALON VINEYARD RESERVE' [2012, NAPA VALLEY, CALIFORNIA] FUMÉ BLANC 100
Stone fruit flavors fold into citrus, floral and mineral notes with a complex and long finish that perfectly expresses the rare, old-vine Sauvignon Blanc of To Kalon.

VINTAGES SUBJECT TO CHANGE
pricing: 150ml glass | 750ml bottle [unless otherwise noted]
corkage fee per bottle: \$25 [limit 3 bottles]

WINE

CHÂTEAU D'ESCLANS 'WHISPERING ANGEL' [2015, PROVENCE, FRANCE] ROSÉ 14 | 63
A tangy rosé with light strawberry jam and fresh citrus character, full and crisp with a bright cherry mineral and clean delicious finish.

KENZO 'YUI' [2014, NAPA VALLEY, CALIFORNIA] ROSÉ 375ml: 90
The Japanese word which corresponds to the unity between all things, representing the poetic balance between Kenzo Estate and its pristine natural milieu. Aromas of lemon zest, violets, raspberry and strawberry, crisp and refreshing.

CANTINA GIARDINO 'PASKI' [2015, CAMPANIA, ITALY] CODA DI VOLPE 72
This lovely biodynamic wine features a unique bright blush peach color with a floral bouquet of white flowers and candied orange peel. Its lush, silky, mouth-watering palate, subtle tannins and dry finish make it one of the most intriguing wines to pair with the complex tastes and textures of sushi.

NARANJUEZ 'PRISA MATA' [2013, ANDALUCIA, SPAIN] TEMPRANILLO/CABERNET SAUVIGNON 13 | 58
This rich, reddish brick Spanish wine shows off a smokey, meaty aroma with hints of green pepper. However, the palate is quite light with vibrant red fruits finishing dry with medium tannins.

SALDO [2014, NAPA VALLEY, CALIFORNIA] ZINFANDEL 16 | 72
Dark ruby color with bold aromas of blackberry, plum and clove. The entry is rich and full with mouth-watering acidity, encircled in flavors of Mexican chocolate, cherry and vanilla extract.

SIMI 'LANDSLIDE' [2012, ALEXANDER VALLEY, CALIFORNIA] CABERNET SAUVIGNON 17 | 76
Deep, dark and nearly opaque with a ruby edge, evocative aromas of chocolate laced with cinnamon, blackberry, plum, black cherry and exotic wood spice.

ARGYLE 'NUTHOUSE' [2012, WILLAMETTE VALLEY, OREGON] PINOT NOIR 108
Exquisite aromas of ripe cherry and blackberry fruit and subtle earth notes, hints of spice and toasty oak all lingering beautifully on the finish.

PETTERNIO [2006 GATTINARA, ITALY] NEBBIOLO 160
Gorgeously dynamic aromas of papaya, candied orange peel and honey. This aged beauty shows a light and fine texture with deep tannins.

DOMAINE JACQUES PRIEUR GEVREY CHAMBERTIN '1ER CRU' [2011 CÔTE DE NUITS, FRANCE] PINOT NOIR 280
From younger vines in the Grand Cru vineyard 'Le Chambertin' this wine is bright, with hints of blackberry, violet and a rich minerally finish.

STANLEY RANCH 'CHERRY PIE' [2013, LOS CARNEROS, CALIFORNIA] PINOT NOIR 130
Concentrated black cherry and red fruit aromas introduce a full, juicy palate. Layers upon layers of fresh red fruit, strawberry jam, cocoa and toast.

CHÂTEAU DE PEZ [2010 SAINT-ESTÈPHE, FRANCE] BORDEAUX 120
Powerfully ripe wine solidly based on a structure of dark tannins and dense black currant fruit. The wine has elegance, power and density.

VINTAGES SUBJECT TO CHANGE
pricing: 150ml glass | 750ml bottle [unless otherwise noted]
corkage fee per bottle: \$25 [limit 3 bottles]