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 ‘KURO bAKO’ 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 surprisingly dry finish with just a kiss of sweetness.

TEDORIGAWA MANGE KYO [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.

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

LOUIS ROEDERER [NV] [REIMS, FRANCE] CHAMPAGNE 375 ml: 68 | 750 ml: 150

Fresh, vibrant and beautifully balanced with raspberry fruit and crisp acidity.

VÉLÈS CLICQUOT ‘LA GRANDE DAME’ [2004, REIMS, FRANCE] CHAMPAGNE 500

This ‘Tête du Cuvee’ from the house of Clicquot never disappoints with its rich flavors of broiche, nougat, apricot, vanilla, framboi and pomme.

CANTINA GIARDINO ‘METODO OLTRE’ [2015, CAMPANIA, ITALY] GRETTO DI TUF 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 makes it deliciously perfect with briny sushi options like uni, oysters and sashimi.

MICHEL GIRAULT ‘DOMAINE DES BEAUX REGARDS’ [2014, LOIRE VALLEY, FRANCE] SANCERRE 14 | 65

Fragrant white flowers, white peach and lemon with a classic varietal undercurrent of tomato stalk. Crusty minerality and zippy acidity.

LA MORELLA ‘IL MONTE’ [2016, PIEMONTE, ITALY] CORTESE 10 | 45

Fragrant white flowers, lily, acacia blossom and clove spice. Charming mix of white peach, apricot, netarine and lime zest all tied to a 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.

ROBERT MONDAVI ‘TO KALON VINEYARD RESERVE’ [2012, NAPA VALLEY, CALIFORNIA] FUNÉ BLANC 100

Stone fruit flavors fold into citrus, floral and mineral notes with a complex and long finish that perfectly expresses the raw, oldvine Sauvignon Blanc of To Kalon.

STANLEY RANCH ‘CHERRY PIE’ [2013, LOS CARNEROS, CALIFORNIA] PINOT NOIR 130

From younger vines in the Grand Cru vineyard ‘Le Chambertin’ this wine is bright, with hints of blackberry, violet and a rich minerally finish.

NARANJUEZ ‘PRISA MATA’ [2015, ANDALUCIA, SPAIN] TEMPRANILLO/CABERNET SAUVIGNON 13 | 58

This rich, earthy brash Spanish wine shows off a smoky, meaty aroma with hints of green pepper. However, the palate is quite light with vibrant red fruits finishing dry with medium tannins.

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.

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)

375 ml: 60

ROSÉ

CHÂTEAU DESCLANS ‘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 575 ml: 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 broody rosé wine features a unique bright blush peach color with a floral bouquet of white flowers and candied orange peel. Its lush, silky mouthwatering palate, subtle tannins and dry finish make it one of the most intriguing wines to pair with the complex tastes and textures of sushi.

VINTAGES SUBJECT TO CHANGE

pricing: 150ml glass | 750ml bottle (unless otherwise noted)
corkage fee per bottle: $25 (limit 3 bottles)