

CHAMPAGNE

Gosset Grand Rose		100
Pol Roger Brut, France		85
Laurent Perrier Brut Excellence		70
Roederer Estate L'Hermitage		75
J Brut Rose		55
Segura Viudas Heredad Brut Reserve		45
Laurent Perrier Brut, France (375)	18	35
Veuve Du Vernay	9	35

WHITE WINE

Albarino, Vionta, Spain	10	39
Torrontes, Trumpeter, Argentina	9	35
Pinot Grigio, Maso Poli, Italy		42
Pinot Grigio, La Vis, Italy	9	35
Chardonnay, Grgich Hills, CA		72
Chardonnay, Mer soleil, CA		72
Chardonnay, Yalumba, Australia	9	35
Sauvignon Blanc, Goldwater, New Zealand	12	45
Sauvignon Blanc, Rodney Strong		35
Sauvignon Blanc, Wither Hills	9	35
Sherry, Drysack	9	35
Conundrum		52
Pouilly Fume, Pascal Jolivet		45
Rose, Domaine De Nizas	9	35

RED WINE

Pinot Noir, Bouchaine, Carneros		52
Pinot Noir, Summerland, CA		42
Pinot Noir, Joseph Drouhin "Laforet", France	9	35
Sangiovese, Luna Vineyards, Napa, CA		42
Merlot, Duckhorn, Howell Mts.		110
Merlot, Northstar, Washington		72
Merlot, Sonoma Vineyards, CA	9	35
Shiraz Backsberg,		50
Shiraz, Taltarni, Australia	10	39
Malbec, Felipe Rutini, Argentina	10	39
Apartado, Felipe Rutini, Argentina		110
Cabernet Sauvignon, Caymus Special Selection, CA		225
Cabernet Sauvignon, Joseph Phelps, CA		90
Cabernet Sauvignon, Conn Creek, CA		55
Cabernet Sauvignon, Twenty Bench, CA	10	39

SAKETINI

Lychee Sake-Tini	9
Lychee- Tropical fruit from Thailand	9
Cosmo Yamamomo Sake-Tini	9
Yamamomo- Japanese Mountain Cherry	9

DESSERT WINE

Muscat, Bonny Doon, Vin de Glaciere, CA	7	41
Chateau Doisy, Vedrines, Sauternes, France	10	45
Icewine, Mission Hill	10	45

BEER

Asahi (16 oz)	6	Bud Light	4
Kirin Ichiban (16 oz)	6	Heineken	4
Sapporo (16 oz)	6	Heineken Light	4
Singha	4	Corona	4
Kirin Light	4	Amstel Light	4
Budweiser	4	Tsingtao	4

WATER

Evian	7
Pellegrino	7
Voss (375ml)	4

COLD SAKE

	Bamboo	Bottle
Dewazakura (Jun mai Dai-Ginjyo shu) ' <i>Yuki Manman</i> ' (<i>'Snow Country'</i>) Delicately nuance aged dia-ginjyo sake defines the Japanese aesthetics of elegance simplicity. Vividly fruity when bottled it has deepened with age to reveal muted tones of pomegranate, and permission.		276
Akitabare (Jun mai Dai-Ginjyo shu) ' <i>Suirakuten</i> ' (<i>'Heaven of tipsy delight'</i>) Unusual for a dai-ginjyo, ' <i>Suirakuten</i> ' is aged in the bottle for two (2) years, developing a rarefied multi-hued flavor... Gentle yet strong, unassuming but proud, a masterpiece of the brewers arts.		176
Sake Hitosuji (Jun mai Dai-Ginjyo shu from <i>Okayama</i>) Limeted produced Akaiwa Omachi rice is defined to 35%, bringing out the distinct taste of rice itself. Enjoy its well mellowed taste blended with the rified aroma of Ginjyo.		125
Matsu Hassen (Jun mai Dai-Ginjyo shu from <i>Aomori</i>) A masterpiece of sake, made by the hands of master brewer, Ito Masami, combining the traditional Nambu Toji natural production method of Kan-Jikomi and his finest susceptibilities. Enjoy the distinctly mellow taste and good body of Japanese sake made in the land of Mutsu, with its clear refined taste.	53	
Ken (Daiginjyo) Enjoy the sensitive and good body of Japanese sake made in Fukushima. Smooth and sharp on the palate with 15.9% alcohol.	53	105
Wakatake Onigoroshi (Dai-Ginjyo shu from <i>Aomori</i>) ' <i>Demon Slayer</i> ' A light, smooth rice type; very clean, almost an watermelon aroma. Tastes round and quite impressive with a short, but bitter finish.	40	79
Kaika, Kazeno Ichirin (Dai-Ginjyo shu from <i>Tochigi</i>) ' <i>A flower in the wind</i> ' Flavorful type, refreshing fruity aromas of strawberry, cherry and peach; refined sweetness is nicely balanced with clean acidity.	35	69
Dewazakura 'Oka' (Dai-Ginjyo shu) ' <i>Cherry bouquet</i> ' Delightful, flowery bouquet with a touch of pear and melon.	40	79
Sawanoi (Dai-Ginjyo shu from <i>Tokyo</i>) ' <i>Pure flavor</i> ' This pure and flavorful type is smooth, medium-dry with a nice body; Well balanced, ripe fruit and floral aromas are savory, smooth and delicate on the palate.	35	69
Otokoyama (From <i>Hokkaido</i>) ' <i>Man's Mountain</i> ' Light, smooth and rich. Quiet grain-like aromas, with a hint of fruit on the nose. Refreshing lightness with vivid acidity, full-bodied.	30	59
Tenzan (Jun-mai Genshu) This sake is made from high-refined Saiki No. 134 rice and examined with extremy scrutiny in order to select only the rice most suitable for brewing. With a pleasant taste, it makes the most of the fundamental deliciousness of Japanese sake. Best enjoyed as chilled or "on the rocks".		37
Yaegaki (Nigori Sake) (Nigori Sake) A dry sake that represents the top of Yaegaki's domestic sake line. It is made with rice where each grain has been polished away 40%, by brewing at low temperatures for a long period of time. Full-bodied and slightly acidic. Yaegaki goes well with a variety of foods.	25	49
Hanaomai (Jun mai shu from <i>Shizouka</i>) Jun mai shu uses only the purest water (mizu) from the Fuji-san mountain and the best quality of rice from Shizuoka. Enjoy the dry, smooth taste of pure hand crafted sake.	25	49
Kurosawa (Jun mai from <i>Negano</i>) In the Japanese art and tradition of sake, the kimoto brewing process is rare. Few sake breweries are able to provide the meticulous hand brewing steps required of the Kimoto title. This smooth, dry saki will enhance any cuisine and occasion. Countless years of tradition are captured in every bottle and every distinctive taste of Kurosawa Jun Mai Kimoto.	25	49
Hakatsuru Using only the finest rice "Yamada-Nishiki", and Nada's famed natural spring water "Miyamizu", "Shoune" has been brewed as the Supreme of Japanese sake. This graceful Sake with fruity scents, velvety smoothness can be enjoyed chilled or at room temperature.	25	49