

Wines by the Glass

White Wines

Delicato Chardonnay, <i>California</i>	7
Fabiano Pinot Grigio, <i>Italy</i>	7
El Portillo Sauvignon Blanc, <i>Argentina</i>	7
Blue Fish Riesling, <i>Germany</i>	8
Takara Plum Wine	6

Red Wines

Santa Rita Cabernet Sauvignon, <i>Chile</i>	7
Walnut Crest Merlot, <i>California</i>	7
Five Rivers Pinot Noir, <i>California</i>	8
Callia Alta Malbec, <i>Argentina</i>	7

White Wines

Takara Plum Wine	15
Delicato Chardonnay, <i>California</i>	20
Wente Chardonnay "Morning Fog", <i>Monterey, California</i>	26
Laboure Roi Macon Villages, <i>Burgundy, France</i>	27
Clos Du Bois Chardonnay, <i>California</i>	30
Sonoma Cutrer "Russian River Ranches" Chardonnay, <i>California</i>	38
Laboure Roi Pouilly Fuisse, <i>Burgundy, France</i>	38
The Crusher Viognier, <i>Clarksburg, California</i>	29
Fabiano Pinot Grigio, <i>Veneto, Italy</i>	20
Brassfield Estate Pinot Grigio, <i>High Valley, California</i>	24
Chateau Ste. Michelle Dry Riesling, <i>Washington</i>	24
Blue Fish Riesling, <i>Germany</i>	26
Prum "Essence" Riesling, <i>Germany</i>	28
El Portillo Sauvignon Blanc, <i>Argentina</i>	22
Oyster Bay Sauvignon Blanc, <i>Marlborough, New Zealand</i>	27
Chateau De Sancerre Sancerre, <i>Loire, France</i>	40

Red Wines

Santa Rita Cabernet Sauvignon, <i>Chile</i>	21
Gnarly Head Cabernet Sauvignon, <i>California</i>	26
Sebastiani Cabernet Sauvignon, <i>Sonoma, California</i>	32
Sterling Cabernet Sauvignon, <i>Napa, California</i>	45
Walnut Crest Merlot, <i>Chile</i>	20
181 Merlot, <i>Lodi, California</i>	28
Ferrari Carano Merlot, <i>Sonoma, California</i>	34
Rutherford Hill Merlot, <i>Napa, California</i>	40
Seven Daughters Red Blend, <i>California</i>	28
The Crusher Petite Sirah, <i>Clarksburg, California</i>	29
Ironstone Meritage, <i>California</i>	52
Five Rivers Pinot Noir, <i>Paso Robles, California</i>	26
Greg Norman Pinot Noir, <i>Santa Barbara, California</i>	30
Aquinas Pinot Noir, <i>Napa, California</i>	34
Argyle Pinot Noir "Willamette", <i>Oregon</i>	45
Jacobs Creek Shiraz, <i>Australia</i>	22
Marques De Riscal Tempranillo, <i>Rioja, Spain</i>	25
Callia Alta Malbec, <i>Argentina</i>	20
Finca El Origen Malbec Reserva, <i>Mendoza, Argentina</i>	27
Santa Carolina Carmenere Reserva, <i>Chile</i>	27
Badia Coltibuono Chianti "Cetamura", <i>Tuscany, Italy</i>	26
Ruffino Riserva Ducale Traditional (Tan Label), <i>Tuscany, Italy</i>	49
Fabiano Amarone "Storica", <i>Veneto, Italy</i>	68

Sparkling Wines

Korbel Brut Rose, <i>California</i> (187 ml)	7
Marquis De La Tour Brut, <i>Loire</i>	21
Pacific Rim "White Flowers" Sparkling Riesling	30
Moet & Chandon Imperial, <i>Champagne</i>	75
Veuve Clicquot "Yellow Label", <i>Champagne</i>	82



Sake

HOUSE

Ozeki 6 11
Medium Dry

Fugu-Hirezeki 8
Served hot with toasted Fugu (blowfish) fin

JUNMAI

Shirayuki Reishu (500ml) 12
Medium Dry

Nanbu Bijin "Southern Beauty (500ml) 16
Brewed with 100% ginotome rice (dry)

GINJO

Hakkaisan "Eight Peaks" (500ml) 28
Light, elegant and smooth made by Daiginjo process

JUNMAI GINJO

Fassai 50 "Otter Fest" (500ml) 11
Graceful aroma, a well-rounded flavor (semi-dry)

Shikaiou Shin (500ml/720ml) 21 38
Waka Mizu rice, mellow and aromatic (rich-medium dry)

Kagatobi (720ml) 42
Full of superb aromatic taste (dry)

Ty-Ku (575ml) 25
Refined with peach nose, subtle hint of spice

JUNMAI DAL-GINJO

Wakatake Onikoroshi (500ml/720ml) 30 62
Beautifully round, silky texture (dry)

Sesshu Otokoyama (500ml/720ml) 35 65
Yamada Nishiki rice, excellent taste (lite/dry)

Sempuku Kura (720ml) 78
Ultra smooth and fresh aroma (rich/semi dry)

NIGORI

Hyosho "Diamond Dust" 20
Ginjo Nigori (500ml)

Hoshi Akari rice polished down to 50% (lite/sweet)

Shirakawago (unfiltered sake) (500ml) 18
Mellow flavor, wealthy aroma is best enjoyed chilled

Shochu

Ichiko Mugi (50 proof) 7 40
Barley/spring water refreshing flavor and clear taste

Synchro Coffee Shochu (48 proof) 10 55
Coffee beans/barley heavenly coffee flavored gem

Jougo Kokuto (48 proof) 8 42
Sugarcane/rice, fruity sweet aroma but refreshing

Kuromaru (48 proof) 7 40
Sweet potato/rice, smooth, lite elegant aroma

Specialty Cocktails

WHITE PEAR MARTINI

Grey Goose La Poire, Pear Puree & Cinnamon

COCOMO

Ciroc Coconut Vodka, Midori, Pineapple Juice & Sour

ESPRESO SO KISS

*Three Olives Espresso Vodka, Stoli Vanil Vodka
& Godiva Chocolate Liqueur*

TY KU Q

*Ty Ku Liqueur, Ichiko Soju &
Muddled Cucumbers topped with Sprite*

DRAGON BITE

*Bacardi Dragon Berry Rum, Fresh Basil &
Muddled Strawberries topped with Lemonade*

HELLO KITTY

*Ty Ku Liqueur, Capico, Absolut Citron
& a splash of Grenadine*

LYCHEE GO NUTS

Bulldog Gin, Lychee Puree & a splash of Sour

SPIKE SUMO

Sweet Tea Carolina Vodka & Lemonade

ZEN

*Absolut Citron Vodka, Zen Green Tea liqueur,
Green Tea & Simple Syrup*

Beer

DRAUGHT

Kirin Ichiban (Japan) (glass/pitcher) 5 16

DOMESTIC

Budweiser (12oz.) 3.5

Coors Light (12oz.) 3.5

Brooklyn Lager (12oz.) 4.5

Sierra Nevada (12oz.) 4.5

Michelob Ultra (12oz.) 3.5

O'Doul's non-alcoholic (12oz.) 3.5

IMPORTED

Heineken - Holland (12oz.) 4

Corona - Mexico (12oz.) 4

Sapporo Reserve - Japan (16oz.) 7

Grimbergen Double Dark - Belgium (12oz.) 4.5

OB - Korea (12oz.) 4