

Kire sake //

Kire (Key-Ray) ‘Beautiful-Clean Sake’ Simple, pristine, subtle sake

	Glass	Carafe	Bottle
Deep Water / Tosatsuru Azure Ginjo, Kochi Prefecture (20) Pristine, crisp, dry	15	50	90 720ml
Dry Mountain Sky / Eiko Fuji Hon Kara Honjozo, Yamagata Prefecture (45) Bright, refreshing, notes of candied citrus, dry	9	30	135 1800ml
Water Flow / Jozen / Shirataki Junmai Ginjo, Niigata Prefecture (29) Light, refreshing, notes of candied citrus, dry	17	55	125 720ml
Immutable Emerald / Kubota Hekijyu Junmai Daiginjo, Niigata Prefecture (29) Inviting, pear nectar and melon, medium dry	22	68	149 720ml
Harbor / Hideyoshi Honjozo Namachozo (Once Pasteurized), Akita Prefecture (2) Bright, crisp, slight notes of watermelon, neither sweet nor dry			30 300ml
Eight Peaks / Hakkaisan Tokubetsu Junmai, Niigata Prefecture (29) Calm, great texture and balance, medium dry		36	300ml
Silent Snow / Yukihonoka Tokubetsu Junmai, Yamagata Prefecture (45) Bright, super soft, notes of plum, neither sweet nor dry			39 300ml
Chrysanthemum Water / Kikusui Junmai Ginjo, Niigata Prefecture (29) Mellow, slightly floral, medium dry		35	300ml
Bamboo Princess / Kaguyahime Junmai 30%, Kyoto Prefecture (22) Silky, delicate notes of grain and cocoa, medium dry		77	500ml

Kire sake //

Kire (Key-Ray) ‘Beautiful-Clean Sake’ Simple, pristine, subtle sake

	Bottle
Flower / Hana Tsukasabotan Junmai, Kochi Prefecture (20) Delicate litchi notes, clean, compact dry	85 720ml
Snow Flake / Dewanoyuki Junmai, Yamagata Prefecture (45) Mellow, pleasant aromas of ripe melon, medium dry	72 720ml
Crane of Akita / Dewatsuru Junmai Ginjo, Akita Prefecture (2) Calm, slight herbal and mineral hints, dry	81 720ml
Melody of Water / Mizunoshirabe Ginjo, Kyoto Prefecture (22) Lush, hints of vanilla and melon, neither sweet nor dry	74 720ml
Circle of Pride / Tamajiman Tanrei Junmai Ginjo, Tokyo Prefecture (41) Pure, like water, dry	90 720ml
Horin Junmai Daiginjo, Hyogo Prefecture (13) Hyogo Prefecture (13) Kind, hints of honey and grass	95 720ml
Ty Ku White Junmai Daiginjo, Aomori Prefecture (3) Bright, notes green melon and cucumber, medium dry	195 750ml
One Island / Ichishima Daiginjo, Niigata Prefecture (29) Elegant, notes of melon, and cocoa, dry	175 720ml
Flying Pegasus Junmai Daiginjo, Akita Prefecture (2) Silky, notes of almonds and caramel, medium dry	475 720ml

A j i s a k e //

Aji (Ah-G) 'Flavorful' Rich sakes that express the richness and flavor of the rice

	Glass	Carafe	Bottle
Seven Spearsmen / Shichi Hon Yari Junmai, Shiga Prefecture (36) Bold with notes of overripe peach, slightly woody, medium	10	32	176 1800ml
Roka Akor / Kimura Junmai, Akita Prefecture (2) Bright, clean notes of pear and cucumber, dry	11	35	185 1800ml
Star Sword / Kenbishi Junmai, Hyogo Prefecture (13) Oldest brand in Japan, cocoa and shitake, dry	16	48	115 720ml
True Beauty / Setsuget Bijin Junmai, Oita Prefecture (30) Simple, notes of rice and minerals, dry			30 300ml
Drunken Whale / Suigei Tokubetsu Junmai 30%, Kochi Prefecture (20) Intense, notes of cranberry and walnuts, dry			45 300ml
Fragrant Water / Housui Tokubetsu Junmai 30%, Tokushima Prefecture (40) Well structured, notes of apple skin, slightly woody, medium dry		300ml	43
Wandering Poet / Rihaku Junmai Ginjo 40%, Shimane Prefecture (37) Pleasant, notes of cashew and sweet potato			60 300ml
Radiant Dew Drops / Tamanohikari Junmai Daiginjo 50%, Kyoto Prefecture (22) Silky, notes of banana and dark chocolate, medium dry		67	300ml
Seven Spearsmen / Shichi Hon Yari Junmai Daiginjo 50%, Shiga Prefecture (36) Buttery, notes cashew and overripe pear, medium		500ml	215

A j i s a k e //

Aji (Ah-G) 'Flavorful' Rich sakes that express the richness and flavor of the rice

	Bottle
Male Mountain / Otokoyama Junmai, Hokkaido Prefecture (12) Harmony of rice and water, dry	81 720ml
Raccoon / Tanuki Junmai, Yamaguchi Prefecture (46) Luscious, grilled pineapple, medium dry	80 720ml
Drunken Snapper / Narutotai Ginjo Nama Genshu, Tokushima Prefecture (40) Masculine, intense aromas of overripe peach and citrus, neither sweet nor dry	84 720ml
Bride of the Fox / Kanbara Junmai Ginjo, Niigata Prefecture (29) Delightful, notes dates and caramel, medium dry	112 720ml
Midnight Moon / Yoi no Tsuki Daiginjo, Iwate Prefecture (16) Kind, hints of pralines and autumn fruit, hint of sweetness	116 720ml
Super 9 Junmai Daiginjo, Iwate Prefecture (16) Highest milled sake in the world (81% removed). From a brewery destroyed in the tsunami (Less than 400 bottles remain) Elegant, complex, a true treat	1800 720ml

K a o r i s a k e //

Kaori (Kah-oh-re) 'Pleasant Aroma', wine like aromas often floral and/or fruity

	Glass	Carafe	Bottle
Mirror of Truth / Seikyo Junmai, Hiroshima Prefecture (11) Light pleasant notes of red apple skin, dry	9	29	165 1800ml
Water Place / Mizbasho Junmai Ginjo, Gunma Prefecture (10) Brilliant, musk melon and orange zest, neither sweet nor dry	8	25	145 1800ml
Ty Ku Black Junmai Ginjo, Nara Prefecture (28) Inviting, notes of peach and allspice, slightly sweet	15	50	90 750ml
Lightness / Chikurin Karoyaka Junmai Ginjo USDA Organic, Okayama Prefecture (31) Complex champagne like bouquet, slightly sweet	23	78	171 720ml
Southern Beauty / Nanbu Bijin Junmai, Iwate Prefecture (16) Pleasant, apricot and plum, slightly dry			54 300ml
Beautiful Field / Biho Fukucho Junmai Ginjo, Hiroshima Prefecture (11) Complex, autumn spice and orchard fruit, medium dry		50	300ml
Treasure Ship / Takara Fune Junmai Ginjo, Okayama Prefecture (31) Easy, notes of cherry blossom, neither sweet or dry			71 300ml
Pride of the Village / Sato no Homare Junmai Ginjo, Ibaraki Prefecture (14) Expressive, tropical and floral notes, medium dry		88	300ml
Cabin in the Snow / Yuki no Bosha Junmai Ginjo, Akita Prefecture (2) Playful, notes of strawberry and pineapple, medium dry		58	300ml
Good Feeling / Jokigen Junmai Ginjo, Yamagata Prefecture (45) Fun notes of plum and peach, medium dry		47	300ml

K a o r i s a k e //

Kaori (Kah-oh-re) 'Pleasant Aroma', wine like aromas often floral and/or fruity

	Glass	Carafe	Bottle
D-Y 50 / Dassai Goju (23) Junmai Daiginjo, Yamaguchi Prefecture (46) Lush textures bright bouquet of green apple and pineapple, medium		51	300ml
Drawing Room / Shoin Junmai Ginjo, Yamaguchi Prefecture (46) Silky, notes of apricot and melon, slightly sweet			72 500ml
Pacific Ocean / Taiheikai Tokubetsu Junmai, Ibaraki Prefecture (14) Pretty, violets and blueberry, medium dry			79 720ml
Best of the West / Azumaichi Junmai Ginjo, Saga Prefecture (34) Bright, candied apple, finish tart, medium			149 720ml
White Blossom / Mineno Hakubai Junmai Ginjo, Niigata Prefecture (29) Subtle, notes of plum blossom and citrus, dry			89 720ml
Glorious Mt Fuji / Eiko Fuji Junmai Ginjo Nama, Yamagata Prefecture (45) Fresh, watermelon and honey, hint of sweetness			149 720ml
Dream Light / Yumeakari Junmai Ginjo, Iwate Prefecture (16) Light, notes of white cherries and mint, medium dry		75	720ml
Divine Droplets / Gingashizuku Junmai Daiginjo, Hokkaido Prefecture (12) Luxurious, notes of melon and cucumber, slightly sweet		185	720ml
Great Mountain / Chokaisan Junmai Daiginjo, Akita Prefecture (2) Explosive notes of raspberry and fennel neither sweet nor dry		130	720ml
Silent Stream / Tentaka Junmai Daiginjo, Tochigi Prefecture (39) Near perfection, pear nectar, slightly sweet			310 720ml

K a o r i s a k e //

Kaori (Kah-oh-re) 'Pleasant Aroma', wine like aromas often floral and/or fruity

	Glass	Carafe	Bottle
Ferry Boat / Watari Bune			275
Junmai Daiginjo, Ibaraki Prefecture (14)			720ml
Sexy layers of tropical aromas, neither sweet nor dry			
Demon Slayer / Wakatake Onikoroshi		116	
Junmai Daiginjo, Shizuoka Prefecture (38)			720ml
Smooth cantaloupe and tangerine neither sweet or dry			
Saber / Ken			165
Junmai Daiginjo, Fukushima Prefecture (8)		720ml	
Brilliant, candied blackberries and fruit blossom, medium dry			
Dassai 23 / Dassai Niwari San bu			283
Junmai Daiginjo, Yamaguchi Prefecture (46)			720ml
Layers of red berries, neither sweet nor dry			
Emperor's Sake / Kamotsuru Sokaku			276
Junmai Daiginjo, Hiroshima Prefecture (11)		720ml	
Luxurious notes of autumn spices and pitted fruits, neither sweet nor dry			
Mystery / Maboroshi			421
Junmai Daiginjo, Hiroshima Prefecture (11)		720ml	
Billowing aromas of candied plums and blueberry, medium dry			

A s o b i s a k e //

Asobi (Ah-soh-be) 'Playful Aroma' Unusual sakes, sparkling, unfiltered, or flavored, always fun

	Glass	Carafe	Bottle
Cloud Fifty / Dassai Goju Nigori/ Unfiltered, Yamaguchi Prefecture (46) Medium Clouds, pleasant aroma of green banana, medium dry	15	53	110 720ml
Mountain Citrus / Yamayuzu Yuzu (Japanese Citrus Flavored), Kochi Prefecture (20) Tart, sweet and refreshing, like a light Japanese limoncello	12	40	96 720ml
Sacred Mist Nigori/ Unfiltered, Okayama Prefecture (31) Rich thick clouds, notes of coconut and almonds, sweet			35 300ml
Dreamy Clouds / Rihaku Nigori/ Unfiltered, Shimane Prefecture (37) Light clouds, notes of cashew and brown sugar, slightly sweet			45 300ml
Crazy Milk Nigori/ Unfiltered, Oita Prefecture (30) Thick clouds, flavors of honey and nuts, slightly sweet			29 300ml
Flower / Hana Hou Hou Shu Sparkling Rose Okayama Prefecture (31) Rose Sparkling, hints of rose, sweet			54 300ml
Heart's A Flutter / Tokimeki Sparkling Nara Prefecture (28) Sweet, like cream soda			44 300ml
Pure / Mizbasho Sparkling Gunma Prefecture (10) Dry fine champagne like bubbles, a true celebration			120 750ml

Shochu //

Japanese Spirit, made from a wide variety of starches from sweet potato to barley, born of simple pot still technology imported from Korea and Taiwan some 700 years ago. Once thought of as drink for the coal miners and farmers of the southern Japan. In recent years this drink has become more popular than sake in Japan. Shochu is a reflection of the grain or starch it is made from and the koji, a mold that is responsible for the conversion of starch to sugar. We cannot have Shochu without this magical koji. Mellow than whiskey or vodka this spirit averages around 24 percent alcohol. Shochu is both funky and grainy at its best and comes to life on the rocks with hearty grilled meats.

	Glass	Bottle
Corner Still / Kakushigura, Barley (Mugi) Oak aged, mellow notes of vanilla, soft finish.	12	96
Little One / Ichiko, Barley (Mugi) Traditional, notes of roast barley, mild edges	9	75
Ty Ku, Barley (Mugi) Smooth, subtle toasty note	8	55
White / Shiro, Rice (Kome) Sweet rice aromas with a clean finish, like strong sake.	12	92
Pride of the Earth / Tomi No Hozan, Sweet Potato (Imo) Earthy, true aromas of sweet potato, a mild soft sweet finish	18	140
Firefly / Chiran, Sweet Potato (Imo) A rare gem, a true artisanal spirit, rich, earthy, delicious.	14	107
Tropic Cane / Juogo, Brown Sugar, (Kokuto) Aromas of molasses and stone fruit, like rich rum.	12	96

Roka Akor Shochu Infusions //

Roka Akor has an ever-changing list of limited Shochu infusions derived from fresh, organic, ingredients, specially served over a hand chipped block of ice.

Your server or bartender would be happy to discuss today's Shochu Infusions.	14-16
Seasonal Shochu Flight	15

Specialty Cocktails //

all cocktails \$13

The Bitter Geisha, *Seasonal*

Damrak Gin, Amaro Nonino, Marie Brizard Orange Curaçao, Lemon, Orange,
Bar Keep Chinese Bitters, Egg Whites

Roka Mule, *Aperitif* – 1940's

Vikingfjord Vodka, Lime, House Made Ginger Beer

Farewell to Autumn, *Aperitif*

Imbue Petal & Thorn Vermouth, Mathilde Pêche, Ginger Demerara, Lime, Cocchi Torino

Of Fruit & Fire, *Aperitif*

Pierde Almas La Puritita Verda Mezcal, House Made Raspberry Puree, Agave, Lemon,
Peychaud's Bitters, Domaine Carneros Sparkling

Kyuri, *Martini*

Shochu, Junmai Ginjo Sake, Regan's Orange Bitters, Fresh Cucumber

A Drunken Monk, *Caribbean*

Autumn Spiced Pear Shochu, Green Chartreuse, Lemon, Grilled Asian Pear

Shochu Smash, *Caribbean*

Mango Thai Chili Shochu, Orange and Lemon Wheels, Fresh Mint

The Dark Passenger, *Boozy & Bitter*

Mount Gay Eclipse Rum, Falernum, Lemon, House Made Blackberry Jam

The Usual Suspects, *Boozy & Bitter*

High West Double Rye Whiskey, Cocchi Americano, Gran Classico, Grapefruit, Angostura Bitters

Sazerac, *Boozy & Bitter* – Merchants Exchange Coffee House – 1850's

James Oliver Rye Whiskey, Peychaud's Bitters, Angostura Bitters, Demerera Sugar Cube,
Dash of Kubler

London Favorites

Blood Orange Margarita, *Aperitif*

Maestro Dobel Tequila, Solerno Blood Orange Liqueur, Blood Orange Bitters, Lime, Chili-Salt Rim

Saketini, *Martini*

Hendrick's Gin, Junmai Ginjo Sake, Fresh Cucumber

Gōsutochiri, *Martini* – **Spicy!!!**

Sobieski Vodka, Junmai Ginjo Sake, Ghost Chili Shochu, Lime, Fresh Cucumber and Shiso

Beer & Non Alcoholic //

BEER

Kirin Ichiban	6
Sapporo Light	6
Sapporo Draft	6
Echigo Stout	12
Orion	9
Ginga Kogen	12
Hitachino White Ale	12
Hitachino XH	12

NON-ALCOHOLIC

BEER

Clausthaler Premium	6
---------------------	---

COCKTAILS

Jasmine Yuzu Palmer	7
---------------------	---

Yuzu, Lemon, Jasmine Green Tea Infused Honey

Raspberry Mule	6
----------------	---

House Made Raspberry Puree, Lime, Ginger Beer

White Peach Margarita	6
-----------------------	---

Blood Orange Bitters, White Peach Infused Agave, Orange, Lime

S p a r k l i n g //

NV JCB No. 69, Cremant de Bourgogne Brut, Burgundy, France	12
--	----

2009 Domaine Carneros Brut, Carneros, Napa Valley, California	18
---	----

NV Henriot Brut, Champagne, France	24
------------------------------------	----

W h i t e w i n e //

2011 Fredrich Wilhelm 'Gymnasium' Kabinett Riesling, Mosel, Germany	12
---	----

2012 Ca'Donini, Pinot Grigio, Veneto, Italy	10
---	----

2012 Bodegas Naia Verdejo, Rueda, Spain	11
2012 Craggy Range Te Muna Road Vineyard Sauvignon Blanc, Martinborough, NZ	13
2012 Man Vintners Chenin Blanc, Agter-Paarl, South Africa	10
2010 Hugel ‘Cuvee Les Amours’ Pinot Blanc, Alsace, France	11
2011 Domaine Bernier Chardonnay, Loire Valley, France	10
2011 Olivier Leflaive ‘Les Setilles’ Chardonnay, Burgundy, France	15
2012 Laetitia Estate Chardonnay, Arroyo Grande, California	14
2010 DeLoach ‘O.F.S.’ Chardonnay, Russian River Valley, California	20

R o s e w i n e //

2012 Paul Jaboulet ‘Parallel 45’ Grenache/Syrah, Cotes du Rhone, France	11
---	----

R e d w i n e //

2011 Matthew Fritz Pinot Noir, Sonoma Coast, California	13
2011 Ponzi ‘Tavola’ Pinot Noir, Willamette Valley, Oregon	15
2010 Marchesi Di Barolo Barbera d’Alba, Piedmont, Italy	11
2010 E. Guigal, Cotes du Rhone, France	10
2007 Casey Flat ‘Open Range’ Syrah/Cab/Mouvedre, Capay Valley, California	12
2010 Flowers ‘Perennial’ Red Blend, Sonoma Coast, California	18
2010 Brancaia Super Tuscan, Tuscany, Italy	11
2011 Hedges ‘HIP’ Merlot, Columbia Valley, Washington	10
2011 Santa Julia Reserva Malbec, Mendoza, Argentina	11
2010 Shimmin Canyon Cabernet Sauvignon, Paso Robles, California	11

2011 Ben Marco Cabernet Sauvignon, Mendoza, Argentina	15
2009 Robert Sinsky 'Point of View' Bourdeaux Blend, Napa Valley, California	20
2011 Saldo Zinfandel, Napa Valley, California	17

S p a r k l i n g | Sparkling wines should not only be enjoyed for special occasions. Ranging from fresh and vibrant to textured and layered, these effervescent beauties are a perfect complement to all of our Japanese cuisine.

C h a m p a g n e //

NV Paul Dethune Grand Cru Brut	99
NV Bollinger Special Cuvee Brut	133
NV Veuve Cliquot Brut Rose	126
NV Krug Grande Cuvee Brut	287
2004 Louis Roederer Cristal Brut Rose	925
NV Henriot Brut Rose	139

W o r d l y //

NV Poema Brut, Cava, Penedes, Spain	42
NV Ca'Vittoria Prosecco Superiore, Veneto, Italy	49
2010 Argyle Brut, Willamette Valley, Oregon	66
2010 Schramsberg Brut Blanc de Blancs, North Coast, California	72
2005 Domaine Carneros Le Reve Brut Blanc de Blancs, Los Carneros, California	150
NV Pierre Sparr Brut Rose, Cremant D'Alsace, France	55

Pinot Gris |
Pinot Blanc

Pinot Grigio & Pinot Gris are two names for the same grape— but the style of wine produced with this grape depends heavily on the Growing Region & the Winemaker. It is a versatile grape with wines ranging from crisp and clean to textured and layered. Pinot Blanc, a cousin of Pinot Gris, is similar in texture and style, but not as spicy.

United States //

2012 Ponzi Vineyards Pinot Gris, Willamette Valley, Oregon	48
2011 King Estate Pinot Gris, Oregon	48
2012 Anne Amie Pinot Gris, Oregon	44
2012 WillaKenzie Estate Pinot Gris, Willamette Valley, Oregon	54
2012 Maldonado, Carneros, California	63

Italy //

2012 Scarpetta Pinot Grigio, Venezia	53
2009 Los Triolet Pinot Gris, Vallee D'Aoste	55
2012 Alois Lageder, Alto Adige	49

France – Germany //

2010 Franz Keller Pinot Gris, Baden, Germany	69
2007 Trimbach Reserve Pinot Gris, Ribeauville, Alsace	65

Sauvignon Blanc | Chenin Blanc

Crisp, tart, and bursting with fruit. Sauvignon Blanc is like summer in a glass! Choose this grape with tangy sauces, lighter sashimi and salads. Chenin Blanc with its strong mineral content and versatility in style matches up beautifully with shellfish

Down Under//

2012 Mount Nelson Sauvignon Blanc, Marlborough, New Zealand	59
2011 Mulderbosch Chenin Blanc, Western Cape, South Africa	47
2011 Moss Wood Vale Semillon-Sauvignon Blanc, Margaret River, Australia	75

Old World//

2012 Pascal Jolivet Sauvignon Blanc, Sancerre, Loire Valley, France	74
2011 Vigneau-Chevre Demi-Sec Chenin Blanc, Vouvray, Loire Valley, France	57
2009 Domaine des Baumard Chenin Blanc, Savennieres, Loire, France	62
2012 Venica & Venica Sauvignon Blanc, “Ronco delle melle” Collio Orientali, Italy	88
2011 Floreado Sauvignon Blanc, Alto Adige, Italy	59
2011 Domaine Didier Dagueneau, Blanc Fume De Pouilly, Loire Valley, France	140
2011 Chateau Beaugard Ducasse, Graves, Bordeaux, France	59

United States//

2012 Markham Vineyards Sauvignon Blanc, Napa Valley, California	39
2012 Vogelzang Sauvignon Blanc, Happy Canyon, Santa Ynez Valley, California	63
2012 Spottswoode Estate Sauvignon Blanc, Napa Valley, California	89

Gruener Veltliner | Riesling

The perfect pairing with Asian Ingredients, Riesling has the intensity to stand up to sauces with both sweet and spicy flavor profiles and its versatility at the dinner table for still wines is rarely matched. Gruener Veltliner's sleek style and transparency make it a natural for the salinity and richness of sashimi such as King Salmon & Tuna.

Austria //

2012 Hopley Gruener Veltliner Trocken, Burgenland	48
2012 Rudi Pichler Gruener Veltliner Federspiel, Wachau	77
2012 Huber Estate Gruener Veltliner, Oberer Steigen, Traisental	50
2011 Loimer Riesling, Kamptal	64

Germany //

2009 George Breuer Riesling Kabinett, Rheingau	98
2011 Gunderloch Riesling Spatlese, Rheinessen	65
2011 Schloss Volrads Riesling Kabinett, Rheingau	48
2011 Dr. Hermann Riesling Kabinett, Urziger Wurzgarten, Mosel	55

New World //

2011 Poet's Leap Riesling, Columbia Valley, Washington	59
2012 Trefethen Dry Riesling, Oak Knoll, Napa Valley, California	54
2012 Pewsey Vale Dry Riesling, Eden Valley, Australia	40

France //

2011 Meyer-Fonne Riesling, "Kaefferkopf", Alsace	64
2006 Trimbach Cuvee Frederic Emile Riesling, Alsace	125

Rhone Varietals |

marsanne, rousanne, viognier

Rhone whites tend to have similar body to Chardonnay. They have texture and layers. They match best with dishes that have a similar weight and complexity to them. Grilled shellfish always comes to mind.

France //

2010 Tardieu-Laurent, Condrieu, Rhone 95

New World //

2011/12 Tablas Creek Vineyard Cotes de Tablas Blanc, Paso Robles, California 75

2011 Jemrose Viognier, Egret Pond Vineyard, Bennett Valley, California 89

2010 Luke Donald Collection Viognier, Santa Rita Hills, California 60

Floral | Spicy | Aromatic

These varietals come from traditional as well as new world growing regions spanning the globe. Fun and interesting many of them have similarities to some of your favorite classic varietals.

2011 Crios de Susana Balbo Torrontes, Cafayate Valley, Salta, Argentina 49

2011 Skouras Moscofilero, Peloponnese, Greece 44

2011 Zind-Hunbrecht Gewurztraminer, Alsace, France 66

2010 Heartland Blend “Stickleback”, South Australia 35

2012 Domaine Sigalas Assyrtiko, Santorini, Greece 59

2011 Domaine Tissot Traminer, Arbois, Jura, France 70

Heirloom White | Varietals

Many of these varietals that are distinctive to their traditional growing regions in the beautiful countries of Spain & Italy match up quite well with Asian cuisine.

Regional Italian //

2010 Caldora Pecorino, “Colle dei Venti” Terre di Chieti, Abruzzi	62
2009 Teruzzi & Puthod, ‘Rondolino’, Vernaccia di San Gimignano, Tuscany	50
2012 Correggia Roero Arneis, Piedmonte	45

Regional Spanish //

2012 La Cana Albarino, Rias Biexas, Galicia	39
2011 Bull & Gin Verdejo, Rueda, “Nosis”, Castillo Y Leon	48

Chardonnay |

This grape is still the queen of wine and rightfully so. When pairing Chardonnay you must think about the area of the world it was grown in first. New World Chardonnay tends to be rich & bold while Old World Chardonnay tends to lean more toward elegance and depth.

New World //

2011 Domaine Drouhin, “Arthur”, Dundee Hills, Oregon	84
2010 Presqu’ile, Santa Maria Valley	90
2011 Jordan, Russian River Valley, California	70
2012 Cakebread Cellars, Carneros, Napa Valley	99

2011 Flowers Vineyard and Winery, Sonoma Coast, California	98
2008 Wind Gap, Sonoma County, California	99
2012 Hamilton Russell Vineyards, Cape of Good Hope, South Africa	72
2010 Brewer-Clifton, Santa Rita Hills, California	85
2010 Vasse Felix, Margaret River, Western Australia	63
2010 Sanford, Santa Rita Hills, California	58

Old World //

2011 J.-A. Ferret, Pouilly Fuisse, Macon, Burgundy, France	98
2008 Benoit Ente Champ Gain 1er Cru, Puligny-Montrachet	149
2006 Maison Champy Grand Cru, Corton-Charlemagne	175
2011 Domaine William Fevre, “Champs Royaux”, Chablis, Burgundy, France	65
2010 Domaine Faiveley Mercurey, Burgundy, France	79
2010 Olivier Leflaive, Meursault, Burgundy, France	125
2009 Tenuta Di Nozzole, Tuscany, Italy	55

Classic Bordeaux Varietals |

merlot, malbec, cabernet franc
cabernet sauvignon, carmenere, petit verdot

These grape varietals have bold fruits, structure & power. When pairing Japanese cuisine with these wines try to match the intensity of the wine to the intensity of the food. Old world Bordeaux varietals tend to be a little less aggressive compared to their New World counterparts. Steak & Lamb would be a great choice.

Bordeaux | Loire Valley | France //

2009 Chateau Rolland de By, Medoc, Bordeaux	99
2000 Chateau La Mondotte, St Emillion, Bordeaux	965
2006 Chateau L’Evangile, Pomerol, Bordeaux	513
2005 Chateau Mouton Rothchild, Pauliac, Bordeaux	1635
2005 Chateau Margaux, Margaux, Bordeaux	1825
03/08 Chateau Cos d’Estournel, St. -Esteph, Bordeaux	496

2009 Bernard Baudry Le Clos Guillot, Chinon, Loire Valley	77
2006 Chateau Calon-Segur, St. -Esteph, Bordeaux	252

Italy //

2006 LeMacchiole Paleo, Bolgheri, Tuscany	199
2006 Tenuta Di Ghizzano Blend, Tuscany	99
2008 Tenuta San Guido "Sassicaia" Bolgheri, Tuscany	420
2010 Fattoria Petrola "Galatrona", Tuscany	215

South America //

2011 Michael Torino "Don David Reserva" Malbec, Cafayate Valley, Salta, Argentina	52
2009 Santa Carolina "Reserva de Familia" Carmenere, Rapel Valley, Chile	55
2011 Casa Lapostolle "Cuvee Alexandre" Cabernet Sauvignon, Colchagua, Chile	62

South Africa //

11/12 Rust en Vrede, Stellenbosch	48
-----------------------------------	----

United States //

2011 Donati Family Vineyards "The Immigrant", Paicines, California	64
2006 Corison Cabernet Sauvignon, Napa Valley, California	159
2010 Wolf Family Vineyards Cabernet Franc, St. Helena, Napa Valley, California	165
2009 Skipstone Oliver's Blend, Alexander Valley, California	199
2009 Pahlmeyer Merlot, Napa Valley	175
2010 DeLille Cellars "D2" Columbia Valley, Washington	98
2010 Chalk Hill Estate Red, Chalk Hill, Sonoma County, California	139
2009 Staglin Cabernet Sauvignon, Rutherford, Napa Valley, California	315
05/06 Rudd Estate Cabernet Sauvignon, Oakville, Napa Valley, California	275

2010 Araujo Estate Altagracia Proprietary Blend, Napa Valley, California	250
2009 Peacock Family Cabernet Sauvignon, Spring Mountain, Napa Valley, California	150
'04/'05 Harlan Estate Proprietary Blend, Napa Valley, California	1600
2010 Joseph Phelps "Insignia" Proprietary Blend, Napa Valley, California	430
2011 Aviary, Cabernet Sauvignon, Napa Valley, California	55
2009 Jordan Cabernet Sauvignon, Alexander Valley, Sonoma County, California	99
2009 Peter Michael Winery "Les Pavots", Knights Valley, Sonoma County, California	325
2009 Markham Vineyards "The Philanthropist", Yountville, Napa Valley, California	99
2008 Cardinale Proprietary Blend, Napa Valley, California	500
2006 Celani Family, "Ardore" Napa Valley, California	400

Down Under //

2011 Two Hands Cabernet Sauvignon "Sexy Beast", McLaren Vale, South Australia	125
2011 Craggy Range Te Kahu Gimblett Gravels Vineyard, Hawkes Bay, New Zealand	69

Rhone Varietals |

syrah, grenache mouvedre

These Wines have a sense of place & personality. From Syrah & its inherent dark and spicy characteristics to Grenache and its warm red fruits these wines are not to be overlooked and match best with Robata grilled items.

France //

2007 Perrin & Fils "L'Andeol", Rasteau, Cotes du Rhone	78
2010 J.L. Chave Offerus, Saint Joseph, Cotes du Rhone	65
2009 Domaine du Pesquier, Cotes du Rhone	49
2008 Chateau de Saint Cosme "Hominis Fides" Gigondas, Cotes du Rhone	173
2007 Etienne Guigal "Ex Voto" Ermitage, Cotes du Rhone	644
2010 Domaine Des Senechaux, Chateauneuf-du-Pape, Cotes du Rhone	120
2010 Lavau, Gigondas, Cotes du Rhone	69

Australia //

2011 Luke Lambert Crudo Shiraz, Yarra Valley	95
2011 Molly Dooker Shiraz “Blue Eyed Boy”, South Australia	143
2006 Penfolds Shiraz “Grange”, South Australia	785

United States //

2011 Beckmen Vineyards Grenache, Santa Ynez Valley, California	59
2010 Qupe, Syrah, “Bien Nacido Vineyard” Santa Maria Valley, California	72
2011 Stolpman Estate Syrah, Santa Ynez Valley, California	79
‘10/’11 Copain Syrah “Tous Ensemble”, Mendocino County, California	85

California Zinfandel | A grape with a long history in the United States. Zinfandel can boast as having the oldest vines in America. We love Zins for their jammy fruit characteristics and pair well with smoked meats as well as rich sauces.

2011 Wine Guerrilla Zinfandel, Dry Creek Valley, Sonoma County	59
2010 Seghesio Family Vineyards “Old Vine”, Sonoma County i	85
2010 Mauritson Cemetary Vineyard, Rockpile, Sonoma County	105

Spanish Varietals | There is no hotter area in the world for great value than Spain. From the interesting blends of Priorat to the traditional Tempranillos of Rioja these wines are a perfect match for Robata grilled game and meats.
tempranillo, garnacha & more....

Toro & Montsant //

2011 Bodega Teso La Monja Tempranillo, “Almirez”, Toro	64
2009 Matsu Tempranillo, “El Recio” , Toro	88
2008 Matsu Tempranillo “El Viejo” , Toro	128
2010 Jaspinegre by Coca I Fito Grenache, Montsant	59

Priorat//

2010 Ardevol Cellars Anjoli	59
2008 Ferrer Bobet “Vinyes Velles”	109

Rioja//

2008 Sierra Cantabria Reserva Unica	80
2005 R. Lopez Heredia “Vina Cubillo”	69
2009 Bodegas Muga “Seleccion Especial”	109

Ribera Del Duero//

2010 Tineta Avante, Tinto Fino	53
2011 Bodegas Convento de las Claras “Heritage”, Tinto Fino	78

P i n o t N o i r | This varietal is one of the most food friendly red wines in the world from the fruit generous new world to the earthy terroir driven old world, these wines are sure to enhance your dining experience.

New World//

2009 Hamacher, Willamette Valley, Oregon	110
2010 Aberrant Cellars “Confero”, Willamette Valley, Oregon	80
2012 BonAnno Vintners, Carneros, Napa Valley, California	55
2009 Domaine Serene, Oregon	79
2010 Anne Amie, Willamette Valley, Oregon	75
2012 Ken Wright Cellars Carter Vineyard, Eola-Amity, Oregon	125
2011 Walter Hansel Family North Slope Vineyard, Russian River, California	99
2009 Freeman Vineyard & Winery “Akiko’s Cuvee”, Sonoma Coast, California	99
2010 Kistler, Sonoma Coast, Napa Valley, California	160
2011 Emeritus Halberg Ranch, Russian River Valley, California	84
2011 Dehlinger Goldridge, Russian River Valley, California	125
2010 Hanzell Vineyards, Sonoma Valley, California	150

2011 Reuling Vineyard, Sonoma County, California	150
2011 Beaux Freres, Willamette Valley	120
11/12 Laetitia “Estate” Arroyo Grande Valley	60
2008 Peregrine, Central Otago, New Zealand	85
2008 Tarras Vineyards “The Canyon”, Central Otago, New Zealand	82

Old World //

2008 Louis Bouillot “Les Angles”, 1er Cru, Volnay, Burgundy, France	195
2009 Albert Morot, “Les Toussaints”, 1er Cru, Beaune, Burgundy, France	127
2005 Vincent Girardin, Grand Cru, Echezeaux, Cote de Nuits, Burgundy, France	352
2012 Domaine Les Fines Graves Gamay, Moulin-a-Vent, Beaujolais, Burgundy	54
2009 Joseph Faiveley, Gevrey-Chambertin, Burgundy, France	129
2011 Grosjean Freres S.S., Vallee D’Aoste, Italy	69

Featured Proprietary Blends |

These wines, grapes, and winemakers are renegades that make some of the best wines in the world and are not bound by tradition when putting together their master blends.

2008 Massaya Gold Label Reserve, Bekaa Valley, Lebanon	99
2008 Domaine Skouras “Megas Oenos”, Nemea, Greece	75
2008 Alpha Estate “SMX”, Amyndeon, Greece	69
2008 Domaine de Trevallon, Vin De Pays Bouches Du Rhone, France	135
10/11 L’Aventure Estate “Optimus”, Paso Robles, California	120
2009 Long Shadows “Saggi”, Columbia Valley, Washington	105

Traditional Italian |

sangiovese, nebbiolo, corvina
barbera & more...

More than any, the Italian culture is based around its food and wine. These reds range in style and flavor profile so ask your server to guide you through your experience when choosing from some of the best regions for wine in the world.

Tuscany //

2010 Castello di Volpaia, Chianti Classico	64
2008 Ciacci Piccolomini d’Aragona, Brunello di Montalcino	129
2008 Luce Della Vite “Luce” IGT (SuperTuscan)	195

Piedmont //

2010 Vietti, Barbera D’Alba, Vigna Scarrone, Castiglione Falletto	99
2009 Vietti, Barolo, Castiglione Falletto	120
2008 Sottimano Fausoni Vineyard, Barbaresco	120

Veneto/Campagna //

2009 Buglioni il Bugiardo, Valpolicella Classico Superiore Ripasso	79
2008 Giuseppe Lonardi, Amarone Della Valpolicella Classico	125
2009 Fattoria Alois Sri Settimo Casavecchia, Terre Del Volturno, Campagna	55