

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

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	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 Daiginjo, Tokyo Prefecture (41) Pure, like water, dry	90 720ml
Horin Junmai Daiginjo, Hyogo Prefecture (13) Kind, hints of honey and grass	115 720ml
Midnight Moon / Yoi no Tsuki Daiginjo, Iwate Prefecture (16) Kind, hints of pralines and autumn fruit, hint of sweetness	116 720ml
Ty Ku White Junmai Daiginjo, Aomori Prefecture (3) Bright, notes green melon and cucumber, medium dry	195 750ml
Flying Pegasus Junmai Daiginjo, Akita Prefecture (2) Silky, notes of almonds and caramel, medium dry	475 720ml

Aji sake //

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 / Setsugetsu Bijin Junmai, Oita Prefecture (30) Simple, notes of rice and minerals, dry			30 300ml
Pure / Shimizu no Mai Junmai, Akita Prefecture (2) Mellow, notes of banana and melon, medium dry			35 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			43 300ml
Wandering Poet / Rihaku 60 Junmai Ginjo 40%, Shimane Prefecture (37) 300ml Pleasant, notes of cashew and sweet potato			
Radiant Dew Drops / Tamanohikari Junmai Daiginjo 50%, Kyoto Prefecture (22) Silky, notes of banana and dark chocolate, medium dry			67 300ml
Fragrant Jewel / Hakugyokko Junmai Yamahai Nama Muroka Genshu, Chiba Prefecture (4) Explosive, notes fresh orchard fruit, dry			90 500ml

Aji sake //

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

	Bottle
Super Dry / Okarakuchi Junmai Gingo Nama Muroka Genshu, Osaka Prefecture (33) Full Bodied, notes fresh fruit, extremely dry	99 500ml
Seven Spearsmen / Shichi Hon Yari Junmai Daiginjo 50%, Shiga Prefecture (36) Buttery, notes cashew and overripe pear, medium	215 500ml
Male Mountain / Otokoyama Junmai, Hokkaido Prefecture (12) Harmony of rice and water, dry	81 720ml
Happy Owl / Fuku Chitose Junmai Yamahai, Fukui Prefecture (6) Rich, Savory and earthy tones with ample minerality, medium dry	84 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	112/52 720/300ml
Emperor's Well / Kiminoi 99 Junmai Ginjo, Niigata Prefecture (29) Full Flavored, Rich Aromas with an elegant with clean finish	720ml
Super 9 / Niizawa Zankyō Junmai Daiginjo, Miyagi Prefecture (16) Highest milled sake in the world (91%) removed. From a brewery destroyed in the tsunami (Less than 400 bottles remain) Elegant, complex, a true treat	1800 720ml

Kaori sake //

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	13	42	75 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
Bulzai / Manotsuru Ginjo, Niigata Prefecture (29) Subtle, layered aromas of melon with floral notes, dry			40 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 Boshu Junmai Ginjo, Akita Prefecture (2) Playful, notes of strawberry and pineapple, medium dry		58	300ml

Kaori sake //

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

	Glass	Carafe	Bottle
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) 720ml Pretty, violets and blueberry, medium dry		79	
Best of the East / 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			99 720ml
Kizan #3 / Kizan Sanban Junmai Ginjo Nama Genshu, Nagano Prefecture (26) Bright, notes of fresh orchard fruit, medium dry			103 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	95		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

Kaori sake //

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) Sexy layers of tropical aromas, neither sweet nor dry			720ml
Demon Slayer / Wakatake Onikoroshi		116	
Junmai Daiginjo, Shizuoka Prefecture (38) Smooth cantaloupe and tangerine neither sweet or dry		720ml	
Saber / Ken			190
Junmai Daiginjo, Fukushima Prefecture (8) Brilliant, candied blackberries and fruit blossom, medium dry			720ml
Dassai 23 / Dassai Niwari San bu			283
Junmai Daiginjo, Yamaguchi Prefecture (46) Layers of red berries, neither sweet nor dry			720ml
Emperor's Sake / Kamotsuru Sokaku			276
Junmai Daiginjo, Hiroshima Prefecture (11) Luxurious notes of autumn spices and pitted fruits, neither sweet nor dry			720ml
Silent Stream / Tentaka			310
Junmai Daiginjo, Tochigi Prefecture (39) Near perfection, pear nectar, slightly sweet			720ml
Mystery / Maboroshi			421
Junmai Daiginjo, Hiroshima Prefecture (11) Billowing aromas of candied plums and blueberry, medium dry			720ml

Asobisake //

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

	Glass	Carafe	Bottle
Mountain Citrus / Yamayuzu Yuzu infused Junmai (Japanese Citrus Flavored), Kochi Prefecture (20) Tart, sweet and refreshing, like a light Japanese limoncello	12	40	96 720ml
Pure Snow / Shimizu-no-Mai Junmai Nigori, Akita Prefecture (2) Light with delicate creamy flavors	10		31 300ml
Countless Visions / Manotsuru Junmai Gingo, Niigata Prefecture (29) Medium clouds, tropical fruit with aromas of melon, sweet			48 300ml
Sacred Mist Honjozo Nigori / Unfiltered, Okayama Prefecture (31) Rich thick clouds, notes of coconut and almonds, sweet			35 300ml
Dreamy Clouds / Rihaku Tokubetsu Junmai Nigori / Unfiltered, Shimane Prefecture (37) Light clouds, notes of cashew and brown sugar, balanced sweet/dry		45	300ml
Crazy Milk Honjozo Nigori / Unfiltered, Oita Prefecture (30) Thick clouds, flavors of honey and nuts, slightly sweet			29 300ml
Forest Spirit / Soma No Tengu Junmai Gingo Usunigori / Unfiltered, Shiga Prefecture (36) Thin clouds, flavors of peach and vanilla, dry			86 500ml
Joto Junmai Nigori, Hiroshima Prefecture (11) Lively, tropical notes, creamy, off dry			81 720ml
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
Little One / Iichiko, Barley (Mugi) Traditional, notes of roast barley, mild edges	9	75
Fortune / Kusu, Barley (Mugi) Soft, round with hints of Melon	12	96
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
A Mark Which Time Engraves / Toki No Kokuin, Rice (Kome) Neutral, slightly alcoholic nose leads to a smooth, slightly sweet finish with a hint of mint	12	96
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
Mango Thai Chili, Black Cherry Peppercorn, Autumn Spiced Pear

Seasonal Shochu Flight 15

Specialty Cocktails //

all cocktails \$13

In Bloom – A Celebration Of The Season

Aviation, Aperitif

Opihr Oriental Spiced Gin, Maraska Maraschino, Marie Brizard Parfait Amour, Lemon, Giffard Creme de Violette, Brandied Cherry

By Any Other Name, Classic Sour

Brugal Extra Dry Rum, Combiier Liqueur de Rose, Grapefruit, Lime, Peychaud's Bitters, Egg Whites, Rose Water Mist

North By Northwest, Long Aperitif

Imbue Bittersweet Vermouth, BroVo Lavender Liqueur, Grapefruit, Lemon

Chicago Signatures

Drunken Monk, Caribbean

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

Roka Mule, Aperitif – 1940's

Sobieski Vodka, Lime, House Made Ginger Beer

Of Fruit & Fire, Aperitif

Del Maguey Vida 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

Honor & Glory, Aperitif

Nikka Taketsuru 12 Year, Lime, Grapefruit, Black Tea Honey, St. Elizabeth Allspice Dram, Angostura Bitters

The Usual Suspects, Boozy & Bitter

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

The Improved, Boozy & Bitter

Ch Bourbon, Maraschino Liqueur, Angostura Bitters, Kubler Absinthe, Demerara

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 //

JAPANESE BEER

Sapporo Draft	6
Sapporo Light	6
Kirin Ichiban	6
Echigo Koshihikari	15
Kigen Kawaba Sunrise Amber	13
Hitachino Nest White Ale	12
Hitachino Nest Nipponia Pilsner	13
Hitachino Nest Espresso Stout	13

FEATURED LOCAL BEER

3 Floyd's Bottles	8
Ask Your Server – Selection Rotating Due To Availability	

NON-ALCOHOLIC

BEER

Clausthaler Premium	6
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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	

Bubbles //

Burgundy - JCB "No. 69" Rose, Cremant de Bourgogne Brut, France NV	12
Carneros – 2010 Domaine Carneros Brut, Napa Valley, California	18
Champagne - Henriot Brut "Souverain", France NV	25
Champagne – Veuve Cliquot Brut Rose, France NV	29

White Wine //

Sushi-Sashimi // Crisp & Clean

Albarino - 2013 Lagar da Condessa, Rias Baixas, Spain	12
Gruner Veltliner-2013 Loimer "Langenlois", Kamptal, Austria	14
Pinot Gris - 2012 Sokol Blosser, Willamette Valley, Oregon	13
Sauvignon Blanc - 2013 Craggy Range "Te Muna Road Vineyard", Martinborough, NZ	13
Sauvignon Blanc - 2013 Presqu'ile Vineyard, Santa Maria Valley, California	15
Pinot Grigio - 2013 Ca' Donini, Delle Venezie, Italy	10

Sushi-Maki // Fruit Driven

Chenin Blanc - 2013 Justin Monmousseau, Vouvray, France	10
Gewurtztraminer- 2012 Chateau D'Orschwihr, Bollenberg, Alsace, France	13
Riesling - 2005 Dr. Hermann "Erdener Treppchen" Spatlese, Mosel, Germany	15

Robata Grilled // Rich & Full

Chardonnay - 2013 Laetitia Estate, Arroyo Grande, California	14
Chardonnay - 2012 Olivier Leflaive "Les Setilles", Burgundy, France	15
Assyrtiko- 2013 Domaine Sigalas, Santorini, Greece	14
Viognier - 2012 Miner "Simpson Vineyard", Madera County, California	12

***Wines in bold are sommelier selections for omakase wine pairings - \$50pp**

Red Wine //

Sushi-Sashimi // Light & Fresh

Pinot Noir - 2013 Ponzi "Tavola", Willamette Valley, Oregon	15
Pinot Noir - 2012 Patz & Hall, Sonoma Coast, California	17
Rose - 2013 Chateau Routas, Coteaux Varois En Provence, France	10
Frappato- 2013 Cos, Sicilia, Italy	19

Robata Grilled Meats // Rich & Full

Old World

Tempranillo - 2010 Muga Reserva, Rioja, Spain	18
Sangiovese - 2008 Fattorie Melini La Selvanella Reserva, Chianti Classico, Tuscany, IT	15
St. George - 2010 Domaine Skouras "Megas Oenos", Peloponnese, Greece	18
Cabernet Franc - 2013 Domaine de Pellus "Messanges Rouge", Chinon, France	12
Syrah - 2011 J.L. Chave "Offerus", Saint-Joseph, France	17
Merlot- 2009 IL Fauno Di Arcanum, Tuscany, Italy	15
Touriga Franca - 2012 Symington Vineyards "Altano", Douro, Portugal	10

New World

Cabernet Sauvignon - 2013 Aviary, Napa Valley, California	13
GSM - 2012 Tablas Creek Vineyard "Patelin de Tablas", Paso Robles, California	14
Zinfandel - 2011 Stuhlmuller Estate, Alexander Valley, California	17
Malbec - 2011 Acordeón Malbec, Mendoza, Argentina	11

***Wines in bold are sommelier selections for omakase wine pairings - \$50pp**

Sparkling |

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.

Ch a m p a g n e //

NV Drappier “Carte Blanche” Brut	65
NV Paul Dethune Grand Cru Brut	99
NV Michel Arnould Grand Cru Brut	99
NV Bollinger “Special Cuvee” Brut	133
NV Krug “Grande Cuvee” Brut	325
1998 Henriot “Cuvee Des Enchanteleurs” Brut	345
NV Veuve Cliquot Brut Rose	126
NV Henriot Brut Rose	139
2002 Nicolas Feuillatte “Palmes d’Or” Brut Rose	330
2004 Perrier-Jouet “Belle Epoque” Brut Rose	555
2004 Louis Roederer “Cristal” Brut Rose	925

W o r d l y //

NV Poema Brut, Cava, Penedes, Spain	42
NV Ca’Vittoria Prosecco Superiore, Veneto, Italy	49
NV Pierre Sparr Brut Rose, Cremant D’Alsace, France	55
NV Ca’ del Bosco “Cuvee Prestige” Brut, Franciacorta, Italy	100
NV Ca’ del Bosco “Cuvee Prestige” Brut Rose, Franciacorta, Italy	130
2010 Argyle Brut, Willamette Valley, Oregon	66
2011 Schramsberg Brut Blanc de Blancs, North Coast, California	72
NV Domaine Carneros “Cuvee de la Pompadour” Rose, Carneros, California	100
2005 Domaine Carneros “Le Reve” Brut Blanc de Blancs, Los Carneros, California	150
2005 Schramsberg “J Schram”, North Coast, California	199

Large Format | Sparkling

It is said in Champagne that a Magnum is the perfect amount for any occasion, assuming that only one person is drinking...

Ch a m p a g n e //

NV Moët & Chandon “Nectar Imperial” Demi-Sec – Magnum 1.5L	249
NV Veuve Cliquot Ponsardin Brut Rose – Magnum 1.5L	259
NV Ruinart Blanc de Blancs Brut – Magnum 1.5L	365
2003 Moët & Chandon “Dom Perignon” Brut – Magnum 1.5L	835
1999 Perrier-Jouet “Belle Epoque” Brut – Jeroboam 3L	1250

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.

New World //

2013 Ponzi Vineyards Pinot Gris, Willamette Valley, Oregon	48
2013 WillaKenzie Estate Pinot Gris, Willamette Valley, Oregon	54
2012 Maldonado Pinot Gris, Carneros, California	63
2012 Loveblock Pinot Gris, Marlborough, New Zealand	59

Italy //

2013 Scarpetta Pinot Grigio, Venezia	53
2013 Alois Lageder Pinot Bianco, Alto Adige	49

France - Germany //

2010 Franz Keller Pinot Gris, Baden, Germany	69
2011 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

Old World //

2013 Pascal Jolivet Sauvignon Blanc, Sancerre, Loire Valley, France	74
2010 Domaine des Baumard Chenin Blanc, Savennieres, Loire, France	62
2013 Venica & Venica "Ronco delle melle" Sauvignon Blanc, Collio Orientali, Italy	94
2011 Floreado Sauvignon Blanc, Alto Adige, Italy	59
2011 Domaine Didier Dagueneau, Blanc Fume De Pouilly, Loire Valley, France	140
2012 Chateau Beaugard Ducasse, Graves, Bordeaux, France	59

United States //

2013 Markham Vineyards Sauvignon Blanc, Napa Valley, California	39
2012 Vogelzang Sauvignon Blanc, Happy Canyon, Santa Ynez Valley, California	63
2013 Rochioli Estate Sauvignon Blanc, Russian River Valley, California	95
2013 Chimney Rock Sauvignon Blanc, Napa, California	64
2013 Spottswoode Sauvignon Blanc, Napa & Sonoma Counties, California	95

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 //

2013 Hople Gruner Veltliner Trocken, Burgenland	48
2013 Huber Estate "Oberer Steigen" Gruner Veltliner, Traisental	50
2013 Rudi Pichler "Federspiel" Gruner Veltliner, Wachau	77
2008 FX Pichler "Federspiel" Gruner Veltliner, Loibner Klostersatz, Wachau	99
2009 FX Pichler "Smaragd" Gruner Veltliner, Durnsteiner Kellerberg, Wachau	175
2013 Loimer Riesling, Kamptal	64
2007 FX Pichler "Federspiel" Riesling, Urgestein Terrassen, Wachau	99
2009 FX Pichler "Smaragd" Riesling, Durnsteiner Kellerberg, Wachau	175

Germany //

2011 Gunderloch Riesling Spatlese, Rheinessen	65
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New World //

2013 Poet's Leap Riesling, Columbia Valley, Washington	59
2013 Trefethen Dry Riesling, Oak Knoll, Napa Valley, California	54
2014 Pewsey Vale Dry Riesling, Eden Valley, Australia	40

France //

2011 Meyer-Fonne "Kaefferkopf" Riesling, Alsace	64
2012 Zind-Hunbrecht Riesling, Alsace	75
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 //

2012 Tardieu-Laurent, Condrieu, Rhone	129
2012 Domaine de Trevallon Blanc, IGP Bouches-du-Rhone	179

New World //

2012 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
2012 Rotie Cellars “Northern White”, Walla Walla, Washington	68

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.

2012 Skouras Moscofilero, Peloponnese, Greece	44
2012 Zind-Hunbrecht Gewurztraminer, Alsace, France	66
2013 Jean Max Roger Rose of Pinot Noir, Sancerre, France	56
2011 Domaine Tissot Traminer, Arbois, Jura, France	70
2012 Chateau de L’ Aiguillette Muscadet Sevre et Maine, Loire Valley, France	35

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 //

2011 Venica & Venica "Ronco delle Cime" Friulano, Cillio	88
2012 Correggia Roero Arneis, Piemonte	45
2012 Rocca Sveva, Soave Classico, Valpolicella	40

Regional Spanish //

2013 La Cana Albarino, Rias Biexas, Galicia	39
2011 Bull & Gin "Nosis" Verdejo, Rueda, Castillo Y Leon	48
2013 Pazo Senorans Albarino, Rias Baixas, Galicia	59
2013 Txomin Extaniz Txakoli, Getaria	45

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 Eyrie Vineyards Estate, Dundee Hills, Oregon	72
2012 Bergstrom Wines "Sigrid", Willamette Valley, Oregon	145
2012 Presqu'île, Santa Maria Valley	90
2012 Jordan, Russian River Valley, California	70
2011 Walter Hansel Family "Cahill Lane Vineyard", Russian River Valley, California	89
2012 Cakebread Cellars, Carneros, Napa Valley	109
2013 Flowers Vineyard and Winery, Sonoma Coast, California	98
2009 Wind Gap "Yuen", Sonoma County, California	99
2012 Hanzell Sebella, Sonoma Valley, California	92
2011 Stuhlmuller Estate, Alexander Valley, California	69
2012 The Arsonist, Dunnigan Hills, California	49
2012 O'Shaughnessy, Oakville, Napa Valley	120
2012 Staglin Family Vineyard, Rutherford, Napa Valley	135
2012 Reuling Vineyard, Sonoma Coast	145

Old World //

2011 J.-A. Ferret, Pouilly Fuisse, Macon, Burgundy, France	98
2007 Benoit Ente "Champ Gain" 1er Cru, Puligny-Montrachet	149
2006 Rene Lequin-Colin Grand Cru, Corton-Charlemagne	175
2008 Vincent Dancer Grand Cru, Chevalier-Montrachet	395
2012 Domaine William Fevre "Champs Royaux", Chablis, Burgundy, France	65
2012 Domaine William Fevre, Montmains, 1er Cru, Chablis, Burgundy, France	109
2012 Domaine Faiveley "Mercurey", Burgundy, France	79
2012 Olivier Leflaive, Meursault, Burgundy, France	130
2013 Tenuta Di Nozzole "Le Bruniche", 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
2009 Lafont Fourcat “A Nos Amours”, Medoc, Bordeaux	109
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
09/11 Bernard Baudry “Le Clos Guillot”, Chinon, Loire Valley	77

Italy //

2011 Gaja “Sito Moresco”, Langhe	167
2010 Tolaini “Valdisanti”, Tuscany	99
2007 Tenuta Di Ghizzano “Nambrot” Blend, Tuscany	114
2010 Fattoria Petrolo “Galatrona”, Tuscany	215

South America //

2012 Michael Torino “Don David Reserva” Malbec, Cafayate Valley, Salta, Argentina	52
2010 Familia Zuccardi “Zeta” Malbec Blend, Mendoza, Argentina	109
2011 Achaval Ferrer “Finca Altamira” Malbec, Mendoza, Argentina	255
2010 Santa Carolina “Reserva de Familia” Carmenere, Rapel Valley, Chile	55
2012 Casa Lapostolle “Cuvee Alexandre” Cabernet Sauvignon, Colchagua, Chile	62
2011 Susana Balbo “Brioso” Cabernet Blend, Mendoza, Argentina	95
2007 Cheval des Andes, Mendoza, Argentina	215

South Africa //

2013 Rust en Vrede, Stellenbosch	48
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United States //

2011 Donati Family Vineyards “The Immigrant”, Paicines, California	72
2009 Trincherro “Mario’s Vineryard”, St. Helena, California	99
2011 Arnot-Roberts “Fellom Ranch”, Santa Cruz Mountains, California	185
2012 Pahlmeyer Merlot, Napa Valley	175
2008 Pepper Bridge Merlot, Walla Walla Valley, Washington	135

2011 Chalk Hill Estate Red, Chalk Hill, Sonoma County, California	149
2010 Robert Sinskey "Point of View" Bourdeaux Blend, Napa Valley, California	99
2011 Staglin Cabernet Sauvignon, Rutherford, Napa Valley, California	315
05/06/07 Spottswoode Estate Cabernet Sauvignon, St. Helena, California	395
2011 O'Shaughnessy Cabernet Sauvignon, Howell Mountain, Napa Valley, California	174
2011 O'Shaughnessy Cabernet Sauvignon, Mt. Veeder, Napa Valley, California	220
2012 Corvidae "The Keeper" Cabernet Franc, Columbia Valley, Washington	60
2012 Jax Cabernet Franc, Calistoga, Napa Valley, California	135
2009 Peacock Family Cabernet Sauvignon, Spring Mountain, Napa Valley, California	185
2012 Schrader Cellars Cabernet Sauvignon, Napa Valley, California	725
04/05 Harlan Estate Proprietary Blend, Napa Valley, California	1600
2010 Joseph Phelps "Insignia" Proprietary Blend, Napa Valley, California	430
2011 Niner Cabernet Sauvignon, Paso Robles, California	59
2010 Jordan Cabernet Sauvignon, Alexander Valley, Sonoma County, California	99
2009 Peter Michael Winery "Les Pavots", Knights Valley, Sonoma County, California	325
2010 Bond Pluribus/Vecina Proprietary Blend, Napa Valley, California	725
2006 Celani Family "Ardore", Napa Valley, California	400
2010 Favia Cerro Sur Cabernet Franc, Napa Valley, California	275

100 Point Magnums //

2010 Dominus Estate, Napa Valley, California	1100
2012 Schrader Cellar "Old Sparky" Cabernet Sauvignon, Napa Valley, California	1600

Down Under //

2012 Two Hands Cabernet Sauvignon "Sexy Beast", McLaren Vale, South Australia	125
2011 Craggy Range "Te Kahu Gimblett Gravels", 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 //

2011 Perrin & Fils “L’Andeol”, Rasteau, Cotes du Rhone	78
2012 Domaine de la Solitude, Cotes du Rhone	49
2012 Domaine Jean Roger, Chateauneuf-du-Pape, Cotes du Rhone	85
2012 Lavau, Gigondas, Cotes du Rhone	69

Australia //

2011 Luke Lambert “Crudo” Shiraz, Yarra Valley	95
2012 Molly Dooker “Blue Eyed Boy” Shiraz, South Australia	143

United States //

2012 Stolpman Estate Syrah, Santa Ynez Valley, California	79
2011 Copain Syrah “Tous Ensemble”, Mendocino County, California	85
2012 Stolpman “Angeli” Syrah, Santa Ynez Valley, California	135
2010 Rotie Cellars “Southern Blend”, Walla Walla, Washington	89

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 Seghesio Family Vineyards “Old Vine”, Sonoma County	85
2011 Mauritson “Cemetery 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 //

11/12 Bodega Teso La Monja Tempranillo, “Almirez”, Toro	68
2008 Matsu Tempranillo “El Viejo” , Toro	128
2011 Jaspinegre by Coca I Fito Grenache, Montsant	59

Priorat //

2011 Ardevol Cellars “Anjoli”	59
2011 Ferrer Bobet “Vinyes Velles”	109

Rioja //

2009 Sierra Cantabria Reserva “Unica”	80
2009 Bodegas Muga “Seleccion Especial”	109

Ribera Del Duero & Alicante //

2011 Tineta Avante, Tinto Fino, Ribera Del Duero	53
2011 Bodegas Convento de las Claras “Heritage”, Tinto Fino, Ribera Del Duero	78
2011 Triga by Jorge Ordonez, Monastrell, Alicante	95

Pinot Noir | 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.

Oregon //

2012 J.K. Carriere “Vespidae”, Willamette Valley, Oregon	99
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2011 Aberrant Cellars “Confero”, Willamette Valley, Oregon	80
2009 Domaine Serene, Oregon	84
2011 Anne Amie, Willamette Valley, Oregon	85
2011 Raptor Ridge Estate, Chehalem Mountain, Willamette Valley	99
2012 Roco “The Stalker”, Willamette Valley	125
2012 Big Table Farm “Resonance Vineyard”, Yamhill Carlton District	135

California //

2012 BonAnno Vintners, Carneros, Napa Valley	55
2012 Walter Hansel Family “Cahill Vineyard”, Russian River	99
2012 Freeman Vineyard & Winery “Akiko’s Cuvee”, Sonoma Coast	109
2012 Kistler, Sonoma Coast, Napa Valley	160
2012 Emeritus “Halberg Ranch”, Russian River Valley	89
2011 Dehlinger “Goldridge”, Russian River Valley	125
2012 Kosta Browne, Russian River Valley	195
2012 Kosta Browne “Single Vineryards”	255
2011 Reuling Vineyard, Sonoma County	165
2012 Sea Smoke “Southing”, Santa Rita Hills	150
2012 Sea Smoke “Ten”, Santa Rita Hills	185

New Zealand //

2009 Craggy Range “Te Muna Road Vineyard”, Martinborough	115
2009 Peregrine, Central Otago	85

Old World //

2010 Louis Bouillot “Les Angles”, 1er Cru, Volnay, Burgundy, France	165
2010 Albert Morot “Les Toussaints”, 1er Cru, Beaune, Burgundy, France	127

2005 Vincent Girardin “Echezeaux”, Grand Cru, Cote de Nuits, Burgundy, France	360
2011 Domaine Meo-Camuzet, Nuits-Saint-Georges, Burgundy, France	195
2011 Joseph Faiveley, Gevrey-Chambertin, Burgundy, France	149
2011 Grosjean Freres S.S., Vallee D’Aoste, Italy	69
2013 Domaine Les Fines Graves Gamay , Moulin-a-Vent, Beaujolais, Burgundy	54
2012 Domaine De L’Aigle A Deux Tetes Poulsard , Les Clous, Cotes du Jura	79

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
2009 Alpha Estate “SMX”, Amyndeon, Greece	69
2012 L’Aventure Estate “Optimus”, Paso Robles, California	150
2004 Domaine de Trevallon, Vin De Pays Bouches Du Rhone, France	150
2011 Domaine de Trevallon, Vin De Pays Bouches Du Rhone, France – Magnum 1.5L	295
2009 Long Shadows “Saggi”, Columbia Valley, Washington	115

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 //

2011 Principe Corsini Le Corti, Chianti Classico	62
2008 La Gerla, Brunello di Montalcino	129
2010 Montevertine Sangiovese	120

P i e d m o n t / /

10/11 Vietti, Barbera D'Alba, Vigna Scarrone, Castiglione Falletto	99
2011 Vietti, Barolo, Castiglione Falletto	120
2011 Sottimano "Fausoni Vineyard", Barbaresco	145
2012 Sandrone, Dolcetto D'Alba	63
2012 Paolo Conterno, Nebbiolo, Langhe	68

V e n e t o / C a m p a g n i a / /

2012 Buglioni il Bugiardo, Valpolicella Classico	79
2010 Giuseppe Lonardi, Amarone Della Valpolicella Classico	125
2010 Fattoria Alois Sri Settimo Casavecchia, Terre Del Volturmo, Campagna	55

S i c i l y / /

2011 Occhipinti "Siccagno", Nero D' Avola, Sicilia	84
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