

# SUSHISAMBA

## BEVERAGE BOOK

Only at **SUSHISAMBA** will you find a unique blend of Japanese, Brazilian and Peruvian culture and cuisine.

From premium Japanese sake and whisky, to Brazilian Cachaça and Peruvian Pisco, our beverage selection reflects the energy and spirit of these three distinct cultures.

### **A NOTE ON SAKE...**

Sake is the soul of **SUSHISAMBA**.

Produced in Japan for over 1,000 years, sake cannot be easily classified amongst other alcoholic beverages. It is a unique drink made from fermented rice, enjoyed at a range of temperatures, and available in a multitude of styles. Highly versatile, sake is synonymous with fun and entertainment and pairs brilliantly with **SUSHISAMBA** cuisine.

### **PAIRINGS...**

We can help pair the perfect libation for every **SUSHISAMBA** experience. The monthly~changing Sambatini suits every season and our premium wine and sake list is always available.

# COCKTAILS

## SIGNATURE SERVES

Cocktails created over the years at our **SUSHISAMBA** locations,  
by our bar team ~ both past and present.

### **SAMBATINI®**

Our monthly inspiration created in house by our bar team. Ask your server for details.



### **SHISHITO PEPPER CAIPIRINHA**

Cachaça, muddled limes, churned with shishito peppers and sugar. Served short over ice.

17



### **NASHI**

Pear vodka, elderflower liqueur stirred with lychee water, passion fruit and yuzu juice.  
Served 'up'.

17



### **SAMBA SOUR\***

A modern Pisco Sour for the urban Pisco Sour drinker. Pisco brandy and maraschino  
liqueur shaken hard with yuzu, egg white and sugar syrup infused with turmeric.  
Served 'up'.

17



### **LYCHEE COOLER**

Vodka, elderflower cordial and vanilla, shaken hard with coconut cream and lychee water.  
Served long.

19



### **JALISCO ICED TEA**

Hibiscus Mezcal, pineapple tepache, green chili liqueur and lime. Shaken and served  
long over ice.

19



### **KOBE COCKTAIL**

Kobe fat washed Japanese whisky, salted caramel and maple. Stirred until icy cold and  
served short over block of ice.

23



### **TOM YAM**

Hendrick's gin, cilantro infusion, chili, lemongrass and lime leaf. Churned through crushed  
ice, with ginger syrup and citrus juice. Served long.

18

**COCKTAIL TREE** Enjoy "12 Stems" of signature cocktails or mocktails in our tasting tree 93/55  
*choose up to 3 libations*

\*KOBE COCKTAIL and COFFEE & CHOCOLATE BOULEVARDIER + \$10 each

\*These items are served raw or undercooked. The Southern Nevada Health District requires that we inform you of the following:  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

## SAMBA SERVES



### COCONUT MATCHA SOUR

Toasted coconut washed Suntory Roku gin shaken hard with coconut cream, ginger, lime and egg white. Served up.

18



### COFFEE & CHOCOLATE BOULEVARDIER

Japanese whisky, Carpano Antica sweet vermouth & chocolate bitters. Slow dripped through roasted Peruvian coffee. Stirred down and served over a chunk of ice.

22



### PINEAPPLE PALOMA

Blanco and Reposado Tequila, pineapple oleo saccharum and lime. Shaken and topped with pink grapefruit soda. Served long over ice.

18



### TOMMY TEMPERADO

Blanco tequila, hibiscus mezcal, lime, mint and strawberry oleo saccharum, spiked with green tabasco. Shaken and served short over ice.

18

## MOCKTAILS

### SAFFRON-SHISO CAIPIRINHA

Ginger beer churned with lime, saffron, sugar and shiso. Served long over crushed ice.

13

### BERRY SMASH

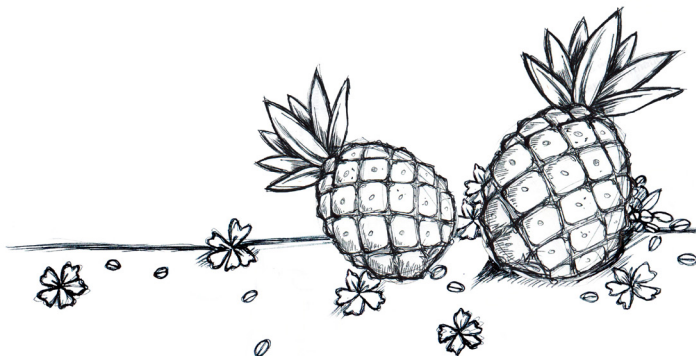
Muddled blackberry and raspberry, topped with lime sparkling water. Served long, over ice.

11

### SUPER MANGO BATIDA

Mango, lime, red pepper, kiwi and ginger. Served long over ice.

13



# BEER

## JAPAN

KAWABA TWILIGHT ALE 11.2 oz	14
ECHIGO KOSHIHIKARI RICE 11.2 oz	13
KAWABA SNOW WEIZEN 11.2oz	14
LUCKY DOG SESSION IPA 11.2oz	14
KIRIN LIGHT, LAGER 12 oz	9
KIRIN ICHIBAN, LAGER 22 oz	16
SAPPORO, LAGER 20.3 oz	16
HITACHINO NEST, WHITE ALE 11.2oz	15

## BRAZIL AND PERU

CRISTAL PERUVIAN LAGER 12 oz	9
XINGU, BRAZILIAN BLACK LAGER 12 oz	11

## FROM HERE AND THERE

LAGUNITAS IPA, CALIFORNIA 12 oz	10
KONA LONGBOARD LAGER, HAWAII 12 oz	9
BLUE MOON, BELGAIN WHITE 12 oz	9
KONA BIG WAVE GOLDEN ALE, HAWAII 12 OZ	9

## NON ALCOHOLIC BEER

HEINEKEN, NETHERLANDS 0.0	8
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## HARD SELTZER

TOPO CHICO STRAWBERRY GUAVA, MEXICO	9
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# SPARKLING & WINE BY THE GLASS

## SPARKLING

NV	<b>BENVOLIO</b> PROSECCO ~ FRIULI, ITALY	14
NV	<b>GRUET</b> ROSÉ ST VINCENT ~ NEW MEXICO, USA	17
NV	<b>TAITTINGER</b> , BRUT, REIMS, FRANCE	20

## ROSÉ

	<b>BANSHEE</b> ~ SONOMA COUNTY, CALIFORNIA, USA	15
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## WHITE

	<b>BENVOLIO</b> PINOT GRIGIO ~ FRIULI, ITALY	14
	<b>CROWDED HOUSE</b> SAUVIGNON BLANC ~ MALBOROUGH, NEW ZEALAND	15
	<b>VALKENBERG</b> RIESLING KABINETT 'MADONNA' ~ RHEINESSEN, GERMANY	15
	<b>FESS PARKER</b> CHARDONNAY ~ SANTA BARBARA, CALIFORNIA, USA	15
	<b>CROSS BARN</b> CHARDONNAY BY HOBBS, SONOMA COAST	18

## RED

	<b>NIELSON</b> PINOT NOIR ~ SANTA BARBARA COUNTY, CALIFORNIA, USA	15
	<b>VALRAVN</b> PINOT NOIR ~ SONOMA COUNTY, CALIFORNIA, USA	19
	<b>ALTA VITSA</b> MALBEC ~ MENDOZA, ARGENTINA	14
	<b>ALEXANDER VALLEY VINEYARD</b> CABERNET SAUVIGNON ~ SONOMA VALLEY, CALIFORNIA, USA	18
	<b>BEAULIEU VINEYARD</b> CABERNET SAUVIGNON ~ NAPA VALLEY, CALIFORNIA, USA	25

## 1/2 BOTTLES

770.	2015	<b>RIDGE</b> BORDEAUX BLEND "MONTE BELLO" ~ SANTA CRUZ MOUNTAINS, CALIFORNIA, USA	318
772.	2015	<b>REVANA</b> CABERNET SAUVIGNON ~ NAPA VALLEY, CALIFORNIA, USA	192

# SAKE BY THE GLASS

For thousands of years, rice has been Japan's most important agricultural product. Once a form of currency in Japan, rice is now used to produce many goods, such as flour, vinegar, mochi, and of course, sake. Each type of sake rice will behave a bit differently during the brewing process, this combined with the water of the region will have an amazing impact on the flavor of the sake.

## SAKE FLIGHTS

carefully curated for your enjoyment

### SIGNATURE ~ 41 (1.75 oz each)

**TENSEI** "ENDLESS SUMMER" TOKUBETSU HONJOZO ~ KANAGAWA 14  
Clean ~ Bright and fresh sake with a salted melon finish.

**KANBARA** "BRIDE OF THE FOX" JUNMAI GINGO~ NIIGATA 13  
Rich ~ understated, simple elegance until delightful complexity takes over

**TAKATENJIN** "SOUL OF THE SENSEI" JUNMAI DAIGINJO~ SHIZUOKA 20  
Aromatic ~ clean honeydew aromas, zesty cantaloupe upfront, a dry finish with hints of white pepper

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### HEAVENSAKE ~ 59 (1.75 oz each)

**HEAVENSAKE** "SNOW WHITE" KONISHI~HYOGO 13  
Rich ~ salted caramel, cocoa and almond with a bright fresh finish

**HEAVENSAKE** "WHITE DEER" HYOGO 16  
Aromatic ~ lemon peel, cocoa and creme brulee

**HEAVENSAKE** "MISTY BAY" MIYAGI 23  
Aromatic ~ pineapple, lychee, green apple and melon with a slightly rich and dry finish

**DEWAZAKURA** "GREEN RIDGE" DEWASANSAN JUNMAI GINJO ~ YAMAGATA 13  
Aromatic ~ herbaceous notes of green fruit and dominate acidity

**DASSAI** "23" ULTRA JUNMAI DAIGINJO ~ YAMAGUCHI 40  
Clean ~ one of the most polished sakes in Japan. This sake has been milled to 23%.

**KONTEKI** "TEARS OF DAWN" DAIGINJO ~ KYOTO 17  
Clean ~ light anise, banana aromas, full bodied with long finish and long elegant finish

**TOZAI** "BLOSSOM OF PEACE" UME SHU ~ NAGANO KYOTO 14  
Sweet ~ aromas of almonds and marzipan, flavors of plum and apricot, with a smooth slightly sweet finish

<b>TAKARASHUZO</b> "MIO" SHIRAKABE GURA SPARKLING ~ KYOTO Sweet ~ light, crisp, fruity aromas follow through to the palate	11
<b>MURAI</b> "WARRIOR'S FURY" NIGORI GENSHU ~ AOMORI Bold ~ milky banana and coconut aromas with a kick	13
<b>KIKUSUI</b> FUNAGUCHI SHIBORI NAMA GENSHU HONJOZO ~ NIIGATA Bold ~ robust full bodied with ripe fruits and hints of vanilla (200ml)	22
<b>SOTO</b> JUMMAI (GLUTEN FREE) ~ ISHIKAWA Soft and light on the palate, flavors of apples, soft rice, cashews (180ml)	23

## SHOCHU BY THE GLASS

Shochu, a smooth white spirit from Japan, is often compared to vodka. In actuality, the production of shochu is closer to that of sake. And, unlike vodka, shochu has a wide range of tastes and aromas. This is because shochu is produced in diverse climates from a wide variety of raw materials. Enjoy our shochus straight-up, on the rocks or with fresh-squeezed juices.

<b>IICHIKO SILHOUETTE</b> (Light Bodied) lychee, white peach, mint, thyme and almond	11
<b>SHIRO</b> ~ MIE (Kome Rice) fragrances of rice and dough, with a touch of peppers and mushroom	12
<b>JOUGO</b> ~ KAGOSHIMA (Sugarcane) warm aromas of baked apples, bananas and brown sugar	14
<b>SATSUMA HOZAN</b> ~ KAGOSHIMA (Sweet Potato) rich toasty aromas of chestnut brittle	15
<b>SHIRANAMI</b> ~ KAGOSHIMA (Sweet Potato) fragrance of wet earth and sweet potato pie	13



# JAPANESE SAKE

## HONJOZO

Having only 30% to 40% of the rice grain milled away and steeped in tradition just as the Samurai warrior, many Honjozo Junmai Sake express bold, natural, rich flavors reminiscent of earth, mushrooms, vanilla and round mouth-feel. Honjozo Junmai Sake to be the choice of experienced sake drinkers due to their versatility.

001.	<b>AMA NO TO</b> "HEAVEN'S DOOR" TOKUBETSU ~ AKITA Clean ~ crisp with delicate herbal notes. Rich floral melon, dry, baking spiced umami	300ml	44
002.	<b>OHYAMA</b> "BIG MOUNTAIN" TOKUBETSU ~ YAMAGATA 熱爛 Clean ~ round and mild, clean aroma of apple and pear. Rich Mineral and orchard fruits	300ml	37
004.	<b>HATSUMAGO</b> "FIRST GRANDCHILD" KIMOTO ~ YAMAGATA 熱爛 Rich ~ compact bundles of complex aromas and lingering finish. Papaya, plantain, grassy, mineral dryness	300ml	36
005.	<b>URAKASUMI</b> "HARBOR HAZE" ~ MIYAGI 熱爛 Clean ~ apple and melon aromas, full roundness through the end. Apple, banana, nuttiness	300ml	38
007.	<b>HAKKAISAN</b> "EIGHT PEAKS" , TOKUBETSU ~ NIIGATA Clean ~ fresh, bright, touch or orchard fruit with light herbal notes. Honey suckle, melon pineapple, dry fruit forward	300ml	39
008.	<b>BLUE PHOENIX</b> "BLUE PHOENIX" , JUNMAI ~ USA Rich ~ pineapple, apple and apricot and finishes with gentle tartness of yuzu	375ml	38
009.	<b>YUKIKAGE</b> "SNOW SHADOW" , TOKUBETSU ~ NIIGATA Clean ~ aromatics of pear, plum blossoms on the nose & clean sweetness. Soft light chestnut white apple, marzipan	300ml	47
013.	<b>CHIYONOSONO</b> "SHARED PROMISE" ~ KUMOMOTO 熱爛 Rich ~ soft and honest with light sweetness and layers of subtle umami. Soft orange blossom hints of white pepper with layers of subtle umami	300ml	39
017.	<b>TENSEI</b> "INFINITE SUMMER" ~ TOKUBETSU Clean ~ Bright and fresh sake with a salted melon finish.	720ml	96
018.	<b>KIRINZAN</b> "DRAGON'S TEARS" TANREI KARAKUCHI ~ NIIGATA Mello ~ refreshing snow melt combines with honeydew melon, crisp & dry. Junmai Ginjo, apple dry umami	720ml	84
019.	<b>MASUMI</b> "MIRROR OF TRUTH" OKUDEN KANTSUKURI ~ NAGANO 熱爛 Rich ~ hints of nuts, truffle, shitake mushroom and lasting earthiness. Mineral asian pear	720ml	85
020.	<b>TAKATENJIN</b> "SWORD OF THE SUN" TOKUBETSU HONJOZO ~ SHIZUOKA Clean ~ melon, pear, banana aromas with butter tinged yet clean finish. Cucumber and juniper dry	720ml	89
024.	<b>HEAVENSAKE</b> "SNOW WHITE" KONISHI ~ HYOGO Rich ~ salted caramel, cacao and almond with bright fresh finish	720ml	83

熱爛 ~ indicates sake may be served warm

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021.	<b>SHIRAKABE GURA</b> "WHITE WALL" TOKUBETSU ~ HYOGO Rich ~ Full bodied and dry with hints of rice and banana to finish with citrus aromas	720ml	72
023.	<b>SHICHIDA</b> "PORCELAIN IDOL" ~ SAGA Rich ~ chestnut sweetness up front with black currant tanginess that lingers	720ml	102
048.	<b>FUKUCHO</b> "FORGOTTEN FORTUNE" ~ HIROSHIMA Clean ~ Fruit forward melon, orange, and pear. With hints of mint to have a unique earthy salinic finish. A producer who brought back an extinct sake rice "Hattanso"	720ml	114

## JUNMAI ~ GINJO

Versatile pairing food ability and wide ranging aroma/flavor profiles of fruit, floral and herbal notes make Ginjo sake the best fit for newer sake drinkers. Milling down to 60% of the original grain balances the more delicately flavored rice starch with the heavier flavored germ to create balanced elegance with dry finishes.

011.	<b>FUKUCHO</b> "MOON ON THE WATER" ~ HIROSHIMA Aromatic ~ soft and clean with honeydew and melon. And finish with mineral, pepper, and fennel	300ml	48
027.	<b>NINKI-ICHI</b> "POPULAR ONE" SPARKLING ~ FUKUSHIMA Aromatic ~ ume plum and white chocolate	300ml	44
028.	<b>WAKATAKE</b> "DEMON SLAYER" JUNMAI ~ SHIZUOKA Aromatic ~ Fruit tones of melon and apple to finish dry with cleansing acidit	300ml	44
033.	<b>TOMOJU</b> "LONG LIFE WITH FRIENDS" JUNMAI GINJO ~ IBARAKI Dry ~ Fruity and tart with light melons, honey, and apricots finishing dry on the palate	375ml	58
034.	<b>TENSHI ANGEL</b> "BEAUTY" JUNMAI ~ HYOGO Rich ~ Apple and pear with a crisp clean long finish	500ml	42
035.	<b>KAIKA KAZE NO ICHIRIN</b> "FLOWER IN THE WIND" JUNMAI ~ TOCHIGI Aromatic ~ Floral with green apples to finish the aromas and nutty balanced rich taste	500ml	68
036.	<b>MEIBO</b> "MIDNIGHT MOON" ~ AICHI Clean ~ Crisp and dry, floral fruity aromatic but a light fruity melon-citrus taste to finish smooth and dry	500ml	71
037.	<b>HEAVENSAKE</b> "WHITE DEER" ~ HYOGO Aromatic ~ lemon peel, cocoa and crème brûlée	720ml	121
038.	<b>BENI MANSAKU</b> "RED WITCH HAZEL" JUNMAI ~ AKITA Clean ~ robust floral aromas yield to mild light notes of natural sweet rice	720ml	122
039.	<b>DEWAZAKURA</b> IZUMI JUDAN "TENTH DEGREE" ~ YAMAGATA Clean ~ An ultra-dry sake with finishing Juniper and pear	720ml	95
040.	<b>DEWAZAKURA</b> "OKA" "CHERRY BOUQUET" ~ YAMAGATA Aromatic ~ cherry blossom and floral aromas abound, light herbaceous end	720ml	98

熱燗 ~ indicates sake may be served warm

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041.	<b>KANBARA</b> "BRIDE OF THE FOX" JUNMAI ~ NIIGATA Rich ~ understated, simple elegance until delightful complexity takes over	720ml	91
042.	<b>DEWAZAKURA</b> DEWASANSAN "GREEN RIDGE" ~ YAMAGATA Aromatic ~ fresh green apple, clean, grassy notes	720ml	103
045.	<b>TENSEI</b> "SONG OF THE SEA" JUNMAI ~ KANAGAWA Clean ~ apple, banana, and melon with a salinic, mineral and crisp finish	720ml	119
047.	<b>MIZU NO SHIRABRE</b> "SOUND OF WATER" ~ KYOTO Clean ~ peaches, grapes, persimmons, soft "like water" finish	720ml	80
046.	<b>SHIOKAWA</b> "COWBOY" YAMAHAI JUNMAI GENSHU ~ NIIGATA Rich ~ vanilla, cocoa and hickory smoke with an umami-forward, savory finish.	720ml	118

## JUNMAI ~ DAIGINJO

The "Super Premium" class of Sake, Daiginjo sake are produced with rice milled down to below 50% of its original size. They possess Geisha like qualities of elegance, and delicate refinement. Complexities of aromas and flavors are often elusive and hard sought after, but with great reward on the finish.

050.	<b>KAMOTSURU</b> "TOKUSEI GOLD" DAIGINJO ~ HIROSHIMA Clean ~ fruit-forward on the nose but mellow and umami-driven on the palate, cherry blossom gold flakes	180ml	39
052.	<b>YOI NO TSUKI</b> "MIDNIGHT MOON" DAIGINJO ~ IWATE Aromatic ~ honeydew, peach, strawberry, bamboo and anise	300ml	98
080.	<b>DEWASAKURA</b> "SAKURA BOY" ~ YAMAGATA Rich ~ Floral notes with Honey suckle and roses to end with melon and mango	300ml	49
059.	<b>KUROSAWA</b> "GINREI" JUNMAI DAIGINJO ~ NAGANO Aromatic ~ Asian pear, kiwi, pineapple, bright	300ml	44
053.	<b>DASSAI '39"</b> JUNMAI DAIGINJO ~ YAMAGUCHI Aromatic ~ honey, asian pears, bananas, round and creamy texture	300ml	51
054.	<b>HOYO KURA NO HANA</b> "FAIR MAIDEN" JUNMAI DAIGINJO ~ MIYAGI Aromatic ~ Muscat grapes, earthy, soft, delicate finish with low acidity	500ml	88
055.	<b>KAMOIZUMI</b> "AUTUMN ELIXIR" JUNMAI DAIGINJO ~ HIROSHIMA Rich ~ persimmon, shiitake, and forest floor, great warm	500ml	85
056.	<b>SAWAHIME</b> NAMA SHIN JIZAKE SENGEN "CHAMPION" DAIGINJO ~ TOCHIGI Rich ~ Floral white flowers and with green apple to finish with dry umami	720ml	228
057.	<b>TAKATENJIN</b> "SOUL OF THE SENSEI" JUNMAI DAIGINJO ~ SHIZUOKA Clean ~ honeydew, green apple, Muscat grape, dry and rich finish	720ml	152
058.	<b>KIMINOI</b> "EMPEROR'S WELL" YAMAHAI ~ NIIGATA Clean ~ intuitive nose of stone fruit, rainfall, mineral and straw	720ml	252

060.	<b>DASSAI</b> "23" JUNMAI DAIGINJO ~ YAMAGUCHI Clean ~ sweet honey, lilies, elegant, gentle and long finish, epitome of Junmai Daiginjo style	720ml	325
062.	<b>HEAVENSAKE</b> "MISTY BAY" JUNMAI DAIGINJO ~ MIYAGI Rich ~ pineapple, lychee, green apple, white lily, and hints of dried fruit	720ml	180
063.	<b>KIRINZAN</b> "FLYING DRAGON" JUNMAI ~ HOYOGO Clean ~ well balanced, notes of tropical fruit and an elegant mineral base	720ml	225
065.	<b>KUBOTA</b> MANJU "10,000 SEASONS" JUNMAI ~ NIIGATA Clean ~ Pear and floral textures to release an umami to finish, but balanced	720ml	240
066.	<b>ASAHI SHUZO</b> SENSHIN "SOPHISTICATED MIND" JUNMAI ~ NIIGATA Clean ~ Multi Layered aromatic and taste. Mostly Cantaloupe and citrus to finish with a hint of pepper.	720ml	328
067.	<b>MASUMI</b> NANAGO "SEVENTH HEAVEN" YAMAHAI JUNMAI ~ NAGANO Clean ~ young pear and melon with hints of stone fruits to finish dry with pepper umami	720ml	288
069.	<b>KUROSAWA</b> "BLACK RIVER" JUNMAI ~ NAGANO Aromatic ~ Creamy Pear and banana nose to finish with a dried fruits and savory nuttiness	720ml	159
070.	<b>TSUJI ZENBEI SHOTEN</b> "CROSSROADS" JUNMAI ~ TOCHIGI Aromatic ~ Herbaceous but nutty with a citrus infusion to finish medium and dry	720ml	169
071.	<b>KONTEKI</b> "PEARLS OF SIMPLICITY" JUNMAI ~ KYOTO Clean ~ Floral aroma to finish with melon citrus and slight anise for the palate	720ml	111
073.	<b>GINGA SHIZUKU</b> "Divine Droplets" ~ Yamagata Clean ~ ripe pineapple white peach and green apple. To finish savory white pepper and a hint mint.	720ml	232
074.	<b>KAMOTSURU</b> TOKUSEI "GOLDEN CRANE" ~ HIROSHIMA Clean ~ Dry on the nose to finish with subtle tropical fruits to have light elegance	720ml	141
075.	<b>DASSAI</b> "BEYOND" JUNMAI ~ YAMAGUCHI Rich ~ To be milled beyond 23% this multi-layered sake has a spectrum of fruit and umami	720ml	2288
077.	<b>WAKATAKE</b> ONOKOROSHI "DEMON SLAYER" JUNMAI ~ SHIZUOKA Aromatic ~ vibrant aromas of honeydew and apple, light on the palate, clean	720ml	121
081.	<b>SOTO</b> JUNMAI (GLUTEN FREE) ~ ISHIKAWA Rich ~ apple, melon, and cucumber to have a round full-bodied texture.	720ml	128
114.	<b>HAKURAKEI</b> ZANKYO "SUPER 7" JUNMAI DAIGINJO ~ MIYAGI Clean ~ Citrus, Young Pear, Pineapple, with a light and dry delicate long finish	720ml	4400
061.	<b>DAISHICHI</b> HOREKI "KING OF SAKE" JUNMAI DAIGINJO KIMOTO ~ FUKUSHIMA Rich ~ Sweet and Sour but balanced to have a creamy perfume with a long finish	720ml	585
072.	<b>TEDORIGAWA</b> "CHRYSANTHEMUM MEADOW" DAIGINJO YAMAHAI ~ ISHIKAWA Aromatic ~ Honey, Fennel, Chestnuts, Mineral driven with light umami to finish medium to light with a short finish.	720ml	198

## NIGORI

lightly filtered, slightly sweeter, creamy texture

0084.	<b>RIHAKU</b> "DREAMY CLOUDS" TOKUBETSU JUNMAI NIGORI -SHIMANE Aromatic ~ dry with a subtle wave of nuts and ripe fruits but has a full creamy texture	300ml	46
085.	<b>TENSHI</b> "LOVE" ~ HYOGO Rich ~ And also aromatic! Creamy but silky and subtle lilies and cantaloupe	500ml	50
086.	<b>KIKUSUI</b> "PERFECT SNOW" ~ NIIGATA Rich ~ Has a good amount of body with the creamy textures and sweet crispness	300ml	38
087.	<b>HAKUTSURU</b> SAYURI "LITTLE LILY" JUNMAI ~ KOBE Aromatic ~ White grape, cherry blossom, cream and understated elegance	300ml	38
088.	<b>KAMOIZUMI</b> "SUMMER SNOW" GINJO NAMA ~ HIROSHIMA Clean ~ Gentle viscosity meets a full melon which finish's dry with a subtle ending	500ml	80
089.	<b>DASSAI</b> "CLOUD 45" JUNMAI DAIGINJO ~ YAMAGUCHI Clean ~ Crisp creamy melon and banana flavors to accompany a light, dry	720ml	106
031.	<b>JOZEN MIZUNO GOTOSHI</b> "THE HIGHEST EXCELLENCE" JUNMAI GINJO ~ NIIGATA Aromatic ~ Mint, marshmallow, and Asian pear. Which finish's rich and dry	720ml	118

## NAMAZAKE

raw fresh sake, crisp, fresh, almost velvety round mouth-feel

These unique full flavored sakes skip the post fermentation step of pasteurization, which creates velvety and sometimes silky textures. Namas feature crisp red fruit flavors, floral aromas and robust, long lasting richness unparalleled by the other classes of sake. They are the perfect companion for both warmer weather and fuller flavored cuisine like our robata dishes and all grilled meats.

090.	<b>OKUNOMATSU</b> "DEEP PINE FOREST" TOKUBETSU JUNMAI ~ FUKUSHIMA Velvety texture, predominate melon, graceful finish	300ml	33
092.	<b>AKITABARE</b> "SPRING SNOW" SHUNSETSU HONJOZO ~ AKITA Aromatic ~ velvety texture, nuttiness, and predominate melon. Rounded by an earthy finish	720ml	81
094.	<b>NARUTOTAI</b> "DRUNKEN SNAPPER" GINJO NAMA GENSHU ~ TOKUSHIMA Aromatic ~ Pear and melon with refreshing fruit aromas	720ml	118
098.	<b>TEDORIGAWA</b> KINKA "GOLD BLOSSOM" NAMA DAIGINJO ~ ISHIKAWA Aromatic ~ Jasimine, Fuji Apple, aromas to finish delicately fruity	720 ml	105

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# UNIQUE

special selections that span both traditional purity grade and specialty sake

0099. <b>TOZAI</b> "BLOSSOM OF PEACE" UME SHU -KYOTO	720ml	63
Sweet ~ aromas of almonds and marzipan with flavors of plum and apricot		

## LARGE FORMAT

<b>KONTEKI</b> "TEARS OF DAWN" DAIGINJO ~ KYOTO	1800ml	340
Clean ~ light anise, banana aromas, full bodied with long elegant finish		
<b>DEWAZAKURA</b> DEWASANSAN "GREEN RIDGE" JUNMAI GINJO ~ YAMAGATA	1800ml	350
Aromatic ~ Fresh Green Apple, Clean with grassy notes		
<b>KANBARA</b> "BRIDE OF THE FOX" ~ NIIGATA	1800ml	360
Rich ~ Understated, simple elegance until delightful complexity takes over		
<b>WAKATAKE</b> ONIKOROSHI "DEMON SLAYER" JUNMAI ~ SHIZUOKA	1800ml	400
Aromatic ~ Fruit tones of melon and apple to finish dry with cleansing acidity		
<b>KIRINZAN</b> "FLYING DRAGON MOUNTAIN" JUNMAI DAIGINJO ~ NIIGATA	1800ml	550
Clean ~ Light on the palate with aromatic hints of white lilies and green pear		
<b>BORN YUME WA MASAYUME</b> "DREAMS COME TRUE" JUNMAI ~ FUKUI	1000ml	888
Rich ~ Has an array of fruits with subtle sweetness to finish with unparalleled umami		

## JAPANESE PERFECTURE MAP



# WINE & CHAMPAGNE

## CHAMPAGNE

300.	2013	<b>DOM PERIGNON</b> BRUT ~ EPERNAY, FRANCE	672
301.	1975	<b>DOM PERIGNON</b> "OENOTHEQUE" ~ EPERNAY, FRANCE	5913
302.	2015	<b>LOUIS ROEDERER</b> "CRISTAL" ~ REIMS, FRANCE	861
303.	2013	<b>PERRIER JOUET</b> "FLEUR DE CHAMPAGNE" ~ EPERNAY, FRANCE	498
307.	NV	<b>VEUVE CLICQUOT</b> "YELLOW LABEL" ~ REIMS, FRANCE	175
308.	NV	<b>KRUG</b> GRAND CUVÉE ~ CHAMPAGNE, FRANCE	703
315.	NV	<b>RUINART</b> ROSÉ BRUT ~ REIMS, FRANCE	235
309.	NV	<b>KRUG</b> GRAND CUVÉE, ~ AGNE, FRANCE MAGNUM	1423
304.	2004	<b>PERRIER JOUET</b> "FLEUR DE CHAMPAGNE" ~ EPERNAY, FRANCE MAGNUM	1400

## SPARKLING

305.	NV	<b>SANTA MARGARITA</b> PROSECCO BRUT ~ VALDOBBIADENE, ITALY	75
313.	NV	<b>LAMARCA</b> PROSECCO BRUT ~ VENETO, ITALY	55
310.	NV	<b>SEGURA VIUDAS</b> CAVA "ARIA" ESTATE BRUT ~ SANT SADURNI D' ANOIA, SPAIN	65
317	NV	<b>ROEDERER ESTATE</b> BRUT ~ ANDERSON VALLEY, CALIFORNIA, USA	120
318	2019	<b>SCHRAMSBERG</b> BLANC DE BLANC, CALIFORNIA, USA	135

# WHITE

## PINOT GRIGIO / PINOT GRIS / PINOT BLANC

343.	2022	<b>SANTA MARGHERITA</b> PINOT GRIGIO ~ VAL DA DIGE, ITALY	89
342.	2022	<b>LIVIO FELLUGA</b> PINOT GRIGIO ~ FRIULI-VENEZIA GIULIA, ITALY	104
344.	2022	<b>JOEL GOTT</b> PINOT GRIS ~ WILLAMETTE VALLEY, OREGON, USA	70

## SAUVIGNON BLANC

346.	2022	<b>DUCKHORN</b> ~ NAPA VALLEY, CALIFORNIA, USA	90
336.	2023	<b>CLOUDY BAY</b> ~ MARLBOROUGH, NEW ZEALAND	117
347.	2022	<b>CAKEBREAD</b> ~ NAPA VALLEY, CALIFORNIA, USA	108

## CHARDONNAY

320.	2022	<b>DIATOM 'Q' BAR</b> ~ M VINEYARD ~ LOS ALAMOS VALLEY, CALIFORNIA, USA	68
333.	2021	<b>BREWER ~ CLIFTON</b> ~ STA. RITA HILLS, CALIFORNIA, USA	124
387.	2021	<b>JORDAN</b> ~ RUSSIAN RIVER VALLEY, CALIFORNIA, USA	103
374.	2019	<b>MATANZAS CREEK</b> ~ SONOMA VALLEY, CALIFORNIA, USA	77
376.	2021	<b>WILLIAM HILL</b> ~ NAPA VALLEY, CALIFORNIA, USA	70
322.	2022	<b>FRANK FAMILY</b> ~ NAPA VALLEY, CALIFORNIA, USA	117
380.	2022	<b>CAKEBREAD</b> ~ NAPA VALLEY, CALIFORNIA USA	148

## RIESLING

402.	2022	<b>DR. LOOSEN/STE MICHELLE</b> "EROICA" ~ COLUMBIA VALLEY, WASHINGTON, USA	76
401.	2020	<b>MONCHHOF</b> KABINETT ~ MOSEL, GERMANY	77
404.	2017	<b>JOH JOS PRUM</b> "WEHLENER SONNENUHR" SPATLESSE ~ MOSEL, GERMANY	123

## WORLD WHITES

415.	2022	<b>PINE RIDGE</b> CHENIN BLANC VIOGNIER ~ NAPA VALLEY, CALIFORNIA, USA	60
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## R E D

### PINOT NOIR

503.	2022	<b>CLOS DU BOIS</b> ~ GEYSERVILLE, CALIFORNIA, USA	65
514.	2019	<b>A TO Z</b> ~ WILLAMETTE VALLEY, OREGON, USA	69
505.	2022	<b>RODNEY STRONG</b> ~ RUSSIAN RIVER VALLEY, CALIFORNIA, USA	119
508.	2022	<b>FLOWERS</b> ~ SONOMA COAST, CALIFORNIA, USA	151
584.	2021	<b>SONOMA CUTRER</b> ~ SONOMA COAST, CALIFORNIA, USA	124
548.	2019	<b>HANZELL</b> ~ SONOMA VALLEY, CALIFORNIA, USA	234
506.	2019	<b>ETUDE</b> ~ CARNEROS, GRACE BENOIST RANCH, CALIFORNIA, USA	151

### MALBEC

582.	2020	<b>SUSANA BALBOA</b> ~ MENDOZA, ARGENTINA	89
641.	2021	<b>GRAFFIGNA</b> GRAND RESERVE ~ SAN JUAN, ARGENTINA	62

### TEMPRANILLO

640.	2016	<b>CAMPO VIEJO</b> RESERVA ~ LOGRONO~RIOJA, SPAIN	95
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### SYRAH / SHIRAZ / PETITE SIRAH

544.	2004	<b>PENFOLDS</b> "GRANGE" SHIRAZ, ~ BAROSSA VALLEY, AUSTRALIA	1188
567.	2021	<b>MOLLYDOOKER</b> "THE BOXER" SHIRAZ ~ MCLAREN VALE, AUSTRALIA	105
545.	2019	<b>STAGS LEAP</b> PETITE SIRAH ~ NAPA VALLEY, CALIFORNIA, USA	108

### MERLOT

601.	2019	<b>NORTHSTAR</b> ~ COLUMBIA VALLEY, WASHINGTON, USA	123
602.	2019	<b>KEENAN</b> ~ NAPA VALLEY, CALIFORNIA, USA	131

## REGIONAL REDS

575.	2021	<b>SANTA MARGHERITA</b> CHIANTI CLASSICO ~ TUSCANY, ITALY	84
617.	2020	<b>VILLA ANTINORI</b> SANGIOVESE BLEND ~ TUSCANY, ITALY	80
562.	2019	<b>LA MOZZA</b> SANGIOVESE BLEND "I PERAZZI" ~ MORELLINO DI SCANSANO-TUSCANY, ITALY	68
564.	2021	<b>LANG &amp; REED</b> CABERNET FRANC ~ NAPA VALLEY, CALIFORNIA, USA	102
592.	2021	<b>ST. FRANCIS</b> ZINFANDEL "OLD VINES" ~ SONOMA, CALIFORNIA, USA	78

## CABERNET SAUVIGNON

593.	2019	<b>JORDAN</b> ~ ALEXANDER VALLEY~SONOMA, CALIFORNIA, USA	176
628.	2018	<b>RODNEY STRONG</b> RESERVE ~ ALEXANDER VALLEY~SONOMA, CALIFORNIA, USA	125
568.	2021	<b>FRANK FAMILY</b> ~ NAPA VALLEY, CALIFORNIA, USA	177
639.	2019	<b>NICKEL &amp; NICKEL</b> "VACA VISTA" ~ NAPA VALLEY, CALIFORNIA, USA	267
637.	2019	<b>QUINTESSA</b> ~ NAPA VALLEY, CALIFORNIA, USA	617
	2018	<b>OPUS ONE</b> ~ NAPA VALLEY, CALIFORNIA, USA	944
	2019	<b>OPUS ONE</b> ~ NAPA VALLEY, CALIFORNIA, USA	944
620.	2018	<b>SILVER OAK</b> ~ NAPA VALLEY, CALIFORNIA, USA	434
615.	2015	<b>CARDINALE</b> ~ NAPA VALLEY, CALIFORNIA, USA	738

## UNIQUE REDS / BIGGER BLENDS

552.	2022	<b>8 YEARS IN THE DESERT</b> RED WINE, CALIFORNIA, USA	150
686.	2020	<b>TREANA</b> CABERNET SAUVIGNON~ SYRAH ~ PASO ROBLES, CALIFORNIA, USA	144
636.	NV	<b>OVERTURE</b> RED WINE NAPA VALLEY, CALIFORNIA, USA	349

# JAPANESE WHISKY

Our Japanese Whisky list is a vast and finely curated selection for both an experienced and novice audience. This selection is largely attributed to the three Founding Fathers: Kiichiro Iwai of Mars, Masataka Taketsuru of Nikka and Shinjiro Torii of Suntory and the new generation of whisky: Ichiro and Akashi distilleries.

## MARS

Located between Japan's Southern and Central Alps, Mars Shinshu is the highest whisky distillery at just over 2,600 feet. This site was chosen for its cooler temperatures which slowed down the evolution, resulting in the taste of an elegant, smooth and complex whisky.

## NIKKA

In 1934, Masataka Taketsuru built Japan's northernmost distillery, Yoichi; located on the island of Hokkaido. Still to this day, the whisky is crafted in the traditional manner using the last remaining malt stills heated by coal, a rare practice that is no longer used in Scotland, producing a rich, peaty and masculine malt.

In response to Taketsuru's success he opened Miyagikyo distillery, his second distillery in 1969, on the island of Honshu in the foothills of the Miyagi prefecture. This distillery is surrounded by mountains and two fresh water rivers, providing both supreme air quality and humidity conditions resulting in a soft, mild malt.

## SUNTORY

Established in 1923 by Shinjiro Torii, the Yamazaki distillery located in Kyoto, is the birthplace of Japanese whisky. This site was chosen because the climate and terrain is completely different to Scotland's, thereby forming unique conditions for maturing whisky.

In 1973, Torii's son Keizo Saji, founded the Hakushu distillery deep in the forest of Mt. Kaikomagatake in Japan's Southern Alps. It's lush environment and high altitude is what separates the distillery from the others. With multiple distilleries and diversity in whisky making, Suntory produces over 100 malt and grain whiskies.

## AKASHI

The Eigashima distillery was founded in 1888 in Akashi city near Kobe, Japan. This distillery received a license to produce in 1919 but only began using it for whisky production in 1984, when they relocated to the new White Oak facilities. Prior to this time, it was mainly used for making sake and shochu. Whisky production usually takes about two months and is distilled through Eigashima's traditional pot stills and set to age in ex-bourbon and ex-sherry casks.

## ICHIROS

Chichibu distillery is Japan's newest distillery founded in 2008 by Ichiro Akuto. Shortly after working for the Suntory distillery, he decided to follow in his grandfathers footsteps and build and operate a distillery in the village Chichibu. Located about two hours from Tokyo, the distillery experiences hot and steamy summers and cold and dry winters. The contrast in weather greatly affects the whisky by making the maturation fairly short resulting in a fruity and well-balanced taste.

## MARS

- MARS IWAI** ~ clove and honey on the nose, nougat and milk chocolate on the palate, light and delicate finish 14
- MARS KOMAGATAKE SINGLE MALT** ~ lemongrass, ginger, and dried apricots on the nose, gingersnaps, raisins, vanilla and citrus on the palate, warm and spicy finish 51
- MARS KOMAGATAKE DOUBLE CELLARS** ~ vanilla, maraschino cherry and oak on the nose, vanilla, pepper, and sweet peat on the palate, medium finish 54
- MARS BRANDY "HOKEN" 16YR** ~ apricot, white pepper and nutmeg on the nose, cinnamon, raisin and almond on the palate, long and slightly spicy finish

## NIKKA

- NIKKA COFFEY GRAIN** Vanilla, corn, chamomile on the nose, melon, grapefruit and biscuits on the palate, vibrant finish 28
- NIKKA COFFEY MALT** candied lemon peel and baking spices on the nose, cinnamon, clove and citrus on the palate, rich finish 41
- NIKKA FROM THE BARREL** cut flowers, fresh fruits, and spice on the nose, winter spice, toffee, caramel and vanilla on the palate, long and spicy finish 41
- NIKKA YOICHI SINGLE MALT** lemon, orange, nutmeg and ginger on the nose, melon, kiwi, almond and chocolate on the palate, long and silky finish 41

## SUNTORY

- HIBIKI HARMONY** Rose, lychee, rosemary, sandalwood on the nose, honey, candied orange peel, white chocolate on the palate, delicate and long finish 30
- HIBIKI 17** pear, quince and caramel on the nose, strawberry and corn on the palate, long and powerful finish 73
- YAMAZAKI 12YR SINGLE MALT** Peach, pineapple, grapefruit and vanilla on the nose, coconut, cranberry and butter on the palate, sweet ginger, cinnamon and long finish 62
- HAKUSHU 12 YR SINGLE MALT** basil, pine needle, and green apple on the nose, sweet pear, mint and kiwi on the palate, green tea and slightly smoky finish 42
- HAKASHU 18YR SINGLE MALT** Basil, pine needle, and green apple on the nose, sweet pear, mint and kiwi on the palate, green tea and slightly smoky finish 152
- SUNTORY TOKI** Basil, green apple and honey on the palate, grapefruit, grapes, peppermint and thyme on the palate, subtly sweet and spicy finish 18

## AKASHI WHITE OAK

<b>WHITE OAK AKASHI SHERRY CASK</b> Vanilla, dried apricot and orange zest on the nose, spicy, woody aromas and dried fruits on the palate, long and elegant finish	80
<b>WHITE OAK AKASHI SINGLE MALT</b> Chamomile and sherry on the nose, pastry aromas of butter and vanilla on the palate, soft and elegant finish with woody notes	38
<b>WHITE OAK AKASHI PINOT NOIR 5 YR SINGLE MALT</b> Only 500 bottles have been produced of this very rare single malt. Malt, red fruits, and floral notes on the nose. Rich and amazing texture with hints of leather on the palate	74
<b>WHITE OAK AKASHI</b> Oak and vanilla on the nose, woody and spicy on the palate, smooth and round finish	18
<b>WHITE OAK AKASHI UME</b> Aged in Umeshu Shiratama casks for 3 months, vanilla and plum on the nose, woody and spicy flavors combined with sweet plum on the palate, elegant finish	16

## ICHIRO'S

<b>ICHIRO'S SINGLE MALT 2023</b> Honey and toasted biscuits with a gentle sweetness and lush mouthfeel. It finishes with notes of spice and sandalwood that seem to linger for miles.	77
<b>ICHIRO'S MALT &amp; GRAIN</b> Apricot, popcorn, toffee, vanilla cream and meyer lemon zest on the nose. Toffee, chestnuts, gingerbread, vanilla and black pepper on the palate.	29
<b>WHITE OAK AKASHI SHERRY CASK</b> ~ vanilla, dried apricot and orange zest on the nose, spicy, woody aromas and dried fruits on the palate, long and elegant finish	
<b>WHITE OAK AKASHI SINGLE MALT</b> chamomile and sherry on the nose, pastry aromas of butter and vanilla on the palate, soft and elegant finish with woody notes	
<b>WHITE OAK AKASHI</b> oak and vanilla on the nose, woody and spicy on the palate, smooth and round finish	
<b>WHITE OAK AKASHI UME</b> aged in Umeshu Shiratama casks for 3 months, vanilla and plum on the nose, woody and spicy flavors combined with sweet plum on the palate, elegant finish	

## KAIYO

<b>KAIYO 'THE SINGLE'</b> Honey, coconut and vanilla on the nose and plate, smooth finish	24
<b>KAIYO WHISKY</b> Delicate nose with vanilla, ripe dried fruit and hints of cherry, long lingering finish	33
<b>KAIYO 'THE PEATED'</b> sweet peat and smoky nose with hints of nuts, sweet fruit and honey, long and drying finish	45
<b>KAIYO CASK STRENGTH</b> Extremely smooth with great complexity and a lovely balance of fruit on the nose, silky malt and a touch of dark chocolate on the palate	40
<b>KAIYO 'THE SHERI'</b> considered the distillery master blender's finest work, his dream is to share this whisky with his daughters at their wedding, cherries, raisins, molasses	72

# JAPANESE CRAFT DISTILLERS

<b>KIKORI</b> Floral and fragrant on the nose, smooth and velvety on the finish	19
<b>OHISHI TOKUBETSU RESERVE JAPAN</b> Pear, vanilla custard, amaretto, and mushroom on the nose, dried fig, tobacco, clove, white peppercorn, and oak on the palate, vanilla, butterscotch, raisin on the finish	75
<b>KURAYOSHI MALT</b> This pure malt whisky has been aged for more than 3 years in ex-bourbon casks. The flavor is reminiscent of nuts and dried figs, with a subtle kiss of vanilla.	23
<b>KURAYOSHI MALT</b> Savory and sweet on the nose, dried oranges, vanilla and nuts on the palate	51
<b>KURAYOSHI MALT 8 YR SHERRY CASK</b> ~ fruits and chocolate on the nose, lemon grass-like citrus flavors on the palate, lingering finish.	
<b>MATSUI SINGLE MALT MIZUNARA CASK</b> faintly sweet aromas on the nose, incense and sandalwood on the palate, long finish	45
<b>MATSUI SAKURA CASK</b> baking spices and citrus. Finished with spring blossom.	45
<b>SHINJU</b> A well-balanced elegant expression with wafts of honey, orange and vanilla accompanied by hints of herbaceous notes and light oak.	18
<b>FUKANO RESERVE 1</b> Plums, Sherry and cinnamon on the nose, sandalwood, and gunpowder tea on the palate, long finish	24
<b>FUKANO RESERVE 2</b> Jasmine, flamed zest, almonds and orange blossom honey on the nose, Sherry and butterscotch on the palate, complex finish with notes of flan and vanilla	24
<b>OHISHI SHERRY CASK</b> toasted hazelnut and dried tropical fruit on the nose, marzipan , and golden raisins on the palate, silky finish	32
<b>KURA</b> dried seaweed, fresh pears and almond on the nose, banana toffee and toasted spices on the palate, mellow finish	24
<b>HINOTORI 5 YEAR</b> flowers and exotic fruits with a hint of apple and pear on the nose, smooth ripe fruits on the palate, light and soft vanilla finish	38

# JAPANESE WHISKY FLIGHT EXPERIENCE

Carefully curated to showcase some of our finest whiskies.

## **KAIYO FLIGHT 79**

(1oz each)

### KAIYO WHISKY

Delicate nose with vanilla, ripe dried fruit and hints of cherry, long lingering finish.

### KAIYO 'THE SINGLE'

Honey, coconut and vanilla on the nose and plate, smooth finish .

### KAIYO 'THE PEATED'

Sweet peat and smoky nose with hints of nuts, sweet fruit and honey,  
long and drying finish

## **AKASHI WHITE OAK 68**

(1oz each)

### WHITE OAK AKASHI

Oak and vanilla on the nose, woody and spicy on the palate,  
smooth and round finish

### WHITE OAK AKASHI UME

Aged in Umeshu Shiratama casks for 3 months, vanilla and plum on the nose, woody and  
spicy flavors combined with sweet plum on the palate, elegant finish

### WHITE OAK AKASHI SINGLE MALT

Chamomile and sherry on the nose, pastry aromas of butter and vanilla  
on the palate, soft and elegant finish with woody notes