

# 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, churned with shishito peppers and sugar. Served short over ice.

17



#### **NASHI**

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

17



#### **SAKURA NEGRONI**

Gin, Campari, Carpano Antico sweet vermouth, cherry cordial, and bitters. Stirred and served short over a block of ice.

22



#### **LYCHEE COOLER**

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

19



#### **KOBE COCKTAIL**

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

24



#### **TOM YAM**

Gin, cilantro, chili and lime leaf. Churned through crushed ice, with ginger syrup and citrus juice. Served long.

19



#### **MANGO GROVE**

Mango vodka, mint white wine and lime. Shaken and served long over ice.

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

18

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



### COFFEE & CHOCOLATE BOULEVARDIER

24

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



### PINEAPPLE PALOMA

18

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



### TOMMY'S TEMPERADO

18

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

## MOCKTAILS

### SAFFRON-SHISO CAIPIRINHA

14

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

### BERRY SMASH

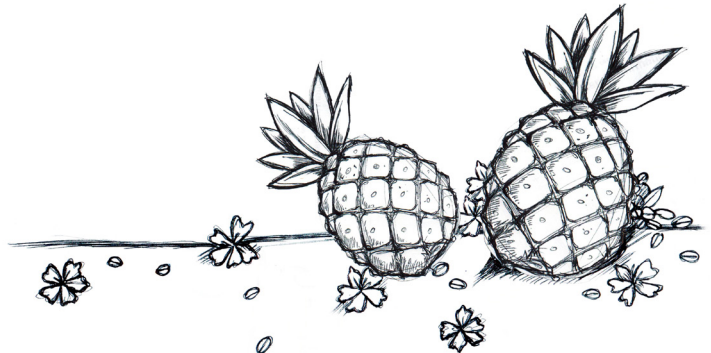
11

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

### SUPER MANGO BATIDA

15

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



# BEER

## JAPAN

ECHIGO KOSHIHIKARI RICE LAGER 11.2oz	13
KIZAKURA LUCKY DOG, SESSION IPA 11.2oz	15
ASAHI, LAGER 11.2oz	10
ORION, LAGER 21.4oz	19
SAPPORO, LAGER 22oz	16
HITACHINO NEST WHITE ALE, WITBIER 11.2oz	15
HITACHINO NEST SWEET STOUT, MILK STOUT 11.2oz	15
HITACHINO NEST SUNBATHING OWL, CITRUS ALE 11.2oz	15

## BRAZIL

XINGU, BLACK LAGER 12oz	11
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## FROM HERE AND THERE

LAGUNITAS IPA, CALIFORNIA 12oz	10
STELLA ARTOIS LAGER, BELGIUM 12oz	10
BLUE MOON WITBIER, COLORADO 12oz	9
FAT TIRE AMBER ALE, COLORADO 12oz	9

## NON ALCOHOLIC BEER

HEINEKEN 0.0, NETHERLANDS 11.2oz	8
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## HARD SELTZER

TOPO CHICO STRAWBERRY GUAVA, MEXICO 12oz	10
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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	27

## ROSÉ

<b>BANSHEE</b> ~ SONOMA COUNTY, CALIFORNIA, USA	16
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## WHITE

<b>BENVOLIO</b> PINOT GRIGIO ~ FRIULI, ITALY	14
<b>CROWDED HOUSE</b> SAUVIGNON BLANC ~ MALBOROUGH, NEW ZEALAND	15
<b>FOLIE A DEUX</b> CHARDONNAY ~ RUSSIAN RIVER VALLEY, CALIFORNIA, USA	16
<b>ADELSHEIM</b> CHARDONNAY ~ WILLAMETTE VALLEY, OREGON, USA	19
<b>SELBACH</b> "INCLINE" RIESLING ~ MOSEL, GERMANY	16

## RED

<b>NIELSON</b> PINOT NOIR ~ SANTA BARBARA COUNTY, CALIFORNIA, USA	15
<b>ALTA VISTA</b> MALBEC ~ MENDOZA, ARGENTINA	14
<b>BEAULIEU VINEYARD</b> CABERNET SAUVIGNON ~ NAPA VALLEY, CALIFORNIA, USA	25
<b>AVERAEN</b> PINOT NOIR ~ WILLAMETTE VALLEY, OREGON, USA	20
<b>DELAS</b> "SAINT - ESPRIT" COTES DU RHONE ~ RHONE VALLEY, FRANCE	16

## 1/2 BOTTLES

770.	2015	<b>RIDGE</b> BORDEAUX BLEND "MONTE BELLO" ~ SANTA CRUZ MOUNTAINS, CALIFORNIA, USA	318
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# 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 ~ 42 (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 ~ grilled nuts, pistachio, and white chocolate crisp with a bit of sweetness on the finish

**TAKATENJIN** "SOUL OF THE SENSEI" JUNMAI DAIGINJO~ SHIZUOKA 20  
Clean ~ honeydew, green apple, muscat grape, dry and rich finish

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### HEAVENSAKE ~ 51 (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

<b>DEWAZAKURA</b> "GREEN RIDGE" DEWASANSAN JUNMAI GINJO ~ YAMAGATA Aromatic ~ herbaceous notes of green fruit and dominant acidity	14
<b>DASSAI</b> "23" JUNMAI DAIGINJO ~ YAMAGUCHI Clean ~ pear, honey and lilies, elegant, gentle and long finish	40
<b>KONTEKI</b> "TEARS OF DAWN" DAIGINJO ~ KYOTO Clean ~ light anise, banana aromas, full bodied with long finish	17
<b>TOZAI</b> "BLOSSOM OF PEACE" UME SHU ~ NAGANO KYOTO Sweet ~ almonds, marzipan, plum, apricot and cherry, both tart and sweet finish	14
<b>TAKARASHUZO</b> "MIO" SHIRAKABE GURA SPARKLING ~ KYOTO Sweet ~ light, crisp, fruity aromas follow through to the palate	12

<b>TOZAI</b> “ SNOW MAIDEN” JUNMAI NIGORI - KYOTO	10
Aromatic - honeydew, lychee, pineapple, creamy and fresh finish	
<b>KIKUSUI</b> FUNAGUCHI SHIBORI NAMA GENSU HONJOZO ~ NIIGATA	25
Bold ~ robust full bodied with ripe fruits and hints of vanilla (200ml)	
<b>BUSHIDO</b> GINJO GENSU ~ KYOTO	23
Aromatic - raspberry, asian pear, and watermelon rind, floral and spicy finish (180ml)	

## 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> ~ OITA	
(Barley) 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
<b>CHIRAN HOTARU</b> ~ KAGOSHIMA	
(Sweet Potato) sweet and earthy with a hint of smoke	
	15



# JAPANESE SAKE

## JUNMAI / 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 JUNMAI ~ AKITA	300ml	47
熱燗	Rich – dried flowers and baking spices, savory finish		
002.	<b>OHYAMA</b> "BIG MOUNTAIN" TOKUBETSU JUNMAI ~ YAMAGATA	300ml	40
	Clean ~ round and mild, clean aroma of apple and pear. Rich Mineral and orchard fruits		
004.	<b>KUROSAWA</b> JUNMAI KIMOTO ~ NAGANO	300ml	38
熱燗	Rich ~ black walnuts and cacao nibs, robust finish		
005.	<b>URAKASUMI</b> JUNMAI KIMOTO ~ NAGANO	300ml	38
	Clean ~ apple and melon aromas, full roundness through the end. Apple, banana, nuttiness		
007.	<b>HAKKAISAN</b> TOKUBETSU JUNMAI ~ NIIGATA	300ml	39
	Clean – mellow and elegant with hints of vanilla and cream, dry finish		
008.	<b>SUIGEI</b> "DRUNKEN WHALE" TOKUBETSU JUNMAI ~ KOCHI	300ml	38
	Clean - rose, fennel and hops, balanced acidity and umami on the finish		
009.	<b>YUKIKAGE</b> "SNOW SHADOW" TOKUBETSU JUNMAI ~ NIIGATA	300ml	47
	Clean ~ aromatics of pear, plum blossoms on the nose & clean sweetness. Soft light chestnut white apple, marzipan		
013.	<b>CHIYONOSONO</b> "SHARED PROMISE" JUNMAI ~ KUMAMOTO	300ml	39
熱燗	Rich ~ soft and honest with light sweetness and layers of subtle umami. Soft orange blossom hints of white pepper with layers of subtle umami		
017.	<b>TENSEI</b> "INFINITE SUMMER" TOKUBETSU HONJOZO ~ KANAGAWA	720ml	96
	Clean - bright and fresh with a salted melon finish		
018.	<b>KIRINZAN</b> "DRAGON'S TEARS" JUNMAI ~ NIIGATA	720ml	84
	Clean ~ refreshing snow melt combines with honeydew melon, crisp & dry.		
020.	<b>TAKATENJIN</b> "SWORD OF THE SUN" TOKUBETSU HONJOZO ~ SHIZUOKA	720ml	89
	Clean – cucumber, Asian pear and gin-like floral botanicals, refreshing finish		
021.	<b>SHIRAKABE GURA</b> "WHITE WALL" TOKUBETSU JUNMAI ~ HYOGO	720ml	82
熱燗	Rich ~ Full bodied and dry with hints of rice and banana to finish with citrus aromas		
024.	<b>HEAVENSAKE</b> "SNOW WHITE" KONISHI JUNMAI ~ HYOGO	720ml	83
	Rich ~ salted caramel, cacao and almond with bright fresh finish		
048.	<b>FUKUCHO</b> "FORGOTTEN FORTUNE" JUNMAI ~ HIROSHIMA	720ml	114
	Clean – citrus balanced with earth, long and persistent finish		



## JUNMAI~GINJO / 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" JUNMAI GINJO ~ HIROSHIMA Aromatic – tropical notes of lychee, pineapple and melon, bold finish	300ml	55
023.	<b>SEIKYO</b> "OMACHI" JUNMAI GINJO ~ HIROSHIMA Clean - earthy with a hint of fresh lime, bright finish	720ml	108
027.	<b>FUKUCHO</b> "SEASIDE SPARKLING" JUNMAI ~ HIROSHIMA Clean - lemon-lime, apple, with a hint of salinity, soft and frothy finish	500ml	88
028.	<b>WAKATAKE</b> "DEMON SLAYER" JUNMAI GINJO ~ SHIZUOKA Aromatic ~ Fruit tones of melon and apple to finish dry with cleansing acidit	300ml	49
035.	<b>KAIKA</b> KAZE NO ICHIRIN "FLOWER IN THE WIND" JUNMAI GINJO ~ TOCHIGI Aromatic ~ Floral with green apples to finish the aromas and nutty balanced rich taste	500ml	72
036.	<b>MEIBO</b> "MIDNIGHT MOON" JUNMAI GINJO ~ AICHI Clean ~ Crisp and dry, floral fruity aromatic but a light fruity melon~citrus taste to finish smooth and dry	500ml	74
037.	<b>HEAVENSAKE</b> "WHITE DEER" JUNMAI GINJO ~ HYOGO Aromatic ~ lemon peel, cocoa and crème brûlée	720ml	121
038.	<b>KATSUYAMA</b> "KEN" JUNMAI GINJO ~ MIYAGI Clean ~ balanced with both fruit and earth flavors, long and smooth finish	720ml	161
039.	<b>DEWAZAKURA</b> IZUMI JUDAN "TENTH DEGREE"GINJO ~ YAMAGATA Clean ~ An ultra-dry sake with finishing Juniper and pear	720ml	112
040.	<b>DEWAZAKURA</b> "OKA CHERRY BOUQUET" GINJO ~ YAMAGATA Aromatic ~ cherry blossom and floral aromas abound, light herbaceous end	720ml	108
041.	<b>KANBARA</b> "BRIDE OF THE FOX" JUNMAI GINJO ~ NIIGATA Rich – grilled nuts, pistachio and white chocolate, crisp with a bit of sweetness on the finish	720ml	98
042.	<b>RIHAKU</b> "WANDERING POET" JUNMAI GINJO ~ SHIMANE Clean - banana, honeydew with crisp acidity and an herbal finish	720ml	128
045.	<b>TENSEI</b> "SONG OF THE SEA" JUNMAI GINJO ~ KANAGAWA Clean - apple, banana, and melon with a salinic and minerally finish	720ml	119
047.	<b>MIZU NO SHIRABE</b> "SOUND OF WATER" GINJO ~ KYOTO Clean ~ peaches, grapes, persimmons, soft "like water" finish	720ml	89
046.	<b>SHIOKAWA</b> "COWBOY" YAMAHAI JUNMAI GINJO GENSHU ~ NIIGATA Rich ~ vanilla, cocoa and hickory smoke with an umami~forward, savory finish.	720ml	118

熱燗 ~ indicates sake may be served warm

Locate your sake selection on our prefecture map of Japan

## JUNMAI~DAIGINJO / 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>JOTO</b> “THE ONE WITH THE CLOCKS” DAIGINJO ~ HIROSHIMA Aromatic - sage and spiced apple, supple and velvety finish	300ml	54
080.	<b>DEWAZAKURA</b> “SAKURA BOY” DAIGINJO ~ YAMAGATA Rich ~ Floral notes with Honey suckle and roses to end with melon and mango	300ml	55
053.	<b>DASSAI</b> ‘39” JUNMAI DAIGINJO ~ YAMAGUCHI Aromatic - honey, Asian pears, and bananas, velvety finish	300ml	65
054.	<b>HOYO KURA NO HANA</b> “FAIR MAIDEN” JUNMAI DAIGINJO ~ MIYAGI Aromatic ~ Muscat grapes, earthy, soft, delicate finish with low acidity	500ml	95
055.	<b>KAMOIZUMI</b> “AUTUMN ELIXIR” JUNMAI DAIGINJO ~ HIROSHIMA Rich ~ persimmon, shiitake, and forest floor, great warm	500ml	88
056.	<b>HARADA</b> JUNMAI DAIGINJO ~ YAMAGUCHI Aromatic - white flowers, blood orange and pear with a lush and luxurious finish	720ml	149
057.	<b>TAKATENJIN</b> “SOUL OF THE SENSEI” JUNMAI DAIGINJO ~ SHIZUOKA Clean ~ honeydew, green apple, Muscat grape, dry and rich finish	720ml	152
060.	<b>DASSAI</b> “23” JUNMAI DAIGINJO ~ YAMAGUCHI Clean – pear, honey and lilies, elegant, gentle and long finish	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 DAIGINJO ~ NIIGATA Clean – lemon, peach, and green tea, soft and light finish	720ml	225
065.	<b>KUBOTA</b> “MANJYU” JUNMAI DAIGINJO ~ NIIGATA Clean – dried strawberries, nuts and umami, dry and crisp finish	720ml	250
067.	<b>BORN</b> “TOKUSEN” JUNMAI DAIGINJO ~ FUKUI Clean – grapefruit, chestnut and floral aromas, satiny-smooth finish	720ml	260
069.	<b>KUROSAWA</b> “BLACK RIVER” JUNMAI DAIGINJO ~ NAGANO Aromatic ~ Creamy Pear and banana nose to finish with a dried fruits and savory nuttiness	720ml	159
071.	<b>KONTEKI</b> “PEARLS OF SIMPLICITY” JUNMAI DAIGINJO ~ KYOTO Clean ~ Floral aroma to finish with melon citrus and slight anise for the palate	720ml	111
073.	<b>TOKO GINGA SHIZUKU</b> “DIVINE DROPLETS” JUNMAI DAIGINJO ~ YAMAGATA Clean – pineapple, white peach, green apple, lily and white pepper, refreshing finish	720ml	232

074.	<b>KAMOTSURU</b> TOKUSEI “GOLDEN CRANE” DAIGINJO ~ HIROSHIMA Clean ~ Dry on the nose to finish with subtle tropical fruits to have light elegance	720ml	141
075.	<b>DASSAI</b> “BEYOND” JUNMAI DAIGINJO ~ YAMAGUCHI Rich – plum, fig, melon and cinnamon, long and complex finish	720ml	2288
077.	<b>WAKATAKE</b> ONIKOROSHI “DEMON SLAYER” JUNMAI DAIGINJO ~ SHIZUOKA Aromatic ~ vibrant aromas of honeydew and apple, light on the palate, clean	720ml	132
081.	<b>KUBOTA</b> JUNMAI DAIGINJO ~ NIIGATA Clean - cherry, pear, mango and melon, crisp finish	720ml	145
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
072.	<b>NANBU BIJIN</b> “SHINPAKU” JUNMAI DAIGINJO ~ IWATE Aromatic - peach, apricot and strawberry, soft, round and dry finish	720ml	132

## NIGORI

lightly filtered, slightly sweeter, creamy texture

084.	<b>RIHAKU</b> "DREAMY CLOUDS" TOKUBETSU JUNMAI ~ SHIMANE Clean – sweet rice, nuts and pumpkin, refreshing finish with balanced acidity	300ml	46
086.	<b>KIKUSUI</b> "PERFECT SNOW" GENSHU ~ 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 ~ HIROSHIMA Clean ~ Gentle viscosity meets a full melon which finish's dry with a subtle ending	500ml	82
089.	<b>DASSAI</b> "CLOUD 45" JUNMAI DAIGINJO ~ YAMAGUCHI Clean ~ Crisp creamy melon and banana flavors to accompany a light, dry	720ml	138
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
098.	<b>TOZAI</b> " SNOW MAIDEN" JUNMAI NIGORI ~ KYOTO Aromatic - honeydew, lychee, pineapple, creamy and fresh finish	720ml	68

## 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	35
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

## UNIQUE

special selections that span both traditional purity grade and specialty sake

099.	<b>TOZAI</b> "BLOSSOM OF PEACE" PLUM SAKE ~ KYOTO	720ml	63
	Sweet – almonds, marzipan, plum, apricot and cherry, both tart and sweet finish		

## 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" JUMAI DAIGINJO ~ NIIGATA	1800ml	360
Rich – grilled nuts, pistachio and white chocolate, crisp with a bit of sweetness on the finish		
<b>WAKATAKE</b> ONIKOROSHI "DEMON SLAYER" JUNMAI DAIGINJO ~ SHIZUOKA	1800ml	400
Aromatic ~ Fruit tones of melon and apple to finish dry with cleansing acidity		
<b>KIRINZAN</b> "FLYING DRAGON" JUNMAI DAIGINJO ~ NIIGATA	1800ml	550
Clean – lemon, peach, and green tea, soft and light finish		
<b>BORN</b> YUME WA MASAYUME "DREAMS COME TRUE" JUNMAI DAIGINJO ~ 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	672
301.	1975	<b>DOM PERIGNON</b> "OENOTHEQUE"	5913
302.	2015	<b>LOUIS ROEDERER</b> "CRISTAL"	861
303.	2014	<b>PERRIER JOUET</b> "BELLE EPOQUE"	498
307.	NV	<b>VEUVE CLICQUOT</b> "YELLOW LABEL"	185
315.	NV	<b>RUINART</b> ROSÉ BRUT	270
309.	NV	<b>KRUG</b> GRAND CUVÉE, MAGNUM	1423

## SPARKLING

305.	NV	<b>SANTA MARGHERITA</b> PROSECCO BRUT ~ VENETO, ITALY	75
306.	NV	<b>VALDO</b> "MARCA ORO" PROSECCO BRUT ROSE ~ VENETO, ITALY	70
313.	NV	<b>LAMARCA</b> PROSECCO BRUT ~ VENETO, ITALY	55
310.	NV	<b>SEGURA VIUDAS</b> "ARIA" ESTATE BRUT CAVA ~ PENEDES, SPAIN	65
317	NV	<b>ROEDERER ESTATE</b> BRUT ~ ANDERSON VALLEY, CALIFORNIA, USA	120
318	2019	<b>SCHRAMSBERG</b> BLANC DE BLANCS ~ CALIFORNIA, USA	135

# WHITE

## PINOT GRIGIO / PINOT GRIS

319.	2018	<b>TRIMBACH</b> RESERVE PINOT GRIS ~ ALSACE, FRANCE	130
343.	2024	<b>SANTA MARGHERITA</b> PINOT GRIGIO ~ VALDADIGE, ITALY	89
342.	2023	<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 / SANCERRE

337.	2023	<b>COMTE DE LA CHEVALIERE</b> ~ SANCERRE, FRANCE	110
338.	2023	<b>MATHIAS ET EMILE ROBLIN</b> "ENCLOS DE MAIMBRAY" ~ SANCERRE, FRANCE	150
339.	2023	<b>XAVIER FLOURET LA GEMIERE</b> "FRENCH BLONDE" ~ SANCERRE, FRANCE	130
346.	2024	<b>DUCKHORN</b> ~ NAPA VALLEY, CALIFORNIA, USA	94
336.	2025	<b>CLOUDY BAY</b> ~ MARLBOROUGH, NEW ZEALAND	117
347.	2023	<b>CAKEBREAD</b> ~ NAPA VALLEY, CALIFORNIA, USA	108

## CHARDONNAY

320.	2023	<b>DIATOM</b> 'Q' BAR ~ M VINEYARD ~ LOS ALAMOS VALLEY, CALIFORNIA, USA	68
323.	2021	<b>PONZI VINEYARDS</b> ~ LAURELWOOD DISTRICT ~ WILLAMETTE VALLEY, OREGON, USA	120
333.	2022	<b>BREWER ~ CLIFTON</b> ~ STA. RITA HILLS, CALIFORNIA, USA	124
387.	2023	<b>JORDAN</b> ~ RUSSIAN RIVER VALLEY, CALIFORNIA, USA	103
374.	2023	<b>MATANZAS CREEK</b> ~ SONOMA VALLEY, CALIFORNIA, USA	97
376.	2023	<b>WILLIAM HILL</b> ~ NAPA VALLEY, CALIFORNIA, USA	77
322.	2023	<b>FRANK FAMILY</b> ~ NAPA VALLEY, CALIFORNIA, USA	117
380.	2023	<b>CAKEBREAD</b> ~ NAPA VALLEY, CALIFORNIA USA	148
340.	2022	<b>DOMINIQUE + ROMAIN COLLET</b> ~ CHABLIS, FRANCE	125

## RIESLING

402.	2023	<b>DR. LOOSEN/STE MICHELLE</b> "EROICA" ~ COLUMBIA VALLEY, WASHINGTON, USA	76
401.	2024	<b>MONCHHOF</b> KABINETT ~ MOSEL, GERMANY	77
404.	2023	<b>KOEHLER RUPRECHT</b> KALLSTADT SAUMAGSEN KABINETT RIESLING ~ PFALZ, GERMANY	123

## WORLD WHITES

415.	2024	<b>PINE RIDGE</b> CHENIN BLANC VIOGNIER ~ NAPA VALLEY, CALIFORNIA, USA	60
416.	2023	<b>E. GUIGAL</b> COTES DU RHONE BLANC ~ COTES DU RHONE, FRANCE	70
417.	2022	<b>DOMAINE ZIND-HUMBRECHT</b> MUSCAT ~ ALSACE, FRANCE	110
420.	2023	<b>MASSICAN</b> "ANNIA" WHITE BLEND ~ NAPA VALLEY, CALIFORNIA, USA	88
422.	2024	<b>DOMANE WACHAU</b> GRUNER VELTLINER ~ WACHAU, AUSTRIA	80



## RED

### PINOT NOIR

503.	2023	<b>CLOS DU BOIS</b> ~ GEYSERVILLE, CALIFORNIA, USA	65
514.	2023	<b>A TO Z</b> ~ WILLAMETTE VALLEY, OREGON, USA	69
505.	2023	<b>RODNEY STRONG</b> ~ RUSSIAN RIVER VALLEY, CALIFORNIA, USA	119
508.	2023	<b>FLOWERS</b> ~ SONOMA COAST, CALIFORNIA, USA	151
584.	2022	<b>SONOMA CUTRER</b> ~ SONOMA COAST, CALIFORNIA, USA	124
504.	2024	<b>ARGYLE</b> "BLOOMHOUSE" ~ WILLAMETTE VALLEY, OREGON, USA	89
507.	2023	<b>KEN WRIGHT CELLARS</b> ~ WILLAMETTE VALLEY, OREGON, USA	105
506.	2022	<b>ETUDE</b> ~ CARNEROS, GRACE BENOIST RANCH, CALIFORNIA, USA	153
510.	2023	<b>LINGUA FRANCA</b> "AVNI" ~ WILLAMETTE VALLEY, OREGON, USA	120

### MALBEC

582.	2022	<b>SUSANA BALBOA</b> ~ MENDOZA, ARGENTINA	84
585.	2022	<b>ALTA VISTA</b> "TERROIR SELECTION" ~ MENDOZA, ARGENTINA	120

### TEMPRANILLO

640.	2017	<b>CAMPO VIEJO</b> RESERVA ~ LOGRONO~RIOJA, SPAIN	95
646.	2022	<b>BODEGAS EMILIO MORO</b> "RIBERA DEL DUERO" ~ CASTILLA Y LEON, SPAIN	105
643.	2021	<b>MAS MARTINET</b> "BRU PRIORAT" ~ CATALONIA, SPAIN	135

### SYRAH / SHIRAZ / PETITE SIRAH

544.	2004	<b>PENFOLDS</b> "GRANGE" SHIRAZ, ~ BAROSSA VALLEY, AUSTRALIA	1188
567.	2022	<b>MOLLYDOOKER</b> "THE BOXER" SHIRAZ ~ MCLAREN VALE, AUSTRALIA	105
545.	2020	<b>STAGS LEAP</b> PETITE SIRAH ~ NAPA VALLEY, CALIFORNIA, USA	108
652.	2021	<b>CAYMUS ~ SUISUN</b> " GRAND DURIF" PETITE SIRAH, SUISUN VALLEY, CALIFORNIA, USA	92

### MERLOT

601.	2021	<b>NORTHSTAR</b> ~ COLUMBIA VALLEY, WASHINGTON, USA	123
602.	2021	<b>KEENAN</b> ~ NAPA VALLEY, CALIFORNIA, USA	141

## CABERNET SAUVIGNON

593.	2020	<b>JORDAN</b> ~ ALEXANDER VALLEY ~ SONOMA, CALIFORNIA, USA	176
628.	2019	<b>RODNEY STRONG</b> RESERVE ~ ALEXANDER VALLEY-SONOMA, CALIFORNIA, USA	125
568.	2023	<b>FRANK FAMILY</b> ~ NAPA VALLEY, CALIFORNIA, USA	177
639.	2021	<b>NICKEL &amp; NICKEL</b> "VACA VISTA" ~ NAPA VALLEY, CALIFORNIA, USA	277
637.	2019	<b>QUINTESSA</b> ~ NAPA VALLEY, CALIFORNIA, USA	617
632.	2017	<b>OPUS ONE</b> ~ NAPA VALLEY, CALIFORNIA, USA	1314
620.	2019	<b>SILVER OAK</b> ~ NAPA VALLEY, CALIFORNIA, USA	434
615.	2015	<b>CARDINALE</b> ~ NAPA VALLEY, CALIFORNIA, USA	738

## REGIONAL REDS / BLENDS

575.	2022	<b>SANTA MARGHERITA</b> CHIANTI CLASSICO ~ TUSCANY, ITALY	84
617.	2022	<b>VILLA ANTINORI</b> SANGIOVESE BLEND ~ TUSCANY, ITALY	80
564.	2022	<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
552.	2023	<b>ORIN SWIFT</b> 8 YEARS IN THE DESERT RED WINE ~ CALIFORNIA, USA	150
686.	2021	<b>TREANA</b> CABERNET SAUVIGNON ~ SYRAH ~ PASO ROBLES, CALIFORNIA, USA	144
644.	2021	<b>VINAFORE</b> CHATEAUNEUF DU PAPE RHONE BLEND ~ RHONE VALLEY, FRANCE	120
648.	2023	<b>GUY BRETON</b> "REGNIE" GAMAY - BEAUJOLAIS, FRANCE	135
650.	2020	<b>CHATEAU LASSEGUE</b> SAINT EMILION GRAND CRU - BORDEAUX, FRANCE	225

# 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 and is still 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

<b>MARS IWAI</b> clove and honey on the nose, nougat and milk chocolate on the palate, light and delicate finish	17
<b>MARS KOMAGATAKE SINGLE MALT</b> lemongrass, ginger, and dried apricots on the nose, gingersnaps, raisins, vanilla and citrus on the palate, warm and spicy finish	51
<b>MARS KOMAGATAKE DOUBLE CELLARS</b> vanilla, maraschino cherry and oak on the nose, vanilla, pepper, and sweet peat on the palate, medium finish	54

## NIKKA

<b>NIKKA COFFEY GRAIN</b> Vanilla, corn, chamomile on the nose, melon, grapefruit and biscuits on the palate, vibrant finish	28
<b>NIKKA COFFEY MALT</b> candied lemon peel and baking spices on the nose, cinnamon, clove and citrus on the palate, rich finish	34
<b>NIKKA FROM THE BARREL</b> cut flowers, fresh fruits, and spice on the nose, winter spice, toffee, caramel and vanilla on the palate, long and spicy finish	38
<b>NIKKA YOICHI SINGLE MALT</b> lemon, orange, nutmeg and ginger on the nose, melon, kiwi, almond and chocolate on the palate, long and silky finish	44
<b>NIKKA DAYS</b> Honey and lemon on the nose, vanilla and brown sugar on the palate, bright finish	23
<b>NIKKA SINGLE MALT MIYAGIKYO</b> Malted barley and tropical fruits on the nose, crisp and herbaceous on the palate, long finish	44
<b>NIKKA SINGLE MALT TAKETSURU</b> Dried fruits and spices on the nose, orchard fruits, buttered toast and peat on the palate, warm finish	40

## SUNTORY

<b>HIBIKI HARMONY</b> Rose, lychee, rosemary, sandalwood on the nose, honey, candied orange peel, white chocolate on the palate, delicate and long finish	30
<b>YAMAZAKI 12YR SINGLE MALT</b> Peach, pineapple, grapefruit and vanilla on the nose, coconut, cranberry and butter on the palate, sweet ginger, cinnamon and long finish	62
<b>HAKUSHU 12 YR SINGLE MALT</b> basil, pine needle, and green apple on the nose, sweet pear, mint and kiwi on the palate, green tea and slightly smoky finish	48
<b>HAKASHU 18YR SINGLE MALT</b> Basil, pine needle, and green apple on the nose, sweet pear, mint and kiwi on the palate, green tea and slightly smoky finish	152
<b>SUNTORY TOKI</b> Basil, green apple and honey on the palate, grapefruit, grapes, peppermint and thyme on the palate, subtly sweet and spicy finish	18
<b>SUNTORY AO</b> fresh cut wood and dried tropical fruits on the nose, caramel, buttered toffee and vanilla on the palate, slightly sweet finish	35

## 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</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.	37

## KAIYO

<b>KAIYO 'THE SINGLE'</b> Honey, coconut and vanilla on the nose and plate, smooth finish	30
<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>FUKANO RESERVE 1</b> Plums, Sherry and cinnamon on the nose, sandalwood, and gunpowder tea on the palate, long finish	24
<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 86**

(1oz each)

### KAIYO CASK STRENGTH

Extremely smooth, great complexity and fruit on the nose. Malt and touch of dark chocolate on palate

### 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 Umesu 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