

# 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 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.



### **CAIPIRINHA**

The national drink of Brazil, made with cachaça and churned with lime and sugar.  
Served short, over ice.

15



### **NINA FRESA®**

A true **SUSHISAMBA** classic with vodka, guava juice, grapefruit juice,  
strawberry and fresh lime. Served 'up'.

16



### **CHUCUMBER**

Shochu, maraschino liqueur, plum sake and plum bitters shaken with  
fresh cucumber and lime juice. Served 'up'.

16



### **NASHI**

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

16



### **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'.

16



### **BRISA CALIENTE**

Blanco tequila, ginger liqueur, mango nectar, fresh lime, passion fruit,  
orange bitters, with fresno chili. Served 'up'.

16



### **LYCHEE COOLER**

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

18



### **SAMBA JUICE**

Raspberry and passion fruit rum, crème de banana shaken with açai, fresh watermelon,  
passion fruit purée and guava. Served tall and topped with Prosecco.

18



### **WAGYU COCKTAIL**

This classic riff on an Old Fashioned sees Japanese Whisky treated to a wash  
of the highest grade wagyu before being stirred with maple and salted caramel. Served over ice.

22

**COCKTAIL TREE** Enjoy " 12 Stems" of signature cocktails or mocktails in our tasting tree

93/55

\*wagyu cocktail & coffee boulevardier + \$10 each

*choose up to 3 libations*

\*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



### 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



### BLACK CHERRY AMERICANO

Black cherry washed Carpano Antica sweet vermouth, topped with soda. Served long.

17



### COCONUT MATCHA SOUR

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

18



### SHISOJITO

Suntory Roku gin, shiso, sansho pepper syrup, coriander bitters, topped with club soda.  
Served tall over ice.

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.

20



### SHISO FINE

Shiso infused vodka, shiso leaf, apple and thai basil syrup. Churned through crushed ice with apple and lime juices. Finished with a drizzle of crème de cassis. Served long.

18



### BESOS

Reposado tequila, pink peppercorn syrup, aquafaba, grapefruit bitters.  
Shaken and served up.

18

## MOCKTAILS

### COCO LEITE

Coconut milk, pineapple and mango. Served long, over ice.

10

### BERRY SMASH

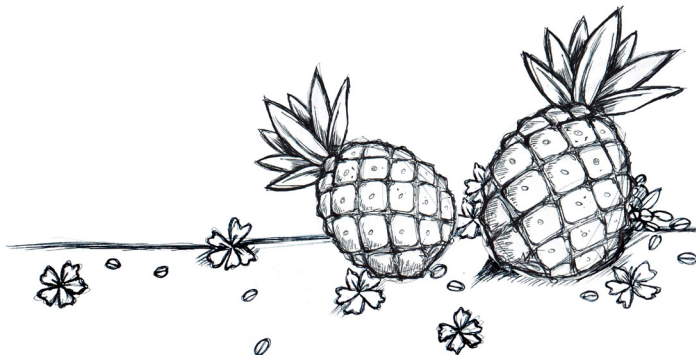
Muddled blackberry and raspberry, topped with lime sparkling water. Served long, over ice.

10

### CUCUMBER REFRESHER

Fresh cucumber juice, agave nectar, topped with sparkling water. Served long, over ice.

10



# BEER

## JAPAN

COEDO MARIHANA, SESSION IPA 11.2 oz	14
ECHIGO KOSHIHIKARI RICE 11.2 oz	13
ASAHI BLACK DRY BEER, LAGER 11.3 oz	10
COEDO BENIAKA, SWEET POTATO 11.2oz	14
KIRIN LIGHT, LAGER 12 oz	9
KIRIN ICHIBAN, LAGER 22 oz	16
SAPPORO, LAGER 22 oz	16
HITACHINO NEST, RED RICE ALE 11.2oz	15

## BRAZIL AND PERU

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

## FROM HERE AND THERE

LAGUNITAS IPA, CALIFORNIA 12 oz	10
KONA LONGBOARD LAGER, HAWAII 12 oz	9
WIDMER HEFE, OREGON 12 oz	9
KONA BIG WAVE GOLDEN ALE, HAWAII 12 OZ	9

# HARD SELTZER

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

## SPARKLING

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

## ROSÉ

<b>BANSHEE</b> – MENDOCINO COUNTY, CALIFORNIA, USA	15
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## WHITE

PINOT GIRIGIO <b>BENVOLIO</b> – FRIULI, ITALY	14
SAUVIGNON BLANC <b>CROWDED HOUSE</b> – MALBOROUGH, NEW ZELAND	15
RIESLING KABINETT <b>VALKENBERG</b> ‘MADONNA’ – RHEINESSEN, GERMANY	15
CHARDONNAY <b>FESS PARKER</b> – SANTA BARBRA, CALIFORNIA, USA	15
CHARDONNAY <b>MORGAN</b> ‘HIGHLANDS’ – SANTA LUCIA HIGHLANDS, CALIFORNIA, USA	18

## RED

PINOT NOIR <b>NIELSON</b> – SANTA BARBRA COUNTY, CALIFORNIA, USA	15
PINOT NOIR <b>CEP BY PEAY</b> SONOMA COAST, CALIFORNIA, USA	19
MALBEC <b>ALTA VITSA</b> – MENDOZA, ARGENTINA	14
CABERNET SAUVIGNON <b>ARROWOOD</b> – SONOMA VALLEY, CALIFORNIA, USA	18
CABERNET SAUVIGNON <b>PEJU</b> – NAPA VALLEY, CALIFORNIA, USA	25
ZINFANDEL <b>DAY</b> -SONOMA COUNTY, CALIFORNIA, USA	20

## 1/2 BOTTLES

764.	2015	PINOT NOIR <b>DOMAINE SERENE</b> “EVENSTAD” – WILLAMATE VALLEY, OREGON, USA	120
770.	2015	BORDEAUX BLEND “MONTE BELLO” <b>RIDGE</b> ~ SANTA CRUZ MOUNTAINS, CALIFORNIA, USA	318
772.	2015	CABERNET SAUVIGNON, <b>REVANA</b> ~ NAPA VALLEY, CALIFORNIA, USA	192

# SAKE & SHOCHU 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.

## FLIGHT OF THREE ~ 41

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

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

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

"GREEN RIDGE" <b>DEWAZAKURA</b> DEWASANSAN JUNMAI GINJO ~ YAMAGATA Aromatic ~ herbaceous notes of green fruit and dominate acidity	13
"DY-23" <b>DASSAI</b> ULTRA JUNMAI DAIGINJO ~ YAMAGUCHI Clean ~ one of the most polished sakes in Japan. This sake has been milled to 23%.	40
"TEARS OF DAWN" <b>KONTEKI</b> DAIGINJO ~ KYOTO Clean ~ light anise, banana aromas, full bodied with long finish and long elegant finish	17
"BLOSSOM OF PEACE" <b>TOZAI</b> UME SHU ~ NAGANO KYOTO Sweet ~ aromas of almonds and marzipan, flavors of plum and apricot, with a smooth slightly sweet finish	14
"MIO" SHIRAKABE GURA <b>TAKARASHUZO</b> SPARKLING ~ KYOTO Sweet ~ light, crisp, fruity aromas follow through to the palate	11
"WARRIOR'S FURY" <b>MURAI</b> NIGORI ~ AOMORI Bold ~ milky banana and coconut aromas with a kick	13
FUNAGUCHI SHIBORI <b>KIKUSUI</b> NAMA GENSU 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
#14 <b>BROOKLYN KURA</b> JUNMAI GINGO - USA Clean ~ notes of white flowers, ripe apple and tropical fruit	19

# SHOCHU

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.

## **YOKAICHI** ~ OITA

(Barley) mild earthy fragrances with notes of flowers, cocoa and overripe bananas 12

## **SHIRO** ~ MIE

(Kome Rice) fragrances of rice and dough, with a touch of peppers and mushroom 12

## **JOUGO** ~ KAGOSHIMA

(Sugarcane) warm aromas of baked apples, bananas and brown sugar 12

## **SATSUMA HOZAN** ~ KAGOSHIMA

(Sweet Potato) rich toasty aromas of chestnut brittle 15

## **SHIRANAMI** ~ KAGOSHIMA

(Sweet Potato) fragrance of wet earth and sweet potato pie 12

## **TAKARA JUN KORUI** ~ KYOTO

(Grain) subtle aromas of white and pink peppercorns with a hint of pear 10

# 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 Junmai Sake express bold, natural, rich flavors reminiscent of earth, mushrooms, vanilla and round mouth-feel. Junmai Sake d to be the choice of experienced sake drinkers due to their versatility.

001.	“HEAVEN’S DOOR” <b>AMA NO TO</b> TOKUBETSU ~ AKITA Clean ~ crisp with delicate herbal notes	300ml	44
002.	“BIG MOUNTAIN” <b>OHYAMA</b> TOKUBETSU ~ YAMAGATA 熱爛 Clean ~ round and mild, clean aroma of apple and pear	300ml	37
004.	“FIRST GRANDCHILD” <b>HATSUMAGO</b> KIMOTO ~ YAMAGATA 熱爛 Rich ~ compact bundles of complex aromas and lingering finish	300ml	35
005.	“HARBOR HAZE” <b>URAKASUMI</b> ~ MIYAGI 熱爛 Clean ~ apple and melon aromas, full roundness through the end	300ml	38
007.	“EIGHT PEAKS” <b>HAKKAISAN</b> , TOKUBETSU ~ NIIGATA Clean ~ fresh, bright, touch or orchard fruit with light herbal notes	300ml	39
009.	“SNOW SHADOW” <b>YUKI KAGE</b> , TOKUBETSU ~ NIIGATA Clean ~ aromatics of pear, plum blossoms on the nose & clean sweetness	300ml	47
013.	“SHARED PROMISE” <b>CHIYONOSONO</b> ~ KUMOMOTO 熱爛 Rich ~ soft and honest with light sweetness and layers of subtle umami	300ml	37
015.	“SOUTHERN STORY” <b>NANBUSHI</b> YAMAHAI ~ AOMORI Rich ~ smoky with layers of lightly caramelized mushrooms and truffle	500ml	64
017.	“ENDLESS SUMMER” <b>TENSEI</b> ~ KANAGAWA Clean ~ Bright and fresh sake with a salted melon finish.	720ml	96
018.	“DRAGON’S TEARS” <b>KIRINZAN</b> TANREI KARAKUCHI ~ NIIGATA Rich ~ refreshing snow melt combines with honeydew melon, crisp & dry	720ml	78
019.	“MIRROR OF TRUTH” <b>MASUMI</b> OKUDEN KANTSUKURI ~ NAGANO 熱爛 Rich ~ hints of nuts, truffle, shitake mushroom and lasting eathiness	720ml	75
020.	“SWORD OF THE SUN” <b>TAKATENJIN</b> TOKUBETSU HONJOZO ~ SHIZUOKA Rich ~ melon, pear, banana aromas with butter tinged yet clean finish	720ml	84
024.	“WAY OF THE SWORD” <b>KENBISHI</b> YAMAHAI ~ HYOGO 熱爛 Rich ~ mature body and tastes, deep earthy notes with gamey aromas and elegant afterglow	720ml	100

熱爛 - indicates sake may be served warm

Locate your sake selection on our prefecture map of Japan



021.	“WHITE WALL” <b>SHIRAKABEGURA</b> TOKUBETSU ~ HYOGO Rich ~ full bodied rice textures and aromas through to the last taste	720ml	65
022.	“WESTERN CHAMPION” <b>NISHI NO SEKI</b> ~ OITA 熱爛 Rich ~ full bodied, notes of peanut brittle and vanilla, slightly sweet	720ml	72
023.	“PORCELAIN IDOL” <b>SHICHIDA</b> ~ SAGA Rich ~ chestnut sweetness up front with black currant tanginess that lingers	720ml	102
048.	“FORGOTTEN FORTUNE” <b>FUKUCHO</b> ~ HIROSHIMA Rich ~ full flavor earthy touches, great texture, long persistent finish- the only sake produced with an all but extinct sake rice “ Hattanso”	720ml	114

## 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 50% of the original grain balances the more delicately flavored rice starch with the heavier flavored germ to create balanced elegance with dry finishes.

011.	“MOON ON THE WATER” <b>FUKUCHO</b> ~ HIROSHIMA Rich ~ soft and clean with a honeydew, mango and pineapple tinged nose	300ml	48
027.	“VILLAGE FERRY” <b>WATARIBUNE</b> ~ IBARAKI Aromatic ~ cucumber and cantaloupe with elegant, natural sweetness	300ml	52
028.	“LITTLE DEMON” <b>WAKATAKE</b> ONIKOROSHI ~ SHIZUOKA Aromatic ~ sharp edges of cleansing acidity wit red apple and cocoa flavors	300ml	44
034.	“FOUR DIAMONDS” <b>MANOTSURU</b> ~ NIIGATA Clean ~ floral nose with long lasting full rice flavored goodness	500ml	98
035.	“BLOOM” <b>KAIKA KAZENO</b> ~ TOCHIGI Aromatic ~ perfect balance of flavor and acidity with fruity aromas	500ml	68
036.	“MIDNIGHT MOON” <b>MEIBO</b> ~ AICHI Clean ~ crisp and dry with spring blossom & forest fragrance	500ml	71
037.	“GENIUS” <b>SHOIN</b> ~ YAMAGUCHI Rich ~ floral notes with ripe yellow apple & asian pear aromas.	500ml	83
038.	“PINK BLOSSOM” <b>BENI MANSAKU</b> ~ AKITA Clean ~ robust floral aromas yield to mild light notes of natural sweet rice	720ml	122
039.	“TENTH DEGREE” <b>DEWAZAKURA</b> ~ YAMAGATA Clean ~ an ultra dry sake with finishing hints of juniper	720ml	95
040.	“CHERRY BOUQUET” <b>DEWAZAKURA OKA</b> ~ YAMAGATA Aromatic ~ cherry blossom and floral aromas abound, light herbaceous end	720ml	98.
041.	“BRIDE OF THE FOX” <b>KANBARA</b> ~ NIIGATA Rich ~ understated, simple elegance until delightful complexity takes over	720ml	91

熱爛 - indicates sake may be served warm

Locate your sake selection on our prefecture map of Japan

042.	“GREEN RIDGE” <b>DEWAZAKURA</b> DEWASANSAN ~ YAMAGATA Aromatic ~ fresh green apple, clean, grassy notes	720ml	103
043.	“EMPEROR’S WELL” <b>KIMINOI</b> YAMAHAI ~ NIIGATA Rich ~ deep, full, round earthy natural aromas ending in light candied truffle	720ml	111
045.	“SONG OF THE SEA” <b>TENSEI</b> JUNMAI GINJO ~ IWATE Aromatic ~ a medley of apple, banana and melon	720ml	109
046.	“CRYSTAL DRAGON” <b>TOKUSEN</b> ~ KOKURYO ~ FUJUI Clean ~ Resolute taste & clean balance, strength, flavor depth & fragrant	720ml	111
047.	“MELODY OF WATER” <b>MIZU NO SHIRABRE</b> ~ KYOTO Clean ~ lightly aromatic with soft notes of flowers and supple fruit	720ml	80
061.	“COWBOY YAMAHAI” <b>SHIOKAWA</b> ~ NIIGATA Rich ~ Aromas of vanilla, cocoa and hickory smoke with a smooth finish.	720ml	118

## 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.	“GOLDEN CRANE” <b>KAMOTSURU</b> TOKUSEI ~ HIROSHIMA Clean ~ first daiginjo, clean, sweet, spicy, golden “blossoms” of good luck	180ml	39
080.	“SAKURA BOY” <b>DEWASAKURA</b> ~ YAMAGATA Rich ~ grassy notes and field berry aromas	300ml	49
053.	“OTTER FESTIVAL DY-45” <b>DASSAI</b> ~ YAMAGUCHI Aromatic - sweet aromas of grape juice & cotton candy	300ml	49
054.	“FAIR MAIDEN” <b>HOYO</b> KURA NO HANA ~ MIYAGI Aromatic ~ classic style abundant nuances of flavor with hints of sweet anise	500ml	88
055.	“AUTUMN ELIXIR” <b>KAMOIZUMI</b> ~ HIROSHIMA Clean ~ smooth complexity with persimmon and mushroom aromas	500ml	85
056.	“EMERALD” <b>MURAI</b> SHIZUKU ~ AOMORI Rich ~ subtle layers of fruit & spice with light creamy textures, elegant finish	720ml	183
057.	“SOUL OF THE SENSEI” <b>TAKATENJIN</b> JUNMAI DAIGINJO~SHIZUOKA Aromatic ~ clean honeydew aromas, zesty cantaloupe with hints of white pepper	720ml	152
060.	“DY-23” <b>DASSAI</b> JUNMAI DAIGINJO ~ YAMAGUCHI Clean ~ grapes, flowers, strawberries & mineral water, the flavor is as luscious as the aroma	720ml	325
062.	“HEAVEN AND EARTH” <b>TEN TO CHI</b> ~ NIIGATA Clean ~ light on the palate with aromatic hints of white lilies and green pear	720ml	121

063.	“DRAGON MOUNTAIN” <b>KIRIN ZAN</b> ~ NIIGATA Clean ~ well balanced, notes of tropical fruit and an elegant mineral base	720ml	225
064.	“THE CRANE” <b>AOKI KAKU-REI</b> ~ NIIGATA Clean ~ high aromas, full bodied with hints of Asian pear and green apple	720ml	167
065.	“10,000 SEASONS” <b>KUBOTA MANJU</b> ~ NIIGATA Clean ~ benchmark daiginjo, clear, smooth & exquisitely balanced	720ml	240
066.	“ETERNAL HEART” <b>SENSHIN O’DAIGINJO</b> ~ NIIGATA Clean ~ water like elegance creates flavor nuances and ultra light body	720ml	328
067.	“SEVENTH HEAVEN” <b>MASUMI NANAGO YAMAHAI</b> ~ NAGANO Rich ~ rich and round with a sweet caramel finish akin to bananas foster	720ml	156
068.	“CHRYSANTHIUM MEADOW” <b>TEDORIGAWA YAMAHAI DAIGINJO</b> ~ ISHIKAWA Rich ~ Honey and herbs at first sip, richness of sweetness	720ml	121
069.	“BLACK RIVER” <b>KUROSAWA</b> ~ NAGANO Aromatic ~ buttery dessert like aromas, beautifully smooth mouth feel	720ml	159
070.	“REVERED SAGE” <b>TOMIO GENSHU</b> ~ KYOTO Rich ~ bright and smooth with aromatic nuances of green fruit and marzipan	720ml	153
071.	“PEARLS OF SIMPLICITY” <b>KONTEKI</b> ~ KYOTO Rich ~ abundant floral aromas, dominant honeydew, citrus with subtle anise	720ml	111
072.	ULTRALUXE” <b>TOKO</b> ~ YAMAGATA Clean ~ notes of lychee, wild strawberry and grapefruit. With concentrated white pepper.	720ml	353
073.	“DIVINE DROPLETS” <b>GINGA SHIZUKU</b> ~ YAMAGATA Clean ~ notes of pineapple, white peach, green apple, lily and a hint of white pepper	720ml	232
074.	“GOLDEN CRANE” <b>KAMOTSURU TOKUSEI</b> ~ HIROSHIMA Clean ~ first daiginjo, clean, sweet, spicy, golden “blossoms” of good luck	720ml	131
075.	“BEYOND” <b>DASSAI LIMITED SELECTION</b> ~ YAMAGUCHI Clean ~ unparalleled smoothness, complex depth of flavors with stunning length of finish	720ml	2288
076.	“DREAMS COME TRUE” <b>BORN YUME MA MASAYUME</b> ~ FUKUI Rich ~ deep aromas, smooth Zen-like balance with a pleasingly sharp, strident finish	1000ml	888
077.	“DEMON SLAYER” <b>WAKATAKE ONIKOROSHI</b> ~ SHIZUOKA Aromatic ~ vibrant aromas of honeydew and apple, light on the palate, clean	720ml	121
079.	“DRAGON MOUNTAIN” <b>KIRIN ZAN</b> ~ NIIGATA Clean ~ light on the palate with aromatic hints of white lilies and green pear	1800ml	528
081.	“ <b>SOTO</b> ” JUNMAI DAIGINJO (GLUTEN FREE) ~ ISHIKAWA Rich ~ golden delicious apples, hint of lime zest, creamy and soft, with a gentle dry finish	720ml	128

# SPECIALTY SAKE

Sakes that break all the traditional rules of brewing to create dynamic, unique flavor driven offerings. From slightly sweeter texture driven sakes, to brash or refined silky full bodied greatness. These sakes showcase the diverse aromas and flavor profiles sake has to offer.

## NIGORI

lightly filtered, slightly sweeter, creamy texture

084.	"DREAMY CLOUDS" <b>RIHAKU</b> TOKUBETSU JUNMAI NIGORI ~ SHIMANE Aromas of plums with a suggestion of peanuts, chewy with sweet rice flavors, nutty and fruity	300ml	46
086.	"PERFECT SNOW" <b>KIKUSUI</b> ~ NIIGATA Heavy, rich textures with bold sweetness and creamy overtones	300ml	36
087.	"LITTLE LILY" SAYURI <b>HAKUTSURU</b> ~ KOBE White grape, cherry blossom, cream and understated elegance	300ml	33
088.	"SUMMER SNOW" <b>KAMOIZUMI</b> GINJO GENSU ~ HIROSHIMA Tropical aromas and flavors full bodied richness that has robust mouth feel	500ml	80
089.	"CLOUD 45" <b>DASSAI</b> JUNMAI DAIGINJO ~ YAMAGUCHI Stunning, soft textures with hints of green banana and a light, dry finish	720ml	106
031.	"MISTY MOUNTAIN" <b>GOZENSU</b> BODAIMOTO~ SHIMANE Fresh fragrance and vivid flavors with notes of zesty lemon, passion fruit and pepper	720ml	113

## NAMA

unpasteurized, 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.	"DEEP PINE FORREST" <b>OKUNOMATSU</b> TOKUBESTSU JUNMAI ~ FUKUSHIMA Velvety texture, predominate melon, graceful finish	300ml	33
032	<b>SCHICHIDA</b> JUNMAI GINJO ~ SAGA A bright taste of stone fruits and a feeling of freshness from the effervescence of the nama	720ml	180
092.	"SPRING SNOW" <b>AKITABARE</b> SHUNSETSU HONJOZO ~ AKITA Ultra light nama with seamlessly dry finish and residual hints of red apple	720ml	71
094.	"DRUNKEN SNAPPER" <b>NARUTOTAI</b> GINJO NAMA GENSU ~ TOKUSHIMA Gorgeous, sweet, full cask strength and refreshing fruit aromas	720ml	98
098.	"GOLD BLOSSOM" <b>TEDORIGAWA</b> KINKA NAMA DAIGINJO ~ ISHIKAWA Vivid and poised with a delicately fruity flavor	720 ml	105

## UNIQUE

special selections that span both traditional purity grade and specialty sake

- |      |   |       |    |
|------|---|-------|----|
| 096. | "BLUSH BLISS" <b>HANA HOU HOU SHU</b> ROSE ~ OKAYAMA<br>Rose sake, infused with rose hips and hibiscus and slightly sweet | 300ml | 46 |
| 099. | "BLOSSOM OF PEACE" <b>TOZAI</b> UME SHU ~KYOTO<br>Sweet ~ aromas of almonds and marzipan with flavors of plum and apricot | 720ml | 63 |

## JAPANESE PERFECTURE MAP



# WINE & CHAMPAGNE

## CHAMPAGNE

300.	2010	BRUT <b>DOM PERIGNON</b> ~ EPERNAY, FRANCE	672
301.	1975	"OENOTHEQUE" <b>DOM PERIGNON</b> ~ EPERNAY, FRANCE	5913
302.	2012	"CRISTAL" <b>LOUIS ROEDERER</b> ~ REIMS, FRANCE	861
303.	2011	"FLEUR DE CHAMPAGNE" <b>PERRIER JOUET</b> ~ EPERNAY, FRANCE	488
307.	MV	"YELLOW LABEL" <b>VEUVE CLICQUOT</b> ~ REIMS, FRANCE	165
308.	MV	GRAND CUVEE <b>KRUG</b> ~ CHAMPAGNE, FRANCE	703
315.	MV	ROSÉ BRUT <b>RUINART</b> ~ REIMS, FRANCE	235
309.	MV	GRAND CUVEE, <b>KRUG</b> ~ AGNE, FRANCE MAGNUM	1423
311.	MV	"IMPÉRIAL" <b>MOËT ET CHANDON</b> ~ EPERNAY, FRANCE MAGNUM	364
304.	2004	"FLEUR DE CHAMPAGNE" <b>PERRIER JOUET</b> ~ EPERNAY, FRANCE MAGNUM	1400
316.	MV	ROSE <b>VEUVE CLICQUOT PONSARDIN</b> ~ REIMS, FRANCE MAGNUM	534

## SPARKLING

305.	MV	PROSECCO BRUT <b>SANTA MARGARITA</b> ~ VALDOBBIADENE, ITALY	75
313.	MV	PROSECCO BRUT <b>LAMARCA</b> ~ VENETO, ITALY	55
310.	MV	CAVA "ARIA" ESTATE BRUT <b>SEGURA VIUDAS</b> ~ SANT SADURNI D' ANOIA, SPAIN	65
317.	MV	BRUT <b>ROEDERER ESTATE</b> ~ ANDERSON VALLEY, CALIFORNIA, USA	120
318.	2019	<b>SCHRAMSBERG</b> BLANC DE BLANC, CALIFORNIA, USA	145

# WHITE

## PINOT GRIGIO / PINOT GRIS / PINOT BLANC

343.	2021	PINOT GRIGIO <b>SANTA MARGHERITA</b> ~ VAL DA DIGE, ITALY	76
342.	2019	PINOT GRIGIO <b>LIVIO FELLUGA</b> ~ FRIULI-VENEZIA GIULIA, ITALY	84
344.	2020	PINOT GRIS <b>JOEL GOTT</b> ~ WILLAMETTE VALLEY, OREGON, USA	55

## SAUVIGNON BLANC

346.	2021	<b>DUCKHORN</b> ~ NAPA VALLEY, CALIFORNIA, USA	80
382.	2019	<b>BLANK STARE</b> ~ RUSSIAN RIVER VALLEY, CALIFORNIA, USA	98
336.	2021	<b>CLOUDY BAY</b> ~ MARLBOROUGH, NEW ZEALAND	90
347.	2021	<b>CAKEBREAD</b> ~ NAPA VALLEY, CALIFORNIA, USA	108

## CHARDONNAY

320.	2020	<b>DIATOM 'Q' BAR</b> – M VINEYARD - LOS ALAMOS VALLEY, CALIFORNIA, USA	68
333.	2016	<b>BREWER - CLIFTON</b> – STA. RITA HILLS, CALIFORNIA, USA	80
387.	2019	<b>JORDAN</b> ~ RUSSIAN RIVER VALLEY, CALIFORNIA, USA	96
374.	2018	<b>MATANZAS CREEK</b> ~ SONOMA VALLEY, CALIFORNIA, USA	77
376.	2019	<b>WILLIAM HILL</b> ~ NAPA VALLEY, CALIFORNIA, USA	70
322.	2019	<b>FRANK FAMILY</b> ~ NAPA VALLEY, CALIFORNIA, USA	107
380	2020	<b>CAKEBREAD CELLARS</b> ~ NAPA VALLEY, CALIFORNIA, USA	128

## RIESLING

402.	2019	“EROICA” <b>DR. LOOSEN/STE MICHELLE</b> ~ COLUMBIA VALLEY, WASHINGTON, USA	76
401.	2019	KABINETT <b>MONCHHOF</b> ~ MOSEL, GERMANY	63
404.	2012	“WEHLENER SONNENUHR” SPATLESSE <b>JOH JOS PRUM</b> ~ MOSEL, GERMANY	123

## WORLD WHITES

415.	2020	CHENIN BLANC VIOGNIER <b>PINE RIDGE</b> ~ NAPA VALLEY, CALIFORNIA, USA	53
422.	2016	VIOGNIER ORGANIC <b>BONTERRA</b> ~ MENDOCINO, CALIFORNIA, USA	48

## R E D

### PINOT NOIR

503.	2019	<b>CLOS DU BOIS</b> ~ GEYSERVILLE, CALIFORNIA, USA	65
512.	2019	"SANTA MARIA" <b>ROW ELEVEN</b> ~ SANTA MARIA VALLEY, CALIFORNIA, USA	89
506.	2017	<b>BEAUX FRERES</b> ~ WILLAMETTE VALLEY, OREGON, USA	216
514.	2018	<b>A TO Z</b> ~ WILLAMETTE VALLEY, OREGON, USA	69
502.	2018	"YAMHILL CUVEÉ" <b>DOMAINE SERENE</b> ~ WILLAMETTE VALLEY, OREGON, USA	210
504.	2020	"WESTSIDE NEIGHBORS" <b>WILLIAMS &amp; SELYEM</b> ~ RUSSIAN RIVER VALLEY, CALIFORNIA, USA	288
505.	2018	<b>RODNEY STRONG</b> ~ RUSSIAN RIVER VALLEY, CALIFORNIA, USA	119
508.	2019	<b>FLOWERS</b> ~ SONOMA COAST, CALIFORNIA, USA	141
584.	2019	<b>SONOMA CUTRER</b> ~ SONOMA COAST, CALIFORNIA, USA	124
548.	2019	<b>HANZELL</b> ~ SONOMA VALLEY, CALIFORNIA, USA	234

### MALBEC

582.	2018	<b>SUSANA BALBOA</b> ~ MENDOZA, ARGENTINA	85
624.	2017	RESERVE <b>CONQUISTA</b> ~ MENDOZA, ARGENTINA	70
641.	2019	GRAND RESERVE <b>GRAFFIGNA</b> ~ SAN JUAN, ARGENTINA	62

### TEMPRANILLO

640.	2013	RESERVA <b>CAMPO VIEJO</b> ~ LOGRONO-RIOJA, SPAIN	95
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### SYRAH / SHIRAZ / PETITE SIRAH

544.	2004	"GRANGE" SHIRAZ, <b>PENFOLDS</b> ~ BAROSSA VALLEY, AUSTRALIA	1188
567.	2019	"THE BOXER" SHIRAZ <b>MOLLYDOOKER</b> ~ MCLAREN VALE, AUSTRALIA	94

### MERLOT

601.	2013	<b>NORTHSTAR</b> ~ COLUMBIA VALLEY, WASHINGTON, USA	123
602.	2017	<b>KEENAN</b> ~ NAPA VALLEY, CALIFORNIA, USA	121



## REGIONAL REDS

575.	2019	CHIANTI CLASSICO <b>SANTA MARGHERITA</b> ~ TUSCANY, ITALY	84
617.	2018	SANGIOVESE BLEND <b>VILLA ANTINORI</b> ~ TUSCANY, ITALY	80
515.	2016	SANGIOVESE BLEND "BELNERO PROPRIETOR'S RESERVE" <b>BANFI</b> ~ TUSCANY, ITALY	72
562.	2018	SANGIOVESE BLEND "I PERAZZI" <b>LA MOZZA</b> ~ MORELINO DI SCANSANO-TUSCANY, ITALY	64
564.	2019	CABERNET FRANC <b>LANG &amp; REED</b> ~ NAPA VALLEY, CALIFORNIA, USA	84
592.	2019	ZINFANDEL "OLD VINES" <b>ST. FRANCIS</b> ~ SONOMA, CALIFORNIA, USA	74

## CABERNET SAUVIGNON

578.	2013	<b>STEWART</b> ~ NOMAD, NAPA VALLEY, CALIFORNIA, USA	446
593.	2017	<b>JORDAN</b> ~ ALEXANDER VALLEY-SONOMA, CALIFORNIA, USA	176
628.	2016	RESERVE <b>RODNEY STRONG</b> ~ ALEXANDER VALLEY-SONOMA, CALIFORNIA, USA	115
568.	2018	<b>FRANK FAMILY</b> ~ NAPA VALLEY, CALIFORNIA, USA	167
639.	2018	"VACA VISTA" <b>NICKEL &amp; NICKEL</b> ~ NAPA VALLEY, CALIFORNIA, USA	267
637.	2017	<b>QUINTESSA</b> ~ NAPA VALLEY, CALIFORNIA, USA	508
631.	2017	<b>OPUS ONE</b> ~ NAPA VALLEY, CALIFORNIA, USA	844
	2018	<b>OPUS ONE</b> ~ NAPA VALLEY, CALIFORNIA, USA	844
620.	2017	<b>SILVER OAK</b> ~ NAPA VALLEY, CALIFORNIA, USA	288
615.	2015	<b>CARDINALE</b> ~ NAPA VALLEY, CALIFORNIA, USA	738

## UNIQUE REDS / BIGGER BLENDS

552.	2019	RED WINE <b>8 YEARS IN THE DESERT</b> , CALIFORNIA, USA	140
546.	2018	"TIGNANELLO" ANTINORI ~ TUSCANY, ITALY	320
686.	2019	CABERNET SAUVIGNON-SYRAH <b>TREANA</b> ~ PASO ROBLES, CALIFORNIA, USA	144
576.	2018	"PRIMUS" <b>VERAMONT</b> -CASABLANCA VALLEY, CHILE	73
636.	NV	RED WINE <b>OVERTURE</b> 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** Vanilla toasted oak notes and touch of melon on the nose. Pound cake, vanilla, and lychee on the palate. 14
- MARS 'KOMAGATAKE' SINGLE MALT** Notes of Japanese plum on the palate coupled with floral and citrus aromas. The mouthfeel is light and dry at first then transitions to a slightly sweet finish. 51
- MARS "KOMAGATAKE 30YR SINGLE MALT"** The complexity of oak, spirit, and alpine air intermingling for decades is revealed in each sip. The lush textures are surprising for a cask strength whisky, with a finish that is near eternal. 588
- MARS LUCKY CAT BLENDED WHISKY** Dry and woody on the nose. Honey and vanilla, on the palate giving way to a soft mellow mint aftertaste. 54

## NIKKA

- NIKKA COFFEY GRAIN** Vanilla, corn spice and herbs on the nose. Sweet, fruit, melon, thick syrup, buttermilk biscuits and fresh vanilla on the palate. 24
- NIKKA COFFEY MALT** Butterscotch and vanilla malty sweetness on the nose. Malt, fruit, nuts, vanilla, butterscotch and burnt pastry on the palate. 34
- NIKKA FROM THE BARREL** Extremely complex blended whisky bottled at 51.4% ABV. In order to deliver its richness and full flavors, the blended liquid goes into used barrels for another few months for "marriage" before it is bottled. 31
- NIKKA TAKETSURU 17YR PURE MALT** Fresh and fruity, berries, vanilla fragrant wood and honey on the nose. Spicy and rounded, vanilla, blood orange and a little chocolate on the palate. 79

## SUNTORY

- HIBIKI HARMONY** Rose, lychee, hint of rosemary, mature woodiness, sandalwood on the nose. Honey-like sweetness, candied orange peel and white chocolate on the palate. 30
- HIBIKI 17** Peach, apricot, melon, rose, lily and lemon on the nose. Toffee, black cherry, vanilla and mizunara (Japanese oak) on the palate. 73
- YAMAZAKI 12YR SINGLE MALT** Peach, pineapple, grapefruit, clove, candied orange, vanilla, mizunara (Japanese oak) on the nose. Coconut, cranberry and butter on the palate. 62
- YAMAZAKI 18YR SINGLE MALT** Raisins, apricot, café au lait, mizunara (Japanese oak) on the nose. Blackberry, strawberry, dark chocolate and strawberry jam on the palate. 128
- SUNTORY TOKI** Basil, green apple and honey on the nose. Grapefruit, green grapes, ginger, peppermint and thyme on the palate. 18
- HAKUSHU 12YR SINGLE MALT** Pine needle, basil, and green apple on the nose. Sweet pear, mint, kiwi on the palate. 37

## AKASHI WHITE OAK

<b>WHITE OAK AKASHI SHERRY CASK</b> only 500 bottles have been produced of this rare sherry cask. Rich sherry notes, demerara sugar, vanilla, caramel pudding, notes of cloves and cardamom on the nose. Sherry notes take center stage, clear acidity, slightly dried citrus and fresh fruits on the palate.	80
<b>WHITE OAK AKASHI SINGLE MALT</b> Malty, citrusy aromas with scents of black cherry, toffee and oak on the nose. Vanilla and pine nuts on the palate.	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> Honey, spices, wasabi, pepper, citrus and vanilla on the nose. Wood, cinnamon, citrus and vanilla on the palate.	18

## ICHIRO'S

<b>ICHIRO'S SINGLE MALT 2018</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>ICHIRO'S MALT THE SINGLE CASK</b> Only 304 bottles have been produced of this very rare single cask whisky.	98

## KAIYO

<b>KAIYO 'THE SINGLE'</b> Vanilla, honey, floral and hints of spice and coconut. A honey note lingers on the finish.	24
<b>KAIYO WHISKY</b> Delicate nose with vanilla, ripe dried fruit and hints of cherry, with a long lingering finish	33
<b>KAIYO 'THE PEATED SECOND'</b> Notes of almonds, plenty of tea leaf, and toast grains - finishes with umami and wood notes.	45
<b>KAIYO CASK STRENGTH WHISKY</b> Extremely smooth, with great complexity and a lovely balance of fruit, silky malt and a touch of dark chocolate.	40

## OTHER DISTILLERS

<b>SENSEI</b> Honey, sweet caramel, Japanese plum, balanced oak, peat, and toffee with hints of sandalwood, coconut and green tea.	16
<b>KIKORI</b> Wood, spice and almonds on the nose. Cinnamon, apples and melon on the palate.	19
<b>OHISHI TOKUBETSU RESERVE JAPAN</b> This 27-year-old whisky, which only 1500 bottles were produced, has dark fruity and rustic flavors paired against light, candy-like sweetness.	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>MATSUI SINGLE MALT MIZUNARA CASK</b> A velvety mouthfeel with rich oak, cinnamon, ginger and a touch of chili spice balanced by toffee sweetness.	32
<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>TOTTORI</b> Exhibits delicate grain sweetness and a lingering hint of black pepper.	15
<b>FUKANO</b> The aromas are complex with coconut milk, toffee, and crisp tropical fruit. The flavor profile is completely unique with toasted rice, warmed spices, muddled fruits, and vanilla.	24
<b>OHISHI SHERRY CASK</b> A blend of casks anywhere from 3 to 25 years old, notes of dried tropical fruit, toasted hazelnut, golden raisins, and sweet marzipan.	32
<b>KURA</b> Warm mixed nuts and raisins. A hint of vanilla and almonds up front - and a youthful spice.	24

# JAPANESE WHISKY FLIGHT EXPERIENCE

Carefully curated to showcase some of our finest whiskies.

## **KAIYO FLIGHT 75**

(1oz each)

### KAIYO

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

### KAIYO 'THE SINGLE'

Vanilla, nectar, floral and hints of spice and coconut.  
A honey note lingers on the finish.

### KAIYO 'THE PEATED SECOND'

Notes of almond, plenty of tea leaf, and toasty grains.  
Finishes with umami and wood notes.

## **AKASHI WHITE OAK 68**

(1oz each)

### WHITE OAK AKASHI

Honey, spices, wasabi, pepper, citrus and vanilla on the nose.  
Wood, cinnamon, citrus and vanilla on the palate.

### AKASHI UME

Born of the Japanese tradition of Ume-Shu, meaning plum alcohol.  
Japanese green plums are infused with rock sugar and whisky to create this unique liqueur.

### WHITE OAK AKASHI SINGLE MALT

Malty, citrusy aromas with scents of black cherry, toffee and oak on the nose.  
Vanilla and pine nuts on the palate.