

# 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

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

<b>CAIPIRINHA</b> The national drink of Brazil, made with cachaça and churned with lime and sugar. Served short, over ice.	14
<b>NINA FRESA®</b> A true <b>SUSHISAMBA</b> classic with vodka, guava juice, grapefruit juice, strawberry and fresh lime. Served 'up'.	15
<b>CHUCUMBER</b> Shochu, maraschino liqueur, plum sake and plum bitters shaken with fresh cucumber and lime juice. Served 'up'.	15
<b>LEMON SAMURAI</b> Citrus vodka, green apple and peach liqueur, fresh muddled lemon, and guava. Served tall, over ice.	14
<b>NASHI</b> Pear vodka, elderflower liqueur stirred with lychee water, passion fruit and yuzu juice. Served 'up'.	15
<b>SAMBA SOUR*</b> 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'.	14
<b>BRISA CALIENTE</b> Blanco tequila, ginger liqueur, mango nectar, fresh lime, passion fruit, orange bitters, with fresno chili. Served 'up'.	14
<b>SASUKE</b> Our creative take on the Brazilian Classic, Japanese Whisky, fresh pineapple churned with lime and sugar. Served tall, over ice.	15
<b>LYCHEE COOLER</b> Vodka Elderflower cordial and vanilla, shaken hard with coconut milk and lychee water. Served long	16
<b>SAMBA JUICE</b> Raspberry and passion fruit rum, crème de banana shaken with açai, fresh watermelon, passion fruit purée and guava. Served tall and topped with Prosecco.	15
<b>NEBUTA MERON</b> Sake, acai liqueur, house made vanilla simple syrup, serrano chili pepper, yuzu juice & muddled fresh watermelon. Served short, over ice.	15
<b>WAGYU COCKTAIL</b> 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.	18

## MOCKTAILS

<b>MATCHA MILK-SHAKE</b> Soy milk, coconut, vanilla and matcha infusion. Served long.	10
<b>COCO LEITE</b> Coconut milk, pineapple and mango. Served long, over ice.	8
<b>WATERMELON MOJO</b> Watermelon, lime and guava juice. Served long, over ice.	8
<b>BERRY SMASH</b> Muddled blackberry and raspberry, topped with lime sparkling water. Served long, over ice.	8
<b>CUCUMBER REFRESHER</b> Fresh cucumber juice, agave nectar, topped with sparkling water. Served long, over ice.	8

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

80/45

\*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.

# BEER

## JAPAN

HITACHINO NEST, WHITE ALE 11.2 oz	14.
COEDO KYARA IPL 11.2 oz	12.
HITACHINO NEST, RED RICE ALE 11.2 oz	14.
GINGA KOGEN, HEFEWEIZEN 10.1 oz	15.
ECHIGO KOSHIHIKARI RICE, 11.2 oz	12.
ASAHI BLACK DRY BEER, LAGER 11.3 oz	9.
COEDO BENIAKA, SWEET POTATO 11.2oz	14.
KIRIN LIGHT, LAGER 12 oz	7.
KIRIN ICHIBAN, LAGER 22 oz	12.
ASAHI SUPER DRY, LAGER 22 oz	12.
COEDO RURI, PILSNER 11.2oz	12.

## BRAZIL AND PERU

CRISTAL PERUVIAN LAGER 12 oz	7.
PALMA LOUCA, BRAZILIAN PILSNER 12 oz	7.
XINGU, BRAZILIAN BLACK LAGER 12 oz	7.

## FROM HERE AND THERE

LAGUNITAS IPA, CALIFORNIA 12 oz	8.
KONA LONGBOARD LAGER, HAWAII 12 oz	7.
WIDMER HEFE, OREGON 12 oz	8.

# BY THE GLASS

## SAKE

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 JIZAKE ~ 23

"HAPPY BREWERY" (RICE: HYOGO YUMENISHIKI) **FUKUJU** JUNMAI GINJO ~ HIROSHIMA  
Clean ~ Flavors of tropical fruits including mangos, pineapples and papayas ~ **by the glass 16**

"BLACK BULL" (RICE: OMACHI) **KUROUSHI** JUNMAI GINJO ~ IWATE  
Aromatic ~ Hints of Muscat grapes and citrus fruits. Its soft, acidic taste smoothly flows down the palate. It has a very elegant, long finish ~ **by the glass 16**

"MISTY MOUNTAIN" (RICE: OMACHI) **BODAIMOTO** JUNMAI GINJO ~ SHIMANE  
Aromatic ~ Fresh fragrance and vivid flavors with notes of zesty lemon, passion fruit and pepper. Slightly thick mouth feel, and a long and peppery aftertaste ~ **by the glass 15**

- "10,000 WAYS" **EIKO FUJI** BAN RYU HONJOZO ~ YAMAGATA 10.  
Clean ~ fragrant yet clean with honeydew melon and light smoky notes
- "TRUE MIRROR" **SEIKYO** TAKEHARA JUNMAI ~ HIROSHIMA 11.  
Rich ~ red apple, Asian pear with light vanilla and earthy richness
- "GREEN RIDGE" **DEWAZAKURA** DEWASANSAN JUNMAI GINJO ~ YAMAGATA 12.  
Aromatic ~ herbaceous notes of green fruit and dominate acidity
- "SOUL OF THE SENSEI" **TAKATENJIN** JUNMAI DAIGINJO~SHIZUOKA 20.  
Aromatic ~ clean honeydew aromas, zesty cantaloupe upfront, a dry finish with hints of white pepper
- "DY-23" **DASSAI** ULTRA JUNMAI DAIGINJO ~ YAMAGUCHI 40.  
Clean ~ one of the most polished sakes in Japan. This sake has been milled to 23%.
- "TEARS OF DAWN" **KONTEKI** DAIGINJO ~ KYOTO 16.  
Clean ~ light anise, banana aromas, full bodied with long finish and long elegant finish
- "BLOSSOM OF PEACE" **TOZAI** UME SHU ~ NAGANO KYOTO 13.  
Sweet ~ aromas of almonds and marzipan, flavors of plum and apricot, with a smooth slightly sweet finish
- "MIO" SHIRAKABE GURA **TAKARASHUZO** SPARKLING ~ KYOTO 10.  
Sweet ~ light, crisp, fruity aromas follow through to the palate
- "WARRIOR'S FLURRY" **MURAI** NIGORI ~ AOMORI 12.  
Bold ~ milky banana and coconut aromas with a kick
- FUNAGUCHI SHIBORI **KIKUSUI** NAMA GENSHU HONJOZO ~ NIIGATA 20.  
Bold ~ robust full bodied with ripe fruits and hints of vanilla (200ml)

# 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 10.

**SHIRO** ~ MIE

(Kome Rice) fragrances of rice and dough, with a touch of peppers and mushroom 10.

**JOUGO** ~ KAGOSHIMA

(Sugarcane) warm aromas of baked apples, bananas and brown sugar 10.

**SATSUMA HOZAN** ~ KAGOSHIMA

(Sweet Potato) rich toasty aromas of chestnut brittle 13.

**SHIRANAMI** ~ KAGOSHIMA

(Sweet Potato) fragrance of wet earth and sweet potato pie 10.

**TAKARA JUN KORUI** ~ KYOTO

(Grain) subtle aromas of white and pink peppercorns with a hint of pear 8.

# SPARKLING & WINE

## SPARKLING

NV	PROSECCO <b>PICCINI</b> - VENETO, ITALY	12.
NV	ROSÉ <b>MARQUIS DE LA TOUR</b> ~ LOIRE VALLEY, FRANCE	11.
NV	<b>TAITTINGER</b> , BRUT, REIMS	17.

## WHITE

2018	PINOT GRIGIO <b>BOLLINI</b> ~ TRENTO, ITALY	11.
2019	SAUVIGNON BLANC <b>FRAMINGHAM</b> ~ MARLBOROUGH, NEW ZEALAND	11.
2017	CHARDONNAY <b>CAVE DE LUGNY</b> "LES CHARMES" ~ BURGUNDY, FRANCE	12.
2018	KABINETT RIESLING <b>VALKENBERG</b> "MADONNA" ~ RHEINHESSEN, GERMANY	11.
2018	CHARDONNAY <b>FESS PARKER</b> ~ SANTA BARBARA, CALIFORNIA	14.

## RED

2017	PINOT NOIR <b>VOTRE SANTÉ</b> - CENTRAL COAST, CALIFORNIA	12.
2019	MALBEC <b>ALTA VISTA</b> - MENDOZA, ARGENTINA	11.
2017	CABERNET SAUVIGNON <b>ROBERT MONDAVI</b> ~ NAPA, CALIFORNIA	20.

## 1/2 BOTTLES

740.	MV	YELLOW LABEL <b>VEUVE CLIQUOT</b> - CHAMPAGNE, FRANCE	91.
764.	2015	PINOT NOIR <b>DOMAINE SERENE</b> "EVENSTAD" - WILLAMATE VALLEY, OREGON	120.
770.	2015	BORDEAUX BLEND "MONTE BELLO" <b>RIDGE</b> ~ SANTA CRUZ MOUNTAINS, CALIFORNIA	318.
772.	2010	CABERNET SAUVIGNON, <b>REVANA</b> ~ NAPA VALLEY, CALIFORNIA	192.

# 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	35.
004.	“FIRST GRANDCHILD” <b>HATSUMAGO</b> KIMOTO ~ YAMAGATA 熱爛 Rich ~ compact bundles of complex aromas and lingering finish	300ml	33.
005.	“HARBOR HAZE” <b>URAKASUMI</b> ~ MIYAGI 熱爛 Clean ~ apple and melon aromas, full roundness through the end	300ml	37.
007.	“EIGHT PEAKS” <b>HAKKAISAN</b> , TOKUBETSU ~ NIIGATA Clean ~ fresh, bright, touch of orchard fruit with light herbal notes	300ml	36.
009.	“SNOW SHADOW” <b>YUKI KAGE</b> , TOKUBETSU ~ NIIGATA Clean ~ aromatics of pear, plum blossoms on the nose & clean sweetness	300ml	47.
012.	“HEAVEN’S MOUNTAIN” <b>JIZAKE TENZAN</b> GENSHU ~ SAGA 熱爛 Rich ~ undiluted yet highly refined with a bold ending that never quite ends	300ml	69.
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.	“GORGEOUS DEVIL” <b>KIRA</b> HONJOZO ~ FUKUSHIMA 熱爛 Rich ~ persimmon, caramel and mushroom give way to velvety smoothness	720ml	88.
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 earthiness	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	56.
022.	“WESTERN CHAMPION” <b>NISHI NO SEKI</b> ~ OITA 熱爛 Rich ~ full bodied, notes of peanut brittle and vanilla, slightly sweet	720ml	68.
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.

025.	“BRIDE OF THE FOX” <b>KANBARA</b> ~ NIIGATA Rich ~ understated, simple elegance until delightful complexity takes over	300ml	45.
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.
029.	“THE PRIDE OF HIDA” <b>TENRYO</b> ~ GIFU Rich ~ proprietary sake rice, sunshine and bamboo, creamy textures	300ml	45.
034.	“FOUR DIAMOND” <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	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.

熱爛 - indicates sake may be served warm

Locate your sake selection on our prefecture map of Japan



041.	“EUPHORIA” <b>JOKIGEN</b> ~ YAMAGATA Clean ~ delicate note of melons and green pears with slight anise perhaps	720ml	86.
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.
044.	“WISHING WELL” <b>SAWANOI</b> ~ TOKYO Rich ~ effortlessly easy to drink with hints of fresh cut bamboo and citrus	720ml	90.
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>KOKURYU</b> TOKUSEN ~ FUKUI Aromatic ~ near perfect balance, bright & clean, hints of plum & honeysuckle	720ml	110.
047.	“MELODY OF WATER” <b>MIZU NO SHIRABRE</b> ~ KYOTO Clean ~ lightly aromatic with soft notes of flowers and supple fruit	720ml	80.
048.	“MOON ON THE WATER” <b>FUKUCHO</b> ~ HIROSHIMA Rich ~ soft and clean with a honeydew, mango and pineapple-tinged nose	720ml	114.

## 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.
051.	“DIVINE DROPLETS” <b>GINGA SHIZUKU</b> ~ HOKKAIDO Clean ~ supple ints of cucumber and melon kissed with sweetness	300ml	80.
080.	“SAKURA BOY” <b>DEWASAKURA</b> ~ YAMAGATA Rich ~ grassy notes and field berry aromas	300ml	49.
033.	“LIFE LONG FRIEND” <b>TOMOJU</b> ~ IBARAKI Aromatic ~ aromas of melon and muscat, subtle fruitiness & refreshingly tart	375ml	71.
053.	“OTTER FESTIVAL DY-45” <b>DASSAI</b> ~ YAMAGUCHI Aromatic - sweet aromas of grape juice & cotton candy, full bodied chewy fruit tones, with subtle anise & sweet grape finish	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 SHIZUKU</b> ~ 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 upfront, a dry finish with hints of white pepper	720ml	152.
058.	“FLORAL MOUNTAIN” <b>CHOKAISAN</b> ~ AKITA Aromatic ~ floral aromas, anise, fresh herbs, Asian pear, light seaside breeze	720ml	135.
059.	“PURPLE MOUNTAIN” <b>MURASAKI NO MINE</b> ~ IWATE Aromatic ~ rare magical nectar, luxurious violet, plum, & cherry aromas	720ml	888.
060.	“DY-23” <b>DASSAI</b> JUNMAI DAIGINJO ~ YAMAGUCHI Clean ~ one of the most polished sakes in Japan. This sake has been milled to 23%. grapes, flowers, strawberries and mineral water the flavor is as luscious as the aroma	720ml	275.
061.	“ETERNAL CALENDAR” <b>HOUREKI</b> KIMOTO ~ FUKUSHIMA Rich ~ a prefectural jewel with well balanced body and unparalleled richness	720ml	585.
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	111.
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	288.
081.	"SOTO" JUNMAI DAIGINJO ( <b>GLUTEN FREE</b> ) ~ ISHIKAWA Rich ~ golden delicious apples, hint of lime zest, creamy and soft, with a gentle dry finish	720ml	128.
067.	"SEVENTH HEAVEN" <b>MASUMI NANAGO</b> YAMAHAI ~ NAGANO Rich ~ rich and round with a sweet caramel finish akin to bananas foster	720ml	156.
068.	"MANSION OF DREAMS" <b>MASUMI YUMEDONO</b> ~ NAGANO Clean ~ elegant and clean nose with an unexpectedly bold finish	720ml	263.
069.	"BLACK RIVER" <b>KUROSAWA</b> ~ NAGANO Aromatic ~ buttery dessert like aromas, beautifully smooth mouth feel	720ml	159.
070.	"REVERED SAGE" <b>TOMIO</b> GENSHU ~ 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.	"LOVELY FLOWER" <b>KOTSUZUMI ROJO HANA ARI</b> ~ HYOGO Aromatic ~ flirty aromas of apple, pear and banana finish like morning mist	720ml	420.
073.	"EMPEROR'S SAKE" <b>KAMOTSURU</b> SOKAKU ~ HIROSHIMA Aromatic ~ hints of apricot and melon lightly dominate subtle autumn spice	720ml	349.
074.	"GOLDEN CRANE" <b>KAMOTSURU</b> TOKUSEI ~ HIROSHIMA Clean ~ first daiginjo, clean, sweet, spicy, golden "blossoms" of good luck	720ml	131.
075.	"BEYOND" <b>DASSAI</b> LIMITED SELECTION ~ YAMAGUCHI Clean ~ unparalleled smoothness, complex depth of flavors with stunning length of finish	720ml	2288.
076.	"DREAMS COME TRUE" <b>BORN YUME</b> MA MASAYUME ~ FUKUI Rich ~ deep aromas, smooth Zen-like balance with a pleasingly sharp, strident finish	1000ml	888.
077.	"DEMON SLAYER" <b>WAKATAKE</b> ONIKOROSHI ~ 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	488.

# 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	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 50” <b>DASSAI</b> JUNMAI DAIGINJO ~ YAMAGUCHI Stunning, soft textures with hints of green banana and a light, dry finish	720ml	106.
087.	“LITTLE LILY” SAYURI <b>HAKUTSURU</b> ~ KOBE White grape, cherry blossom, cream and understated elegance	300ml	30.

## NAMA

unpasteurized, crisp, fresh, almost velvety round mouth-feel

Nama Sake Season is upon us! 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, lovely 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> TOKUBETSU JUNMAI ~ FUKUSHIMA Velvety texture, predominate melon, graceful finish	300ml	29.
092.	“SPRING SNOW” <b>AKITABARE</b> SHUNSETSU HONJOZO ~ AKITA Ultra light nama with seamlessly dry finish and residual hints of red apple	720ml	71.
093.	“FIRST RUN” <b>MASUMI</b> ARABASHIRI GINJO ~ NAGANO Fresh, clean, light silkiness with yeasty punch of fruitiness	720ml	99.
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.  |
| 097. | "FORMULA NIPPON" <b>OKUNOMATSU</b> JUNMAI DAIGINJO ~ FUKUSHIMA<br>Highest purity level of sparkling sake with expressions of melons and honey                      | 720ml | 343. |
| 099. | "BLOSSOM OF PEACE" <b>TOZAI</b> UME SHU ~ KYOTO<br>Sweet ~ aromas of almonds and marzipan with flavors of plum and apricot,<br>with a smooth slightly sweet finish | 720ml | 56.  |

## JAPANESE PERFECTURE MAP



# WINE

## CHAMPAGNE

300.	2004	BRUT <b>DOM PERIGNON</b> ~ EPERNAY, FRANCE	585.
301.	1979	"OENOTHEQUE" <b>DOM PERIGNON</b> ~ EPERNAY, FRANCE	5913.
302.	2005	"CRISTAL" <b>LOUIS ROEDERER</b> ~ REIMS, FRANCE 2000	783.
303.	2007	"FLEUR DE CHAMPAGNE" <b>PERRIER JOUET</b> ~ EPERNAY, FRANCE	488.
307.	MV	"YELLOW LABEL" <b>VEUVE CLICQUOT</b> ~ REIMS, FRANCE MV	175.
308.	MV	GRAND CUVEE <b>KRUG</b> ~ CHAMPAGNE, FRANCE MV	593.
315.	MV	ROSÉ BRUT <b>RUINART</b> ~ REIMS, FRANCE MV	235.
317.	2004	ROSÉ BRUT <b>DOM PERIGNON</b> ~ EPERNAY, FRANCE	1310.
318.	MV	ROSÉ BRUT "BLASON" <b>PERRIER JOUET</b> ~ EPERNAY, FRANCE	249.
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	451.

## SPARKLING

305.	MV	PROSECCO BRUT <b>SANTA MARGARITA</b> ~ VALDOBBIADENE, ITALY	65.
313.	MV	PROSECCO BRUT <b>LAMARCA</b> ~ VENETO, ITALY	41.
310.	MV	CAVA "ARIA" ESTATE BRUT <b>SEGURA VIUDAS</b> ~ SANT SADURNI D' ANOIA, SPAIN	70.
312.	2012	BRUT "WEDDING CUVÉE" <b>IRON HORSE</b> ~ RUSSIAN RIVER VALLET, CALIFORNIA	108.

# WHITE WINE

## **PINOT GRIGIO / PINOT GRIS / PINOT BLANC**

343.	2017	PINOT GRIGIO <b>SANTA MARGHERITA</b> ~ VAL DA DIGE, ITALY	66.
342.	2016	PINOT GRIGIO <b>LIVIO FELLUGA</b> ~ FRIULI-VENEZIA GIULIA, ITALY	80.
344.	2017	PINOT GRIS <b>JOEL GOTT</b> ~ WILLAMETTE VALLEY, OREGON	45.

## **SAUVIGNON BLANC**

324.	2018	SANCERRE <b>MICHEL REDDE</b> ~ LOIRE VALLEY, FRANCE	85.
417.	2017	<b>MONTES-LEYDA</b> ~ COLCHAGUA VALLEY, CHILE	44.
346.	2017	<b>DUCKHORN</b> ~ NAPA VALLEY, CALIFORNIA	80.
347.	2017	<b>CAKEBREAD</b> ~ NAPA VALLEY, CALIFORNIA	75.
336.	2019	<b>CLOUDY BAY</b> ~ MARLBOROUGH, NEW ZEALAND	75.
382.	2019	<b>KIM CRAWFORD</b> ~ MARLBOROUGH, NEW ZEALAND	52.

## **CHARDONNAY**

372.	2018	<b>LAYER CAKE</b> ~ CENTRAL COAST, CALIFORNIA	40.
370.	2017	"VIEILLES VIGNES" CHABLIS <b>BROCARD</b> ~ BURGUNDY, FRANCE	104.
320.	2018	<b>DIATOM 'Q' BAR</b> - M VINEYARD - LOS ALAMOS VALLEY, CALIFORNIA	68.
333.	2016	<b>BREWER - CLIFTON</b> - STA. RITA HILLS, CALIFORNIA	80.
387.	2017	<b>JORDAN</b> ~ RUSSIAN RIVER VALLEY, CALIFORNIA	96.
374.	2018	<b>MATANZAS CREEK</b> ~ SONOMA VALLEY, CALIFORNIA	77.
376.	2017	<b>WILLIAM HILL</b> ~ NAPA VALLEY, CALIFORNIA	55.
322.	2018	<b>FRANK FAMILY</b> ~ NAPA VALLEY, CALIFORNIA	84.
380	2017	<b>CAKEBREAD CELLARS</b> ~ NAPA VALLEY, CALIFORNIA	105.

## RIESLING

421.	2016	<b>POET'S LEAP</b> ~ COLUMBIA VALLEY, WASHINGTON 2012	62.
402.	2015	"EROICA" <b>DR. LOOSEN/STE MICHELLE</b> ~ COLUMBIA VALLEY, WASHINGTON 2012	76.
401.	2016	KABINETT <b>MONCHHOF</b> ~ MOSEL, GERMANY 2011	63.
404.	2012	"WEHLENER SONNENUHR" SPATLESSE <b>JOH JOS PRUM</b> ~ MOSEL, GERMANY 2009	123.

## WORLD WHITES

331.	2018	ALBARINO <b>DON OLEGARIO</b> ~ RIAS BAIXAS, SPAIN 2012	70.
330.	2017	VERNACCIA DE SAN GIMIGNANO <b>TERUZZI &amp; PUTHOD</b> ~ TUSCANY, ITALY 2009	49.
418.	2017	TORRONTES <b>ALAMOS</b> ~ SALTA, ARGENTINA 2009	40.
415.	2016	CHENIN BLANC VIOGNIER <b>PINE RIDGE</b> ~ NAPA VALLEY, CALIFORNIA 2013	49.
422.	2017	VIOGNIER ORGANIC <b>BONTERRA</b> ~ MENDOCINO, CALIFORNIA 2012	48.



# RED WINE

## PINOT NOIR

503.	2018	<b>CLOS DU BOIS</b> ~ GEYSERVILLE, CALIFORNIA	65.
512.	2016	"SANTA MARIA" <b>ROW ELEVEN</b> ~ SANTA MARIA VALLEY, CALIFORNIA	89.
506.	2015	<b>BEAUX FRERES</b> ~ WILLAMETTE VALLEY, OREGON	216.
514.	2015	<b>A TO Z</b> ~ WILLAMETTE VALLEY, OREGON	55.
502.	2016	"EVANSTAD" <b>DOMAINE SERENE</b> ~ WILLAMETTE VALLEY, OREGON	190.
558.	2013	<b>WOOLASTON</b> ~ NELSON, NEW ZEALAND	77.
504.	2016	"WESTSIDE NEIGHBORS" <b>WILLIAMS &amp; SELYEM</b> ~ RUSSIAN RIVER VALLEY, CALIFORNIA	288.
501.	2015	"BONDI HOME RANCH" <b>MARTINELLI</b> ~ RUSSIAN RIVER VALLEY, CALIFORNIA	184.
505.	2015	<b>RODNEY STRONG</b> ~ RUSSIAN RIVER VALLEY, CALIFORNIA	119.
508.	2017	<b>FLOWERS</b> ~ SONOMA COAST, CALIFORNIA	121.
584.	2017	<b>SONOMA CUTRER</b> ~ SONOMA COAST, CALIFORNIA	94.
548.	2014	<b>HANZELL</b> ~ SONOMA VALLEY, CALIFORNIA	234.
500.	2015	<b>BREWER - CLIFTON</b> ~ STA. RITA HILLS, CALIFORNIA	94.

## MALBEC

582.	2015	<b>SUSANA BALBOA</b> ~ MENDOZA, ARGENTINA	75.
624.	2014	RESERVE <b>CONQUISTA</b> ~ MENDOZA, ARGENTINA	50.
641.	2018	GRAND RESERVE <b>GRAFFIGNA</b> ~ SAN JUAN, ARGENTINA	62.

## TEMPRANILLO

640.	2014	RESERVA <b>CAMPO VIEJO</b> ~ LOGRONO-RIOJA, SPAIN	54.
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## SYRAH / SHIRAZ / PETITE SIRAH

544.	2004	"GRANGE" SHIRAZ, <b>PENFOLDS</b> ~ BAROSSA VALLEY, AUSTRALIA	1188.
567.	2016	"THE BOXER" SHIRAZ <b>MOLLYDOOKER</b> ~ MCLAREN VALE, AUSTRALIA	74.

## MERLOT

601.	2013	<b>NORTHSTAR</b> ~ COLUMBIA VALLEY, WASHINGTON	123.
602.	2014	<b>KEENAN</b> ~ NAPA VALLEY, CALIFORNIA	91.

## REGIONAL REDS

591.	2016	BARBERA D' ALBA SUPERIOR "ROCCHES DEL SANTO" <b>BRANDINI</b> ~ PIEDMONT, ITALY	60.
575.	2015	CHIANTI CLASSICO <b>SANTA MARGHERITA</b> ~ TUSCANY, ITALY	79.
617.	2015	SANGIOVESE BLEND <b>VILLA ANTINORI</b> ~ TUSCANY, ITALY	75.
515.	2014	SANGIOVESE BLEND "BELNERO PROPRIETOR'S RESERVE" <b>BANFI</b> ~ TUSCANY, ITALY	72.
562.	2016	SANGIOVESE BLEND "I PERAZZI" <b>LA MOZZA</b> ~ MORELINO DI SCANSANO-TUSCANY, ITALY	57.
564.	2015	CABERNET FRANC <b>LANG &amp; REED</b> ~ NAPA VALLEY, CALIFORNIA	74.
592.	2016	ZINFANDEL "OLD VINES" <b>ST. FRANCIS</b> ~ SONOMA, CALIFORNIA	64.

## CABERNET SAUVIGNON

578.	2013	<b>STEWART</b> ~ NOMAD, NAPA VALLEY, CALIFORNIA	446.
593.	2014	<b>JORDAN</b> ~ ALEXANDER VALLEY-SONOMA, CALIFORNIA	146.
628.	2015	RESERVE <b>RODNEY STRONG</b> ~ ALEXANDER VALLEY-SONOMA, CALIFORNIA	115.
568.	2015	<b>FRANK FAMILY</b> ~ NAPA VALLEY, CALIFORNIA	137.
639.	2016	"STATE RANCH" <b>NICKEL &amp; NICKEL</b> ~ NAPA VALLEY, CALIFORNIA	267.
637.	2016	<b>QUINTESSA</b> ~ NAPA VALLEY, CALIFORNIA	338.
631.	2016	<b>OPUS ONE</b> ~ NAPA VALLEY, CALIFORNIA	844.
620.	2013	<b>SILVER OAK</b> ~ NAPA VALLEY, CALIFORNIA	288.
615.	2015	<b>CARDINALE</b> ~ NAPA VALLEY, CALIFORNIA	738.

## UNIQUE REDS / BIGGER BLENDS

546.	2015	"TIGNANELLO" <b>ANTINORI</b> ~ TUSCANY, ITALY	288.
686.	2016	CABERNET SAUVIGNON-SYRAH <b>TREANA</b> ~ PASO ROBLES, CALIFORNIA	88.
576.	2013	"PRIMUS" <b>VERAMONT</b> -CASABLANCA VALLEY, CHILE	63.
636.	NV	RED WINE <b>OVERTURE</b> NAPA VALLEY, CALIFORNIA	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 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

- MARS IWAI** Vanilla toasted oak notes and touch of melon on the nose. Pound cake, vanilla, and lychee on the palate. 13.
- MARS IWAI TRADITIONAL** Sweet barbecue, cinnamon, prunes, raisins, buttery biscuits and milk chocolate on the nose. Ripe banana and whoppers malted candy on the palate. 17.
- MARS MALTAGE 3 PLUS 25 ALL MALT AGED 28 YRS** 160.  
WINNER OF THE WWA -(WORLD WHISKY AWARDS) WORLD'S BEST BLENDED MALT  
An intriguing blend of 3 year old Whiskies from Kagoshima and Yamanashi distilleries which was then aged in Nagano for a other 25 years.
- MARS 'KOMAGATAKE' SINGLE MALT 2018** 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. 48.
- MARS "KOMAGATAKE" 3YR SHERRY CASK SINGLE MALT** Raisin, coffee and hints of smoke on the nose. Berry, raisin, cocoa, delicate wood and peat on the palate. 68.
- MARS "KOMAGATAKE" RINDO SINGLE MALT** Citrus peels, tobacco, orchard fruits on the nose. Marzipan, white peach, nutmeg, hint of menthol and briny smoke on the palate. 55.
- 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. 34.

## NIKKA

- NIKKA MIYAGIKO SINGLE MALT** Malted barley, bananas, burnt wood, white flowers, beeswax on the nose. Ginger, cinnamon, chocolate, coconut and fresh tobacco leaf on the palate. 28.
- NIKKA COFFEY GRAIN** Vanilla, corn spice and herbs on the nose. Sweet, fruit, melon, thick syrup, buttermilk biscuits and fresh vanilla on the palate. 18.
- NIKKA COFFEY MALT** Butterscotch and vanilla malty sweetness on the nose. Malt, fruit, nuts, vanilla, butterscotch and burnt pastry on the palate. 21.
- NIKKA FROM THE BARREL** Extremely complex blended whisky bottled at 51.4% ABV. 23.  
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.
- 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. 59.
- NIKKA TAKETSURU 21YR PURE MALT** Oak, soy sauce, cocoa, espresso beans on the nose. 66.  
Black pepper, ginger, citrus peels marmalade on the palate.
- NIKKA YOICHI SINGLE MALT** Gentle peat smoke, dried citrus peels and fresh kindling on the nose. 33.  
Firm with smoke, melon, almonds and light salt on the palate

## 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. 21.
- HIBIKI 17** Peach, apricot, melon, rose, lily and lemon on the nose. Toffee, black cherry, vanilla and mizunara (Japanese oak) on the palate. 59.
- HIBIKI 21** Cooked fruit, blackberry, ripe banana, caramel on the nose. Sandalwood, honeycomb, dried apricot and mizunara (Japanese oak) on the palate. 89.
- YAMAZAKI 12YR SINGLE MALT** Peach, pineapple, grapefruit, clove, candied orange, vanilla, mizunara (Japanese oak) on the nose. Coconut, cranberry and butter on the palate. 38.
- 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. 88.
- SUNTORY TOKI** Basil, green apple and honey on the nose. Grapefruit, green grapes, ginger, peppermint and thyme on the palate. 14.
- HAKUSHU 12YR SINGLE MALT** Pine needle, basil, and green apple on the nose. Sweet pear, mint, kiwi on the palate. 30.
- HAKUSHU 18YR SINGLE MALT** Ripe pears, dried mint, oregano and hint of smoke on the nose. Jasmine, mango, quince and menthol on the palate. 80.

## AKASHI WHITE OAK

- WHITE OAK AKASHI SHERRY CASK** 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. 70.
- 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. 28.
- WHITE OAK AKASHI PINOT NOIR 5 YR SINGLE MALT** 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. 59.
- WHITE OAK AKASHI** Honey, spices, wasabi, pepper, citrus and vanilla on the nose. Wood, cinnamon, citrus and vanilla on the palate. 14.

## ICHIRO'S

- ICHIRO'S SINGLE MALT 2018** 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.
- ICHIRO'S MALT & GRAIN** Apricot, popcorn, toffee, vanilla cream and meyer lemon zest on the nose. Toffee, chestnuts, gingerbread, vanilla and black pepper on the palate. 29.
- ICHIRO'S MALT THE SINGLE CASK** Only 304 bottles have been produced of this very rare single cask whisky. 98.

## KAIYO

- KAIYO 'THE SINGLE'** Vanilla, honey, floral and hints of spice and coconut. A honey note lingers on the finish. 18.
- KAIYO WHISKY** Delicate nose with vanilla, ripe dried fruit and hints of cherry, with a long lingering finish 21.
- KAIYO "THE PEATED"** Smokey aroma with hints of fresh cherry blossom, ripe fruit and honey. A sweet, long, drying finish. 30.
- KAIYO 'THE PEATED SECOND'** Notes of almonds, plenty of tea leaf, and toast grains - finishes with umami and wood notes. 35.
- KAIYO CASK STRENGTH WHISKY** Extremely smooth, with great complexity and a lovely balance of fruit, silky malt and a touch of dark chocolate. 30.
- KAIYO 'THE SHERI'** Only 450 cases released worldwide. Aged in Mizunara oak before being finished in Pedro Ximenez and oloroso sherry casks. Flavors reminiscent of dessert as well with dried fruits, blackberry jam, and more chocolate notes 47.

## OTHER DISTILLERS

- SENSEI** Honey, sweet caramel, Japanese plum, balanced oak, peat, and toffee with hints of sandalwood, coconut and green tea. 13.
- KIKORI** Wood, spice and almonds on the nose. Cinnamon, apples and melon on the palate. 13.
- KURA** Warm mixed nuts and raisins. A hint of vanilla and almonds up front - and a youthful spice. 17.
- OHISHI TOKUBETSU RESERVE JAPAN** This 27-year-old whisky, which only 1500 bottles were produced, has dark fruity and rustic flavors paired against light, candy-like sweetness. 75.

# JAPANESE WHISKY FLIGHT EXPERIENCE

Carefully curated to showcase a selection of some of our finest whiskies.

## **SUNTORY YAMAZAKI DISTILLERY 108**

### 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.

### HIBIKI 17

Peach, apricot, melon, rose, lily and lemon on the nose. Toffee, black cherry, vanilla and mizunara (Japanese oak) on the palate.

### HIBIKI 21

Cooked fruit, blackberry, ripe banana, caramel on the nose. Sandalwood, honeycomb, dried apricot and mizunara (Japanese oak) on the palate.

## **SUNTORY HAKUSHU DISTILLERY 75**

### SUNTORY TOKI

Basil, green apple and honey on the nose. Grapefruit, green grapes, ginger, peppermint and thyme on the palate.

### HAKUSHU 12YR SINGLE MALT

Pine needle, basil, and green apple on the nose. Sweet pear, mint, kiwi on the palate.

### HAKUSHU 18YR SINGLE MALT

Ripe pears, dried mint, oregano and hint of smoke on the nose. Jasmine, mango, and menthol on the palate.

## **KAIYO FLIGHT 45**

### 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 38**

### WHITE OAK AKASHI

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

### AKASHI UME

This sweet whisky is born out 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.

*Each flight is served in three 1 ounce portions.*