

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. |
| CAIPIRINHA The national drink of Brazil, made with cachaça and churned with lime and sugar. Served short. | 14 |
| NINA FRESA® A true SUSHISAMBA classic with Vodka, guava juice, grapefruit juice, strawberry and fresh lime. Served 'up'. | 15 |
| CHUCUMBER Shochu, maraschino liqueur, plum sake and plum bitters shaken with fresh cucumber and lime juice. Served 'up'. | 15 |
| LEMON SAMURAI Citrus vodka, green apple and peach liqueur, fresh muddled lemon, and guava. Served tall and ice. | 14 |
| NASHI Pear vodka, elderflower liqueur stirred with lychee water, passion fruit and yuzu juice. Served 'up'. | 15 |
| 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'. | 14 |
| BRISA CALIENTE Blanco tequila, ginger liqueur, mango nectar, fresh lime, passion fruit, orange bitters, with Fresno chili. Served 'up'. | 14 |
| SASUKE Japanese whisky churned fresh pineapple and limes in a true Brazilian Style. Served tall and over ice. | 15 |
| LYCHEE COOLER Vodka, Elderflower and vanilla syrup, shaken with lychee juice, and coconut milk. Served tall and spritzed with lemon. | 16 |
| 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. | 15 |
| NEBUTA MERON Sake, acai liqueur, house made vanilla simple syrup, serrano chili pepper, yuzu juice & muddled fresh watermelon. Served short and over ice. | 15 |
| 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. | 18 |

VIRGIN DRINKS

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

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| COCKTAIL TREE Enjoy "12 Stems" of signature cocktails in our tasting tree. Select up to 3 different choices- perfect for parties! | 80 Virgin / 45 |
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*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.

SAKE BY THE GLASS

FLIGHT OF JIZAKE - 23

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.

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

"BLACK BULL" (RICE: OMACHI) **KUROUSHI JUNMAI GINJO** ~ IWATE
Aromatic - with 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
r Aromatic - A fresh fragrance and a vivid flavors and 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 ~ Very milky, banana and coconut aromas with a kick

BY THE 200 ml CAN: *The best way to store and enjoy premium nama sake*
FUNAGUCHI SHIBORI **KIKUSUI NAMA GENSHU HONJOZO** ~ NIIGATA 20.
Bold ~ robust full bodied with ripe fruits and hints of vanilla

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.

YOKAICHI ~ OITA 10.
(Barley), mild earthy fragrances with notes of flowers, cocoa and overripe bananas

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

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

SATSUMA HOZAN ~ KAGOSHIMA 13.
(Sweet Potato) rich toasty aromas of chestnut brittle

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

TAKARA JUN KORUI ~ KYOTO 8.
(Grain) subtle aromas of white and pink peppercorns with a hint of pear

WINES BY THE GLASS

SPARKLING

| | | |
|----|---|-----|
| NV | PROSECCO PICCINI ~ VENETO, ITALY | 12. |
| NV | ROSÉ MARQUIS DE LA TOUR ~ LOIRE VALLEY, FRANCE | 11. |

WHITE

| | | |
|------|--|-----|
| 2015 | PINOT GRIGIO BOLLINI ~ TRENTO, ITALY | 11. |
| 2016 | SAUVIGNON BLANC FRAMINGHAM ~ MARLBOROUGH, NEW ZEALAND | 11. |
| 2015 | CHARDONNAY CAVE DE LUGNY "LES CHARMES" ~ BURGUNDY, FRANCE | 12. |
| 2016 | KABINETT RIESLING VALKENBERG "MADONNA" ~ RHEINHESSEN, GERMANY | 11. |
| 2016 | CHARDONNAY FESS PARKER ~ SANTA BARBARA, CALIFORNIA | 14. |

RED

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|------|---|-----|
| 2014 | PINOT NOIR VOTRE SANTÉ ~ CENTRAL COAST, CALIFORNIA | 12. |
| 2016 | MALBEC ALTA VISTA ~ MENDOZA, ARGENTINA | 11. |
| 2014 | CABERNET SAUVIGNON ROBERT MONDAVI ~ NAPA, CALIFORNIA | 18. |

BEER

JAPAN

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

BRAZIL AND PERU

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|--------------------------------------|----|---|-----|
| CRISTAL PERUVIAN LAGER 12 oz | 7. | XINGU, BRAZILIAN BLACK LAGER 12 oz | 7. |
| PALMA LOUCA, BRAZILIAN PILSNER 12 oz | 7. | SUL AMERICANA, BRAZILIAN PILSNER 20.3oz | 12. |

FROM HERE AND THERE

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|------------------------------------|----|---|----|
| LAGUNITAS IPA, CALIFORNIA 12 oz | 8. | WIDMER HEFEWEIZEN, PORTLAND, OREGON 12 oz | 8. |
| KONA LONGBOARD LAGER, HAWAII 12 oz | 7. | | |

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.

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|------|---|-------|-----|
| 001. | "HEAVEN'S DOOR" AMA NO TO TOKUBETSU ~ AKITA Clean ~ crisp with delicate herbal notes | 300ml | 44. |
| 002. | "BIG MOUNTAIN" OHYAMA TOKUBETSU ~ YAMAGATA 熱爛 Clean ~ round and mild, clean aroma of apple and pear | 300ml | 35. |
| 004. | "FIRST GRANDCHILD" HATSUMAGO KIMOTO ~ YAMAGATA 熱爛 Rich ~ compact bundles of complex aromas and lingering finish | 300ml | 33. |
| 005. | "HARBOR HAZE" URAKASUMI ~ MIYAGI 熱爛 Clean ~ apple and melon aromas, full roundness through the end | 300ml | 37. |
| 007. | "EIGHT PEAKS" HAKKAISAN , TOKUBETSU ~ NIIGATA Clean ~ fresh, bright, touch of orchard fruit with light herbal notes | 300ml | 36. |
| 009. | "SNOW SHADOW" YUKI KAGE , TOKUBETSU ~ NIIGATA Clean ~ aromatics of pear, plum blossoms on the nose & clean sweetness | 300ml | 47. |
| 012. | "HEAVEN'S MOUNTAIN" JIZAKE TENZAN GENSHU ~ SAGA 熱爛 Rich ~ undiluted yet highly refined with a bold ending that never quite ends | 300ml | 69. |
| 013. | "SHARED PROMISE" CHIYONOSONO ~ KUMOMOTO 熱爛 Rich ~ soft and honest with light sweetness and layers of subtle umami | 300ml | 37. |
| 015. | "SOUTHERN STORY" NANBUSHI YAMAHAI ~ AOMORI Rich ~ smoky with layers of lightly caramelized mushrooms and truffle | 500ml | 64. |

熱爛 - indicates sake may be served warm

Locate your sake selection on our prefecture map of Japan - Page 17

JUNMAI - HONJOZO

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|------|--|-------|------|
| 017. | “GORGEOUS DEVIL” KIRA HONJOZO ~ FUKUSHIMA 熱爛 Rich ~ persimmon, caramel and mushroom give way to velvety smoothness | 720ml | 88. |
| 018. | “DRAGON’S TEARS” KIRINZAN TANREI KARAKUCHI ~ NIIGATA Rich ~ refreshing snow melt combines with honeydew melon, crisp & dry | 720ml | 78. |
| 019. | “MIRROR OF TRUTH” MASUMI OKUDEN KANTSUKURI ~ NAGANO 熱爛 Rich ~ hints of nuts, truffle, shitake mushroom and lasting earthiness | 720ml | 75. |
| 020. | “SWORD OF THE SUN” TAKATENJIN TOKUBETSU HONJOZO ~ SHIZUOKA Rich ~ melon, pear, banana aromas with butter tinged yet clean finish | 720ml | 84. |
| 024. | “WAY OF THE SWORD” KENBISHI YAMAHAI ~ HYOGO 熱爛 Rich ~ mature body and tastes, deep earthy notes with gamey aromas and elegant afterglow | 720ml | 100. |
| 021. | “WHITE WALL” SHIRAKABEGURA TOKUBETSU ~ HYOGO Rich ~ full bodied rice textures and aromas through to the last taste | 720ml | 56. |
| 022. | “WESTERN CHAMPION” NISHI NO SEKI ~ OITA 熱爛 Rich ~ full bodied, notes of peanut brittle and vanilla, slightly sweet | 720ml | 68. |
| 023. | “PORCELAIN IDOL” SHICHIDA ~ SAGA Rich ~ chestnut sweetness up front with black currant tanginess that lingers | 720ml | 102. |
| 048. | “FORGOTTEN FORTUNE” FUKUCHO ~ 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 |

熱爛 - indicates sake may be served warm

Locate your sake selection on our prefecture map of Japan - Page 17

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.

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|------|---|-------|-----|
| 025. | “BRIDE OF THE FOX” KANBARA ~ NIIGATA Rich ~ understated, simple elegance until delightful complexity takes over | 300ml | 45. |
| 027. | “VILLAGE FERRY” WATARIBUNE ~ IBARAKI Aromatic ~ cucumber and cantaloupe with elegant, natural sweetness | 300ml | 52. |
| 028. | “LITTLE DEMON” WAKATAKE ONIKOROSHI ~ SHIZUOKA Aromatic ~ sharp edges of cleansing acidity wit red apple and cocoa flavors | 300ml | 44. |
| 029. | “THE PRIDE OF HIDA” TENRYO ~ GIFU Rich ~ proprietary sake rice, sunshine and bamboo, creamy textures | 300ml | 45. |
| 034. | “FOUR DIAMOND” MANOTSURU ~ NIIGATA Clean ~ floral nose with long lasting full rice flavored goodness | 500ml | 98. |
| 035. | “BLOOM” KAIKA KAZENO ~ TOCHIGI Aromatic ~ perfect balance of flavor and acidity with fruity aromas | 500ml | 68. |
| 036. | “MIDNIGHT MOON” MEIBO ~ AICHI Clean ~ crisp and dry with spring blossom & forest fragrance | 500ml | 71. |
| 037. | “GENIUS” SHOIN ~ YAMAGUCHI Rich ~ shy at first but opens up to mandarin orange zest with lasting vibrancy | 500ml | 83. |

GINJO

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| 038. | "PINK BLOSSOM" BENI MANSAKU ~ AKITA Clean ~ robust floral aromas yield to mild light notes of natural sweet rice | 720ml | 122. |
| 039. | "TENTH DEGREE" DEWAZAKURA ~ YAMAGATA Clean ~ an ultra dry sake with finishing hints of juniper | 720ml | 95. |
| 040. | "CHERRY BOUQUET" DEWAZAKURA OKA ~ YAMAGATA Aromatic ~ cherry blossom and floral aromas abound, light herbaceous end | 720ml | 98. |
| 041. | "EUPHORIA" JOKIGEN ~ YAMAGATA Clean ~ delicate note of melons and green pears with slight anise perhaps | 720ml | 86. |
| 042. | "GREEN RIDGE" DEWAZAKURA DEWASANSAN ~ YAMAGATA Aromatic ~ fresh green apple, clean, grassy notes | 720ml | 103. |
| 043. | "EMPEROR'S WELL" KIMINOI YAMAHAI ~ NIIGATA Rich ~ deep, full, round earthy natural aromas ending in light candied truffle | 720ml | 111. |
| 044. | "WISHING WELL" SAWANOI ~ TOKYO Rich ~ effortlessly easy to drink with hints of fresh cut bamboo and citrus | 720ml | 90. |
| 045. | "SONG OF THE SEA" TENSEI JUNMAI GINJO ~ IWATE Aromatic ~ A medley of apple, banana and melon | 720ml | 109. |
| 046. | "CRYSTAL DRAGON" KOKURYU TOKUSEN ~ FUKUI Aromatic ~ near perfect balance, bright & clean, hints of plum & honeysuckle | 720ml | 110. |
| 047. | "MELODY OF WATER" MIZU NO SHIRABRE ~ KYOTO Clean ~ lightly aromatic with soft notes of flowers and supple fruit | 720ml | 80. |
| 048. | "MOON ON THE WATER" FUKUCHO ~ 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.

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| 050. | "GOLDEN CRANE" KAMOTSURU TOKUSEI ~ HIROSHIMA Clean ~ first daiginjo, clean, sweet, spicy, golden "blossoms" of good luck | 180ml | 39. |
| 051. | "DIVINE DROPLETS" GINGA SHIZUKU ~ HOKKAIDO Clean ~ supple ints of cucumber and melon kissed with sweetness | 300ml | 80. |
| 080. | "SAKURA BOY" DEWASAKURA ~ YAMAGATA Rich ~ grassy notes and field berry aromas | 300ml | 49. |
| 033. | "LIFE LONG FRIEND" TOMOJU ~ IBARAKI Aromatic ~ aromas of melon and muscat, subtle fruitiness & refreshingly tart | 375ml | 71. |
| 53. | "OTTER FESTIVAL DY-50" DASSAI GOJU ~ YAMAGUCHI Aromatic ~ playful green apple & blackberry aromas with lush textures | 300ml | 49. |
| 054. | "FAIR MAIDEN" HOYO KURA NO HANA ~ MIYAGI Aromatic ~ classic style abundant nuances of flavor with hints of sweet anise | 500ml | 88. |
| 055. | "AUTUMN ELIXIR" KAMOIZUMI ~ HIROSHIMA Clean ~ smooth complexity with persimmon and mushroom aromas | 500ml | 85. |
| 056. | "EMERALD" MURAI SHIZUKU ~ AOMORI Rich ~ subtle layers of fruit & spice with light creamy textures, elegant finish | 720ml | 183. |
| 057. | "SOUL OF THE SENSEI" TAKATENJIN JUNMAI DAIGINJO-SHIZUOKA Aromatic ~ Clean honeydew aromas, zesty cantaloupe upfront, a dry finish with hints of white pepper | 720ml | 152. |
| 058. | "FLORAL MOUNTAIN" CHOKAISAN ~ AKITA Aromatic ~ floral aromas, anise, fresh herbs, Asian pear, light seaside breeze | 720ml | 135. |
| 059. | "PURPLE MOUNTAIN" MURASAKI NO MINE ~ IWATE Aromatic ~ rare magical nectar, luxurious violet, plum, & cherry aromas | 720ml | 888. |
| 060. | "DY-23" DASSAI 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" HOUREKI KIMOTO ~ FUKUSHIMA Rich ~ a prefectural jewel with well balanced body and unparalleled richness | 720ml | 585. |
| 062. | "HEAVEN AND EARTH" TEN TO CHI ~ NIIGATA Clean ~ light on the palate with aromatic hints of white lilies and green pear | 720ml | 111. |
| 063. | "DRAGON MOUNTAIN" KIRIN ZAN ~ NIIGATA Clean ~ well balanced, notes of tropical fruit and an elegant mineral base | 720ml | 225. |
| 064. | "THE CRANE" AOKI KAKU-REI ~ NIIGATA Clean ~ high aromas, full bodied with hints of Asian pear and green apple | 720ml | 167. |
| 065. | "10,000 SEASONS" KUBOTA MANJU ~ NIIGATA Clean ~ benchmark daiginjo, clear, smooth & exquisitely balanced | 720ml | 240. |

DAIGINJO

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|------|--|--------|-------|
| 066. | "ETERNAL HEART" SENSHIN O'DAIGINJO - NIIGATA Clean ~ water like elegance creates flavor nuances and ultra light body | 720ml | 288. |
| 081. | "SOTO" JUNMAI DAIGINJO (GLUTEN FREE) - ISHIKAWA Rich ~ golden delicious apples, hint of lime zest, creamy and soft, with a gentle dry finish | 720ml | 128. |
| 067. | "SEVENTH HEAVEN" MASUMI NANAGO YAMAHAI ~ NAGANO Rich ~ rich and round with a sweet caramel finish akin to bananas foster | 720ml | 156. |
| 068. | "MANSION OF DREAMS" MASUMI YUMEDONO ~ NAGANO Clean ~ elegant and clean nose with an unexpectedly bold finish | 720ml | 263. |
| 069. | "BLACK RIVER" KUROSAWA ~ NAGANO Aromatic ~ buttery dessert like aromas, beautifully smooth mouth feel | 720ml | 159. |
| 070. | "REVERED SAGE" TOMIO GENSHU ~ KYOTO Rich ~ bright and smooth with aromatic nuances of green fruit and marzipan | 720ml | 153. |
| 071. | "PEARLS OF SIMPLICITY" KONTEKI ~ KYOTO Rich ~ abundant floral aromas, dominant honeydew, citrus with subtle anise | 720ml | 111. |
| 073. | "EMPEROR'S SAKE" KAMOTSURU SOKAKU ~ HIROSHIMA Aromatic ~ hints of apricot and melon lightly dominate subtle autumn spice | 720ml | 349. |
| 074. | "GOLDEN CRANE" KAMOTSURU TOKUSEI ~ HIROSHIMA Clean ~ first daiginjo, clean, sweet, spicy, golden "blossoms" of good luck | 720ml | 131. |
| 075. | "BEYOND" DASSAI LIMITED SELECTION ~ YAMAGUCHI Clean ~ unparalleled smoothness, complex depth of flavors with stunning length of finish | 720ml | 2288. |
| 076. | "DREAMS COME TRUE" BORN YUME MA MASAYUME ~ FUKUI Rich ~ Deep aromas, smooth Zen-like balance with a pleasingly sharp, strident finish | 1000ml | 888. |
| 077. | "DEMON SLAYER" WAKATAKE ONIKOROSHI ~ SHIZUOKA Aromatic ~ vibrant aromas of honeydew and apple, light on the palate, clean | 720ml | 121. |
| 078. | "FIREFLY RIVER" HOTARU GAWA ~ SAGA Clean ~ pristine water enhances pure rice spirit, with hints of baked apple | 720ml | 194. |
| 079. | "DRAGON MOUNTAIN" KIRIN ZAN ~ 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.

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.

NAMA- UNPASTEURIZED, CRISP, FRESH, ALMOST VELVETY ROUND MOUTH-FEEL

| | | | |
|------|---|--------|------|
| 090. | "DEEP PINE FORREST" OKUNOMATSU TOKUBESTSU JUNMAI ~ FUKUSHIMA Velvety texture, predominate melon, graceful finish | 300ml | 29. |
| 092. | "SPRING SNOW" AKITABARE SHUNSETSU HONJOZO ~ AKITA Ultra light nama with seamlessly dry finish and residual hints of red apple | 720ml | 71. |
| 093. | "FIRST RUN" MASUMI ARABASHIRI GINJO ~ NAGANO Fresh, clean, light silkiness with yeasty punch of fruitiness | 720ml | 99. |
| 094. | "DRUNKEN SNAPPER" NARUTOTAI GINJO NAMA GENSHU ~ TOKUSHIMA Gorgeous, sweet, full cask strength and refreshing fruit aromas | 720ml | 98. |
| 098. | "GOLD BLOSSOM" TEDORIGAWA KINKA NAMA DAIGINJO ~ ISHIKAWA Vivid and poised with a delicately fruity flavor | 720 ml | 105. |

NIGORI- LIGHTLY FILTERED, SLIGHTLY SWEETER, CREAMY TEXTURE

| | | | |
|------|---|-------|------|
| 084. | "DREAMY CLOUDS" RIHAKU TOKUBETSU JUNMAI NIGORI ~ SHIMANE Aromas of plums with a suggestion of peanuts, chewy with sweet rice flavors, nutty and slightly fruity | 300ml | 46. |
| 086. | "PERFECT SNOW" KIKUSUI ~ NIIGATA Heavy, rich textures with bold sweetness and creamy overtones | 300ml | 33. |
| 088. | "SUMMER SNOW" KAMOIZUMI GINJO GENSHU ~ HIROSHIMA Tropical aromas and flavors full bodied richness that has robust mouth feel | 500ml | 80. |
| 089. | "CLOUD 50" DASSAI JUNMAI DAIGINJO ~ YAMAGUCHI Stunning, soft textures with hints of green banana and a light, dry finish | 720ml | 106. |
| 087. | "LITTLE LILY" SAYURI HAKUTSURU ~ KOBE White grape, cherry blossom, cream and understated elegance | 300ml | 30. |

UNIQUE- SPECIAL SELECTIONS THAT SPAN BOTH TRADITIONAL PURITY GRADE AND SPECIALTY SAKE

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|------|---|-------|------|
| 096. | "BLUSH BLISS" HANA HOU HOU SHU ROSE ~ OKAYAMA Rose sake, infused with rose hips and hibiscus and slightly sweet | 300ml | 46. |
| 097. | "FORMULA NIPPON" OKUNOMATSU JUNMAI DAIGINJO ~ FUKUSHIMA Highest purity level of sparkling sake with expressions of melons and honey | 720ml | 343. |
| 099. | "BLOSSOM OF PEACE" TOZAI UME SHU ~ KYOTO Sweet ~ aromas of almonds and marzipan, flavors of plum and apricot, with a smooth slightly sweet finish | 720ml | 56. |

WINE

SPARKLING WINE

CHAMPAGNE / ROSÉ / LARGE FORMAT

| | | | |
|------|------|--|-------|
| 300. | 2008 | BRUT DOM PERIGNON ~ EPERNAY, FRANCE | 585. |
| 301. | 1979 | "OENOTHEQUE" DOM PERIGNON ~ EPERNAY, FRANCE | 5913. |
| 302. | 2005 | "CRISTAL" LOUIS ROEDERER ~ REIMS, FRANCE | 783. |
| 303. | 2011 | "FLEUR DE CHAMPAGNE" PERRIER JOUET ~ EPERNAY, FRANCE | 488. |
| 307. | MV | "YELLOW LABEL" VEUVE CLICQUOT ~ REIMS, FRANCE MV | 175. |
| 308. | MV | GRAND CUVÉE KRUG ~ CHAMPAGNE, FRANCE MV | 593. |
| 315. | MV | ROSÉ BRUT RUINART ~ REIMS, FRANCE MV | 235. |
| 317. | 2004 | ROSÉ BRUT DOM PERIGNON ~ EPERNAY, FRANCE | 1310. |
| 318. | MV | ROSÉ BRUT "BLASON" PERRIER JOUET ~ EPERNAY, FRANCE | 249. |
| 309. | MV | GRAND CUVÉE, KRUG ~ AGNE, FRANCE MAGNUM | 1423. |
| 311. | MV | "IMPÉRIAL" MOËT ET CHANDON ~ EPERNAY, FRANCE MAGNUM | 364. |
| 304. | 2004 | "FLEUR DE CHAMPAGNE" PERRIER JOUET ~ EPERNAY, FRANCE MAGNUM | 1400. |
| 316. | MV | ROSE VEUVE CLICQUOT PONSARDIN ~ REIMS, FRANCE MAGNUM | 451. |

SPARKLING FROM AROUND THE WORLD

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

1/2 BOTTLES

| | | | |
|------|------|--|------|
| 740. | MV | YELLOW LABEL VEUVE CLIQUOT ~ CHAMPAGNE, FRANCE | 91. |
| 764. | 2012 | MERLOT CLOS DU VAL ~ NAPA VALLEY, CALIFORNIA | 46. |
| 770. | 2010 | BORDEAUX BLEND "MONTE BELLO" RIDGE ~ SANTA CRUZ MOUNTAINS, CALIFORNIA | 229. |
| 772. | 2010 | CABERNET SAUVIGNON, REVANA ~ NAPA VALLEY, CALIFORNIA | 192. |

WHITE WINE

PINOT GRIGIO / PINOT GRIS / PINOT BLANC

| | | | |
|------|------|--|-----|
| 343. | 2018 | PINOT GRIGIO SANTA MARGHERITA ~ VAL DA DIGE, ITALY | 66. |
| 342. | 2017 | PINOT GRIGIO LIVIO FELLUGA ~ FRIULI-VENEZIA GIULIA, ITALY | 80. |
| 344. | 2018 | PINOT GRIS JOEL GOTT ~ WILLAMETTE VALLEY, OREGON | 45. |

SAUVIGNON BLANC

| | | | |
|------|------|--|-----|
| 324. | 2017 | SANCERRE MICHEL REDDE ~ LOIRE VALLEY, FRANCE | 85. |
| 417. | 2017 | MONTES-LEYDA ~ COLCHAGUA VALLEY, CHILE | 44. |
| 333. | 2016 | POUILLY FUME "LES PENTES" DOMAINE SERGE DAUENEAU ~ LOIRE VALLEY, FRANCE | 74. |
| 346. | 2018 | DUCKHORN ~ NAPA VALLEY, CALIFORNIA | 80. |
| 347. | 2016 | CAKEBREAD ~ NAPA VALLEY, CALIFORNIA | 75. |
| 336. | 2019 | CLOUDY BAY ~ MARLBOROUGH, NEW ZEALAND | 75. |
| 382. | 2017 | KIM CRAWFORD ~ MARLBOROUGH, NEW ZEALAND | 52. |

CHARDONNAY

| | | | |
|------|------|---|------|
| 372. | 2017 | LAYER CAKE ~ CENTRAL COAST, CALIFORNIA | 40. |
| 370. | 2017 | "VIEILLES VIGNES" CHABLIS BROCARD ~ BURGUNDY, FRANCE | 104. |
| 387. | 2015 | JORDAN ~ RUSSIAN RIVER VALLEY, CALIFORNIA | 96. |
| 374. | 2018 | MATANZAS CREEK ~ SONOMA VALLEY, CALIFORNIA | 77. |
| 376. | 2015 | WILLIAM HILL ~ NAPA VALLEY, CALIFORNIA | 55. |
| 322. | 2016 | FRANK FAMILY ~ NAPA VALLEY, CALIFORNIA | 84. |
| 380 | 2016 | CAKEBREAD CELLARS ~ NAPA VALLEY, CALIFORNIA | 105. |

WHITE WINE CONT'D.

RIESLING

| | | | |
|------|------|---|------|
| 421. | 2016 | POET'S LEAP ~ COLUMBIA VALLEY, WASHINGTON | 62. |
| 402. | 2014 | "EROICA" DR. LOOSEN/STE MICHELLE ~ COLUMBIA VALLEY, WASHINGTON | 76. |
| 401. | 2016 | KABINETT MONCHHOF ~ MOSEL, GERMANY | 63. |
| 404. | 2012 | "WEHLENER SONNENUHR" SPATLESSE JOH JOS PRUM ~ MOSEL, GERMANY | 123. |

WORLD WHITES

| | | | |
|------|------|---|-----|
| 331. | 2017 | ALBARINO DON OLEGARIO ~ RIAS BAIXAS, SPAIN | 70. |
| 320. | 2010 | VERMENTINO "CALASOLE" ROCCA DI MONTEMASSI ~ MAREMMA-TUSCANY, ITALY | 49. |
| 330. | 2016 | VERNACCIA DE SAN GIMIGNANO TERUZZI & PUTHOD ~ TUSCANY, ITALY | 49. |
| 418. | 2009 | TORRONTES ALAMOS ~ SALTA, ARGENTINA | 40. |
| 415. | 2016 | CHENIN BLANC VIOGNIER PINE RIDGE ~ NAPA VALLEY, CALIFORNIA | 49. |
| 422. | 2016 | VIOGNIER ORGANIC BONTERRA ~ MENDOCINO, CALIFORNIA | 48. |

RED WINE

PINOT NOIR

| | | | |
|------|------|--|------|
| 503. | 2017 | CLOS DU BOIS ~ GEYSERVILLE, CALIFORNIA | 65. |
| 512. | 2014 | "SANTA MARIA" ROW ELEVEN ~ SANTA MARIA VALLEY, CALIFORNIA | 89. |
| 506. | 2017 | BEAUX FRERES ~ WILLAMETTE VALLEY, OREGON | 216. |
| 514. | 2016 | A TO Z ~ WILLAMETTE VALLEY, OREGON | 55. |
| 502. | 2014 | "EVANSTAD" DOMAINE SERENE ~ WILLAMETTE VALLEY, OREGON | 190. |
| 558. | 2013 | WOOLASTON ~ NELSON, NEW ZEALAND | 77. |
| 504. | 2014 | "WESTSIDE NEIGHBORS" WILLIAMS & SELYEM ~ RUSSIAN RIVER VALLEY, CALIFORNIA | 288. |
| 501. | 2013 | "BONDI HOME RANCH" MARTINELLI ~ RUSSIAN RIVER VALLEY, CALIFORNIA | 184. |
| 505. | 2015 | RODNEY STRONG ~ RUSSIAN RIVER VALLEY, CALIFORNIA | 119. |
| 508. | 2017 | FLOWERS ~ SONOMA COAST, CALIFORNIA | 121. |
| 584. | 2015 | SONOMA CUTRER ~ SONOMA COAST, CALIFORNIA | 94. |
| 548. | 2015 | HANZELL ~ SONOMA VALLEY, CALIFORNIA | 234. |
| 500. | 2015 | "TOYON FARM" SAINTSBURY ~ CARNEROS, CALIFORNIA | 130. |

MALBEC

| | | | |
|------|------|--|-----|
| 582. | 2017 | SUSANA BALBOA ~ MENDOZA, ARGENTINA | 75. |
| 624. | 2017 | RESERVE CONQUISTA ~ MENDOZA, ARGENTINA | 50. |
| 641. | 2016 | GRAND RESERVE GRAFFIGNA ~ SAN JUAN, ARGENTINA | 62. |

TEMPRANILLO

| | | | |
|------|------|---|-----|
| 640. | 2013 | RESERVA CAMPO VIEJO ~ LOGRONO-RIOJA, SPAIN | 54. |
|------|------|---|-----|

SYRAH / SHIRAZ / PETITE SIRAH

| | | | |
|------|------|---|-------|
| 544. | 2004 | "GRANGE" SHIRAZ, PENFOLDS ~ BAROSSA VALLEY, AUSTRALIA | 1188. |
| 567. | 2017 | "THE BOXER" SHIRAZ MOLLYDOOKER ~ MCLAREN VALE, AUSTRALIA | 74. |

MERLOT

| | | | |
|------|------|--|------|
| 601. | 2011 | NORTHSTAR ~ COLUMBIA VALLEY, WASHINGTON | 123. |
| 602. | 2015 | KEENAN ~ NAPA VALLEY, CALIFORNIA | 91. |

RED WINE CONT'D.

REGIONAL REDS

| | | | |
|------|------|--|-----|
| 591. | 2016 | BARBERA D' ALBA SUPERIOR "ROCCHES DEL SANTO" BRANDINI ~ PIEDMONT, ITALY | 60. |
| 575. | 2014 | CHIANTI CLASSICO SANTA MARGHERITA ~ TUSCANY, ITALY | 79. |
| 617. | 2013 | SANGIOVESE BLEND VILLA ANTINORI ~ TUSCANY, ITALY | 75. |
| 515. | 2015 | SANGIOVESE BLEND "BELNERO PROPRIETOR'S RESERVE" BANFI ~ TUSCANY, ITALY | 72. |
| 562. | 2016 | SANGIOVESE BLEND "I PERAZZI" LA MOZZA ~ MORELINO DI SCANSANO-TUSCANY, ITALY | 57. |
| 606. | 2014 | NEBBIOLO-BARBERA BLEND BRANDINI ~ LANGHE-LAMORRA, ITALY | 72. |
| 564. | 2014 | CABERNET FRANC LANG & REED ~ NAPA VALLEY, CALIFORNIA | 74. |
| 592. | 2015 | ZINFANDEL "OLD VINES" ST. FRANCIS ~ SONOMA, CALIFORNIA | 64. |

CABERNET SAUVIGNON

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

UNIQUE REDS / BIGGER BLENDS

| | | | |
|------|------|--|------|
| 546. | 2016 | "TIGNANELLO" ANTINORI ~ TUSCANY, ITALY | 288. |
| 686. | 2014 | CABERNET SAUVIGNON-SYRAH TREANA ~ PASO ROBLES, CALIFORNIA | 88. |
| 576. | 2012 | "PRIMUS" VERAMONT ~CASABLANCA VALLEY, CHILE | 63. |



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

Nikka Whisky has two distilleries in Japan.

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

Suntory Whisky has multiple distilleries in Japan.

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.

JAPANESE WHISKY

Japanese Whisky is the pillar of **SUSHISAMBA**.

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

- 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 KOMEGATAKI SINGLE MALT REVIVAL 2011** Vanilla, caramel, oak and spices, with a hint of smoke on the nose. Spicy with rich and sweet caramel and licorice on the palate. 58.
- 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 "KOMAGATAKE" KOHIGANZAKURA SINGLE MALT** Marzipan, apricot and nectarine on the nose. Tobacco notes of strawberry, nectarine and mint on the palate. 38.
- MARS "KOMAGATAKE" SHINANOTANPOPO SINGLE MALT** Summer berries and vanilla ice cream on the nose. Blueberries, caramel with mint and honeysuckle on the palate. 39.
- MARS LUCK CAT "MINT" BLENDED WHISKY** Dry and woody on the nose. Honey and vanilla, on the palate giving way to a soft mellow mint aftertaste. 34.
- MARS LUCKY CAT 'ASH 99' BLENDED WHISKY** Crisp with a hint of mint and herbs on the nose. Candied orange, zesty, sweet, vanilla pods and baked dough on the palate. 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 TAKETSURU PURE MALT** Sherry soaked plums, raisins, green apple, honey and black pepper on the nose. Espresso beans, milk chocolate, tobacco leaf and a touch of smoke on the palate. 20.
- 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, CONTINUED

- NIKKA TAKETSURU 21YR PURE MALT** Oak, soy sauce, cocoa, espresso beans on the nose. Black pepper, ginger, citrus peels marmalade on the palate. 66.
- NIKKA YOICHI SINGLE MALT** Gentle peat smoke, dried citrus peels and fresh kindling on the nose. Firm with smoke, melon, almonds and light salt on the palate 33.

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 CHICHIBU "THE FLOOR MALTED"** Honeysuckle, kiwi, vanilla, cedar and citrus on the nose. Tobacco, anise, peach and spice with creamy texture on the palate. 58.
- 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 SINGLE MALT "THE PEATED"** Smokey with a hint of citrus on the nose. Velvety texture of citrus and ripe apple lingering on the palate. 72.
- 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 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.

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.
- FUKANO DISTILLERY WHISKY** Fresh wood, tropical notes and pepper on the nose. Vanilla and caramel apple on the palate. 24.
- FUKANO 12 YR SINGLE CASK** Toffee, vanilla crème brulee, and candy corn on the nose. Dark brown sugar and tobacco on the palate. 28.

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.

