

## **Sake**

<i>Gekkeikan Black and Gold, (Ca), 750 ml</i> <i>Smooth, Mellow Flavor Served Hot or Cold</i>	36	
<i>Oni No Shitaburui, Honjozo (Tottori)</i> <i>Muscat grape and banana aromas, light and medium dry</i>	7	N/A
<i>Hatchitsuru, Junmai (Aomori)</i> <i>Cool &amp; Dry, Smooth Minerality</i>	8	N/A
<i>Tyku, Junmai Ginjo, (OR,US) 375 ml</i> <i>Refined, Smooth Flavor, Peach Aroma and a Subtle Hint of Spice</i>	9	34
<i>Karatamba, Honjozo (Tamba) 300 ml</i> <i>Dry and Smooth</i>		15
<i>Kaori, Junmai Ginjo (Yamaguchi) 300 ml</i> <i>Light and Smooth, Aromas of Muscato, Grape and Banana</i>	7	26
<i>Ozeki, Nigori (Ozeki) 375 ml</i> <i>An unfiltered sake with a fresh, crisp, and vibrant presence.</i>	7	26
<i>Nagasaki Sakes (CA,US) 375 ml</i> <i>Mandarin Oriental, Rising Sun Raspberry and Black Orchid Plum</i>	7	28
<i>Ai San San, Junmai (Ehime) 300 ml</i> <i>Ehime is Famous for it's Sweet Style which is Rare in Japan</i>		28
<i>Junmai Ginjo - Scared Power, Kumamoto, 300 ml</i> <i>Hints of Honeydew, Mango and Baked Pear</i>		30
<i>Choya, Umesu (Plum Wine) 750 ml</i> <i>Sweet with Pronounced Flavors of Japanese Plum</i>	8	36
<i>Takasago Shuzo "Divine Droplets"</i> <i>Fragrant, Clean and Fresh</i>		50

## **Flights of Sake**

<i>Flights of Sake</i> <i>Karoi Junmai Ginjo, Hachitsuru Junmai Aomori, Oni No Shitaburi</i>	12	
<i>Nagaski Sakes flight</i> <i>Mandarin Oriental, Rising Sun Raspberry and Black Orchid Plum</i>		14

## **Beer**

<i>Budweiser</i>	3.50	<i>Bud Lite</i>	3.50
<i>Amstel Lite</i>	4.00	<i>Michelob Ultra</i>	4.00
<i>Heineken</i>	4.00	<i>O'Doul's</i>	3.50
<i>Asahi</i>	4.00	<i>Tsing Tao</i>	4.00
<i>Sapporo 12 oz</i>	4.00	<i>Sam Adams Lager</i>	4.00
<i>Sapporo Can 22 oz</i>		<i>7.50</i>	

## **Sparklers**

<i>NV~Domaine Chandon Brut Classic, Ca</i>		51
<i>NV ~ Moët and Chandon, Imperial Nectar , Fra 375ml</i>		42-

## **Pinot Gris/Grigio**

<i>2007 ~ King Estate, Signature Collection, Or 375 Ml</i>		21
<i>2008 ~ Castello di Gabbiano, Pinot Grigio, It</i>	6	22
<i>2007 ~ Erath, Pinot Gris, Or</i>	8	31
<i>2008 ~ Ca' Montini, Pinot Grigio, Trentino</i>	10	42
<i>2008 ~ Santa Margherita, Alto Adige</i>		62

## **Sauvignon Blanc**

<i>2008 ~ Pascal Jolivet, Sancerre 375 ml</i>		35
<i>2008 ~ El Portillo, Argentina</i>	6	26
<i>NV ~ Kono, New Zealand</i>	8	30
<i>2007 ~ Merryvale, Starmont, Ca</i>	10	38
<i>2008 ~ Frog's Leap, Organic, Ca</i>		42

## **Chardonnay**

<i>2007 ~ Clos du Bois, Sonoma 375 Ml</i>		19
<i>2008 ~ La Terre, Ca</i>	6	22
<i>2007 ~ Bonterra, Organic, Ca</i>	8	30
<i>2007 ~ J. Lohr, Riverstone, Ca</i>	9	34
<i>2006 ~ Hartford Court, Four Hearts, RRV</i>		80
<i>2005 ~ Hanzell, Sonoma</i>		120

## **Exceptional Whites & Blends**

<i>2007 ~ Toad Hollow, Rose, Eye of the Toad</i>	6	22
<i>2008 ~ Fattoria di San Lorenzo, Verdicchio, It</i>		28
<i>2007 ~ Boutari, Santorini, Gr</i>		38
<i>2006 ~ Bonterra Viognier, Orgaanic, Ca</i>		40
<i>2008 ~ Pfaffi, Gruner Veltliner, Au</i>		48
<i>2006 ~ Trimbach, Gewürztraminer, Alsace</i>		41

### ***Pinot Noir***

<i>2007 ~ BV Century Cellars, Ca</i>	6	22
<i>2007 ~ Hangtime, Carneros</i>	9	36
<i>2006 ~ Louis Jadot, Burgundy, Fra</i>		45
<i>2006 ~ Sokol Blosser, Dundee Hills</i>		75
<i>2006 ~ Hartford Court, Lands Edge, Sonoma</i>		88

### ***Merlot***

<i>2007 ~ 14 Hands Merlot, Wa</i>	6	22
<i>2005 ~ Raymond "Reserve", Napa</i>	9	35
<i>2006 ~ Stags Leap Wine Cellars, Napa</i>		73

### ***Syrah/Petie Syrah/Shiraz***

<i>2005 ~ Ironstone Shiraz, Lodi</i>	6	23
<i>2007 ~ Spellbound, Petite Syrah, Napa</i>	9-	34

### ***Cabernet Sauvignon***

<i>2006 ~ Glass Mountain, Ca</i>	6	22
<i>2006~ Beaulieu Vineyard, Signet, Central Coast</i>	8	31
<i>2006 ~ Rodney Strong, Sonoma</i>	10	38
<i>2007 ~ Rutherford Ranch, Napa</i>		42
<i>2006 ~ Wild Horse, Pasa Robles</i>		51
<i>2006 ~ Buehler, Napa</i>		65
<i>2005 ~ Freemark Abbey, Napa</i>		87
<i>2005 ~ Beaulieu Vineyard, George de la Tour, Napa</i>		150

### ***Sensational Reds & Blends***

<i>2005 ~ Guigal, Cote du Rhône 375 Ml</i>		15
<i>2006 ~ St. Hallet, Shiraz/Grenache, Au</i>	7	28
<i>2007 ~ Zen of Zin, Z Blend, Ca</i>	7	28
<i>2007 ~ Hedges Red Mountain Blend, Wa</i>		54
<i>2006 ~ Hartford Court, Zinfandel, RRV</i>		65

## **Martinis 9**

### ***Asian Flower***

*Vodka, Tyku Asian Citrus, St. Germaine Liqueur and Ruby Red Grapefruit Juice*

### ***Fengopolitan***

*Skyy Infusion Citrus, Triple-Sec, Lime and Cranberry Juice*

### ***Feng-tini***

*Skyy Infusion Citrus, Hachitsuru Sake, Triple-Sec, Pomegranate and Lime Juices*

### ***Lychee Martini***

*Vodka, Soho Lychee Liqueur, Lychee Syrup*

### ***Sake-tini***

*Vodka, Oni No Shitaburi Sake, Fresh Ginger*

### ***Zen Green Tea Martini***

*Citrus Vodka, Zen Green Tea Liqueur, Brewed Green Tea and a Splash of Lime Juice*

### ***Passion Martini***

*Sky Citrus, Malibu Rum, Banana Liqueur, Midori, Pineapple Juice and Cranberry Juice*

### ***The Black Martini***

*Vanilla Vodka, Kahlua, Espresso and Fresh*

### ***Plum Sake Martini***

*Raspberry Vodka, Plum Sake, Cranberry Juice and Pineapple Juice*

### ***Ginger Martini***

*Skyy Citrus Vodka, Canton Ginger Liqueur, St. Germaine, Fresh Lemon Juice and Bitters*

### ***Strawberry Cosmo***

*Strawberry Vodka, Cointreau, Cranberry Juice, and Sour*

### ***Red Sangria-tini***

*Guava and Mango Rums, Orange Juice, Pomegranate Juice and a splash of Cabernet*

## **Drinks**

### ***Mango Mai Tai***

*Cruzan Dark, White and Mango Rums, Mango Puree, Grenadine, Pineapple and Lime Juice*

9

### ***Zombie***

*Cruzan Dark, White and 151 Rum, Amaretto, Cointreau and Orange Juice*

9

### ***Cherry Blossom Margarita***

*Tequilla, Plum Sake, Black Cherry Rum, Pomegranate Juice, Fresh Lemon Juice with a Splash of Sour*

9

### ***Scorpion***

*Skyy Infusion Raspberry, Cruzan Guava, Dark, White, Pineapple and Mango Rums, Tropical Fruit Puree*

9