



## WHITE WINES

- 2005 | Zind-Humbrecht Gewürztraminer, Alsace, France
- 2013 | Vigneti Fantinel Sant'Helena Sauvignon Blanc, Collio, Friuli, Italy
- 2010 | Müller-Catoir Mussbach Riesling Kabinett, Pfalz, Germany
- 2006/2008/2010 | Foley Steel Chardonnay, Santa Rita Hills, California
- 2009 | Zind-Humbrecht Calcaire Pinot Gris, Alsace, France
- 2007 | Zind-Humbrecht Herrenweg de Turckheim Riesling, Alsace, France
- 2010 | Merry Edwards Sauvignon Blanc, Russian River Valley, California
- 2009 | Domaine Huët Le Haut-Lieu Sec Vouvray, Loire Valley, France

## RED WINES

- 2009 | Abadía Retuerta Selección Especial, Castilla y León, Sardon de Duero, Spain
- 2007 | Louis Jadot Château des Jacques Moulin-à-Vent Cru Classé, Burgundy, France
- 2006/2011 | Yangarra Estate Cadenzia, McLaren Vale, South Australia
- 2009 | Hartford Court Land's Edge Vineyard Pinot Noir, Sonoma Coast, California
- 2011 | Craggy Range Te Muna Road Vineyard Pinot Noir, Martinborough, New Zealand
- 2009 | Joseph Drouhin Beaune Clos des Mouches, Burgundy, France
- 2009 | Gaja Sito Moresco Langhe DOC, Piedmont, Italy

## SAKE

### **GINJO | Dewazakura “Oka” Cherry Bouquet**

A favorite among sake enthusiasts. Its lovely aroma and clean taste is floral rather than fruity, with a touch of pear and hint of melon.

**Food pairing:** Salads, sashimi, summer rolls, light-flavored food | Served chilled

### **KAMOIZAMI | Shusen Three Dots**

With a distinctive label bearing the three dots of its name, this sake is known for its gamier, earthier qualities derived from what might be considered the equivalent of a “natural yeast fermentation” in the winemaking world.

**Food pairing:** Sweet meats, potatoes and squash | Served warmed or room temperature

### **JUNMAI | Akitabare “Koshiki Junzukuri” Northern Skies**

A well-crafted traditional sake with a rich, subdued, rounded, mild texture and earthy aroma.

**Food pairing:** Cheese, mushrooms, chicken, fried foods, meat pastry | Served chilled

### **KAMOIZAMI | Nigori Ginjo Summer Snow**

An olive oil note in aroma and flavor. A slight taste of white peach, cream, lemon zest and a slightly sweet, medium long finish.

**Food pairing:** Spicy chicken and vegetables | Served chilled

### **DAIGINJO | Akitabare “Suirakuten” Heaven of Tippy Delight**

Aged for two years after brewing, luscious, juicy melon and muscat grape characteristics, nuanced, gentle and fascinating.

**Food pairing:** Cheese, sautéed mushrooms, grilled chicken, grilled seafood, fried foods, meat pastry | Served chilled

### **MASUMI | Okuden Kantsukuri Mirror of Truth**

A traditional sake, smooth and well balanced with subtle sweetness.

**Food pairing:** Cheese, sautéed mushrooms, grilled chicken, grilled seafood, fried foods, meat pastry | Served chilled

### **SPECIALTY | Kamoizumi “KomeKome” Happy Bride**

Equivalent of an off-dry riesling kabinet, mildly sweet, pleasantly tart, showing enough acidity to keep it balanced.

**Food pairing:** Thai food, spicy curries, dessert tarts, sorbets, custards, crème brulee | Served chilled

## LIQUOR

Domaine de Canton

## BEER

Tsingtao Chinese

Kirin Ichiban Japanese

Sapporo Japanese

Asahi Japanese

Singha Thai

Chang Thai