



## EXCLUSIVES

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### WHITE WINES

- 2010 | Leth Grüner Veltliner Steinagrund, Donauland, Austria
- 2013 | Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand
- 2005 | Zind-Humbrecht Gewürztraminer, Alsace, France
- 2010 | Müller-Catoir Mussbach Riesling Kabinett, Pfalz, Germany
- 2010 | Foley Steel Chardonnay, Santa Rita Hills, California
- 2009 | Zind-Humbrecht Calcaire Pinot Gris, Alsace, France

### RED WINES

- 2012 | Forrest Estate Pinot Noir, Marlborough, New Zealand
- 2013/2014 | Henry Bourgeois dos Henri Point Noir, Marlborough, New Zealand
- 2009/2012 | Papapietro Perry Russian River Valley Pinot Noir, Sonoma, California
- 2009/2010 | Lockwood Pinot Noir, Monterey, California
- 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, California
- 2009 | Joseph Drouhin Beaune Clos des Mouches, Burgundy, France

### LIQUOR

Domaine de Canton

### SAKE

#### **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

#### **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

#### **DAIGINJO | Akitabare "Suirakuten" Heaven of Topsy 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 and seafood, fried foods | 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

### BEER

Tsingtao Chinese

Sapporo Japanese

Singha Thai