



# Irashaimase

An intrinsic part of the Ozumo experience is enjoying our innovative contemporary Japanese cuisine paired with some of Japan's finest premium sakes. As you explore our sake selection, here are a few intriguing facts and tips to help you make the most of your sake experience.

In Japan, it is customary to serve others before oneself, a tradition known as o-shaku. This applies while enjoying beer or tea as well.

Sake, pronounced "sa-keh" not "sa-kee," is one of the oldest fermented beverages in the world. However, the technology enabling brewers to make exquisite ginjo and daiginjo sake has only developed in the last 100 years.

Sake is made from highly polished sake rice, water, koji and yeast.

There is a great range of temperatures at which sake may be enjoyed. As the seasons change, the Japanese enjoy warm sake in the cooler months and cold sake in the warmer months. Having said this, the very best ginjo and daiginjo sake should be served chilled so that the balance of aroma and flavor are preserved.

The production of sake is an example of multiple parallel fermentation. The conversion of starches into sugar and sugar into alcohol, happen at the same time in the same tank. This is why sake, on average, has a much higher alcohol percentage than wine or beer.

The Japanese have been utilizing the process of pasteurization, called hi-ire, since 1570, 252 years before Louis Pasteur was born.

We take pride in offering you one of the finest and largest sake selections outside of Japan. We are happy to share with you our passion and knowledge of this wonderful beverage .

**KANPAI!**

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Aomori

Akita

Yamagata

Niigata

Ishikawa

Fukui

Kyoto

Okayama

Hiroshima

Kochi

Tokushima

Hokkaido

Miyagi

Fukushima

Ibaraki

Tochigi

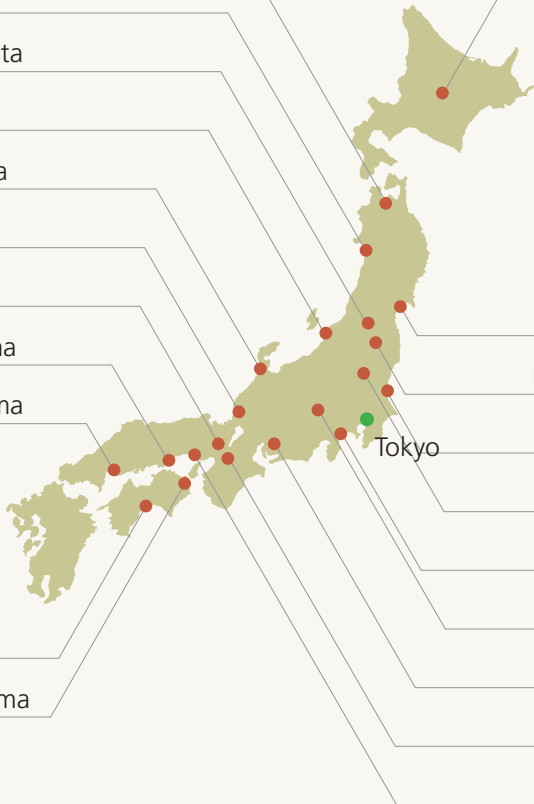
Shizuoka

Nagano

Aichi

Nara

Hyogo



Map of Japan

*Daiginjo-shu:* Sake brewed with rice polished at least 50 percent of its original size. As the ultimate representation of the brewery, daiginjo is most difficult and time consuming sake to make. The essence of daiginjo is refined, delicate and smooth.

*Ginjo-shu:* Sake that is made from rice polished 50-60 percent of its original size. An accessible style, ginjo is a great way to learn about fine sake.

*Junmai-shu:* Translating to “pure rice-sake,” junmai is brewed using rice polished at least 70 percent of its original size with no addition of brewer’s alcohol. Junmai tends to have more robust aromas with notes of rice and earthiness. It is considered “a sake drinker’s sake.” Enjoy this style either cold or warm.

*Tokutei Meishoshu:* The official name for premium Japanese sake. Typically, one would enjoy these sakes chilled or served cool, especially ginjo and daiginjo varieties, though there are exceptions.

*Nurukan:* Sake served warm. A common misconception is that all hot sake is of poor quality. While this may be true in certain instances, there are several sakes that may be enjoyed warmed. Ask your server or look for a small red carafe next to selected bottles.

## Our Signature Sake

Ozumo “Seitoku” Junmai Ginjo

Prefecture: Gunma



For a satisfying experience of what sake is all about, try this new ginjo release from Seitoku, one of Japan’s finest sake makers. Premium ginjo labels are at the cutting edge of sake making today, and this is one of the best. Graceful and refined with just enough body to supports its evocative flavor.

Exclusive to Ozumo.

9 glass • 56 bottle (720ml)

# Sake by the Glass

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glass bottle

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# Kikizake

## Ozumo Signature Sake Tasting Flights

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### Kokuryu ..... 25

A one-of-a-kind selection from a prestigious brewery in Fukui Prefecture.

- “500 Mangoku” Junmai Ginjo
- “Tokusen” Ginjo
- “Ryu” Daiginjo



### Nama Ichiban ..... 20

Enjoy the vibrant textures and flavors of unpasteurized sakes.

- Tedorigawa “Kinka” Nama Daiginjo
- Dewazakura Nama Genshu
- Miyasaka Yamahai 50 Nama



### Chotokusen ..... 18

A great way to taste a broad range of flavor profiles.

- Tedorigawa Yamahai Daiginjo
- Ozumo “Seitoku” Junmai Ginjo
- Masumi “Okuden Kantsukuri”



### Tokusen ..... 16

A unique entry into the world of sake enjoyment.

- Otokoyama Tokubetsu Junmai
- Sawanoi Ginjo-shu
- Wakatake Junmai Daiginjo





## Kikuhime "Kukurihime"

Prefecture: Ishikawa

After 10 years of delicate and deliberate aging, one finds earthy aromas of rice and grain. The palate is soft, shy and demure. It's subtle presentation makes for a one-of-a-kind sake experience not to be missed. Only 1,000 bottles released each year.

1100 bottle (720ml) Exclusively available at Ozumo.



## Sudo Honke "Kakunko"

Prefecture: Ibaraki

Evocative aromas of honey, apricots and cherry, segue into a voluptuous multi-layered palate of ripe fruits and butterscotch. Sudo Honke is considered one of the oldest breweries in Japan.

642 bottle (720ml)



## Tedorigawa "Mangekyo"

Prefecture: Ishikawa

Mangekyo's deep reaching flavor is in part due to an unpasteurized aging process. Vivid aromatics of white peach, honeysuckle and pineapple are followed by silky layers enveloping the palate and a long, juicy finish.

420 bottle (720ml)



## Okunomatsu "F1"

Prefecture: Fukushima

Refreshing pear and green apple aromas. Engaging with delightful effervescence and a soft, playful palate. Clean with a quick finish. The ultimate celebration sake.

350 bottle (720ml)



## Kotsuzumi "Rojohanaari"

Prefecture: Hyogo

Fruity, complex aromas of apple, pear and banana. Smooth and creamy texture with bright fruit flavors; engaging and fulfilling.

311 bottle (720ml)

# Daiginjo

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## Kikuhime "BY"

Prefecture: Ishikawa

One of the most austere breweries in Ishikawa, Kikuhime offers a rich, one-year aged daiginjo with aromas of banana, peppermint and apple. The palate is a combination of savory fruits, fine acidity with a full flavored finish.

300 bottle (720ml)



## Harushika Shizuku

Prefecture: Nara

Peach and honeysuckle perfume with underlying fresh grass. This highly aromatic daiginjo has a whimsical, almost translucent palate with notes of minerals, pear and white pepper.

260 bottle (720ml)



## Kubota "Senshin"

Prefecture: Niigata

The culmination of skill, passion and philosophy. Commissioned from local rice growers, the rare Takanenishiki is polished to a mere 28% of its original size. Ultimately showing light and flavorful with sophistication and dignity.

250 bottle (720ml)

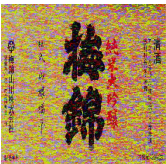


## Dewazakura "Yukimanman"

Prefecture: Yamagata

A special daiginjo aged 5 years at below-freezing temperatures. Vividly fruity when bottled, it has deepened with age to reveal muted tones of pomegranate and persimmon.

240 bottle (720ml)

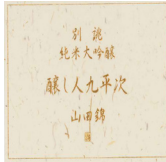


## Umenishiki Daiginjo

Prefecture: Ehime

Voluptuous aromas of ripe plum, rice and butterscotch. Rich, velvety palate softens delicately, while finishing dry and quick. Extremely well balanced.

225 bottle (720ml)



## Kamoshibito "Betsu Atsurae"

Prefecture: Aichi

Enveloping aromas of honey, apricot and melons, followed by silky layers of ripe stone fruits and cream. Delicious to the last sip. "Water of Desire" was inspired by the dessert wines of Sauternes, France.

215 bottle (720ml)



## Koshi no Kanbai "Chotokusen"

Prefecture: Niigata

Delicately flavored, astonishingly subtle, impeccably balanced, this legendary label is the despair of sake critics in Japan, who confess that its flavor is impossible to describe.

180 bottle (500ml) 🍷



## Tedorigawa "Tsu Yudodo"

Prefecture: Ishikawa

Presenting a rainbow array of floral and fruity flavors overlaying a staunch core structure. Like the haiku poetry that inspired it, Tsu Yudodo is transparent, evocative and decisive.

175 bottle (720ml)



## Akitabare "Suirakuten" Nama Genshu

Prefecture: Akita

Unpasteurized, undiluted version of "Suirakuten." Young and charismatic, with a patina of refinement.

165 bottle (720ml)



## Akitabare "Suirakuten"

Prefecture: Akita

Aged in the bottle for two years, "Suirakuten" has developed a rarefied, multi-hued flavor. Gentle yet strong, unassuming but proud, a masterpiece of the brewer's art.

155 bottle (720ml)

# Daiginjo

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## Otokoyama Daiginjo

Prefecture: Hokkaido

Subtle and delicate, Otokoyama is beautifully balanced. It's smooth texture and refreshing acidity makes it truly pure and elegant.

265 bottle (720ml)



## Masumi "Yumedono"

Prefecture: Nagano

Yumedono presents an array of flavor nuances that includes peach, melon and strawberry. Rarely does one sake combine so many taste sensations in a single cup...or finish so gloriously.

220 bottle (720ml)



## Kokuryu "Ryu"

Prefecture: Fukui

The soft water of Fukui and robust Kokuryu brewing style, produces a sake that is both gentle and firm. It has a faint, cedar-like woodiness, and a harmonious melding of flavor and aroma.

25 glass • 200 bottle (720ml)



## Tsukasabotan Junmai Daiginjo

Prefecture: Kochi

Clean aroma of citrus fruits, peach and pear. Exquisite balance with a silky mouthfeel. This trickle sake is vibrant and fresh.

175 bottle (720ml)



## Masumi "Sanka"

Prefecture: Nagano

Complex aroma of flowers, fruits and nuts give this daiginjo an herbaceous essence. A lovely balance of refinement and wholesomeness.

165 bottle (720ml)



## Masumi "Nanago"

Prefecture: Nagano

A lovingly nurtured, redolently flavorful daiginjo with an insouciant attitude: old-style sake for the 21st Century. Brewed using the old Yamahai method. Perfect served warm.

140 bottle (720ml) 🍷



## Wataribune Daiginjo

Prefecture: Ibaraki

Deep, luscious and layered with a big finish. Has a faint muskiness, reminiscent of a wet forest.

230 bottle (720ml)



## Harushika Daiginjo

Prefecture: Nara

Nice harmony of floral aroma and light sweet rice, texture is soft and silky smooth with refreshing finish.

18 glass • 142 bottle (720ml)



## Kamikokoro "Oshima Shuichi"

Prefecture: Okayama

Fruity aroma of melon and pear harmonized with a touch of floral, medium dry sake with mild flavor and tranquil acidity.

110 bottle (500ml)



## Tedorigawa Yamahai Daiginjo

Prefecture: Ishikawa

Supple, racy, with enticing imprint of honey and herbs.

12 glass • 41 bottle (300ml) • 110 bottle (720ml) 🍷



## Hoyo "Kura no Hana"

Prefecture: Miyagi

Hoyo's winsome grace and lovely flavor extend a demure invitation to the world of sake enjoyment.

14 glass • 75 bottle (500ml)



## Kamoizumi Junmai Daiginjo

Prefecture: Hiroshima

Possesses a full range of flavors, from persimmon to caramel to earthy notes of shiitake and autumn leaves.

70 bottle (500ml) 🍷

# Daiginjo

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## Kubota "Manju"

Prefecture: Niigata

The quintessential Niigata sake. Its subtle and refined aromas segway into a complex, lively and exceedingly dry brew. A sake connoisseur's delight.

24 glass • 190 bottle (720ml) 🍷



## Taiheizan "Tenko Kimoto"

Prefecture: Akita

Rich and round aromas of cantaloupe, apple and grapes. A gorgeous example of the kimoto method of brewing paired with the drinkability of Akita style sake.

160 bottle (720ml)



## Kubota "Hekiju"

Prefecture: Niigata

Robust and bold. Aromas of pear and melon with a silky and lush palate. Perfectly balanced with a dry finish.

150 bottle (720ml) 🍷



## Tamagawa "Kinsho"

Prefecture: Kyoto

Rich and layered with silky texture followed by subtle acidity. Aged for 2 years under freezing temperatures, this is a true connoisseur sake.

135 bottle (720ml)



## Wakatake Daiginjo "Onikoroshi"

Prefecture: Shizuoka

Beautifully round and alluring sake with a silky texture, deep taste and slight sweetness stemming from elegant, fruity aroma and superb acidity.

13 glass • 90 bottle (720ml)



## Dassai "50" Junmai Daiginjo

Prefecture: Yamaguchi

For both the novice and connoisseur sake sipper. Elegant with a refined palate and soft sweetness. The finish is clean and fresh.

85 bottle (720ml)



## Wataribune "55"

Prefecture: Ibaraki

Elegant and rich with deep notes of honeydew and pineapple, offset by nutty, musky and earthy flavors.

98 bottle (720ml)



## Chikurin "Karoyaka"

Prefecture: Okayama

Light and gentle with floral and herbal aromatics followed by champagne and cherries on the palate.

96 bottle (720ml)



## Shirataki "Jozen Mizunogotoshi"

Prefecture: Niigata

Ripe fruits harmonize with floral and earthy aromas, well-balanced clean acidic flavor with a touch of sweetness.

12 glass • 87 bottle (720ml)



## Dewazakura "Dewasansan"

Prefecture: Yamagata

Mellow, with a green apple tartness and a refreshing finish.

11 glass • 85 bottle (720ml)



## Dewazakura "Izumi Judan"

Prefecture: Yamagata

A potent ginjo sake for martini fans—crisp and bone dry.

82 bottle (720ml)



## Dewazakura "Oka"

Prefecture: Yamagata

Delightful, flowery bouquet with a touch of pear and melon.

10 glass • 82 bottle (720ml)

# Ginjo

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## Urakasumi "Zen"

Prefecture: Miyagi

Light mineral and fruity aromas pair with an expansive and savory palate.

140 bottle (720ml)



## Kokuryu "Tokusen"

Prefecture: Fukui

Kokuryu "Tokusen" expresses its ginjo identity not through fragrant aroma but with decisively good taste. Its hallmarks are strength, flavor depth and, one notices at last, imperturbable balance.

15 glass • 95 bottle (720ml)



## Kokuryu "500 Mangoku" Junmai Ginjo

Prefecture: Fukui

Named after the rice from which it's made, brewed in the Noto Toji style, deeply mysterious, rich, dynamic and welcoming.

12 glass • 85 bottle (720ml) 🍷



## Tsukasabotan "Fu-in"

Prefecture: Kochi

Bouquet of bright green apple and tropical forest, a deliciously dry sake, perfect to drink all night.

79 bottle (720ml)



## Sawanoi Ginjo-shu

Prefecture: Tokyo

Dry sake, well-balanced fruity and floral aroma turns into savory taste, smooth and delicate on the palate.

11 glass • 70 bottle (720ml)



## Wakatake Ginjo "Onikoroshi"

Prefecture: Shizuoka

Very clean, almost watermelon-tinged nose, round and quite impressive in the mouth with a perfect touch of nigami, or bitterness, on the finish.

69 bottle (720ml)



### Kamoshibito "Kuheiji"

Prefecture: Aichi

Floral and citrus notes, but buttery and creamy; dignified yet down-to-earth.

110 bottle (720ml)



### Koshi no Kanbai "Tokusen"

Prefecture: Niigata

From the first sip displays a variety of subtle, ineffable flavors, which converge and diffuse just on the edge of the mind's awareness.

89 bottle (500ml) 



### Kaika "Kaze no Ichirin"

Prefecture: Tochigi

Refreshing aroma of summer fruit. Refined sweetness is balanced by clean acidity, texture is soft and smooth.

65 bottle (500ml)



### Dewazakura "Oka Yamadinishiki"

Prefecture: Yamagata

Soft, supple and fragrant, like a summer breeze wafting above the pear blossoms.

57 bottle (500ml)



### Ozumo "Seitoku" Junmai Ginjo

Prefecture: Gunma

Crisp and clean with delicate layers. Our house label is a perfect compliment with sushi and sashimi.

9 glass • 56 bottle (720ml)



### Nishida "Kikuizumi"

Prefecture: Aomori

Light and lively at first sip, Kikuizumi develops undertones of caramel with notes of peach and muscat. Despite its clarity and finesse, it possesses a silky softness and finishes beautifully.

40 bottle (300ml)

# Junmai

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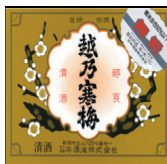


## Tsukasabotan "Senchu Hassaku"

Prefecture: Kochi

Savory aromas of marshmallow and banana. Its core strength comes from classic Tosa style sake; depth and layers with a bold, dry finish.

95 bottle (720ml) 🍷



## Koshi no Kanbai "Muku"

Prefecture: Niigata

Muku possesses a powerful profile, with dense rice taste and a complex intermingling of flavors that defies easy description.

13 glass • 95 bottle (720ml) 🍷



## Shichi hon Yari Junmai

Prefecture: Shiga

Deep mushroom and earth aromas alongside juicy melon on the palate. Dynamic and clean style.

85 bottle (720ml) 🍷



## Chikurin "Fukamari"

Prefecture: Okayama

Relaxed, mellow and soft with quite a bit of depth and complexity. Made from 100% home-grown Yamadanishiki rice.

11 glass • 78 bottle (720ml) 🍷



## Tedorigawa Yamahai Junmai

Prefecture: Ishikawa

Its mild astringency, characteristic of sakes made using the old yamahai method, is balanced by a faintly discernible sweetness.

10 glass • 70 bottle (720ml) 🍷

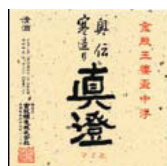


## Otokoyama Tokubetsu Junmai

Prefecture: Hokkaido

Refreshing lightness with vivid acidity, very dry sake with sharp, rich and full-bodied taste.

9 glass 🍷



## Masumi "Okuden Kantsukuri"

Prefecture: Nagano

"Okuden" displays the comforting character of a classic junmai: confident, honest and welcoming.

8 glass • 62 bottle (720ml) 🍷



## Satoh

Prefecture: Kagoshima

Distillation: Satsuma Imo

Satoh's otherworldly flavor and aroma derive from the Koganesengan sweet potato, grown only in Kagoshima. Its smoothness and graceful, well-knit texture are unique.

12 glass • 90 bottle (720ml)



## Awa no Kaori

Prefecture: Tokushima

Distillation: Sudachi

Sweet, refreshing aromas of citrus and jasmine. Perfect on the rocks with slice of lemon.

9 glass • 69 bottle (720ml)



## Yokkaichi

Prefecture: Kyoto

Distillation: Kome

Clean crisp flavor with sweet rice aromas. Light and zesty.

8 glass • 62 bottle (720ml)



## Iichiko "Seirin"

Prefecture: Ohita

Distillation: Mugi

Clean aromas, depth of flavor and a richness that comes strictly from all barley-koji fermentation.

45 bottle (300ml)

## Awamori



## Ryukyu Ohcho

Prefecture: Okinawa

Complex, earthy bouquet of toasted rice, the palate smooth and clean. Refreshing and powerful at the same time. Great served on the rocks.

10 glass • 70 bottle (720ml)

# Namazake

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## Tedorigawa "Kinka" Nama Daiginjo

Prefecture: Ishikawa

Supple and sassy layers of white peach and pear. Complex flavors, yet refined and refreshing.

14 glass • 90 bottle (720ml)



## Masumi "Arabashiri"

Prefecture: Nagano

Combines the yeasty punch of fresh-from-the-vat sake with the rich, fruity flavor typical of ginjo labels. An unusual connoisseur's experience not to be missed. Limited availability.

12 glass • 85 bottle (720ml)



## Miyasaka "Yamahai 50 Nama"

Prefecture: Nagano

This edgy new label combines the vivid characteristic of nama (unpasteurized) sake with that unique marriage of acidity and depth achievable only through the yamahai brewing method.

12 glass • 82 bottle (720ml)

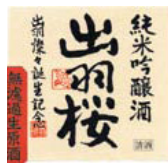


## Narutotai Nama Genshu

Prefecture: Tokushima

Flavorful and gorgeous. Rich with umami and refreshing fruits, this undiluted, unpasteurized beauty packs a punch.

75 bottle (720ml)



## Dewazakura Nama Genshu

Prefecture: Yamagata

Brisk and clean, with an engaging lift at first sip

11 glass • 55 bottle (500ml)



## Yuki No Boshu Junmai Ginjo Nigori

Prefecture: Akita

Elegant and tasty with lots of fruits layered on top of gentle acidity and nuttiness.

13 glass • 95 bottle (720ml)



## Kamoizumi Nigori Ginjo

Prefecture: Hiroshima

This premium unfiltered sake is rich, creamy and brimming with exuberant natural flavor.

12 glass • 65 bottle (500ml) • 97 bottle (900ml)



## Ohyama Nigori

Prefecture: Yamagata

Delicious aromas of strawberries and cream with a touch of refreshing lime and celery..

10 glass • 60 bottle (500ml)



## Hanahato "Kijoshu"

Prefecture: Hiroshima

Aged for 8 years. Deep sherried aroma of honey and maple syrup, with dried fruits and nuts. Pair with chocolate or braised meats.

16 glass • 80 bottle (500ml)



## Kamoizumi "Kome Kome"

Prefecture: Hiroshima

Light as can be, a charming aperitif like a Kabinett-style Riesling.

60 bottle (500ml)



## Harushika "Tokimeki"

Prefecture: Nara

Lightly pasteurized low alcohol sake. A beautiful sparkling sake, with supple fruits and soft bubbles. Perfect for a celebration.

12 glass • 39 bottle (300ml)



## Dewazakura "Tobiroku"

Prefecture: Yamagata

"Tobiroku" is a "sparkling sake" produced through secondary fermentation in the bottle, much like champagne. It is crisp, dry and effervescent—a lively companion on any occasion.

10 glass • 38 bottle (300ml)

# Reserve Wine

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## White • Burgundy

Ramonet	Chassagne-Montrachet 1er cru 2007 .....	155
Gagnard	Bâtard-Montrachet Grand Cru Domaine Blain 2004 .....	275

## Red • Burgundy

Courcel	Pommard Épenots 1er Cru 2006 .....	142
Grivot	Clos de Vougeot Grand Cru 2004 .....	210
Gelin	Chambertin Grand Cru Clos de Bèze 2006 .....	240

## Red • Bordeaux

Château Hossana	Pomerol 2006 .....	300
Cos d'Estournel	St. Éstephe, France 1999 .....	300
Château Latour	Pauillac 2006 .....	1050

## Proprietary Red • California

Freeman	<i>Akiko's Cuvée</i> Pinot Noir Sonoma Coast 2006 .....	130
Faust	<i>by Quintessa</i> Cabernet Sauvignon Napa Valley 2006 .....	140
Hewitt	Cabernet Sauvignon Rutherford 2006 .....	150
Coup de Foudre	Pinot Noir Santa Rita Hills 2008 .....	169
Sinatra Family Estates	Cabernet Sauvignon Calistoga 2008 .....	173
Vin Perdu	Red Blend Napa Valley 2008 .....	179
Cain Five	Napa Valley 2005 .....	240
Dominus	Napa Valley 2006 .....	250
Opus One	Napa Valley 2006 .....	300
Amuse Bouche	Merlot/Cabernet Franc Rutherford 2008 .....	405

All vintages are subject to change.

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RESERVE WINE

## Sparkling

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Chandon Brut • California NV .....	13
Étoile Rosé • Napa/Sonoma NV .....	16
Veuve Clicquot Yellow Label • Reims NV .....	23

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Newton <i>Red Label</i> Chardonnay • Sonoma/Napa, California 2009.....	14
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Cloudy Bay Sauvignon Blanc • Marlborough, New Zealand 2010.....	17
Stellina di Notte Pinot Grigio • Veneto, Italy 2009 .....	9
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Tablas Creek Rhone Blend • Paso Robles, California 2008 .....	13
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Domaine Chandon Pinot Noir • Carneros, California 2007 .....	12
Robert Stemmler Pinot Noir • Carneros, California 2007 .....	15
Terrazas Malbec • Mendoza, Argentina 2009 .....	10
Jade Mountain Merlot • Napa/San Luis Obispo, California 2007 .....	13
Rosenblum Zinfandel • Contra Costa, California 2007 .....	12
Cosentino <i>The Zin</i> Zinfandel • Lodi, California 2007 .....	14

# Sparkling & White Wine

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## Sparkling

Stellina di Notte <i>Prosecco</i> Italy NV.....	32
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Chandon <i>Brut</i> Napa, California NV.....	42
Étoile <i>Rosé</i> Napa/Sonoma, California NV.....	70
Laurent Perrier <i>Brut</i> Tours de Maine, France NV.....	80
Moët & Chandon <i>Imperial</i> Épernay, France NV.....	95
Veuve Clicquot <i>Yellow Label</i> Reims, France NV.....	110
Veuve Clicquot <i>Rosé</i> Reims, France NV.....	125
Ruinart <i>Blanc de Blanc</i> Reims, France NV.....	160
Krug <i>Grand Cuvée</i> Reims, France NV.....	250
Dom Perignon <i>Brut</i> Épernay, France 2000.....	250

## Chardonnay

Chalone Monterey, California 2009.....	38
Cuvaison Napa/Carneros, California 2008.....	50
Newton <i>Red Label</i> Napa/Sonoma, California 2009.....	52
Olivier Leflaive <i>Les Deux Rives</i> Chablis, France 2008.....	55
Domaine Vocoret Chablis, France 2008.....	56
Jordan Russian River, California 2008.....	68
Duckhorn <i>Migration</i> Russian River, California 2008.....	80
Cakebread Cellars Napa, California 2009.....	106
Newton <i>Unfiltered</i> Napa, California 2007.....	110
Louis Latour <i>Chassagne Montrachet Morgeot</i> Burgundy, France 2007.....	125

All vintages are subject to change.

## Sauvignon Blanc

Justin Paso Robles, California 2009.....	40
Sterling Napa, California 2009.....	42
Cape Mentelle <i>Semillon Blend</i> Margaret River, Australia 2008.....	43
Provenance Rutherford, California 2009.....	44
Duckhorn Napa, California 2009.....	59
Château de Sancerre Loire, France 2008.....	60
Cloudy Bay Marlborough, New Zealand 2010.....	68
Capture <i>Tradition</i> California 2009.....	75
Cloudy Bay <i>Te Koko</i> Marlborough, New Zealand 2006.....	110

## Additional Whites

Domaine Haut Marin Côtes de Gascogne Gascogne, France 2009.....	35
Trimbach Pinot Blanc Alsace, France 2007.....	36
Stellina di Notte Pinot Grigio • Veneto, Italy 2009.....	37
Château Montfort Vouvray Loire, France 2007.....	38
Hogue Gewürztraminer Columbia Valley, Washington 2008.....	38
Stag's Leap Rosé Napa, California 2009.....	38
Burgans Albariño Rias Baixas, Spain 2009.....	42
Chalone Pinot Blanc Monterey, California 2006.....	47
Tablas Creek Rhone Blend <i>Cotes de Tablas Blanc</i> Paso Robles, California 2008.....	55
Conundrum Monterey, California 2009.....	70
Livio Felluga Pinot Grigio Collio, Italy 2007.....	70

# Red Wine

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## Pinot Noir

Domaine Chandon Carneros, California 2007.....	40
Acacia Carneros, California 2008.....	52
Au Bon Climat Santa Barbara, California 2008.....	55
Robert Stemmler Carneros, California 2008.....	58
Director's Cut Sonoma Coast, California 2007.....	60
Carmel Road Arroyo Seco, California 2007.....	75
Cloudy Bay Marlborough, New Zealand 2007.....	80
Domaine Drouhin Willamette Valley, Oregon 2008.....	101
Goldeneye Anderson Valley, California 2007.....	110
Flowers <i>Andreen-Gale</i> Sonoma Coast, California 2007.....	150

## Cabernet Sauvignon

BV Napa, California 2007.....	42
Wild Horse Paso Robles, California 2007.....	45
Justin Paso Robles, California 2008.....	60
Provenance Rutherford, California 2006.....	70
Merryvale <i>Starmont</i> Napa, California 2007.....	80
Kelly Fleming Napa, California 2007.....	85
Mt. Veeder Napa, California 2007.....	90
Stag's Leap Napa, California 2006.....	100
Steven Kent Livermore, California 2005.....	102
Jordan Alexander Valley, California 2006.....	110
Newton <i>Unfiltered</i> Napa, California 2007.....	110
Silver Oak Alexander Valley, California 2006.....	125
Wente <i>Nth Degree</i> Livermore Valley, California 2006.....	165
Silver Oak Napa Valley, California 2005.....	180

All vintages are subject to change.

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## Merlot

Sterling	Napa, California 2005	49
Jade Mountain	Napa/San Luis Obispo, California 2007	50
Swanson	Oakville, California 2006	72
Duckhorn	Napa, California 2007	110
Twomey by Silver Oak	Napa, California 2005	115

## Proprietary Blends

Educated Guess	Napa, California 2007	48
Chateau Preuillac	Medoc, France 2005	65
Beaulieu Vineyards	<i>Tapestry</i> Napa, California 2005	72
Duckhorn	<i>Decoy</i> Napa, California 2008	78
Paraduxx	Napa, California 2007	110
Justin	<i>Isosceles</i> Paso Robles, California 2007	150
Quintessa	Napa, California 2006	195

## Additional Reds

Bodega Borsao Viña Borgia Garnacha	Campo de Borja, Spain 2009	33
Terrazas Malbec	Mendoza, Argentina 2009	38
Rosenblum Zinfandel	Contra Costa, California 2007	44
Domaine Ruet Côtes de Brouilly	Beaujolais, France 2006	45
Cosentino Zinfandel	<i>The Zin</i> Lodi, California 2007	75
Chalone Estate Syrah	Monterey, California 2005	75
Neyers Zinfandel	Contra Costa, California 2006	80
Stag's Leap Petite Syrah	Napa, California 2000	85
Ceretto Zonchera Barolo	Alba, Italy 2004	125
Château La Nerth Châteauneuf du Pape	Rhone, France 2003	200

# Dessert Wine, Port, Cognac & Cordials

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## Dessert Wine

	glass	bottle
Jorge Ordoñez Victoria Late Harvest Moscatel Malaga, Spain 2007 375 ml.....	10	42
Covey Run Semillion Ice Wine Columbia Valley, Washington 2006 375 ml .....	14	56
Inniskillin Vidal Ice Wine Pearl Niagara, Canada 2006 375 ml.....	27	110

## Port

	glass
Fonseca Bin 27.....	9
Cossart Gordon 5 year Bual Madeira.....	10
Smith Woodhouse Lodge Reserve.....	10
Taylor Fladgate 10 year.....	10
Justin Obtuse 2008 Cabernet Port .....	12
Smith Woodhouse Late Bottle Vintage 1994.....	13
Dow's 20 year Tawny.....	15

## Cognac

	glass
Courvoisier VS .....	10
Hennessey VS.....	11
Hennessey VSOP .....	13
Hennessey XO.....	32

## Cordials

B & B.....	8	Sambuca.....	8
Campari.....	8	Tuaca.....	8
Carpano Antica Formula <small>Vermouth</small> 8		Amaretto Disaronno .....	9
Fernet Branca .....	8	Grand Marnier.....	10
Frangelico .....	8	St. George Absinth.....	18
Kahlua.....	8		

All vintages are subject to change.

# Scotch & Whisky

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## Single Malt Scotch

Laphroaig 10 year .....	10	Bowmore 12 year.....	14
Talisker 10 year .....	10	Oban 14 year.....	15
Glenfiddich 12 year.....	10	Lagavulin 16 year.....	16
Glenlivet 12 year.....	10	Glenrothes 1985.....	23
Dalwhinnie 15 year.....	10	Glenlivet 21 year.....	25
Glenmorangie 10 year.....	11	Macallan 18 year.....	26
Balvenie 12 year.....	12	Macallan 21 year.....	31
Macallan 12 year.....	12		

## Blended Scotch Whisky

Dewars.....	8	Johnnie Walker Green.....	17
Johnnie Walker Black.....	10	Johnnie Walker Gold.....	20
Chivas Regal.....	12	Johnnie Walker Blue.....	35
Dewars 12 year.....	12		

## Bourbon & Rye Whiskey

Bulleit.....	9
Knob Creek.....	9
Basil Hayden.....	10
Russell's 6 year Rye.....	10
Woodford Reserve.....	10
Bakers.....	12
Bookers.....	14

## Canadian Whisky

Crown Royal.....	8
Crown Reserve.....	12
Crown Cask 16.....	20
Crown XR.....	25

## Irish Whiskey

Jameson.....	8
Bushmills 10 year.....	11

## Japanese Whisky

Yamazaki 12 year <small>Single Malt</small> .....	12	Yamazaki 18 year <small>Single Malt</small> .....	18
Hibiki 12 year <small>Blended</small> .....	13		

# Spirits

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## Vodka

Absolut.....	9	Hangar One Citron .....	11
Skyy .....	9	Hangar One Kaffir Lime.....	11
Stolichnaya.....	9	Hangar One Mandarin.....	11
VeeV Açai Spirit.....	10	Hangar One Raspberry .....	11
Belvedere.....	11	Hangar One Spiced Pear .....	11
Chopin .....	11	Hangar One Straight.....	11
Ciroc .....	11	Ketel One.....	11
Ciroc Coconut .....	11	Russian Standard .....	11
Grey Goose .....	11	Wasabé.....	11

## Gin

Beefeater .....	8	No. 209 San Francisco.....	10
Tanqueray.....	9	Hendrick's .....	12
Tanqueray Rangpur.....	9	Tanqueray No. 10 .....	12
Bombay Sapphire.....	10		

## Rum

Bacardi .....	8	10 Cane.....	10
Captain Morgan.....	8	Gosling's.....	10
Sailor Jerry's.....	8	Zaya 12 year Reserva .....	11
Cabana Cachaça.....	9	Ron Zacapa 23 year Solera ....	14

## Tequila

Cuervo Tradicional Silver.....	7	José Cuervo Platino.....	13
Sauza Hornitos.....	9	Patron Reposado.....	13
Cazadores Reposado.....	10	Patron Anejo .....	15
Don Julio Blanco .....	11	Don Julio Anejo .....	15
Patron Silver .....	11	Don Julio 1942 .....	24

# Beer & Beverages

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## Draft Beer

Gordon Biersch Blonde.....	5.50
Kirin Ichiban .....	5.50
Sapporo.....	5.50
Stella Artois.....	6.00
Guinness.....	7.50
Chimay Triple.....	9.00

## Japanese Beer

Kirin Lite 12oz .....	5.50
Asahi Dark 11.2oz.....	8.50
Yebisu Premium Japanese Lager 11.2oz.....	8.50
Asahi 22oz .....	9.00
Kirin Ichiban 22oz .....	9.00
Sapporo 22oz.....	9.00
Echigo 17oz.....	9.00
Hitachino Nest White Ale 11.2oz.....	12.00

## Domestic/Import Bottle Beer

Amstel Lite 12oz .....	5.50
Anchor Steam 12oz.....	5.50
Sierra Nevada Pale Ale 12oz .....	5.50
St. Pauli Girl N.A. 12oz .....	5.50

## Non-Alcoholic Beverages

Bundaberg Ginger Beer.....	5.00
Red Bull.....	5.00
Voss Water Still.....	5/8.5
Voss Water Sparkling .....	5/8.5

# Sumo Cocktails

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Giddy Geisha ..... 11

Smirnoff Vodka, lychee juice and passion fruit purée, served up with a lychee fruit..

Tokyo Glow..... 12

Ketel One Citroen, lemon juice and Mandarin liqueur served up with a sugared rim.

Togatta *Stiletto*..... 11

Lychee infused sake and passion fruit purée, topped with Domaine Chandon sparkling wine, served in a flute.

Katana *Sword*..... 12

Russian Standard Vodka, muddled shishito pepper with tomato juice, shoyu, worchestershire and togarashi. Garnished with olives and lemon zest.

Amamizu *Rainwater*..... 11

Muddled cucumber with Wasabé Sake Infused Vodka, lime juice and simple syrup, served up with a cucumber garnish.

Zakuro *Pomegranate*..... 10

Skyy Ginger Vodka, pomegranate juice and squeeze of lime, served up with orange zest.

Shiromuku *White Wedding*..... 13

Ciroc Coconut Vodka, pink peppercorn infused simple syrup and coconut milk. Shaken served up with a Hawaiian sea salt rim.

# Sumo Cocktails & Chu-hai

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- Saiki *Dream On*..... 11  
Tanqueray Rangpur, grapefruit juice, shiso leaf, a splash of soda, finished with St. Germain Elderflower liqueur, on the rocks.
- Amajio *Slightly Salted*..... 12  
José Cuervo Tradicional Silver Tequila, muddled cucumber and a splash of soda, served on the rocks with a togarashi-salted rim and lime zest.
- Kohana *Little Flower*..... 12  
Sailor Jerry Spiced Rum, Stirrings Peach liqueur, yuzu juice and orgeat (almond) syrup. Served up with an orange slice.
- Daichi *Great Land*..... 10  
George Dickel Cascade Hollow Whiskey, Carpano Antica Vermouth and Harlem Bitters, on the rocks
- Hachi-ban *Number Eight*..... 14  
Yamazaki 12 year Japanese Whisky, Choya Umeshu, house-made plum grenadine & lemon juice, served on the rocks with plum garnish.

## Chu-hai

Try these light, refreshing cocktails made with shochu and fresh, seasonal ingredients.

- Grapefruit-shu ..... 10  
Fresh grapefruit juice, Awa no Kaori Sudachi Shochu on the rocks with a splash of soda.
- Ume-shu ..... 11  
Choya Plum Wine on the rocks with Yokkaichi Kome Shochu and a splash of soda.