

| SUSHI (2 pieces) | ENGLISH          | JAPANESE       | SASHIMI (5 pieces) |
|------------------|------------------|----------------|--------------------|
| 6                | Albacore Tuna*   | Shiro Maguro   | 15                 |
| 7                | Escolar*         | Aburasokomutsu | 16                 |
| 6                | Flounder*        | Hirame         | 15                 |
| 6                | Flying Fish Roe* | Tobiko         | 12                 |
| 7                | Fresh Salmon*    | Sake           | 15                 |
| 7                | Fresh Water Eel  | Unagi          | 15                 |
| 6                | Mackerel         | Saba           | 14                 |
| 5                | Octopus          | Tako           | 14                 |
| 7                | Red Snapper*     | Tai            | 16                 |
| 6                | Salmon Roe*      | Ikura          | 15                 |
| 7                | Scallop*         | Kobashira      | 15                 |
| MKT              | Sea Urchin*      | Uni            | MKT                |
| 5                | Shrimp           | Ebi            | 11                 |
| 5                | Smelt Roe*       | Masago         | 12                 |
| 7                | Smoked Salmon    | Smoked Sake    | 16                 |
| 8                | Snow Crab        | Zuwaigani      | 17                 |
| 5                | Squid*           | Ika            | 12                 |
| 9                | Sweet Shrimp*    | Ama Ebi        | 20                 |
| 7                | Tuna*            | Maguro         | 16                 |
| 7                | Yellowtail*      | Hamachi        | 16                 |

| MAKI ROLLS   | PRICE |
|--|-------|
| <b>Alaskan</b> * - california roll wrapped with salmon, avocado  | 16    |
| <b>Cajun</b> - crawfish, spicy mayo  | 8     |
| <b>California</b> - crabmeat mix, avocado, cucumber  | 8     |
| <b>Caterpillar</b> * - bbq eel, cucumber, smelt roe, wrapped with avocado, eel sauce                       | 14    |
| <b>Chef's Special</b> - crispy tuna roll wrapped in bbq eel, avocado, eel sauce                            | 17    |
| <b>Crispy Tuna</b> - avocado, cucumber, eel sauce  | 9     |
| <b>Dynamite</b> - cajun roll topped with baked crawfish, spicy mayo  | 16    |
| <b>Philadelphia</b> - smoked salmon, cream cheese, avocado ( <i>gluten free</i> )                          | 8     |
| <b>Poke Bowl</b> * - tuna, salmon, yellowtail, avocado, onions, mango, serrano peppers, with cabbage salad | 21    |
| <b>Rainbow</b> * - california roll wrapped with tuna, salmon, whitefish                                    | 17    |
| <b>Salmon Skin</b> * - smelt roe, scallions, avocado, cucumber, yamagobo, spicy mayo                       | 8     |
| <b>Scallop</b> * - chopped scallop, smelt roe, spicy mayo ( <i>gluten free</i> )                           | 11    |
| <b>Shrimp Tempura</b> - avocado, cucumber, eel sauce   | 8     |
| <b>Spicy Salmon</b> * - chopped salmon, avocado, spicy sauce ( <i>gluten free</i> )                        | 9     |
| <b>Spicy Tuna</b> * - chopped tuna, avocado, spicy sauce ( <i>gluten free</i> )                            | 9     |
| <b>Spicy Yellowtail</b> * - chopped yellowtail, scallions, spicy sauce ( <i>gluten free</i> )              | 9     |
| <b>Spider</b> - soft shell crab, avocado, cucumber, eel sauce  | 11    |
| <b>Summer</b> * - fresh salmon, crabmeat mix, wrapped in cucumber, spicy ponzu sauce                       | 17    |
| <b>Texas</b> * - chopped octopus, avocado, smelt roe, serrano peppers ( <i>gluten free</i> )               | 8     |
| <b>Vegetable</b> - asparagus, avocado, cucumber, yamagobo ( <i>gluten free</i> )                           | 7     |



## CHEF SPECIALTIES

**42 Roll** - spicy shrimp and tempura flakes, topped with avocado and crabmeat mix, serrano peppers and sriracha. *16*

**43 Roll \*** - spicy shrimp and tempura flakes, wrapped in cucumber, topped with avocado and crabmeat mix, spicy tuna, serrano peppers and sriracha. (riceless) *21*

**44 Roll \*** - spicy shrimp and tempura flakes, topped with avocado and crabmeat mix, thinly sliced lemon, yellowtail and serrano peppers, drizzled with eel sauce and spicy ponzu sauce. *23*

**Caesar Roll \*** - crabmeat mix and tempura flakes, wrapped with salmon, topped with spicy tuna and diced avocado, drizzled with spicy ponzu sauce. (riceless) *21*

**Ceviche \*** - yellowtail, snapper, scallops and avocado, mixed with olive oil, salt, pico de gallo, serrano peppers, cilantro, smelt roe and chili powder. *21*

**Cowboys Roll** - shrimp tempura, asparagus, blue cheese, jalapeno and avocado, wrapped with seared beef tenderloin. *17*

**DOA Roll \*** - spicy tuna mixed with thai chilies, topped with spicy tuna, serrano peppers and sriracha. *17*

**Donut Roll \*** - spicy shrimp and tempura flakes, topped with avocado, tuna, spicy mayo and eel sauce. *18*

**Flower Roll \*** - salmon, spicy tuna and tempura flakes, wrapped with tuna, topped with avocado, crabmeat mix and yellowtail, drizzled with spicy mayo, spicy ponzu sauce and wasabi cream sauce. (riceless) *23*

**Fresh Salmon Taco \*** - salmon mixed with pico de gallo, tempura flakes, spicy mayo and cabbage salad, served in a fried rice shell. *10*

**G Roll \*** - spicy tuna and tempura flakes, wrapped in crabmeat mix, topped with serrano peppers and sriracha. *16*

**Golden Roll \*** - crabmeat mix and avocado, wrapped with salmon, topped with sriracha, served with spicy ponzu sauce. (riceless) *18*

**Gypsy Roll \*** - pressed sushi roll, spicy yellowtail, albacore tuna, tempura flakes and avocado, topped with pico de gallo, drizzled with spicy ponzu sauce. *21*

**Himalayan Roll \*** - shrimp, spicy yellowtail and tempura flakes, wrapped with cucumber, topped with tuna, salmon, yellowtail, avocado, serrano peppers and poke sauce. (riceless) *21*

**London Roll** - spicy shrimp and tempura flakes, topped with snow crab and avocado. *16*

**M&M Roll \*** - spicy tuna and tempura flakes, topped with fresh tuna, salmon, spicy mayo, eel sauce and wasabi cream sauce. *19*

**Oishii Roll** - softshell crab and avocado, topped with crabmeat mix, eel sauce, wasabi cream sauce and sriracha. *17*

**On the Border Roll \*** - shrimp tempura wrapped with salmon, topped with pico de gallo. *16*

**Opera Roll \*** - shrimp tempura, jalapeno, avocado and asparagus, wrapped in tuna, topped with spicy tuna and sprouts, drizzled with spicy mayo. (riceless) *20*

**Poke Roll \*** - shrimp, spicy tuna and tempura flakes, wrapped with tuna, topped with pineapple (can substitute mango), avocado, serrano peppers, eel sauce and poke sauce. (riceless) *20*

**Roman Roll \*** - pressed sushi roll, crabmeat mix and tempura flakes, topped with seared salmon, drizzled with spicy mayo, eel sauce and dried bonito flakes. *18*

**Royce Roll \*** - crabmeat mix, tempura flakes, truffle oil and avocado, wrapped with yellowtail, topped with thinly sliced lemon and sriracha. (riceless) *20*

**Salmon Carpaccio \*** - 8 thin slices of salmon with olive oil, sea salt, lemon zest, chili powder, sesame seeds and sprouts. *17*

**Sensei Roll \*** - shrimp tempura roll topped with albacore tuna and avocado. *16*

**Thanh Scallop Roll \*** - shrimp, salmon, spicy yellowtail and tempura flakes, topped with seared scallops, serrano peppers, flying fish roe, thinly sliced lemon, sriracha, truffle oil, spicy mayo and wasabi cream sauce. *21*

**Tribeca Roll \*** - salmon, shrimp chips, tempura flakes, truffle oil and avocado. *18*

**Tuna Totopo \*** - spicy tuna mixed with pico de gallo, olive oil and sesame seeds, served on a tortilla chip with avocado, drizzled with spicy mayo and wasabi cream sauce. *16*

**Tuna Watermelon Salad \*** - tuna, watermelon, apple, goat cheese, sesame oil, cilantro, garlic, black pepper, spicy ponzu sauce and sriracha. *18*

**Uptown Roll \*** - crabmeat mix, salmon, avocado and cucumber, topped with tuna, wasabi cream sauce and sriracha. *17*

**Wasabi Roll \*** - crispy eel, avocado, wasabi, flying fish roe and wasabi cream sauce. *11*



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All rolls served with sesame seeds. Please inform your server of any food allergies. Substitutions subject to additional charge.



## APPETIZERS

|  |             |
|--|-------------|
| <b>Crispy Black Tiger Prawns</b><br>garlic, onions, jalapenos, parmesan cheese                 | 12.00       |
| <b>Crispy Oysters</b><br>garlic, onions, jalapenos   | 15.00       |
| <b>Crispy Calamari</b><br>garlic, onions, jalapenos  | 15.00       |
| <b>Soft Shell Crab Sea Salt</b><br>garlic, onions, jalapenos                                   | 17.50       |
| <b>Beef Tataki *</b><br>seared tenderloin, onions, serranos, sriracha, yuzu, garlic soy sauce  | 15.00       |
| <b>Tuna Tataki *</b><br>seared tuna, onions, serranos, sriracha, yuzu, garlic soy sauce        | 17.50       |
| <b>Shrimp Spring Rolls (2)</b><br>lettuce, cilantro, vermicelli, peanut sauce                  | 8.00        |
| <b>Shrimp &amp; Pork Egg Rolls (2)</b><br>mushrooms, carrots, onions, scallions, clear noodles | 8.00        |
| <b>Shrimp &amp; Pork Dumplings (5)</b><br>daikon, onions, scallions (pan fried)                | 8.50        |
| <b>Chicken Pot Stickers (6)</b><br>cabbage, carrots, onions, scallions (steamed or fried)      | 7.50        |
| <b>Crab Rangoons (4)</b><br>cream cheese, sweet & sour sauce                                   | 7.50        |
| <b>Edamame   Spicy Edamame</b><br>steamed soybeans, kosher salt (plain or spicy)               | 6.00   8.00 |

## SOUPS

**Hot & Sour** 5.00 | **Miso** 4.00 | **Wonton** 6.00

## SALADS

|  |       |
|--|-------|
| <b>Spicy Salmon Cabbage Salad *</b><br>shredded cabbage, shallots, spicy ponzu dressing  | 17.50 |
| <b>Chicken Cabbage Salad</b><br>shredded cabbage, cilantro, peanuts, fish sauce dressing | 14.50 |
| <b>House Salad</b><br>mixed greens, carrots, ginger dressing                             | 7.00  |

## SIGNATURE DISHES

|  |       |
|--|-------|
| <b>Sizzling Crispy Shrimp, Scallops &amp; Whitefish</b><br>ginger, onions, chives      | 25.00 |
| <b>Crispy Shrimp, Scallops &amp; Calamari in Sea Salt</b><br>garlic, onions, jalapenos | 25.00 |
| <b>Peking Duck</b><br>rice bun, spring onions, traditional sweet sauce                 | MKT   |

## CHICKEN

|   |       |
|---|-------|
| <b>Lemongrass Chicken</b><br>lemongrass, onions, scallions, carrots                                       | 15.50 |
| <b>Orange Chicken</b><br>crispy chicken, carrots, onions  | 15.50 |
| <b>Chicken &amp; Broccoli</b><br>broccoli, bamboo shoots, carrots   | 15.50 |
| <b>General's Chicken</b><br>crispy chicken, carrots, bell peppers, onions                                 | 15.50 |
| <b>Kung Pao Chicken</b><br>water chestnuts, celery, bell peppers, snow peas, carrots, peanuts             | 15.50 |
| <b>Chicken in Black Bean Sauce</b><br>onions, bell peppers, carrots                                       | 15.50 |
| <b>Curry Chicken</b><br>onions, bell peppers, carrots, yellow curry                                       | 15.50 |
| <b>Singapore Noodles &amp; Chicken</b><br>egg, bean sprouts, carrots, celery, coconut cream, yellow curry | 15.00 |

## PORK

|   |       |
|---|-------|
| <b>Crispy Pork in Black Bean Sauce</b><br>onions, bell peppers, carrots     | 16.00 |
| <b>Crispy Pork in Spicy Sea Salt</b><br>garlic, onions, jalapenos, sriracha | 16.00 |

## BEEF TENDERLOIN

|   |       |
|---|-------|
| <b>Pepper Steak</b><br>bell peppers, carrots                              | 17.00 |
| <b>Beef &amp; Broccoli</b><br>broccoli, carrots, bamboo shoots            | 17.00 |
| <b>Sizzling Beef</b><br>scallions, onions, bell peppers, baby corn        | 18.00 |
| <b>Mongolian Beef</b><br>scallions, onions, bamboo shoots, crispy noodles | 18.00 |
| <b>Shaken Beef</b><br>scallions, onions, tomatoes                         | 21.00 |
| <b>Beef Flat Noodles</b><br>egg, bean sprouts, carrots, celery, onions    | 16.50 |

## SEAFOOD

|  |       |
|--|-------|
| <b>Kung Pao Shrimp</b><br>water chestnuts, celery, bell peppers, peas, carrots, peanuts                  | 17.00 |
| <b>Shrimp &amp; Vegetables</b><br>cabbage, snow peas, baby corn, mushrooms, broccoli                     | 17.00 |
| <b>Shrimp Fried Rice</b><br>egg, peas, carrots   | 17.00 |
| <b>Shrimp in Black Bean Sauce</b><br>carrots, bell peppers, onions                                       | 18.00 |
| <b>Shrimp Pad Thai</b><br>rice noodles, egg, bean sprouts, celery, carrots, onions                       | 16.50 |
| <b>Grilled Salmon</b><br>asparagus, carrots, baby bok choy   | 25.00 |
| <b>Shrimp, Scallops, Calamari &amp; Vegetables</b><br>cabbage, snow peas, baby corn, mushrooms, broccoli | 22.00 |

## VIETNAMESE VERMICELLI - BUN

|   |       |
|---|-------|
| <b>Grilled Chicken Vermicelli (Bun Ga Nuong Cha Gio)</b><br>egg roll, lettuce, cucumbers, bean sprouts, daikon, cilantro, peanuts           | 14.00 |
| <b>Wok Sautéed Beef Tenderloin Vermicelli (Bun Bo Xao Cha Gio)</b><br>egg roll, lettuce, cucumbers, bean sprouts, daikon, cilantro, peanuts | 14.00 |
| <b>Grilled Pork Vermicelli (Bun Thit Nuong Cha Gio)</b><br>egg roll, lettuce, cucumbers, bean sprouts, daikon, cilantro, peanuts            | 14.00 |
| <b>Crispy Tofu Vermicelli (Bun Dau Hu Chien)</b><br>egg roll, lettuce, cucumbers, bean sprouts, daikon, cilantro, peanuts                   | 13.00 |
| <b>Wok Sautéed Shrimp Vermicelli (Bun Tom Xao Cha Gio)</b><br>egg roll, lettuce, cucumbers, bean sprouts, daikon, cilantro, peanuts         | 14.00 |

## PHO & NOODLE SOUPS

|  |       |
|--|-------|
| <b>Pho Ga (Chicken Breast)</b><br>rice noodle soup, bean sprouts, cilantro, basil                                    | 14.00 |
| <b>Pho Dac Biet (Rare Steak, Meatballs &amp; Well Done Steak)</b><br>rice noodle soup, bean sprouts, cilantro, basil | 14.50 |
| <b>Pho Tai Bo Vien (Rare Steak &amp; Meatballs)</b><br>rice noodle soup, bean sprouts, cilantro, basil               | 14.50 |
| <b>Hu Tieu Thap Cam (Shrimp, Scallops &amp; Pork)</b><br>rice noodle soup, bean sprouts, cilantro, basil             | 14.50 |
| <b>Mi Hoanh Thanh (Shrimp, Scallops &amp; Pork)</b><br>egg noodle soup, wonton, bean sprouts, cilantro, basil        | 14.50 |
| <b>Mi Bo Kho (Vietnamese Beef Stew)</b><br>egg noodle stew, carrots, bean sprouts, cilantro, basil                   | 18.50 |

## VEGETABLES TO SHARE

|   |       |
|---|-------|
| <b>Baby Bok Choy</b><br>white garlic sauce  | 14.00 |
| <b>Chinese Broccoli</b><br>white garlic sauce   | 14.00 |
| <b>Buddhist Delight &amp; Crispy Tofu</b><br>carrots, onions, mushrooms, snow peas, clear noodles | 15.00 |
| <b>Crispy Tofu</b><br>garlic, onions, jalapenos   | 14.50 |

### CHAMPAGNE & SPARKLING WINES

|  |         |
|--|---------|
| <b>Nicolas Feuillatte</b> , Réserve Exclusive Brut, Champagne, France NV | 19   75 |
| <b>D.M.</b> , Sparkling Brut, Vale Dos Vinhedos, Brazil 2020             | 73      |
| <b>Sumarroca</b> “Yá Cuvée 23”, Brut Reserva Cava, Catalonia, Spain 2018 | 65      |
| <b>Lamberti</b> , Sparkling Rosé, Prosecco, Italy 2020                   | 11   40 |
| <b>Jansz</b> , Sparkling Rosé, Tasmania, Australia NV                    | 68      |
| <b>Fritz Müller</b> , Müller-Thurgau, Rheinhessen, Germany NV            | 56      |

### WHITE WINES – CRISP & LIGHTER BODY

|  |         |
|--|---------|
| <b>Gavalas</b> “Santorini”, Assyrtiko, Santorini, Greece 2020                        | 105     |
| <b>Leduc-Frouin</b> “La Seigneurie”, Chenin Blanc, Anjou, France 2019                | 62      |
| <b>Famille Perrin</b> “Réserve”, Grenache Blanc, Côtes du Rhône, France 2020 375ml   | 29      |
| <b>Bollini</b> , Sauvignon Blanc, Trentino-Alto Adige, Italy 2020                    | 12   42 |
| <b>Pascal Jolivet</b> “Attitude”, Sauvignon Blanc, Loire Valley, France 2020         | 68      |
| <b>DRNK</b> , Sauvignon Blanc, Sonoma Valley, California 2020                        | 53      |
| <b>Dog Point</b> , Sauvignon Blanc, Marlborough, New Zealand 2021                    | 72      |
| <b>Villa Matilde</b> , Tenute di Altavilla, Greco di Tufo, Italy 2020                | 14   45 |
| <b>Vietti</b> , Arneis, Roero, Italy 2020  | 59      |
| <b>Belle Pente</b> , Pinot Gris, Willamette Valley, Oregon 2016                      | 49      |
| <b>Weixelbaum</b> “Wechselberg”, Grüner Veltliner, Kamptal, Austria 2020             | 56      |
| <b>Domaine Félines Jourdan</b> , Picpoul de Pinet, Languedoc-Roussillon, France 2019 | 55      |
| <b>Cadre Wines</b> “Sea Queen”, Albariño, Edna Valley, California 2020               | 66      |
| <b>Celeste</b> “Sur Lies”, Verdejo, Rueda, Spain 2019                                | 48      |

### WHITE WINES – MEDIUM & FULL BODY

|  |         |
|--|---------|
| <b>Gundlach Bundschu</b> , Gewürztraminer, Sonoma Coast, California 2020             | 64      |
| <b>d’Arenberg</b> “The Hermit Crab”, Viognier Marsanne, McLaren Vale, Australia 2021 | 50      |
| <b>Domaine Weinbach</b> “Clos des Capucins”, Pinot Gris, Alsace, France 2019         | 90      |
| <b>Terracotta</b> , Pinot Grigio, Veneto, Italy 2021                                 | 12   44 |
| <b>Domaine Charly Nicolle</b> “Per Aspera”, Chardonnay, Chablis, France 2019         | 70      |
| <b>Antinori</b> “Bramito della Sala”, Chardonnay, Umbria, Italy 2021                 | 12   46 |
| <b>Charles Krug</b> , Chardonnay, Carneros, California 2020                          | 13   50 |
| <b>Château Gazin-Rocquencourt</b> , Sauvignon Blanc, Pessac-Léognan, France 2016     | 76      |
| <b>EnRoute</b> “Brumaire”, Chardonnay, Russian River Valley, California 2020         | 100     |

### ROSÉ WINES

|  |         |
|--|---------|
| <b>Cà Maiol</b> “Chiaretto”, Valtènesi, Riviera del Garda Classico, Italy 2020 | 12   45 |
| <b>La Raimbauderie</b> , Rosé of Pinot Noir, Sancerre, France 2020             | 70      |
| <b>Domaine de la Rosière</b> , Rosé of Gamay, Savoie, France 2021              | 38      |
| <b>Liquid Farm</b> , Rosé of Mourvèdre, Santa Barbara, California 2021         | 67      |

### OFF DRY & SWEET WINES

|   |         |
|---|---------|
| <b>Eroica</b> , Riesling, Columbia Valley, Washington 2021                      | 14   52 |
| <b>Dr. Konstantin Frank</b> “Salmon Run”, Riesling, Finger Lakes, New York 2020 | 12   44 |
| <b>Hubert Meyer</b> “Winzenberg Grand Cru”, Pinot Gris, Alsace, France 2018     | 70      |
| <b>Elio Perrone</b> “Bigarò”, Brachetto Muscat Blend, Piedmont, Italy 2021      | 49      |
| <b>Wilhelm Bergmann</b> , Dornfelder, Rheinhessen, Germany 2019                 | 39      |

### RED WINES – SOFT & LIGHT

|  |         |
|--|---------|
| <b>Evening Land</b> “Seven Springs”, Gamay Noir, Eola-Amity Hills, Oregon 2019 | 85      |
| <b>A.-F. Gros</b> , Gamay, Moulin-à-Vent, France 2018                          | 89      |
| <b>BloodRoot</b> , Pinot Noir, Sonoma Coast, California 2021                   | 14   52 |
| <b>Lioco</b> , Pinot Noir, Sonoma Coast, California 2019                       | 87      |
| <b>Coeur de Terre</b> , Pinot Noir, Willamette Valley, Oregon 2019             | 79      |
| <b>Cooper Hill</b> , Pinot Noir, Willamette Valley, Oregon 2020                | 64      |
| <b>Agostino Pavia &amp; Figli</b> , Grignolino, Asti, Italy 2020               | 50      |
| <b>Judith Beck</b> , Blaufränkisch, Burgenland, Austria 2020                   | 13   50 |

### RED WINES – MEDIUM BODY

|  |         |
|--|---------|
| <b>Vigne del Malina</b> , Cabernet Franc, Friuli-Venezia Giulia, Italy 2015    | 62      |
| <b>Clos de L’Oratoire des Papes</b> , Châteauneuf-du-Pape, Rhône, France 2017  | 189     |
| <b>Costador</b> “Metamorphika”, Trepat, Catalunya, Spain 2019                  | 105     |
| <b>Yangarra Estate Vineyard</b> , Grenache, McLaren Vale, Australia 2015 375ml | 35      |
| <b>El Jefe</b> “Grande”, Tempranillo (unoaked), Castilla y León, Spain 2020    | 13   55 |
| <b>Bodegas Ordóñez</b> “Vatan”, Tinta de Toro, Toro, Spain 2018                | 22   84 |
| <b>L’Ecole No 41</b> , Red Blend, Walla Walla Valley, Washington 2018          | 101     |

### RED WINES – FULL BODY

|   |         |
|---|---------|
| <b>Maal</b> “Imposible”, Malbec, Mendoza, Argentina 2018                    | 81      |
| <b>Château Larose-Trintaudon</b> , Cru Bourgeois, Haut-Médoc, France 2016   | 17   72 |
| <b>Leviathan</b> , Red Blend, California 2019                               | 115     |
| <b>K+K Kirnbauer</b> “Das Phantom”, Red Blend, Burgenland, Austria 2018     | 75      |
| <b>The Prisoner</b> “Unshackled”, Red Blend, California 2019                | 18   72 |
| <b>Arauco</b> , Cabernet Sauvignon, Central Valley, Chile 2019              | 38      |
| <b>RouteStock</b> , Cabernet Sauvignon, Napa Valley, California 2020        | 15   58 |
| <b>Macauley Vineyard</b> , Cabernet Sauvignon, Napa Valley, California 2019 | 180     |
| <b>Julien Cécillon</b> “Les Gravières”, Syrah, Rhône Valley, France 2020    | 57      |
| <b>C.L. Butaud</b> “Pa Pa Frenchy”, Red Blend, Fredericksburg, Texas 2020   | 67      |

### NIHONSHU – SAKE

|  |         |
|--|---------|
| <b>Sho Chiku Bai</b> “Mio”, Sparkling, Nada, Japan 300ml                             | 19      |
| <b>Gekkeikan</b> “Black & Gold”, Junmai, California 750ml                            | 47      |
| <b>Yukikage</b> “Snow Shadow”, Junmai, Niigata, Japan 720ml                          | 17   65 |
| <b>Heavensake</b> “Junmai 12”, Junmai, Nada, Japan 720ml                             | 18   70 |
| <b>Jozen Mizuno Gotoshi</b> “Aqua”, Junmai, Niigata, Japan 720ml                     | 57      |
| <b>Heavensake</b> “Sake Baby!”, Junmai Ginjo, Nada, Japan 300ml                      | 35      |
| <b>Kanbara</b> “Bride of the Fox”, Junmai Ginjo, Niigata, Japan 720ml                | 83      |
| <b>Jozen Mizuno Gotoshi</b> “Pink”, Junmai Ginjo (aged), Niigata, Japan 720ml        | 74      |
| <b>Konteki</b> “Pearls of Simplicity”, Junmai Daiginjo, Kyoto, Japan 720ml           | 86      |
| <b>Wakatake</b> “Demon Slayer”, Junmai Daiginjo, Shizuoka, Japan 720ml               | 115     |
| <b>Horai</b> “Lady Killer”, Junmai Daiginjo, Gifu, Japan 180ml                       | 37      |
| <b>Kanbara</b> “Ancient Treasure”, Yamahai Junmai Genshu Koshu, Niigata, Japan 720ml | 177     |
| <b>Sho Chiku Bai</b> “Crème de Sake”, Nigori, Junmai, California 300ml               | 19      |
| <b>Sho Chiku Bai</b> “Silky Mild”, Nigori, Junmai, California 375ml                  | 17      |
| <b>Daimon</b> “Road to Osaka”, Nigori, Tokubetsu Junmai, Osaka, Japan 720ml          | 58      |
| <b>Texas Saké Company</b> , Nigori, Junmai, Austin, Texas 750ml                      | 42      |
| <b>Tozai</b> “Blossom of Peace”, Plum Sake (sweet), Kyoto, Japan 720ml               | 11   41 |