

SPARKLING WINE

Cruse Wine Co., 2021 \$20.00

"Ricci Vineyard" Pet Nat

Carneros, California. 🍷 St. Laurent
Peach candies, white flowers. The palest gold color.

ORANGE WINE

Pielihueso White Blend \$16.00

Naranjo 2021

Mendoza, Argentina. 🍷 Rare White Blend.
Succulent stonefruit with a citrus backbone.

WHITE WINE

Kloof Street 2021 \$14.00

Swartland, South Africa. 🍷 Chenin Blanc.
Pear, citrus, wet granite and mineral.

Domaine Tardieux-Gal \$18.00
2018 Les Meselles

Touraine Chenonceaux, France. 🍷 Sauvignon Blanc.
Fine, mineral-laden white wine.

La Ferme Rouge 2021 \$14.00

"La Petite Ferme" Blanc

Zaer, Morocco. 🍷 Sauvignon Blanc/ Vermentino.
White peach, citrus, dry and aromatic.

Guthrie Family Wine \$17.00
2021 "Jurassique"

Sonoma, California. 🍷 Grenache Blanc.
Creamy and crunchy, peach rigs, white strawberries, and lemon pitch.

Acri Wine Co., 2021 \$19.00

Riverside County, California. 🍷 Fiano.
Wet cement, light grass and ripe apple flesh.

J & H Selbach 2018 \$16.00

'Saar' Spatlese Riesling

Mosel Saar Ruwer, Germany. 🍷 Riesling.
Tautly floral funky, wash of balsam-soaked mineral.

Komatsuya

DRINK

ROSE WINE

Domaine la Bernarde 2020 \$14.00

"Les Hauts du Luc"

Cote de Provence, France. 🍷 Rare Rises Blend.
Fresh strawberries, blood orange, nectarine.

RED WINE

Osa Major 2020 \$17.00

"Mule Plane Vineyard"

Lodi, California. 🍷 Carignan.
Bright and juicy, crunchy red fruits, hibiscus tea.

Domaine Bertin Delatte \$18.00

2021 "Rabatiere"

Loire Valley, France. 🍷 Pineau D'Aunis.
Cherry and wet earth, soft tannins, refreshing acidity and peppery finish.

Major Wines 2020 \$16.00

Schell Creek Vineyard

Paso Robles, California. 🍷 Valdiguie.
Cherry, strawberry, silky mouthfeel.

Cuvée des Galets 2020 \$15.00

Côtes du Rhône

Côtes du Rhône, France. 🍷 Grenache, Carignan, Syrah.
Vibrant, juicy, light to medium body, bright acidity.

La Ferme Rouge 2020 \$16.00

"La Petite Ferme" Rouge

Zaer, Morocco. 🍷 Cab Sauvignon, Carignan, Marselan.
Ripe red fruits, rich and silky texture with aroma.

Cain NV17 Napa Valley Cuvee \$20.00

Napa, California. 🍷 Merlot, Cab Sauvignon, Cab Franc.
Cherry, plum, cedar, soft turned earth and pepper.

PLEASE ASK FOR BOTTLE MENU & WINE PAIRING

SAKE

- Junmai -

Daina \$13.00

Dry, Mild

Tengumai Yamahai \$13/ \$53

Nutty, Flavor of Butterscotch and Walnuts

Izumo Fuji \$16/ \$62

Violet Aroma, Plum, Soft, Relaxed, Umami Type of Sake

Mimurosugi Karakuchi \$17/ \$62

Dry, Reserved Aroma and Umami, Finish with a Light and Sharp Acidity

Shichi Hon Yari Hiyaoroshi \$17/ \$67

Lingering Yeast, Clover Honey, Brisk, Clean Finish

- Ginjo -

Mutsu Hassen Pink \$17/ \$67

Banana, Smooth

- Junmai Ginjo -

Shichi Hon Yari \$19/ \$75

Herbal, Nutty, Green Apple on the Palate

Rakuhumai \$19/ \$75

Yellow apple, strawberry, mint, anise, herbaceous and food friendly sake

- Junmai Daiginjo -

Tengumai \$16/ \$62

Light, Dry, Mint, Pear

Yokoyama 50 White \$21/ \$78

Light, Dry, Mint, Pear

Yokoyama 50 Black \$22/ \$80

Ripe Apple, Savory Muscat

Mimurosugi Yamadanishiki \$24/ \$85

Elegant Umami, Balanced Acidity, Clear and Transparent Flavor

BEER

Asahi \$6.00

Kirin \$6.00

Sapporo \$6.00

Asahi Black \$7.00

Kyoto IPA \$11.00

Kyoto Matcha IPA \$11.00

SHOCHU

Hitotsubu No Mugi \$8.00

Barley - Slightly Sweet, Barley Flavor with Bitter High Notes

Kurotsukushi \$8.00

Barley - Traditional Black Koji

Kiccho Hozan \$10.00

Sweet Potato - Full Bodied Crisp Taste

SOFT DRINK

Sparkling Water \$3.00

Coke/ Coke Zero \$3.00

Sprite \$3.00

Orange Juice \$4.00

Green Tea (Hot/ Ice) \$4.00
(No Refill)

Iced Oolong Tea \$5.00
(No Refill)

Portland Roasting Coffee \$5.00