

RED WINES



DAVID BRUCE SONOMA COAST
PINOT NOIR
Palette of strawberry, rhubarb and lemon peel, hints of black pepper and mulberry. --- \$93



ZA ZIN OLD VINE ZINFANDEL
..bold and concentrated flavors with a whiff of white pepper.. --- \$46



THE FOUR GRACES WILLAMETTE
VALLEY PINOT NOIR
Wild strawberries, raspberries and cherries. Pairs well with fish. \$15 \$58



MOOBUZZ SONOMA COUNTY PINOT
NOIR *...earthy tones, flavors of strawberry and oak.* \$11 \$42



PLUNGERHEAD ZINFANDEL
...Central Valley, a spicy wine with zing! A fun wine! \$12 \$46



SHANNON RIDGE PETITE SYRAH
..toasty maple syrup, dark ripe blackberry and blueberry.. \$13 \$50



ANCIENT PEAKS PASO ROBLES
MERLOT
Silky black fruit flavors, hints of cinnamon and mocha. Pairs well with richly flavored foods. \$11 \$42



ANGELINE BY MARTIN RAY
CABERNET SAUVIGNON
rich flavors of black cherry & plum...vanilla and creamy oak.. \$8 \$50

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WHITE WINES

SHANNON RIDGE VIOGNER
..herbal notes of sage and marjoram, hints of peach and guava..notes of dried apricot. . --- \$50



CLAIREBORNE & CHURCHILL DRY
RIESLING
A local San Luis Obispo wine, a very dry German style wine, flavors of pitted fruit with a fruity nose. -- \$50



DIERBERG SANTA MARIA
CHARDONNAY
White burgundy style, strong acidity, deep mango and creamy hazelnut. Pairs well with strongly flavored fish --- \$77



WHITE OAK "RUSSIAN RIVER"
SAUVIGNON BLANC *..grapefruit, lime and lychee..crisp and clean.. citrusy finish..* --- \$40



HEY MAMBO SWANKY WHITE
A blend of marsan, viogner and sauvignon blanc; fine bodied wine, featuring the inventive 'zork' cork. \$9 \$34



GRAHAM BECK SAUVIGNON BLANC
..oak aromas, great acid and fruity nose \$10 \$38



LANDER JENKINS CHARDONNAY
A local 100% sustainably grown Monterey wine; creamy and buttery, then dry. \$9 \$34



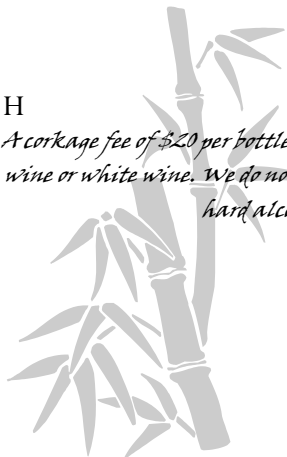
WHITE OAK "RUSSIAN RIVER"
CHARDONNAY *..full bodied, flavors of citrus fruit, apple, lime, roasted nut..* \$14 \$56



JOSEPH DROUHIN LAFORTE
CHARDONNAY
...a classical white burgundy with aromas of fresh grape and green almonds... \$8 \$50



TAKARA PLUM WINE
..premium Japanese white wine, sweet plum and caramel flavors. \$9 ----



FUKI COCKTAILS

\$9

POMEGRANINI

Pomegranate juices and vodka served up with a twist

GINGERED APPLE

Apple vodka and real ginger root on a sugar rimmed glass, garnished with candied ginger root

LEMON DROP

Chilled sugar rimmed glass with citrus vodka; a classic

FRESH LIME MARGARITA

Rimmed with black sea salts, made from fresh lime juice

SOUR APPLETINI

Appel DeKrupers Liqueur and Sour Apple Vodka

POMEGRANATE MARGARITA

Pomegranate juices, tequila and fresh lime juice rimmed with black sea salts

NIGORI SAKE MARTINI

Sweet unfiltered sake, gin and vodka with a slice of cucumber

CHAMBORD CITRUS DROP

Sugar rimmed glass with a splash of Chambord Liqueur

CLASSIC MARTINI

Shaken, not stirred

MELON BALL

Midori Liqueur at its best

COSMOPOLITAN

With fresh lime juice in a chilled glass

SHO CHU

A spirit distilled from wheat, rice, barley or potato. Specify your preference; on the rocks, with soda, with water, with lemon...



	Glass	Bottle
GINZA NO SUZUME	\$5	\$50
<i>Crisp and clear flavor with aroma of barley</i>		



IKKOMON	-----	\$80
<i>Light sweet potato aroma and an early, almost smoky flavor.</i>		

BEERS

ON TAP & BY THE BOTTLE

	SMALL	LARGE
Asahi Dry (on tap)	\$4.75	\$7.50
Sapporo (on tap)	\$4.50	\$7.25

Echigo or Asahi Dark Stout	\$7 bottle
Yebisu Premium Malt	\$7 bottle

WHISKEY LIST

SINGLE MALT

Dalmore	\$9
Glenlivet	\$8.50
Suntory 12 year	\$7
Suntory 18 year	\$16

BLENDED

Dewars	\$8
Chivas 12 year	\$7
Chivas 18 year	\$11
Crown Royal	\$6
Cutty Sark	\$6
Black Label	\$8

DESSERTS

CHEESECAKE BABIES \$8

Various flavors available, please ask your server

CIAO BELLA SORBET \$6

All natural ingredients

MOCHI ICE CREAM \$6

Creamy Strawberry

Kona Coffee

Mixed Mochi Ice Cream

ICE CREAM

Green Tea \$4

Vanilla Ice Cream \$4

with Ogura \$6

with Kinako \$5

LIQUOR DESSERT MENU

CHOYA UMESHU	\$6
<i>Premium plum liqueur infused with French brandy</i>	

TAKARA PLUM WINE	\$7
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A sweet after dinner wine, notes of caramel and plum. Served up with a plum, on the rocks upon request

CHOYA KOKUTO LIQUER	\$6
<i>Premium sweet plum liqueur made with black sugar</i>	

UMEWARI	\$7
<i>Sho chu served with hot water and a sour plum.</i>	
<i>A traditional after dinner drink.</i>	

WARMED COGNAC	\$7
<i>Courvoisier Cognac</i>	\$14
<i>Martell Cognac</i>	\$
<i>Hennessey Cognac</i>	\$



SAKE LIST


utilize the SMV (Sake Meter Value)

to help you decide which sake you will enjoy!


(-) sweet, (1) mild, (5) dry, (10) extremely dry (rare)


Organized for your convenience from sweet to mild to dry

BY THE CARAFE _____ S _____ L _____ 1.8L


 YUKI NO BOSHA JUNMAI GINJO
..mellow fruitiness of peaches and strawberries balanced by a crisp white pepper finish... Available warmed or chilled.
Akita-ken, Japan.


SMV +1.0 \$9 \$17 \$117

 'KINPAKU' TOKUBETSU JUNMAI
...smooth and well balanced with a mild aroma.
Available warmed or chilled. Berkeley, California
SMV +2.0 \$8 \$15 \$100

 KUBOTA HEKIJYU JUNMAI DAIGINJO
..nutmeg, stewed pear and grape flavor with ripe pear, brandy and sugarcane on the nose. Available warmed or chilled.
Niigata, Japan.

SMV +2.0 \$15 \$29 \$193


 SHO CHIKU BAI JUNMAI CLASSIC
..full bodied, very dry with a mild aroma.
Available hot only. Berkeley, California
SMV +3.0 \$6 \$11 -----


 HAKKAISAN PREMIUM JUNMAI GINJO
..crisp, dry flavor with an extremely clean finish.. Available warmed or chilled. Niigata Prefecture
SMV +5.0 \$14 \$27 \$179

SERVED BY THE BOTTLE, CHILLED


Organized for your convenience from sweet to mild to dry

 Sho Chiku Bai Nigori (Unfiltered)
..milky and sweet, tropical fruit flavors...
SMV -2.0 375 mL \$8.50

 KAGUYAHIME JUNMAI
..derived from marshmallow and yogurt.. mild sweetness..acidic taste..
SMV -2.0 500mL \$30

 SHO CHIKU BAI ANTIQUE JUNMAI DAIGINJO
..a most exquisite sake, excellent and smooth taste, flower nose and fruity aroma.
SMV +0.0 720 mL \$120

 HATSUSHIBORI YUKI HONOKA JUNMAI
sweet nut aroma with black licorice, anise and peach.
SMV +1.0 300mL \$16

 KIKUSUI JUNMAI GINJO
..sweet aroma of rose and Mandarin orange with a clean and spicy finish.
SMV +1.0 720 mL \$50

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SAKE LIST

SERVED BY THE BOTTLE, CHILLED

YUKI NO BOSHA JUNMAI GINJO NIGORI (UNFILTERED)

..a great balance between fruitier and spicier notes..

SMV +1.5 300 mL \$30

JINYU NAMA CHOZOSHU

light, fresh taste, our only unpasteurized (draft) sake

SMV +2.0 180mL \$14

(*) SENSIN JUNMAI DAIGINJO

"Sophisticated Mind" Mild aromas with flavors of cantaloupe and herb with pepper with a citrus finish

SMV +2.0 720mL \$191

KOTEN SHARAKU DAIGINJO

..nectarine, Asian pear and sweet plum on the nose with flavors of crisp rice and kiwi.

SMV +3.0 300mL \$23

KANCHIKU JUNMAI DAIGINJO

... "cold bamboo"... raw corn and unripe mango flavors finishing with a note of ginger.

SMV +3.0 300mL \$35

(*) HYOZAN JUNMAI DAIGINJO

Fermented for two years in freezing temperatures with intense care. Presented in 3 bottles of 300mL each

SMV +3.0 900mL \$245

BIZEN MABOROSHI JUNMAI GINJO

...floral, sweet melon and Asian pear aromas.

SMV +3.5 720mL \$48

TAMANOHIKARI PREMIUM

JUNMAI DAI GINJO..orange peel and white peach aromas with coconut, banana and almond flavors.

SMV +3.5 300 mL \$20

DASSAI JUNMAI DAIGINJO MIGAKI

...stewed pear on the nose with flavors of shortbread and plum preserves.

SMV +4.0 720mL \$174

KIRIN KOSHINO TAKUMI TOKUBETSU

JUNMAI

...robust flavor with full acidity.

SMV +4.0 300mL \$19

(*) BORN YUME HA MASAMUNE

"Dreams Come True" Aged 5 years at carefully controlled

SMV +4.0 1000mL \$300

SHO CHIKU BAI JUNMAI GINJO

..dry, smooth, strong ginjo aroma..pairs well with lightly seasoned foods..

SMV +5.0 300 mL \$15

OTOKOYAMA JUNMAI DAIGINJO

..finely balanced, velvety smooth texture, long finish.

SMV +5.0 720 mL \$150

(*) Limited Availability.

Our apologies if your first selection is not available.

