

# Wine

## Sparkling

|   | Glass | Bottle |
|---|-------|--------|
| <b>Groslot &amp; Cabernet Franc</b> <i>Cremant de Loire-France</i><br>Brut Rose Preamble                            | 14    | 60     |
| <b>Pinot Meunier, Chardonnay &amp; Pinot Noir</b> « Cachet Or » 1 <sup>er</sup> Cru Champagne-France NV J. Lassalle | 18    | 74     |
| <b>Pinot Noir &amp; Chardonnay</b> "Carte d'Or" 1er Cru<br><i>Champagne-France</i> NV Stéphane Coquillet (375ml)    |       | 39     |

## White

|  |    |    |
|--|----|----|
| <b>Pinot Blanc</b> Weissburgunder <i>Baden-Germany</i> 2014<br>Wohrle Organic      | 15 | 62 |
| <b>Chardonnay</b> <i>Chablis-France</i> 2015 « Vieilles Vignes »<br>Olivier Savary | 19 | 80 |
| <b>Riesling</b> Kabinett <i>Nafe-Germany</i> 2015 Paul Anheuser                    | 14 | 56 |

## Red

|  |    |    |
|--|----|----|
| <b>Pinot Noir</b> <i>Bourgogne-France</i> 2014 Morey Conffinet                                   | 18 | 75 |
| <b>Pinot Noir</b> <i>Willamette Valley Oregon</i> 2015 McKinlay                                  | 12 | 48 |
| <b>Sangiovese, merlot</b> <i>Tuscany-Italy</i> 2012 La<br>Braccasca vino nobile di Montepulciano | 13 | 56 |

## Rosé

|  |    |    |
|--|----|----|
| <b>Pinot Noir</b> <i>Patton Valley Oregon</i> 2016                   | 12 | 50 |
| <b>Portugieser</b> Trocken <i>Rheinhessen-Germany</i> 2015<br>Shafer | 11 | 45 |
| <b>Mouvedre</b> <i>Bandol- France</i> 2016 Bandol Rose<br>Ciselette  | 16 | 70 |

# Beer

## Tap

|  | Pint | Pitcher |
|--|------|---------|
| Sapporo<br>Largar (Canada), 4.9%                               | 6    | 26      |
| Fort Point "Park" (San Francisco)<br>white farmhouse ale, 4.7% | 8    | 34      |
| Suntory "The premium"<br>Pilsner (Japan), 5%                   | 11   |         |

## Bottle & Can

|   |    |
|---|----|
| Koedo "Beniaka" sweet potato Ale 7%(330ml)                        | 12 |
| Koedo "Kyala " Indian Pale Lager 5.5%(330ml)                      | 12 |
| Echigo"Koshihikari"(Nigata) rice lager 5%(500ml)                  | 14 |
| Kagua "Blanc" Belgian Strong Pale Ale, <b>Yuzu</b><br>8%(330ml)   | 14 |
| Kagua "Rouge" Belgian Strong Dark Ale, <b>Sansho</b><br>9%(330ml) | 14 |

## Shochu

|                                  | Glass | Bottle    |
|----------------------------------|-------|-----------|
| Iichiko(Oita) Barley             | 8     | 55(750ml) |
| Beniotome(Fukuoka) Sesame        | 7     | 50(750ml) |
| Kaikouzu(Kagoshima) Sweet Potato | 7     | 50(750ml) |
| Shiro"Kinjo"(Kumamoto) Rice      | 8     | 55(750ml) |

## Umeshu

|                      |    |
|----------------------|----|
| House made plum wine | 15 |
|----------------------|----|

## Non-Alcoholic

|   |    |
|---|----|
| Sparkling Water (750ml)                 | 9  |
| Mt. Gassan natural spring water (720ml) | 11 |
| House made Black Bean Juice             | 6  |
| House made Ginger Ale                   | 6  |
| Elder Flower Juice                      | 6  |

## Tea

|   |   |
|---|---|
| Genmai cha(green tea with roasted rice) | 5 |
| Kyoto Hoji cha(roasted green tea)       | 5 |
| Sen cha (green tea)                     | 6 |
| Habu cha (roasted sicklepod seeds)      | 5 |
| Soba cha(roasted buckwheat)             | 8 |