

ROBATA VEGETABLES

Eggplant w/ Kagen Sauce 5
Asparagus 3
Corn w/ Butter 4
Onion w/ Yakitori Sauce 3
Potato w/ Butter & Salt 3
Shiitake Mushroom w/ Ginger & Salt 3
Zucchini w/ Kagen Sauce 3
Yaki Onigiri (*Seasoned Rice Ball*) 3
Tofu w/ Benito flakes, Ginger & Scallions 4

ROBATA MEAT

Tsukune (*Chicken Meatball* w/ Yakitori Sauce) 5
Beef Rolled Asparagus w/ Yakitori Sauce 7
Negima (*Chicken & Onion on Skewer* w/ Yakitori Sauce) 4

Tenderloin Steak w/ Onion sauce 14
Prime N.Y. Steak w/ Onion sauce 12
Duck Breast w/ Yuzu Pepper 7
Jidori Chicken Breast w/ Teriyaki Sauce 7
Negima (*Chicken & Onion on Skewer* w/ Yakitori Sauce) 4
Sasami w/ Wasabi (*Chicken Tenderloin*) 4
Marinated Beef Short Rib 6
Teba Chicken Wing 4

ROBATA SEAFOOD

King Crab w/ Garlic Soy Butter 16
Scallop w/ Garlic Soy butter 5
Yellowtail Collar w/Ginger Sauce 12
Rare Tuna w/ Hot & Sweet Sauce 8
Yellowtail w/ Ginger Sauce 8
Salmon w/ Wakasa Sauce 8
Swordfish w/ Garlic Soy butter 6
Unagi Kabayaki (*Fresh Water Eel*) 8
Shrimp w/ Garlic Soy Butter 6
Lobster Half Shell w/ Garlic Soy Butter 22
Clams w/ Enoki, Shimeji & Shiitake Mushroom in foil 8

KATSUYA

by S+ARCK™

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Welcome to Katsuya!

- Master Sushi Chef Katsuya Uechi skillfully blends traditional Japanese flavors to the American palate.
- Katsuya serves only the freshest daily fish, meats and vegetables.
- Some of our Signature Dishes include Crispy Rice with Spicy Tuna and Spicy Albacore with Crispy Onions.
- Hot Kitchen Signatures include Kobe Tobanyaki, Miso-marinated Black Cod, and Stripped Baze.
- Balanced Award-Winning Cocktails made with fresh juices include Burning Mandarin and Katsuya Fresh... You have to try one!

sbe
www.sbe.com

FOR STARTERS

Edamame

Served warm and tossed lightly with salt. Small 6
Large 10

Sautéed Shishito Peppers 8

Classic Miso Soup

A Japanese Classic...green onion, tofu, and seaweed. 4
Add vegetable 1

Crispy Rice with Spicy Tuna

Our most flavorful dish on the menu and the one Katsuya is most famous for...
a can't miss dish. 14

2 Baked Crab Handroll (2 rolls per order)

Baked snow crab lightly kissed with Chef's signature sauce wrapped with rice in
soy paper...One taste will leave your wanting more. 16

Creamy Rock Shrimp

Crispy bite-size rock shrimp tossed in Chef's spicy creamy sauce. 16

Crab and Mozzarella Cheese Tempura

Chef Katsuya's twist on comfort food. Tempura with crab and mozzarella cheese
served with a light sake soy sauce. 12

Vegetable Tempura

Asparagus, onion, yam, shiitake mushroom. 11
Extra Special with shrimp. 16

SALADS

Mixed Green Salad

Choice of ponzu or miso vinaigrette. 10

Crispy Chicken Salad

Chopped chicken, romaine, nappa, and raddichio dressed in
plum vinaigrette. 15

Tofu Salad

Crispy tofu, mixed greens with miso vinaigrette. 10

Cajun Spiced Tuna Steak Salad 15

Seafood Salad 18

MULTIPLE COURSE LUNCH

(Served with Miso soup, Salad, & Rice)

Vegetable Tempura 12

Chicken Teriyaki 12

Beef Teriyaki 13

Salmon Teriyaki 13

Miso Marinated Black Cod 15

Add a side of Vegetable Tempura for \$2
Add a California or Spicy Tuna Roll for \$3

KATSUYA SIGNATURES

Yellowtail Sashimi with Jalapeño

Fresh yellowtail, ponzu, and jalapeño make for a guest favorite.
Light and refreshing. 19

Seared Tuna with Japanese Salsa

Seared tuna sashimi served with fresh tomatoes, cilantro and avocado
with a Japanese touch. 18

Spicy Albacore Sashimi with Crispy Onion

A crunchy twist to albacore sashimi. 16

Lobster Dynamite

Half lobster sautéed with mushrooms and tossed in Chef's creamy
dynamite sauce then baked to perfection. 23

Kobe Tobanyaki

Beef lovers dream with wild mushrooms. Served sizzling hot. 32

Kobe Filet with Foie Gras

Delicious medallions of foie gras served on top of tender Kobe beef. Smothered
in Chef's plum wine reduction... a great dish! 29

Salmon Sashimi with Caviar

Salmon sashimi lightly rolled with Japanese onion chutney, topped
with tasty caviar on a cucumber crisp. 20

SUSHI & SASHIMI

Sashimi Sampler

Chef's best. Assorted: tuna (3), yellowtail (2), salmon (2), halibut (2), scallop (1), and hokki clam (1). 19

Sushi Sampler

Chef Katsuya's best assortment... tuna, albacore, yellowtail, salmon, halibut, shrimp, octopus, fresh water eel, and egg, served with a California roll. 18

Sushi / Sashimi

Fresh Water Eel 7
Sea Eel 7
Jumbo Clam 9/19
Albacore 6.50/15
Tuna 6.50/15
Yellowtail 6.50/16
Sweet Shrimp 8.50/15
Toro 10/24
Octopus 6/15
Salmon Egg 6/15
Crab 8
Bay Scallop 6

Add Fresh Wasabi 5

Sushi / Sashimi

Shrimp 6
Whitefish 6/15
Halibut 6/16
Egg 5
Smelt Egg 5
Seared Jumbo Scallop 6/15
Sea Urchin 9/17
Salmon 6/15
Squid 6/15
Kanpachi 8/17
Spanish Mackerel 7/16
Hokki Clam 5/13

SIDES

Rice 3
Cucumber Sunomono 6
Seaweed Sunomono 6



SUSHI ROLLS

Specialty Rolls

Rainbow Roll

Chef's best assorted sashimi and avocado on top of our traditional California Roll. 18.50

Rock Shrimp Tempura Roll

Served tossed in Chef's dynamite sauce. 14.50

Sunset Roll

Sweet freshwater eel, crunchy cucumber, and avocado make this a guest favorite. Drizzled with sweet eel sauce. 16

SSC Roll 17
BSC Roll 15
Spider Roll 15
Baked Crab Roll 8.50
Baked Shrimp Roll 12.50
Shrimp Tempura Roll 12.50
Special Katsuya Roll 16

Classic Rolls h/c

Spicy Tuna Roll 8/9
Spicy Yellowtail Roll 8/9
California Roll 7/8
California Roll w/ smelt egg 8/9
Shrimp Roll 7/8
Tuna Roll 6/7
Cucumber Roll 5/6
Vegetable Roll 7/8
Scallop Roll 7/8
Salmon Skin Roll 6/7
Yellowtail Roll 7/8
Blue Crab Roll 8/9

Substitute soy paper 1
Add avocado 1.50

SBE's Katsuya restaurants represent the prodigious pairing of the supreme talents of master sushi Chef Katsuya Uechi and world-renowned designer Philippe Stark. Named "Chef of The Year" by Angeleno Magazine and recognized as one of the major style setters in the sushi world, Uechi is known for his distinctive approach and first-rate execution of high-quality, traditional Japanese fare. His accolades, combined with the sleek setting and SBE's signature level of service, have made Katsuya restaurants the place for Angelenos and visitors alike.

Visit us in:
Brentwood: 11777 San Vicente Boulevard
Hollywood: 6300 Hollywood Boulevard
Glendale: The Americana at Brand 702 Americana Way
Downtown Los Angeles: At L.A. Live 800 W. Olympic Boulevard

Reservations can be made by calling
1-888-MY-SBE-LIFE or by visiting
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DESSERT

Chocolate “Lover” Cake

Hot chocolate cake w/ vanilla ice cream. 10

Crème Brulee 8

Profiterole

Mini cream puff w/ anglaise sauce. 8

Seasonal Fruit Assortment 8

Mochi Ice Cream (2pcs)

Vanilla, green tea, strawberry & mango. 6

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FRUIT REFRESHERS

All Specialty beverages are hand crafted w/ our juices, squeezed fresh daily on premises w/ the freshest fruits, herbs & vegetables.

Vitamin A

Hand pressed lime wedges, açai berry juice, sparkling water & a touch of hand pressed pineapple. 7

Watermelon Cucumber Fresh

Crushed seedless watermelon, English cucumber, freshly squeezed lime juice & fresh mint. 7

Lychee Lovely

Lychee syrup mixed w/ lemon juice & topped w/ sparkling water. 8

Kiwi Envy

Hand pressed kiwi w/ freshly squeezed lime juice, & subtle notes of lychee. 8

Raspberry Sidecar

Fresh muddled raspberries shaken w/ pineapple & cranberry juice. 8

**These beverages can be prepared w/ alcohol upon request.
Ask about our Katsuya Specialty Cocktail list for details.**

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FOR STARTERS

Creamy Rock Shrimp

Crispy bite-size rock shrimp tossed in Chef’s spicy creamy sauce. 16

Crab & Mozzarella Cheese Tempura

Chef Katsuya’s twist on comfort food. Tempura with crab and mozzarella cheese served with a light sake soy sauce. 12

Crispy Soft Shelled Crab

Tantilizing soft shelled crab lightly flash fried on a bed of crispy seaweed with a side of citrus ponzu. 12

Edamame

Served warm and tossed lightly with salt. Small 6
Large 10

Agedashi Tofu 8

Sautéed Shishito Peppers 8

Stuffed Eggplant

Albacore and almonds in a sweet miso glaze served in a hollow eggplant. 11.50

Vegetable Tempura

Asparagus, onion, yam, shiitake mushroom. 11
Extra Special with shrimp. 16

SOUPS & SALADS

Classic Miso Soup

A Japanese Classic... green onion, tofu, and seaweed. 4
Add vegetable 1

Crispy Chicken Salad

Asian salad mixed with rice noodles, wonton crisps, and shredded chicken. Served with a plum vinaigrette. 15

Mixed Green Salad 10

Mushroom Salad 10

Seafood Salad 18

Cajun Spiced Tuna Steak Salad 16

Tofu Salad 13

Nabeyaki Udon Soup

Succulent chicken, shrimp, and egg marinating in a steamy tempura broth with thick udon noodles. Japanese chicken soup for the soul! 14

SUSHI ROLLS

Specialty Rolls

Rainbow Roll

Chef’s best assorted sashimi and avocado on top of our traditional California Roll. 18.50

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Spicy Yellowtail Roll 8/9

California Roll 7/8

California Roll w/ smelt egg 8/9

Shrimp Roll 7/8

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Cucumber Roll 5/6

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Salmon Skin Roll 6/7

Yellowtail Roll 7/8

Blue Crab Roll 8/9

Substitute soy paper 1
Add avocado 1.50
Fresh Wasabi 5

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SUSHI & SASHIMI

Sashimi Sampler

Chef’s best. Assorted: tuna (3), yellowtail (2), salmon (2), halibut (2), scallop (1), and hokki clam (1). 35

Sushi Sampler

Chef Katsuya’s best assortment... tuna, albacore, yellowtail, salmon, halibut, shrimp, octopus, fresh water eel, and egg, served with a California roll. 30

Sushi / Sashimi

Fresh Water Eel 7

Sea Eel 7

Jumbo Clam 9/19

Albacore 6.50/15

Tuna 6.50/15

Yellowtail 6.50/16

Sweet Shrimp 8.50/15

Toro 10/24

Octopus 6/15

Salmon Egg 6/15

Crab 8

Bay Scallop 6

Sushi / Sashimi

Shrimp 6

Whitefish 6/15

Halibut 6/16

Egg 5

Smelt Egg 5

Seared Jumbo Scallop 6/15

Sea Urchin 9/17

Salmon 6/15

Squid 6/15

Kanpachi 8/17

Spanish Mackerel 7/16

Hokki Clam 5/13

SIDES

Rice 3

Cucumber Sunomono 6

Seaweed Sunomono 6

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SPECIALTY STARTERS... KATSUYA SIGNATURES

Yellowtail Sashimi with Jalapeño

Fresh yellowtail, ponzu, and jalapeño make for a guest favorite. Light and refreshing. 19

Seared Tuna With Japanese Salsa

Seared tuna sashimi served with fresh tomatoes, cilantro and avocado with a Japanese touch. 18

Baked Crab Handroll (2 rolls per order)

Baked snow crab lightly kissed with Chef’s signature sauce wrapped with rice in soy paper... One taste will leave you wanting more. 16

Crispy Rice with Spicy Tuna

Our most flavorful dish on the menu and the one Katsuya is most famous for... a can’t miss dish. 14

Halibut Usuzukuri

Halibut sashimi delicately sliced with a hint of spice and citrus. 16

Spicy Albacore Sashimi with Crispy Onion

A crunchy twist to albacore sashimi. 16

Katsuya Ceviche

A light and refreshing blend of sashimi and citrus ponzu. 17

Halibut Wrapped with Crab and Avocado 16

Kiwi Scallops

Jumbo scallops on top of sliced kiwi with yuzu vinaigrette. 16

Salmon Sashimi with Caviar

Salmon sashimi lightly rolled with Japanese onion chutney, topped with tasty caviar on a cucumber crisp. 20

Seared Albacore with Garlic Soy Lemon Butter

Melts in your mouth. A rich, flavorful version of traditional albacore sashimi. 16
Add truffles for an unmatched experience. 36

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FROM THE HOT KITCHEN

GREAT KOBE BEEF AND MORE

KOBE SIGNATURES...

Kobe Tobanyaki
Beef lovers dream with wild mushrooms. Served sizzling hot. 32

Kobe Filet with Foie Gras
Delicious medallions of foie gras served on top of tender Kobe beef.
Smothered in Chef’s plum wine reduction... a great dish! 29

Chicken Teriyaki 16

Panko Crusted Chicken with Stir Fried Vegetables 15

Grilled Lamb Chops
Four delicious chops served with a ginger scallion pesto
and Chef Katsuya’s miso reduction. 28

MULTIPLE COURSE MEALS

Japanese Prix Fixe
Each meal includes *three* courses with your choice of teriyaki favorites.

Starter Course
Your choice of either traditional Japanese miso soup
or a mixed green salad

Entrée Course
Your choice of teriyaki favorites
New York steak, chicken or salmon

Dessert
You choose... mochi ice cream or seasonal fruit

All Prix Fixe 25

FROM THE HOT KITCHEN

SEAFOOD

Miso Marinated Black Cod
A must try! This Katsuya signature uses sweet miso and the
special taste of baked black cod to deliver unparalleled flavor. 22

Stripped Baze
Our famous striped bass served Szechuan style fillets.
Our Chef’s most dynamic dish! 25

Lobster Dynamite
Half lobster sautéed with mushrooms and tossed in Chef’s creamy
dynamite sauce then baked to perfection. 23

Cajun Style Halibut Cheeks
Served with asparagus. 17

Baked Salmon
With sansho caper sauce. 16

Shrimp Tobanyaki with Mushrooms and Asparagus 16

Grilled Yellowtail Collar 12

Almond Crusted Scallops
Served with sea salt and lemon. 15.50

Grilled King Crab Legs
With garlic soy butter. 25

OMAKASE

Katsuya’s Tasting Menu
Best of the best signature dishes. All of the items that Chef Katsuya is
famous for in one tasting menu. 65

Chef’s Omakase
Chef Katsuya’s choice menu. Changes depending on freshest ingredients
of the day. Sit back and let Chef do all of the work. M/P



DESSERT

Chocolate “Lover” Cake
Hot Chocolate Cake w/ Vanilla Ice Cream
10

Trio Crème Brulee
Vanilla, Cappuccino, Hazelnut
9

Profiterole
Mini Cream Puff w/ Anglaise sauce
8

Tiramisu
Italian-style Cheese Cake
8

DESSERT

Baked Mascarpone Cheese Cake
8

Mochi Ice Cream (2pcs)
Strawberry, Mango, Green Tea, Vanilla
6

Ice Cream & Sorbet
Vanilla, Green Tea, Strawberry & Mango
6

Seasonal Fruit Assortment
8

Today’s Special Dessert
please ask your server

Pastry Chef – MASAMI KOMIYAMA

C O G N A C	
<i>Hennessy VS</i>	12
<i>Hennessy XO</i>	35
<i>Remy Martin VSOP</i>	14
<i>Remy Martin Louis XIII</i>	180
P O R T	
<i>Taylor Fladgate 10 Year Tawny</i>	10
<i>Grahams LBV</i>	15
<i>Dows '85 Vintage Port</i>	20
D E S S E R T W I N E	
<i>Trecini Cellars Late Harvest Sauvignon Blanc, Russian River</i>	
<i>gl. 16 btl. 64</i>	

F L O W E R I N G T E A	
<i>Emerald Sun</i>	
<i>White Chrysanthemum Flower wrapped in Green Tea, mellow & nutty with a hint of floral sweetness</i>	6
<i>Black Beauty</i>	
<i>Golden-tipped Black Tea Leaves, a rose scent w/ bold, deep flavor</i>	6
<i>Flower-Jewel</i>	
<i>Hand-picked White Tea w/ Pink Amaranth Flower & Jasmine</i>	6
<i>Lavender Dream</i>	
<i>White Tea Buds, Red Hibiscus Petals & Lavender Flowers, tangy & sweet</i>	6
<i>we pour French Press Lamill Coffee</i>	5.50

Specialty Cocktails

Katsuya Classics

Burning Mandarin

Absolut Mandarin vodka, hand crushed serrano chili, fresh lemon and orange juice, splash of cranberry.

Watermelon Cucumber Mojito

White rum, crushed seedless watermelon, english cucumbers, fresh mint and freshly squeezed lime juice.

Katsuya Fresh

Krol vodka, Ty-Ku Sake, hand-crushed english cucumbers and freshly squeezed lime juice.

Plum Blossom

Pearl Plum vodka, plum wine, herb infused simple syrup.

Bellini

Martini & Rossi Italian Prosecco and white peach puree kissed with a sprig of thyme.

Kiwi Envy

St. Germain Elderflower liqueur, gin, hand-pressed kiwis, freshly squeezed lime juice and sparkling water.

Vitamin A

Corzo Silver tequila, hand pressed lime and Acai Berry juice.

The Dragon

Grey Goose vodka shaken with traditional Japanese flavorings of yuzu and ginger.

White Grapefruit Cosmopolitan

Finlandia grapefruit vodka, Cointreau, freshly squeezed lime juice and white cranberry juice.

SAKE

Junmai

Katsuya Sake ~ “Sasaichi”

Mount Fuji water, well balanced, smooth. 720ml/28/58

Kaguyahime ~ “Bamboo Princess”

Light and smooth, candy fragrances. 500ml/35

Nanbushi ~ “Southern Story”

Medium dryness, firm structure, crisp. 500ml/45

Kimoto Classic ~ “Fukushima”

Creamy & full bodied highly balanced. 720ml/75

Junmai Ginjo

Yumeakari ~ “Dream Light”

Mild & fruity, smooth taste. 720ml/28/60

Tomoju ~ “Friends and Longevity”

Melons & grapes, light body, slightly sweet. 375ml/43

Kikusui ~ “Chrysanthemum Water”

Cotton candy, bright, aromatic. 720ml/65

Green River Snow Aged ~ “Midorikawa”

Delicate and balanced yet complex. 720ml/82

Hakkaisan ~ “Eight Oceans”

Tremendous balance, crisp refreshing finish. 720ml/89

Masakura ~ “True Blossom”

Full bodied, elegant, sultry finish. 720ml/130

Cabernet Sauvignon ~ Bordeaux Blends

Louis Martini ~ Sonoma, CA 10/38

Casa Lapostalle ~ Santa Cruz, Chile 14/+8

Roth ~ Alexander Valley, CA 22/85

Provenance “Rutherford” ~ Napa, CA 70

Cloud’s Nest ~ St. Helena, CA 130

Far Niente “Estate” ~ Napa, CA 215

Quintessa ~ Rutherford, CA 280

Opus One ~ Napa, CA 350

Alternative Reds

Alakai ~ Russian River, CA ~ *A Katsuya Exclusive* 18/74

Dutton Goldfield Syrah ~ Russian River Valley, CA 18/72

Steven Vincent Zinfandel ~ Lake County, CA ~ 40

Terrazas Malbec “Reserve” ~ Mendoza, Argentina ++

Bodegas Montecillo Gran Reserva ~ Rioja, Spain 65

Chateau Montelena “Estate” Zinfandel ~ Napa, CA 80

Connetable Talbot ~ Saint Julien, France 110

Conde de la Salceda Rioja Reserva ~ Rioja, Spain 130

Alternative White & Rose

Nine Vines Rose ~ Adelaide, Australia 10/38

Martin Codax Albarino ~ Rias Baixas, Spain 10/38

Bridlewood Viognier “Reserve” ~ Los Olivos, CA 11/42

Wolfgang Gruner Veltliner ~ Austria 38

Chateau La Nerthe ~ Chateauneuf-du-Pape 125

RED WINES

Merlot

Stephen Vincent ~ Monterey, CA 11/42

Burgess Cellars ~ Napa, CA 64

Pinot Noir

Rodney Strong ~ Russian River Valley, CA 11/42

Napa Cellars ~ Napa, CA 16/62

Gloria Ferrer ~ Carneros, CA 75

Baileyana “Grand Firepeak” ~ San Luis Obispo, CA 85

Archery Summit ~ Willamette Valley, Oregon 110

Junmai Daiginjo

Osakaya-Chobei ~ “Ancient Heritage”

Floral with hints of melon, full on the palate. 300ml/32

Wakatake Onikoroshi ~ “Demon Slayer”

Well-rounded, silky texture, superb acidity. 720ml/95

Ken ~ “Vigorous”

Rich aroma, savory with a clean lingering. 720ml/135

Taiten Shiragiku ~ “White Chrysanthemum”

Dry and gentle with a refreshing bitterness. 720ml/160

Dassai ~DY-23 ~ “Otter Festival”

Polished 77%, orange blossoms, mild body and rich. 720ml/175

Watari Bune ~ “Ferry Boat”

Extremely balanced fruit flavors, honey dew and peaches. 720ml/250

Houreki ~ “Kimoto”. 720ml/500

Myoka Rangyoku ~ “Blossom’s Blessing”. 720ml/990

Tokubetsu, Honjozo, and Organic

Rin ~ “Mythical Creature”

Honjozo Namazake bright and crisp with hints of honey. 500ml/28/44

Suigei Tokubetsu ~ “Drunken Whale”

Extremely clean and dry with a medium body. 720ml/46

Organic Chikurin Karoyaka ~ “Lightness”

Earthy minerals, full on the palate. 300ml/42

Non-Traditional

Sayuri ~ Nigori 300ml/22

Murai Family ~ Nigori 720ml/64

Rock Sake Cloud ~ Nigori 375ml/40

Poochi Poochi ~ Sparkling 330ml/26

Umekanon ~ Plum Sake 720ml/55

SHOCHU & HOT SAKE

Ginza No Suzume 750ml/35

Kakushigura 750ml/42

Ozeki Hot Sake carafe 12

SPARKLING WINES

Gianni Russo Prosecco ~ Italy 12/50

Moët Imperial ~ France 17/65

Veuve Clicquot “Yellow Label” ~ Reims, France 25/125

Veuve Clicquot “Rose” ~ Reims, France 220

Moët & Chandon “Nectar Rose” ~ Epernay, France 150

Dom Perignon Brut ~ Epernay, France 250

Louis Roederer Cristal Cuvee ~ Epernay, France 550

Dom Perignon “Rose” ~ Epernay, France 980

WHITE WINES

Sauvignon Blanc

- Joel Gott ~ Napa, CA 11/40
- Whitehaven ~ Marlborough, New Zealand 12/46
- Mulderbosch ~ South Africa 14/54
- Chateau de Sancerre ~ Sancerre, France 59
- Cloudy Bay ~ Marlborough, New Zealand 81

Pinot Grigio & Riesling

- Masi Masianco ~ Veneto, Italy 11/42
- Santa Margherita ~ Alto Adige, Italy 16/60
- Monchhof Estate ~ Mosel, Germany 10/39
- Angove Riesling ~ Claire Valley, Australia 12/45
- Trefethen Riesling ~ Napa, CA 58
- Trimbach, Riesling, “Clos St. Hune” ~ Alsace, France 290

Chardonnay

- Concho y Toro “Casillero del Diablo” ~ Pirque, Chile 10/38
- Sanford ~ Santa Rita Hills, CA 15/58
- Cakebread ~ Napa, CA 23/87
- Sante ~ Sonoma, CA 48
- Far Niente ~ Napa, CA 105