

## CHAMPAGNE



**Hervé Brisson "Les Aulnes" \$24.00**

**Champagne D'artisan**

Champagne, France. 🍇 Chardonnay.  
Notes of yellow apple, lemon pitch, brioche  
dough. A perfect glass for the first course.

## ORANGE WINE

**Hollow Wines**

**\$17.00**

**El Matador Orange**

San Benito County, California 🍇 Chardonnay.  
Great acidity, lots of orange and lemon. Spends  
7 days on the skin.

## WHITE WINE

**Passionate Wines 2022**

**\$19.00**

**Del Mono Blanco**

Mendoza, Argentina. 🍇 Sauvignon Blanc, Semillon.  
Melon, jasmine, orange peel. Bright acid highlights  
the refreshing finish.

**NEVIO SCALA**

**\$17.00**

**Diletto 2019**

Veneto, Italy. 🍇 Garganega.  
Lemon, honey, chalk, chamomile, apple on the  
palate. Structured and bold white.

**Hollow Wines**

**\$17.00**

**Sunset Chardonnay 2021**

San Benito County, California 🍇 Chardonnay.  
Crisp, light and dry. Notes of citrus fruits.

**Katharina Wechsler 2020 \$23.00**

**Kirchspiel Riesling**

Rheinhessen, Germany. 🍇 Riesling.  
Dry Riesling. Green apple, grass, lemon peel,  
and salt. High on acid and mineral.

**J & H Selbach 2018**

**\$16.00**

**'Saar' Spatlese Riesling**

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

# Komatsuya

# DRINK

## ROSE WINE

**Mountain Misery**

**\$18.00**

**Feral Blush 2021**

California, USA. 🍇 Blend.  
Admirably savory. Bell pepper, tomato  
leaf with blood orange and apple.

## RED WINE

**Mordago do Quintao**

**\$18.00**

**Clarete 2019**

Algarve, Portugal. 🍇 Tinta Negra Mole.  
A light red color, sweet cherry fruit nose  
with hints of leather and licorice.

**Yann Bertrand 2021**

**\$19.00**

**Saint Amour "Les Bambins"**

Saint amour, France. 🍇 Gamay.  
Raspberry, strawberry, cheery, and earthy.  
The finish is spicy and enjoyable.

**Naked Friday Rot**

**\$18.00**

**Weingut Freitag**

Rheinhessen, Germany. 🍇 Dornfelder.  
Sour cherry, ripe acidity, light cinnamon.

**Hollow Wines**

**\$17.00**

**El Matador Red 2021**

San Benito County, California. 🍇 Merlot.  
Beautiful ruby color, ripe black berry and  
plum.

**Soto Vino 22 Savage**

**\$20.00**

Austin, Texas. 🍇 Lenoir, Tempranillo.  
Flavors of dark fruit, spice and a hint of  
sweetness. Rich, medium to full body with  
a depth of flavor.

**PLEASE CHECK THE WINE CELLAR FOR A BOTTLE**

## SAKE

### - Nigori -



#### **Yuki Tora Snow Tiger \$15/ \$56**

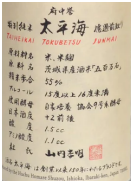
Flavor of coconut, cream and spice with a smooth and soft finish.

### - Junmai -



#### **Kasumitsuru Kimoto \$16/ \$65**

Roasted nuts, mushrooms and dried fruits. Earthy and savory with obvious umami.



#### **Taiheikai Tokubetsu Junmai \$17/ \$67**

Light, sweet, blueberry, mineral and floral aroma.



#### **Tengumai Yamahai \$13/ \$53**

Nutty, Flavor of Butterscotch and Walnuts.



#### **Akabu Junmai \$20/ \$78**

Aromas of white peach and banana. The slight sweetness on the palate is balanced by bright acidity, round umami and bitterness.

### - Ginjo -



#### **Mutsu Hassen Pink Lable \$17/ \$67**

Bright, white flower, bubble gum, cotton candy, peach and licorice.

### - Junmai Ginjo -



#### **"KID" Natsu no Shippu \$19/ \$78**

A soft mouth feel and sharp acidity, well balanced with the gentle umami of sake rice to match beautifully with the summer season.



#### **Akabu Junmai Ginjo \$25/ \$90**

Aromas of apple followed by flavors of vanilla and almond milk. The acidity and refreshing sweetness are well balanced.



#### **Heiwa "Muryozan" \$150**

Heiwa uses Grade A Yamadanishiki from Hyogo and a milling rate of 50% for this Junmai Ginjo. This Sake won te International Wine Challenge Champion Sake 2020.

### - Junmai Daiginjo -



#### **Kuheiji "Eau du Desir" \$25/ \$90**

Eau du Desir is created for the palates of sake drinkers veteran and novice alike. An elegant, harmonious sake made with brewing techniques.



#### **Kuheiji Kyou Den \$192**

Rich and earthy characteristics of Omachi rice. Aromas of ripe red apples, Japanese pears and spices such as Kinome, Shiso or Sansho. The taste of the grapefruit zest.



#### **Kuheiji Betsu Atsurae 2021 \$192**

Aromas of white pepper and anise give away to a spritzzy mouthfeel, taut acidity and a mellow finish. Very elegant sake.



#### **Yokoyama 50 Black \$22/ \$80**

Ripe Apple, Savory Muscat.

## BEER

**Asahi \$6.00**

**Kirin \$6.00**

**Sapporo \$6.00**

**Kyoto IPA \$11.00**

**Kyoto Matcha IPA \$11.00**

## SOFT DRINK

**Asahi Non Alcoholic Beer \$6.00**

**Sparkling Water \$4.00**

**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**