

## 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.

# Komatsuya

# DRINK

## 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.

## ROSE WINE

### Mountain Misery \$18.00 Feral Blush 2021

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

## 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.

## 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.

### NEVIO SCALA \$17.00 Diletto 2019

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

### Yann Bertrand 2021 \$19.00 Saint Amour "Les Bambins"

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

### Hollow Wines \$17.00 Sunset Chardonnay 2021

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

### Naked Friday Rot \$18.00 Weingut Freitag

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

### Katharina Wechsler 2020 \$23.00 Kirchspiel Riesling

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

### Hollow Wines \$17.00 El Matador Red 2021

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

### J & H Selbach 2018 \$16.00 'Saar' Spatlese Riesling

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

### 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

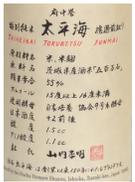
Flavor of coconut, cream and spice with a smooth and soft finish.

### - 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