



SUNDA
NEW ASIAN

WINE AND SAKE

SPARKLING

LIGHT, CRISP

GLASS | BOTTLE

| | |
|---|---------|
| Sparkling Rosé, Gratien & Meyer, Loire Valley | 11 48 |
| Prosecco, Foss Marai, Italy | 11 52 |
| Sparkling Dry Reisling, Reichsrat Von Buhl, Germany | 65 |
| Prosecco, Adami, Italy | 50 |
| Cava, Segura Viudas Aria Brut, Spain | 40 |
| Champagne, Beau Joie Blanc de Blanc, France | 170 |
| Champagne Rosé, Billecart Salmon Brut, France | 215 |
| Champagne, Veuve Clicquot "La Grande Dame", France 2004 | 250 |

MORE BODY, TOASTY

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| Champagne, Moët & Chandon, France | 14 72 |
| Champagne, Veuve Clicquot Yellow Label, France | 20 100 |
| Champagne Rosé, Veuve Clicquot, France | 22 120 |
| Champagne, Perrier-Jouët Grand Brut, France | 170 |
| Champagne Rosé, Perrier-Jouët, France | 200 |
| Champagne, Perrier-Jouët "Belle Époque", France 2006 | 230 |
| Champagne, Dampierre Grand Cuvée, France | 85 |
| Champagne, Piper-Heidsieck Demi-Sec, France | 120 |
| Champagne, Krug Grande Cuvée, France | 375 |
| Champagne, Dom Perignon, France 2004 | 350 |

ROSÉ

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| Fleurs De Prairie, Provence 2016 | 13 52 |
| Boschendal "The Rose Garden", South Africa 2016 | 14 56 |
| Peuch-Haut "Prestige", Languedoc 2015 | 56/750ml |

WHITE WINE

CRISP, CITRUSY

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|---|---------|
| Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand 2015 | 15 62 |
| Sancerre, Chateau de Sancerre, Loire, France 2015 | 17 72 |
| Chardonnay, Domaine Montrose, Languedoc, France 2015 | 13 56 |
| Albariño, Ramon Bilbao, Rias Baixas, Spain 2015 | 14 58 |
| Pouilly-Fumé, Ladoucette, Loire, France 2014 | 90 |
| Bordeaux, Chateau Graille-Lacoste, Graves, France 2015 | 56 |
| Sauvignon Blanc, Babich, Marlborough, New Zealand 2016 | 48 |
| Pinot Grigio, Jermann, Friuli, Italy 2014 | 72 |
| Pinot Blanc/Pinot Gris, Au Bon Climat, Central Coast, CA 2015 | 68 |
| Albariño, Pazo Senorans, Rias Baixas, Spain 2014 | 56 |
| Chardonnay, "Coeur De Charmes" Macon-Lugny, France 2013 | 100 |
| Sauvignon Blanc, Lail Vineyards "Georgia", Napa, CA 2009 | 225 |

FRUIT-FORWARD, SWEET-TOUCH

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| Pinot Grigio, Esperto, Veneto, Italy 2015 | 12 46 |
| Sauvignon Blanc, Hall, Napa 2015 | 14 58 |
| Chenin Blanc/Viognier, Terra d'Oro, Central Valley, CA 2015 | 12 46 |
| Riesling (Kabinett), Schneider, Rheinhessen, Germany 2014 | 13 44 |
| Riesling, Emile Beyer, Alsace, France 2014 | 52 |
| Gewurtztraminer, Paul Cluver, Elgin, South Africa 2015 | 60 |

ROUNDED, OAKED

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| Chardonnay, Raeburn, Russian River, CA 2014 | 14 58 |
| Chardonnay, Cakebread Cellars, Napa, CA 2014 | 25 100 |
| Chardonnay, Jordan, Russian River, CA 2013 | 68 |
| Chardonnay, Rombauer, Carneros, CA 2015 | 90 |
| Chardonnay, Far Niente, Napa, CA 2015 | 125 |
| Burgundy, Thomas Morey, Chassagne-Montrachet 2012 | 180 |
| Burgundy, Moillard-Grivot Grand Cru, Corton-Charlemagne 2012 | 275 |

RED WINE

LIGHT, RED FRUIT, BRIGHT

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| Burgundy, Maison Roche de Bellene, Cote d'Or, France 2014 | 14 58 |
| Pinot Noir, Bethel Heights "Estate", Willamette Valley, OR 2013 | 16 70 |
| Beaujolais, Marcel Lapierre Morgon, Burgundy, France 2013 | 70 |
| Pinot Noir, Emeritus, Russian River, CA 2013 | 85 |
| Pinot Noir, Flowers, Sonoma Coast, CA 2014 | 100 |
| Pinot Noir, Kosta Browne, Russian River, CA 2014 | 200 |

CLASSIC, EARTHY, MEDIUM-BODY

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| Tempranillo, Bodegas Valdemar "Inspiración", Rioja, Spain 2010 | 12 52 |
| Pinot Noir, Champ de Rêves, Anderson Valley, CA 2013 | 17 80 |
| Cabernet Franc, Domaine Dozon, Chinon 2014 | 76 |
| Burgundy, Dom Thierry et Pascale 1er Cru, Volnay-Santenots 2012 | 140 |
| Burgundy, Moillard-Grivot 1er Cru, Nuits, France 2010 | 180 |

BIG FRUIT, SOFT TANNINS

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| Garnacha, Bodegas Ateca, Calatayud, Spain 2014 | 14 58 |
| Merlot, Mantanzas Creek, Sonoma, CA 2013 | 13 56 |
| Cabernet Sauvignon, Buena Vista, Sonoma, CA 2014 | 14 58 |
| Malbec, Finca Decero, Mendoza, Argentina 2014 | 13 56 |
| Zin/Syrah, Pessimist, Pasa Robles, CA 2015 | 18 80 |
| Merlot, Decoy by Duckhorn, Sonoma, CA 2013 | 68 |
| Malbec, Susana Balbo, Mendoza, Argentina 2013 | 64 |
| Merlot, Shafer, Napa, CA 2014 | 120 |

ROBUST, STRUCTURED

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| Zinfandel, Rodney Strong "Knotty Vines", Sonoma, CA 2013 | 16 70 |
| Cabernet Sauvignon, Hanna, Alexander Valley, CA 2014 | 18 80 |
| Syrah, Klinker Brick "Farrah", Lodi, CA 2013 | 72 |
| Zin/Cab/Syrah, The Prisoner, Napa, CA 2015 | 95 |
| Carmenere, Grial, Colchagua & Rapel Valleys, Chile 2009 | 120 |
| Cabernet/Zin, Paraduxx by Duckhorn, Napa, CA 2013 | 84 |
| Merlot/Syrah, Gaja "Promis", Tuscany, Italy 2013 | 95 |
| Bordeaux, Chateau Haut-Beausejour, St. Estephe, France 2010 | 100 |
| Cabernet Sauvignon, Hall, Napa, CA 2013 | 80 |
| Cabernet Sauvignon, Stag's Leap "Artemis", Napa, CA 2014 | 120 |
| Cabernet Sauvignon, Joseph Phelps, Napa, CA 2013 | 150 |

RESERVE BOTTLES

BORDEAUX BLENDS

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| Castello di Bolgheri, "Varvara", Tuscany, Italy 2011 | 135 |
| Almaviva, Puento Alto, Chile 2009 | 240 |
| Cain Five, Napa, CA 2004 | 300 |
| Impetuous, Napa, CA 2011 | 310 |
| Ovid, Napa, CA 2009 | 380 |
| Opus One, Napa, CA 2010 | 400 |
| Chateau La Fleur-Petrus, Pomerol, France 2006 | 495 |

CABERNET SAUVIGNON

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| Cakebread, Napa, CA 2013 | 185 |
| Kadiem Cellars, Rutherford, CA 2010 | 195 |
| Lewis Reserve, Napa, CA 2012 | 195 |
| Dalla Valle Vineyards, Napa, CA 2009 | 440 |
| Bryant Family, Napa, CA 2006 | 950 |
| Lokoya, Mt. Veder, CA 2007 | 350 |
| Cardinale, Napa, CA 2008 | 295 |
| Burgundy, Dom Romanee-Conti "La Tache", France 2006 & 2008 | 3500 |

** Vintages Subject to Change Upon Availability*

SAKE BY THE GLASS

JAPANESE SAKE

3.5 oz GLASS / 18 oz CARAFE

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|---|--------|
| Tozai “Living Jewel” Junmai | 10/60 |
| Shimizu-No-Mai “Pure” Junmai | 12/62 |
| Rihaku “Dreamy Clouds” Tokubetsu Junmai Nigori (unfiltered/cloudy sake) | 13/68 |
| Kanbara “Bride of the Fox” Junmai Ginjo | 15/74 |
| Konteki “Tears of Dawn” Daiginjo | 16/78 |
| Masumi “Mirror of Truth” single serve warm sake | 15/5oz |
| Tyku Silver single serve warm sake | 9/5oz |

Sake Flight 22/ 2oz of each
(Living Jewel / Dreamy Clouds / Bride of the Fox)

TYKU JAPANESE SAKE

GLASS / BOTTLE

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|--|-------|
| Tyku Black Junmai Ginjo | 12/78 |
| Tyku Cucumber sake infused with cucumber | 10/58 |
| Tyku Coconut sake infused with coconut | 10/58 |

Tyku Sake Flight 20/ 2oz of each
(Tyku Black / Tyku Cucumber / Tyku Coconut)

SAKE BY THE BOTTLE

300ml Bottle

serves 1-2 guests

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|--|------------------------|
| Asabiraki Junmai – Nagano Only goes through one pasteurization – brings out a very aromatic and fruity rich sake. A deep intense flavor that smoothly fades on the palate for a dry clean finish. | 300ml: 35 |
| Hakutsuru “Sho-Une” Junmai Daiginjo – Nada City, Hyogo Graceful sake shows fruity scents and velvety smoothness with some mineral notes; finishes slightly dry. Great entry-level sake. | 300ml: 38 720ml: 75 |
| Tedorigawa “Chrysanthemum Meadow” Yamahai Daiginjo – Ishikawa No other yamahai daiginjo sake brewed in Japan tastes this way: supple, racy and eminently drinkable over long periods of time. | 300ml : 48 |
| Tentak Kuni “Hawk in the Heavens” Junmai – Tochigi Dry and crisp, the flavors are dominated by mixed nuts, fresh cut green grass with well-rounded rich mouthfeel. | 300ml: 48 720ml: 88 |

Dewazakura “Sakura Boy” 300ml: 52
Mini-Daiginjo – Yamagata
Mellow, pure, and made for simple enjoyment. Combining a mild aroma and clean finish with easy drinkability.

Ninki-Ichi Gold 300ml: 52
Junmai Daiginjo – Fukushima
Dried banana, melon and pear custard tart aromas with a supple dry-yet-fruity medium-to-full body and a slightly savory note.

Gekkeikan “Horin” 300ml: 65
Junmai Daiginjo – Fushimi
Delicate and floral sake with hints of cocoa, lime and light caramel that has a semi dry style and a hot but clean finish.

NIGORI SAKE (UNFILTERED/CLOUDY)

Hakutsuru “Sayuri” 300ml: 30
Nigori – Hyogo 720ml: 70
Refreshing floral bouquet compliments sweet rice and fresh flowers on the palate with a creamy texture.

Tozai “Snow Maiden” 300ml: 35
Junmai Nigori – Kyoto 720ml: 75
A drier style nigori with solid weight, bright and fresh aromas of fruit and creamy rice, finishes with pleasant mellowness.

Shimizu-No-Mai “Pure Snow” 300ml: 42
Junmai Nigori – Akita
Robust flavor with distinctive texture accompanied by notes of ginger, asian pear, and cantaloupe

Kamoizumi “Summer Snow” 500ml: 74
Nigori Ginjo – Hiroshima
Creamy and brimming with exuberant natural flavor. Mildly sweet, yet surprisingly tart but robust. Great with spicy and tempura dishes.

*pairs well with spicy dishes: Seoul Fried Chicken & Miso Cauliflower

Rock Sake “Cloud” 750ml: 80
Nigori – Oregon
Fresh aroma, slightly sweet, hints of rock melon and coconut with a delicate finish.

LIGHT & CRISP

Gekkeikan “Haiku” 750ml: 42
Tokubetsu Junmai – California
Semi-dry sake has refreshing aromas of apple with the palate following that structure.

Dewazakura Dewasansan “Green Ridge” 720ml: 82
Junmai Ginjo – Yamagata
This sake expresses wholesome freshness with green apple tartness, round and bold on the palate with a refreshing finish.

Tedorigawa “Silver Mountain” 720ml: 85
Yamahai Junmai- Ishikawa
Dry, sharp, and smooth all in one. It’s mild astringency, characteristics of sake made using the old Yamahai method, is balanced by a faintly discernible sweetness.

*pairs well with grill dishes: Wagyu Ribeye or Prime NY Steak

Denshin Rin 720ml: 120
Junmai Daiginjo – Fukui
Rich aroma that carries undertones of peach and lychee and an elegant taste full of depth and freshness. This sake is brewed solely using Koshi no Shizuku which is a very rare sake rice produced only in Fukui Prefecture.

SMOOTH & ROUND

Chiyonosono “Shared Promise”

720ml: 78

Junmai – Kumamoto

Delicate and soft, with a hint of sweetness coddled in layers of umami. Subtle floral notes and orange citrus, with a bit of pepper on the finish.

Dewazakura “Cherry Bouquet”

720ml: 85

Gingo – Yamagata

Light, fragrant and floral with a touch of pear and melon.

*pairs well with hot dishes: Beef Lollipops or Pork Belly Skewers

Shimizu-No-Mai “Pure Dawn”

720ml: 92

Junmai Ginjo – Akita

Hints of orange peel and light floral notes, with an underlying minerality. Creamy, finishes soft-sweet to dry.

Rock Sake

750ml: 95

Junmai Daiginjo – Oregon

Fresh flavor is hand crafted, using the finest ingredients all natural California rice and pure spring water from the coastal mountain ranges of Oregon.

ELEGANT & COMPLEX

Takasago Ginga Shizuku “Divine Droplets”

720ml: 184

Junmai Daiginjo – Asahikawa City, Hokkaido

Aromas of rain, minerals, spice and flowers lead this sake to a palate filled with melon, herbs, jasmine, and vanilla with a long and earthy finish.

Shimizu-No-Mai “Pure Night”

720ml: 200

Junmai Daiginjo – Akita

A delicate aroma of lychee, kiwi, melon, and pineapple with a hint of honeysuckle, palate is deeply layered, showcasing citrus and melon with just a hint of floral complexity.

*pairs well with sashimi: Fatty Tuna, Salmon or Sea Urchin

Tyku “White”

330ml: 115

Junmai Daiginjo – Yamagata

720ml: 225

Exceptionally refined & smooth, uniting floral notes with hints of banana and vanilla.

1.8 LITER SAKE

serves up to 20 guests

Tozai “Typhoon” 100

Kyoto

Dried lemon and lavender follow through on a brisk, soft entry to a dry-yet-fruity light body with hints of apple custard, jicama and nutskin. Finishes with a crisp, lightly tannic fade.

Masumi “Mirror of Truth” 150

Junmai – Nagano

Smooth at first sip, and displays a range of subtle, organic flavors as well as a pleasant natural sweetness.

*pairs well with salads: **Brussels Sprouts Salad or Kale Seaweed Salad**

Kanbara “Bride of the Fox” 190

Junmai Ginjo - Niigata

High-pitched, nuanced nose combines melon, lime, mint, nuts and dusty fresh herbs. Juicy and intense, with assertive flavors of citrus fruit, melon, herbs, spices and nuts. Not a heavy style but boasts impressive palate presence and plenty of character. The long finish hints at melon and nuts.

Konteki “Tears of Dawn” 200

Daiginjo - Kyoto

From one of Japan’s smallest breweries, this Daiginjo is made with Japan’s highest quality rice and local Fushimi mizu, the soft, pure water from Japan’s Eastern Mountains. The aromas of anise, banana, and a hint of sweet rice are quite complex. These same flavors come rushing through the full-bodied palate followed by a pleasantly long and clean finish.

Rihaku “Dreamy Clouds” 165

Tokubetsu Junmai Nigori (unfiltered) - Shimane

The nose is led by steamed rice, fresh red plums, and suggestions of roasted peanuts. Bright and lean in the mouth, unlike many Nigori, and the impact is chewy with sweet rice flavors intermingling with the nutty and slightly fruity characteristics of the sake.

