



SUNDA
NEW ASIAN

WINE AND SAKE

WINE BY THE GLASS

SPARKLING

	GLASS BOTTLE
Champagne, Moët & Chandon, France	14 72
Champagne, Veuve Clicquot Yellow Label, France	20 100
Champagne Rosé, Veuve Clicquot, France	22 120
Sparkling Rosé, Gratien & Meyer, Loire Valley	11 48
Prosecco, Adami, Italy	11 50

WHITE

	GLASS BOTTLE
Chardonnay, Domaine Montrose, Languedoc, France	13 56
Chardonnay, Raeburn, Russian River, CA	14 58
Chardonnay, Cakebread Cellars, Napa, CA	25 100
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	15 62
Sauvignon Blanc, Hall, Napa, CA	14 58
Sancerre, Pascal Jolivet, Sancerre, Loire, France	17 70
Pinot Grigio, Esperto, Veneto, Italy	12 46
Albariño, Pazo Senorans, Rias Baixas, Spain	14 58
Chenin Blanc/Viognier, Terra d'Oro, Central Valley, CA	12 46
Riesling (Kabinett), Schneider, Rheinhessen, Germany	13 44

ROSÉ

	GLASS BOTTLE
Rosé, Fleurs De Prairie, Provence	13 52
Rosé, Boschendal "The Rose Garden", South Africa	14 58

RED

	GLASS BOTTLE
Pinot Noir, Domaine Brunet, Languedoc, France	14 58
Pinot Noir, Bethel Heights "Estate", Willamette Valley, OR	16 70
Pinot Noir, Champ de Rêves, Anderson Valley, CA	17 80
Cabernet Sauvignon, Buena Vista, Sonoma, CA	14 58
Cabernet Sauvignon, Hanna, Alexander Valley, CA	18 80
Zinfandel, Rodney Strong "Knotty Vines", Sonoma, CA	16 70
Zin/Syrah, Pessimist, Pasa Robles, CA	18 80
Tempranillo, Bodegas Valdemar "Inspiración", Rioja, Spain	12 52
Merlot, Mantanzas Creek, Sonoma, CA	13 56
Malbec, Finca Decero, Mendoza, Argentina	13 56
Garnacha, Bodegas Ateca, Calatayud, Spain	14 58

WINE BY THE BOTTLE

SPARKLING

Sparkling Dry Reisling, Reichsrat Von Buhl, Germany	65
Cava, Segura Viudas Aria Brut, Spain	40
Champagne, Beau Joie Blanc de Blanc, France	170
Champagne, 2004 Veuve Clicquot "La Grande Dame", France	250
Champagne, Perrier-Jouët Grand Brut, France	170
Champagne, 2005 Perrier-Jouët "Belle Époque", France	230
Champagne, Piper-Heidsieck Demi-Sec, France	120
Champagne, Bollinger Special Cuvée, France	210
Champagne, Dom Perignon, France	350
Champagne, Krug Grande Cuvée, France	375

WHITE

Chardonnay, 2015 Jordan, Russian River, CA	68
Chardonnay, 2016 Rombauer, Carneros, CA	90
*Chardonnay, 2015 La Crema, Monterey, CA	52
*Chardonnay, 2014 Sanford, Santa Rita Hills, CA	74
*Chardonnay, 2011 Morgan, Santa Lucia Highlands, CA	80
*Chardonnay, 2014 Freemark Abbey, Napa, CA	98
Chardonnay, 2013 "Coeur de Charmes" Macon-Lugny, France	100
Chardonnay, 2015 Far Niente, Napa, CA	125
Burgundy, 2011 Thomas Morey, Chassagne-Montrachet	180
Sauvignon Blanc, 2016 Babich, Marlborough, New Zealand	48
Sauvignon Blanc, 2014 Lail Vineyards "Georgia", Napa, CA	225
Bordeaux, 2016 Chateau Graviolle-Lacoste, Graves, France	56
Pouilly-Fumé, 2015 Ladoucette, Loire, France	90
Riesling, 2015 Emile Beyer, Alsace, France	52
Pinot Blanc/Pinot Gris, 2015 Au Bon Climat, Central Coast, CA	68
Pinot Grigio, 2015 Jermann, Friuli, Italy	72
*Muller Thurgau, 2013 Alto Adige DOC, Italy	58
Gewurtztraminer, 2013 Paul Cluver, Elgin, South Africa	60
Rosé, 2016 Peuch-Haut "Prestige", Languedoc	56

***limited quantity**

Vintages Subject to Change Upon Availability

RED

Pinot Noir, 2014 Emeritus, Russian River, CA	85
Pinot Noir, 2013 Flowers, Sonoma Coast, CA	100
Pinot Noir, 2014 Kosta Browne, Russian River, CA	200
Burgundy, 2014 Dom Thierry et Pascale 1er Cru, Volnay-Santenots	140
Cabernet Sauvignon, 2014 Hall, Napa, CA	80
Cabernet Sauvignon, 2015 Stag's Leap "Artemis", Napa, CA	120
Cabernet Sauvignon, 2014 Joseph Phelps, Napa, CA	150
Cabernet Franc, 2014 Domaine Dozon, Chinon	76
Malbec, 2014 Susana Balbo, Mendoza, Argentina	64
Merlot, 2015 Decoy by Duckhorn, Sonoma, CA	68
Merlot, 2014 Shafer, Napa, CA	120
Merlot/Syrah, 2015 Gaja "Promis", Tuscany, Italy	95
Syrah, 2014 Klinker Brick "Farrah", Lodi, CA	72
Zin/Cab/Syrah, 2016 The Prisoner, Napa, CA	95
Cabernet/Zin, 2014 Paraduxx by Duckhorn, Napa, CA	84
Beaujolais, 2016 Marcel Lapierre Morgon, Burgundy, France	70
GSM, 2008 Le Cigare Volant, Santa Cruz, CA	100
Bordeaux, 2014 Chateau Haut-Beausejour, St. Estephe, France	100

RESERVED BOTTLES

limited quantity

BORDEAUX BLENDS

2013 Castello di Bolgheri, "Varvara", Tuscany, Italy	135
2009 Almaviva, Puento Alto, Chile	240
2012 Cain Five, Napa, CA	300
2011 Impetuous, Napa, CA	310
2010 Opus One, Napa, CA	350
2006 Chateau La Fleur-Petrus, Pomerol, France	495

CABERNET SAUVIGNON

2011 Anthonij Rupert "Optima", South Africa	94
2014 Cakebread, Napa, CA	185
2010 Kadiem Cellars, Rutherford, CA	195
2009 & 2011 Dalla Valle Vineyards, Napa, CA	440
2006 & 2008 Bryant Family, Napa, CA	950

MERLOT

2011 La Jota "Howell Mountain", Napa, CA	150
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BURGUNDY

2006 & 2008 Dom Romanee-Conti "La Tache", France	3500
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*limited quantity

Vintages Subject to Change Upon Availability

SAKE BY THE GLASS

COLD SAKE

3.5 oz GLASS / 12 oz CARAFE

Tozai “Living Jewel” Junmai	10/33
Rihaku “Dreamy Clouds” Tokubetsu Junmai Nigori (unfiltered/cloudy sake)	13/44
Kanbara “Bride of the Fox” Junmai Ginjo	15/52
Konteki “Tears of Dawn” Daiginjo	16/55
Narutotai “Drunken Snapper” Ginjo Nama Genshu	15/52
Bushido “Way of the Warrior” Ginjo Genshu	18/180ml can

HOT SAKE

Masumi “Mirror of Truth” single serve warm sake	15/5oz
TYKU Silver single serve warm sake	9/5oz

TYKU SAKE

GLASS / BOTTLE

TYKU Black Junmai Ginjo	12/78
TYKU Cucumber sake infused with cucumber	10/58
TYKU Coconut TYKU infused with coconut	10/58

SAKE FLIGHT

2oz of each

TYKU Sake Flight TYKU Black / TYKU Cucumber / TYKU Coconut	20
Featured Sake Flight Living Jewel / Dreamy Clouds / Bride of the Fox	22

NIGORI SAKE (UNFILTERED/CLOUDY)

Hakutsuru “Sayuri” Nigori – Hyogo Refreshing floral bouquet compliments sweet rice and fresh flowers on the palate with a creamy texture.	300ml: 30 720ml: 70
Tozai “Snow Maiden” Junmai Nigori – Kyoto A drier style nigori with solid weight, bright and fresh aromas of fruit and creamy rice, finishes with pleasant mellowness.	300ml: 35 720ml: 75
Shimizu-No-Mai “Pure Snow” Junmai Nigori – Akita Robust flavor with distinctive texture accompanied by notes of ginger, asian pear, and cantaloupe	300ml: 42
Murai Nigori Genshu – Aomori Smooth and creamy with confectionery aromas, sweet rice flavors, hints of cream, pineapple, coconut and vanilla with a dry finish.	300ml: 46 720ml: 74

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

SAKE BY THE BOTTLE

300ml Bottle

serves 1-2 guests

- Asabiraki** 300ml: 35
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.
- Hakutsuru “Sho-Une”** 300ml: 38
Junmai Daiginjo – Nada City, Hyogo 720ml: 75
Graceful sake shows fruity scents and velvety smoothness with some mineral notes; finishes slightly dry. Great entry-level sake.
- Souden Yamahai** 300ml: 42
Tokubetsu Junmai - Fukuoka
Lemons and jasmine create a very pretty balance between floral and fruity on the nose. Tart and tangy in the mouth with bright citrus notes, the body is rounded out by white peach and highlights of lime zest.
- Tedorigawa “Chrysanthemum Meadow”** 300ml : 48
Yamahai Daiginjo – Ishikawa
No other yamahai daiginjo sake brewed in Japan tastes this way: supple, racy and eminently drinkable over long periods of time.
- Tentak Kuni “Hawk in the Heavens”** 300ml: 48
Junmai – Tochigi 720ml: 88
Dry and crisp, the flavors are dominated by mixed nuts, fresh cut green grass with well-rounded rich mouthfeel.
- 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: 55
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.

LIGHT & CRISP

- Gekkeikan “Haiku”** 750ml: 42
Tokubetsu Junmai – California
Semi-dry sake has refreshing aromas of apple with the palate following that structure.
- 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*
- Dewazakura Dewasansan “Green Ridge”** 720ml: 96
Junmai Ginjo – Yamagata
This sake expresses wholesome freshness with green apple tartness, round and bold on the palate with a refreshing finish.

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: 94
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.

RESERVED BOTTLES

Denshin Rin

720ml: 98

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.

Dassai 50 Nigori

720ml: \$110

Nigori Junmai Daiginjo - Yamaguchi

Fruity, light, buoyant, bouncy, and soft this unfiltered sake drinks like it is floating. Look for hints of fruit tones like cherries, pears, apples, grapes, and a touch of light whipping cream.

Thousand Waves

720ml: \$150

Tokubetsu Junmai Yamahai - Kanagawa

This rare Yamahai sake is hand-bottled and numbered in custom ceramic after aging in special caves beneath the brewery that were originally used as bomb shelters during WWII. Highlighted by citrus and banana aromas and a cocoa tinged flavor.

Dassai 39

720ml: \$180

Junmai Daiginjo - Yamaguchi

A very plush sake that is loaded with fruit basket flavors and has a very wine-like acidity presence with a long finish. “39” refers to the impressive percentage of rice remaining for brewing.

Takasago Ginga Shizuku “Divine Droplets”

720ml: 195

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: 270

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**

Daishichi Minowaman “The Gate”

720ml: \$295

Kimoto Junmai Daiginjo - Fukushima

This junmai daiginjo sake, brewed by the traditional kimoto method, was the first in Japan produced using the super-flat rice-polishing technique to achieve the total elimination of all components that might result in undesirable flavors. The clear taste has an underlying richness that creates a natural, elegant aroma and a gentle, mellow texture of remarkable delicacy.

1.8 LITER SAKE

serves up to 20 guests

Masumi “Mirror of Truth” 175

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” 200

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” 210

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” 185

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.

