



## Lunch Box Special (11am - 3 pm)

Comes with miso soup, salad, rice (**Substitute brown rice \$2.75 extra**), 2pc-gyoza, edamame, 3pc California roll or 5pc combo tempura

1.	Lunch bento "A" (Grilled chicken in teriyaki sauce)	\$17.95
2.	Lunch bento "B" (Grilled prime cut beef in teriyaki sauce)	\$18.95
3.	Lunch bento "C" (Battered crunchy breast chicken cutlet served with katsu sauce)	\$19.95
4.	Lunch bento "D" (Battered crunchy pork cutlet served with katsu sauce)	\$19.95
5.	Lunch bento "E" (Grilled fillet salmon in teriyaki sauce)	\$20.95
6.	Lunch bento "F" (Battered organic tofu in teriyaki sauce)	\$17.95
7.	Lunch bento "G" (4pc: Fresh assorted thin slice fish)*	\$21.95
8.	Lunch bento "H" (Grilled salmon neck served with ponzu sauce)	\$18.95
9.	Lunch bento "I" (Grilled mackerel served with ponzu sauce)	\$18.95
10.	Lunch bento "J" (4 pc: Battered shrimp in crunchy flake, deep fried served with tempura sauce)	\$19.95

**Any Extra Sauce \$0.75**

## Deluxe Box Special (All Day Served)

Comes with miso soup, salad, rice (**Substitute brown rice \$2.75 extra**), 2pc gyoza, edamame, 5pc combo tempura, 3pc California roll and 3pc combo sashimi

11.	Deluxe Bento "A" (Grilled chicken in teriyaki sauce)	\$24.95
12.	Deluxe Bento "B" (Grilled prime cut beef in teriyaki sauce)	\$25.95
13.	Deluxe Bento "C" (Battered crunchy breast chicken cutlet served with katsu sauce)	\$26.95
14.	Deluxe Bento "D" (Battered crunchy pork cutlet served with katsu sauce)	\$26.95
15.	Deluxe Bento "E" (Grilled fillet salmon in teriyaki sauce)	\$26.95
16.	Deluxe Bento "F" (Battered organic tofu in teriyaki sauce)	\$23.95
17.	Deluxe Bento "G" (9pc: Fresh assorted thin slice fish)*	\$31.95
18.	Deluxe Bento "H" (Grilled mackerel served with ponzu sauce)	\$25.95
19.	Deluxe Bento "I" (Grilled salmon neck served with ponzu sauce)	\$25.95
20.	Deluxe Bento "J" (8pc: Fresh salmon thin slice) *	\$30.95
21.	Deluxe Bento "K" (8pc: Fresh red tuna thin slice)*	\$30.95
22.	Deluxe Bento "L" (8pc: Fresh Hamachi thin slice)*	\$30.95
23.	Deluxe Bento "M" (5pc: Battered shrimp in crunchy flake, deep fried served with tempura sauce)	\$27.95

**Any Extra Sauce \$0.75**

**\*=Contain Raw fish, Increased risk for forborne illness when consuming raw or undercooked food.**





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## Salad

- 24. Chicken Salad** (Grilled chicken on the top of mix fresh salad served with house salad dressing) **\$13.95**
- 25. Green salad** (Specially selected fresh veggie served with house salad dressing) **\$10.95**
- 27. Poki Salad\*** (Red tuna, cucumber, radish, onion, nuts, seaweed salad, garlic, house dressing sauce, sesame seeds and fish egg) **\$21.95**
- 28. Sashimi salad\*** (Red tuna, yellow tail, Salmon, Red snapper, cucumber, radish, onion, nuts, seaweed salad, garlic, dressed house sauce, sesame seeds and fish eggs) **\$22.95**
- 29. Seaweed salad** (Seaweed with special dressing) **\$10.95**
- 30. Sunomono** (Cucumber ,dressed house sauce, sesame seeds and fish eggs) **\$8.95**

## Appetizer

- 31. Age –Tofu** (Battered organic tofu served with house sauce) **\$11.95**
- 32. Baked mussels** (6 pc, Baked green shell mussels with spicy mayo sauce serving on shred radish, ungi sauce, scallion & fish eggs) **\$13.95**
- 33. Calamari** (6pc, Breaded calamari ring, deep fried served with house sauce) **\$10.95**
- 34. Edamame** (Steamed soybeans) **\$8.95**
- 35. Garlic Edamame** (Steamed soybeans tossed with fried garlic sauce) **\$9.95**
- 36. Gyoza** (6pc Handmade Japanese pot stickers with ground beef & vegetables served with house sauce) **\$10.95**
- 37. Sashimi Appetizer Hamachi\*** (6pc, Fresh thin Hamachi slice) **\$16.95**
- 38. Sashimi Appetizer Salmon\*** (6pc, Fresh thin salmon slice) **\$15.95**
- 39. Sashimi Appetizer Tuna\*** (6pc, Fresh thin red tuna slice) **\$15.95**
- 40. Sashimi Combo appetizer\*** (6pc, Assorted fresh thin slice fish) **\$16.95**
- 41. Soft Shell Crab** (Deep fried crab w/house dipping sauce) **\$12.95**
- 42. Shrimp Tempura** (6pc, Battered shrimp in crunchy flake, deep fried served with tempura sauce) **\$14.95**
- 43. Tempura-Combo Appetizer** (2pc Shrimp & 5pc assorted veggie battered and deep fried served with tempura sauce) **\$12.95**
- 44. Vegetable Tempura** (6pc, Assorted veggie battered and deep fried served with tempura sauce) **\$11.95**
- 45. Yakitori** (3pc, Skewered chicken & mix veggie with house sauce) **\$12.95**

## Udon Noodles

Thick wheat flour noodles with house broth, mixed vegetables and egg

- 46. Chicken (Breast) \$17.95**   **47. Beef \$18.95**   **48. Tempura** (1 pc Shrimp & 4pc Mixed vegetables) **\$18.95**
- 49. Seafood** (Mussels, scallop, shrimp, calamari) **\$18.95**   **50. Tofu and Vegetables \$17.95**

## Ramen Noodles

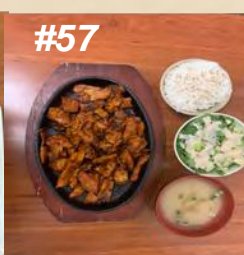
Thin wheat flour noodles with house broth, mixed vegetables and egg

- 51. Chicken (Breast ) \$17.95**   **52. Beef \$18.95**
- 53. Seafood** (Mussels, scallop, shrimp, calamari) **\$18.95**
- 54. Tofu and Vegetables \$17.95**

Any Extra Sauce \$0.75

Spicy options hot / medium / mild / not spicy.

\*=Contain raw fish , Increased risk for forborne illness when consuming raw or undercooked food.



## BBQ Dishes

Comes with miso soup, green salad and white rice (Substitute brown rice \$2.75 extra)

- 55. BBQ Beef** (Charbroiled prime cut beef marinade in house BBQ sauce, served with fried mix vegetables on hot cast iron plate) **\$23.95**
- 56. BBQ Chicken** (Charbroiled chicken marinade in house BBQ sauce served with fried mix vegetables on hot cast iron plate) **\$22.95**
- 57. BBQ Spicy Chicken** (Charbroiled chicken marinade in house spicy & BBQ sauce, served with mix vegetables on hot cast iron plate) **\$22.95**
- 58. BBQ Spicy Pork** (Charbroiled prime cut pork marinade in house spicy & BBQ sauce, served with fried mix vegetables on hot cast iron plate) **\$23.95**

## Teriyaki Dishes

Comes with miso soup, organic green salad and white rice (Substitute brown rice \$2.75 extra)

- 59. Beef teriyaki** (Grilled prime cut beef in a teriyaki sauce) **\$23.95**
- 60. Chicken teriyaki** (Grilled chicken in a teriyaki sauce) **\$22.95**
- 61. Salmon teriyaki** (Grilled fillet salmon in a teriyaki sauce) **\$24.95**
- 62. Tofu teriyaki** (Battered organic tofu in teriyaki sauce) **\$21.95**

## Curry Dishes

Comes with miso soup, green salad and rice (Substitute brown rice \$2.75 extra)

- 63. Beef Curry** (Prime cut beef, mix vegetables with Japanese green curry sauce) **\$21.95**
- 64. Chicken Curry** (Breast Chicken, mix vegetables with Japanese green curry sauce) **\$20.95**
- 65. Shrimp Curry** (5pc Shrimps, mix vegetables with Japanese green curry sauce) **\$21.95**
- 66. Tofu and Veggie Curry** (Firm Organic tofu and mix vegetables with Japanese green curry sauce) **\$19.95**

## Tempura / Katsu Dishes

Comes with miso soup, green salad and rice (Substitute brown rice \$2.75 extra)

- 67. Chicken Katsu** (Battered crunchy Breast chicken cutlet served with katsu sauce) **\$23.95**
- 68. Ton Katsu** (Battered crunchy pork cutlet served with katsu sauce) **\$23.95**
- 69. Shrimp Tempura** (6pc, battered shrimp in crunchy flake, deep fried served with tempura sauce) **\$22.95**
- 70. Mix Vegetable Tempura** (7pc, Assorted veggie battered in crunchy flake, deep fried served with tempura sauce) **\$21.95**
- 71. Combo Tempura** (3pc shrimp & 5pc assorted veggie battered in crunchy flake, deep fried served with tempura sauce) **\$21.95**

## Shioyaki/ Kama / Donburi

Comes with miso soup, green salad, and rice (Substitute brown rice \$2.75 extra)

- 72. Saba shioyaki** (Grilled mackerel served with ponzu sauce) **\$23.95**
- 73. Salmon shioyaki** (Grilled fillet salmon) **\$23.95**
- 74. Hamachi kama** (Grilled Hamachi neck served with ponzu sauce) **\$23.95**
- 75. Salmon Kama** (Grilled salmon neck with sea salt served with ponzu sauce) **\$21.95**
- 76. Sake Don\*** ( 8 Thin pc of salmon over sushi rice serving with assorted veggie, tamago and fish eggs) **\$25.95**
- 77. Tekka Don\*** (8 Thin pc of red tuna over sushi rice serving with assorted veggie, tamago and fish eggs) **\$25.95**
- 78. Unagi Don** (8pc Marinated unagi over sushi rice serving with assorted veggie, tamago, unagi sauce, sesame seeds and fish eggs) **\$25.95**

Any Extra Sauce \$0.75

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## Sushi Rolls

79. 49er's roll\* (8pc: Crab meat, avocado topping with Salmon, lemon slice and fish eggs) \$17.95
80. Alaska Roll\* (6pc: Salmon, avocado, cucumber, and sesame seeds) \$11.95
81. Albacore roll\* (6pc: Albacore, avocado, cucumber, and sesame seeds) \$11.95
82. Baked scallop roll (8pc: Baked the whole roll with crab meat, avocado topping with fresh scallop and spicy mayo, adding unagi sauce & fish eggs) **"Baked roll"** \$17.95
83. California roll (6pc: Crab meat, avocado, sesame seeds) \$9.95
84. Cherry blossom roll\* (8pc: Fresh salmon, avocado, cucumber topping with fresh red tuna) \$17.95
85. Dragon roll (8pc: Shrimp tempura, cucumber, avocado topping with eel, avocado, unagi sauce and sesame seeds) \$17.95
86. Golden gate roll (8pc: Shrimp tempura, Crab meat topping with fresh red tuna, salmon, and avocado) \$17.95
87. Hamachi lover roll\* (8pc: Crab meat, avocado topping with Hamachi, unagi sauce, fish eggs & scallion) \$18.95
88. Hollywood roll\* (6pc: Fresh red tuna, avocado, cucumber, and sesame seeds) \$11.95
89. Las Vegas roll (8-10pc: Deep fried the whole roll with battered, baked assorted fish, cream cheese serving with shred radish, unagi & spicy mayo sauce and fish eggs) **"Deep fried roll"** \$16.95
90. Lion king roll (8pc: Baked the whole roll with crab meat, avocado topping with salmon and spicy mayo adding unagi sauce and fish eggs) **"Baked roll"** 17.95
91. Negi Hama\* (6pc: Fresh Hamachi and scallion) \$9.95
92. Orange California roll (6pc: Crab meat, avocado, fish eggs) \$10.95
93. Oishi roll\* (8pc: Crab meat, smoked salmon, topping with unagi, avocado, spicy mayo & ungi sauce & fish eggs) \$19.95
94. Philadelphia Roll\* (6pc: Salmon, avocado, cream cheese and sesame seeds) \$11.95
95. Rainbow roll\* (8pc: Crab meat, avocado topping with tuna, salmon, tai, ebi, avocado and fish eggs) \$17.95
96. Red Dragon Roll (8pc: Shrimp tempura, carb meat topping with Ebi, avocado and spicy mayo sauce) \$17.95
97. Raider's Roll (8pc: Salmon, avocado, cream cheese topping with unagi, avocado spicy mayo & unagi sauce and fish eggs) \$18.95
98. R & B roll (8pc: Soft shell crab, Crab meat topping with Ebi, avocado spicy mayo & unagi sauce and fish eggs) \$19.95
99. Rock & Roll (5pc: Crab meat, unagi, avocado, cucumber topping with unagi sauce and fish eggs) \$12.95
100. Sake Maki\* (6pc: Fresh salmon) \$8.95
101. Salmon Skin roll (6pc: Fried salmon skin, cucumber, unagi sauce and fish eggs) \$9.95
102. S.F Roll (8-10pc: Deep fried the whole roll with battered, crab meat, avocado & cream cheese serving on shred radish, spicy mayo & unagi sauce and fish eggs) **"Deep fried roll"** \$15.95

Substitute Soy wrap \$1.75 extra, Any Extra Sauce \$0.75

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#79



#92



#89



#103



#102



#90

- 103. Spider roll** (5pc: Deep fried soft shell crab, crab meat, avocado, cucumber topping with unagi sauce and fish eggs) **\$13.95**
- 104. Tekka Maki\*** (6pc: Fresh red tuna) **\$8.95**
- 105. Tempura Roll** (5pc: Deep fried shrimp tempura, crab meat, avocado, cucumber topping with unagi sauce and fish eggs) **\$12.95**
- 106. Teriyaki Roll** (5pc: Grilled chicken, avocado topping with unagi sauce and fish eggs) **\$11.95**

### Spicy Rolls

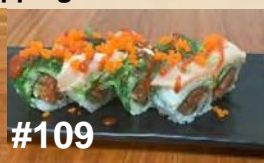
- 107. Crazy Roll\*** (8-10pc: Deep fried the whole roll with ground spicy tuna, cream cheese, jalapeno serving on shredded Radish, spicy sauce, unagi sauce and topping green onion) **"Deep fried roll" \$15.95**
- 108. Crunchy spicy tuna roll\*** (6pc: Ground spicy tuna, cucumber, crunchy flake, and sesame seeds) **\$11.95**
- 109. Dynamite Roll\*** (8pc: Ground spicy tuna, cucumber topping with albacore, seaweed salad, spicy sauce & fish eggs) **\$17.95**
- 110. Hot Night Roll\*** (8pc: Shrimp tempura, avocado, cucumber topping with ground spicy tuna, spicy mayo & unagi sauce and crunchy flake) **\$17.95**
- 111. Hot Julio\*** (5pc: Fresh salmon, crab meat, fresh jalapeño topping with spicy sauce, scallion, and fish eggs) **\$11.95**
- 112. Kamakazi Roll\*** (8pc: Crab meat, avocado, topping with salmon & red tuna, spicy sauce, green onion & fish eggs) **\$17.95**



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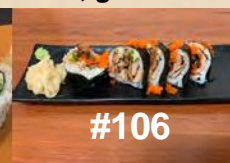
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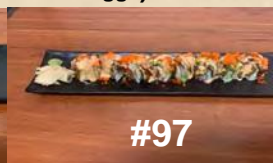
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- 113. Spicy Phili Roll\*** (6pc: Ground spicy salmon, cream cheese, cucumber, and sesame seeds) **\$11.95**
- 114. Spicy Californian Roll** (6pc: Spicy crab meat, cucumber, and sesame seeds) **\$10.95**
- 115. Spicy Salmon Roll\*** (6pc: Ground spicy salmon, cucumber, and sesame seeds) **\$11.95**
- 116. Spicy tuna roll\*** (6pc: Ground spicy tuna, cucumber, and sesame seeds) **\$11.95**
- 117. Spicy Yellow Tail Roll\*** (6pc: Ground spicy Hamachi, cucumber and sesame seeds) **\$11.95**
- 118 Kaiser Roll\*** (8pc: Crab meat, avocado topped with spicy ground tuna, unagi, spicy mayo & unagi sauce and fish eggs) **\$18.95**
- 119. Paradise Roll\*** (8pc: Crab meat, shrimp tempura, cucumber topping with ground spicy salmon, salmon skin, unagi & spicy sauce, scallion and fish eggs) **\$17.95**



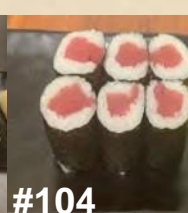
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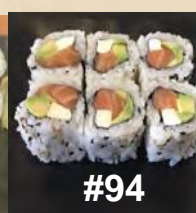
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#120



#123

### Veggie rolls

- 120. Avocado roll** (6pc: Fresh avocado) **\$7.50**
- 121. Futo maki roll** (5pc: Yellow radish, avocado, cucumber & shitake kampyo) **\$9.50**
- 122. Kampyo Maki** (6pc: Squash) **\$7.50**
- 123. Oshinko Maki** (6pc: Yellow radish pickle) **\$7.50**
- 124. Shitake maki** (6pc: Shitake mushroom) **\$7.50**
- 125. Veggie tempura rolls** (5pc: Deep fried zucchini, carrot and sweet potato) **\$10.50**
- 126. Kappa Maki** (6pc, fresh cucumber) **\$7.50**

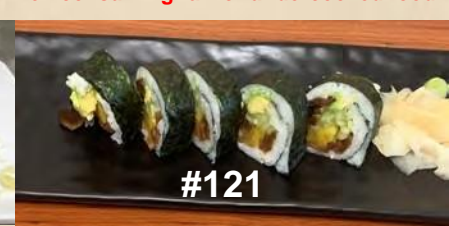
Substitute Soy wrap \$1.75 extra, Any Extra Sauce \$0.75, \*Contain raw fish, Increased risk for forborne illness when consuming raw or undercooked food.



#118



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#121

## Hand Roll (1Piece served)

127. California hand roll (Sushi rice, crab meat, avocado, cucumber) \$8.95  
 128. Hamachi hand roll\* (Sushi rice, fresh Hamachi, avocado, cucumber unagi sauce & fish eggs) \$10.95  
 129. Spicy scallop hand roll\* (Sushi rice, Chopped spicy raw scallop, avocado, cucumber & fish eggs) \$10.95  
 130. Spicy tuna hand roll\* (Sushi rice, ground spicy tuna, avocado, cucumber & fish eggs) \$9.95  
 131. Unagi hand roll\* (Sushi rice, marinated eel, avocado, cucumber, unagi sauce and fish eggs) \$10.95  
 132. Veggie hand roll (Sushi rice, Avocado, cucumber, unagi sauce and sesame seeds) \$8.95

## NIGIRI (2Pieces served)

- |                                       |                                       |   |
|---------------------------------------|---------------------------------------|---|
| 133. Ebi (Cooked shrimp) \$7.75       | 134. Hamachi* (Yellow tail) \$7.75    | 135. Hotate* (Scallop) \$7.75             |
| 136. Inari (Soy bean pouch) \$6.25    | 140. Shiro Maguro* (Albacore) \$7.75  | 138. Maguro* (Red tuna) \$7.75            |
| 139. Masago* (Smelt roe) \$7.75       | 143. Smoked Salmon \$7.75             | 141. Sake* (Salmon) \$7.75                |
| 142. Sake Toro* (Fatty Salmon) \$7.75 |                                       | 144. Spicy Hotate* (Spicy scallop) \$7.75 |
| 145. Tai* (Red snapper) \$7.75        | 146. Tamago (Cooked sweet egg) \$6.25 | 147. Unagi (Marinated water eel) \$7.75   |

## Sashimi Special

Comes with miso soup, green salad and white rice (Substitute brown rice \$2.75 extra)

148. Salmon sashimi\* (10pc, Fresh thin salmon slice) \$30.95    149. Sake Toro\* (10pc, Fresh fatty part of Salmon) \$32.95  
 150. Tuna Sashimi\* (10pc, Fresh thin tuna slice) \$30.95    151. Yellow Tail Sashimi\* (10pc, Fresh thin Hamachi slice) \$33.95  
 152. Combo Sashimi\* (18pc Assorted fresh thin slice fish) \$38.95



#142



#133



#141



#134



#138



#147

## Sushi Special

Comes with miso soup and green salad

153. Sushi A\* (6pc Nigiri mix and 6pc Spicy tuna or 6pc Crunchy spicy California roll) \$30.95  
 154. Sushi B\* (10pc Nigiri Mix) \$34.95  
 155. Sushi C\* (6pc Nigiri Mix and 6pc combo sashimi) \$36.95  
 156. Sushi D\* (Chirashi bowl, 10 pc fresh assorted fish over sushi rice serving with assorted veggie) \$26.95

157.

## Kids Menu \$17.95

\*For kids age 10 years and under.

\*Only for Dine in.

- a) Miso soup  
 b) Mix vegetables tempura (3pc)  
 c) California roll (6Pc) Or Chicken teriyaki and white rice (Substitute brown rice \$2.75 extra)  
 d) Mochi ice cream (1pc)

Substitute Soy wrap \$1.75 extra, Any Extra Sauce \$0.75, \*Contain raw fish, Increased risk for forborne illness when consuming raw or undercooked food.



#152



#148



#150



#78



#156



#153

## Side Orders

158. Steam white rice \$3.95      159. Miso soup \$3.75      160. Green Salad \$3.95      161. Brown rice \$3.95

## Dessert (2pc Served)

Mochi Ice Cream (Flavors of      162. Green tea      163. Strawberry      164. Chocolate)      \$6.95

## Soft Drinks

165. Soft drinks (Pepsi, Diet Pepsi, Lemonade, Sprite) \$2.95      166. San Pellegrino Sparking Water (500ml) \$4.50  
167. Bottle Spring Water (500ml) \$2.50      168. Japanese Soda Ramune' (Flavor of Original, Strawberry and Orange) \$4.95  
169. Juice (Flavor of Apple and Orange) \$4.95      170. Oi Ocha Green Tea (Unsweetened) \$4.95

## Bottle Beers

171. Sapporo (22fl/650ml) \$10.95      172. Kirin (22fl/650ml) \$10.95      173. Asahi (21/620ml) \$10.95      174. Sapporo, Asahi or Kirin (11.2fl/355ml) \$8.95

## Bottle Sake / House Sake

175. Ozeki Nigori Sake (Unfiltered sake that looks milky and is mildly sweet tasting with refreshing flavor.) 375ml \$16.95 750ml \$26.95  
175A. Dassai 45 Junmai Daiginjo Sake (A collection of sweet aromas including grape juice, cotton candy, and a hint of lemonade. It has a full figured flavor that rushes chewy fruit tones to all corners of your mouth ) 300ml \$18.95 720ml \$31.95  
176. Hakushika Junmai Ginjo sake (Fresh, fruity sake with subtle sweet flavor and smooth finish.) 300ml \$17.95  
177. Hakutsurun Organic Junmai Sake (Ingredients, brewing process, aging process are all USDA certified organic.) 300ml \$18.95  
178. Hakutsurn Draft sake (Light, refreshing that is easy to drink) 300ml \$15.95  
179. Ozeki sake Dry (A fresh dry and smooth to suit the discriminating taste of sake connoisseurs.) 375ml \$16.95 750ml \$28.95  
180. House Hotsake Large \$10.95 Small \$8.95

## Wine

181. House Cabernet Sauvignon (Red) / 182. House Chardonnay (White) / 183. House Plum Wine Glass \$9.95 Bottle (750ml) \$28.95  
184. House Merlot (Red) / House Pinot Noir (Red) / House Pinot Grigio (White) / House Sauvignon Blanc (White) / House Rose' Bottle (750ml) \$28.95  
185. Windemere Dry Creek Cabernet Sauvignon Sonoma County 2020 (Red) Bottle (750ml) \$41.95  
(ALC. 14.5% Most new plantings follow the traditional head-trained style. Often grown on bottomland near the creek, Sauvignon Blanc is the standout white varietal. Cabernet Sauvignon is under-appreciated here, despite first-class examples. Sonoma cabernet exhibits darker fruit, such as blackberry, black currant, sometimes with a note of coffee and dark chocolate.)  
186. Precision Napa Valley Cabernet Sauvignon 2020 (Red) Bottle (750ml) \$39.95  
(ALC. 14.5% Cabernet Sauvignon opens with enticing aromas of dark fruit and cocoa. Blackberry, black licorice and oak flavors envelop the palate with hints of warm mulling spices and chocolate. Complex and powerful, this wine has a long, luxurious finish.)  
187. Sterling Vineyards Napa Valley Merlot 2017 (Red) Bottle (750ml) \$39.95  
(ALC. 14.7% Sterling Napa Valley wines show the depth, strength and expressive quality of California's most famous wine region. Fruit for Sterling wines is grown throughout Napa Valley, from the cool southern Carneros region next to San Pablo Bay to the rugged northernmost benchlands and reaches near our Calistoga homeplace. Sterling has more than five decades of winemaking excellence in Napa Valley, and winemaker Harry Hansen is able to build from that experience to select the finest lots to create memorable expressions for each vintage.)  
188. BERINGER WINERY NAPA VALLEY CHARDONNAY 2019 (White) Bottle (750ml) \$37.95  
(ALC. 14.9% Hailing from cool Carneros, this Chardonnay bears a clean and energetic style that makes it both refreshing and satisfying. Combined with a light oak treatment, this wine's Carneros provenance produces aromatics evoking Meyer lemon and white peach with a subtle hint of vanilla. On the palate, lively acidity supports flavors of golden delicious apple and anjou pear through to a long satisfying finish.)

## Champagne / Prosecco

189. Prosecco (La Gioiosa et Amorosa Millesimato Valdobbiadene Prosecco Superiore D.O.C.G.) Bottle (750ml) \$29.95  
(ALC. 11% Typical prosecco - dry, crisp and refreshing, but lacking in depth... a really nice amount of fizz though. Green apple and pear, a bit of citrus. A smidge of honeydew melon. A great drink to unwind with on a warm day.)  
190. Gloria Ferrer Brut Bottle (750ml) \$38.95  
(A Rich, Exuberant Nose Of Apple And Sea Spray Leads To A Steely Palate Built Up By Nerve, Focused Acidity; Beautiful Oyster Shell And Earth Hit The Palate Gloria Ferrer Brut.)  
191. Champagne Moët Impérial Brut Bottle (750ml) \$86.95  
ALC. 12% TASTING NOTES. An elegant color Golden straw yellow with green highlights A sparkling bouquet • The vibrant intensity of green apple and citrus fruit • The freshness of mineral nuances and white flowers • The elegance of blond notes (brioche, cereal, fresh nuts).  
192. CHANDON BRUT ROSÉ Bottle (750ml) \$42.95  
(Vivacious red fruit flavors with creamy smoothness. Key flavors include: Strawberry, Red Cherry, Pomegranate, and Pastry.)  
193. Gloria Ferrer Brut Rosé Bottle (750ml) \$43.95  
ALC. 12.5% This beautiful Rose is rich with color and has a fresh and lively fruit character. It's crafted with hand harvested grapes from Gloria Ferrer's cool and breezy sustainable vineyards in the Carneros region in Sonoma County. The dominant Pinot Noir grapes in the blend bring elegant fruit aromas that are perfectly complemented by a touch of Chardonnay that provides the structure and a vibrant crisp acidity. Gorgeous pink hue and fine bubble trails make this dry Rose pair perfectly with food, or giggles.