



SUNDA
NEW ASIAN

Wine and Sake

WINES BY THE GLASS

Whites	Glass / Bottle
Assyrtiko/Athiri, Domaine Sigalas, Greece	11/48
Chardonnay, Alexander Valley, Sonoma	12/48
Chardonnay, Mer Soleil Silver "Unoaked", California	14/51
Chardonnay, Sanford, Santa Rita Hills	15/56
Chardonnay-Rousanne, "Blindfold" The Prisoner, Calif.	13/56
Chenin Blanc, Protea, West Cape South Africa	9/36
Rosé, La Crema, Russian River Valley	12/55
Meritage, Cosentino "The Novelist", Napa	13/60
Pinot Grigio, Riff, Italy	10/40
Pinot Grigio, Terlato, Russian River	12/48
Riesling, Grace Lane, Washington	10/40
Sauvignon Blanc, Errazuriz Reserva, Chile	10/40
Sauvignon Blanc, Loveblock, New Zealand	12/48
Sauvignon Blanc, Cloudy Bay, New Zealand	13/52
Viognier, Cambria, California	9/36
Verdejo, Telmo Rodriguez, Rueda, Spain	9/36

Pinot Noir

Pinot Noir, Jean-Claude Boisset 11/44

"Les Ursulines" Burgundy

This wine has a soft & ripe core with potpourri spices.

Contains a nice medium finish with plush tannins.

Pinot Noir, Bethel Heights, Oregon 15/58

This Oregon Pinot is very open on the nose with ripe fruit notes. This wine comes with good balance, tannic support and is fairly subtle.

Pinot Noir, Champ De Reves, Anderson Valley 16/64

Clean and fresh light summer fruits, a certain fleshiness and structure on the palate that shows the red grape base, firm texture and fine dry finish, very clear and clean.

Pinot Noir Flight 21

try all three

Reds

Bordeaux Blend, 09' Cenyth, Sonoma 22/105

Cab, Chateau Smith, Columbia Valley 10/40

Cab, Hall, Napa 16/64

Cab, Clos Pegase Estate Cab, Napa 16/64

Grenache, Ateca Old Vines, Spain 11/42

Malbec, Luigi Bosca D.O.C., Argentina 14/55

Malbec, Caro by Rothschild, Argentina 24/105

Merlot, Charles Smith Velvet Devil, Washington 9/38

Petite Sirah, Stags' Leap Winery, Napa 16/64

Red blend, Flowers "Perennial", Sonoma 18/80

Red blend, Rutherford Hill "Barrel Select", Napa 15/75

Rioja, Conde de Valdemar "Inspiracion", Spain 12/48

Super Tuscan, IL Fauno, Tuscany 15/75

BUBBLES

Glass / Bottle

Cava, Aria Brut, Spain	40
Champagne, Dampierre, France	16/80
Champagne, Piper-Heidsieck Brut, France	20/90
Champagne, Moët & Chandon, France	14/72
Champagne, Veuve Clicquot Yellow, France	20/100
Champagne, Laurent Perrier "Ultra Brut", France	110
Champagne, 2006 Perrier Jouët "Belle Epoque", France	230
Champagne, 2004 Veuve Clicquot "La Grande Dame"	250
Champagne, Bollinger Special Cuvee, France	135
Champagne, Beau Joie Blanc de Blanc, France	170
Champagne, Ruinart Blanc de Blanc, France	215
Champagne, 2004 Dom Perignon, France	315
Champagne, Krug Grand Cuvee, France	375
Prosecco, Terre Gaie, Italy	10/40
Prosecco, Adami, Italy	45
Sparkling, Piper Sonoma Brut, Sonoma County	9/40
Sparkling Rosè, Gruet, New Mexico	11/44
Sparkling Rosè, Veuve Clicquot, France	22/120
Sparkling Rosè, Chandon Brut, Napa Valley	50
Sparkling Rosè, Laurent Perrier, France	130
Sparkling Rosè, Perrier-Jouët, France	200
Sparkling Rosè, Billecart Salmon Brut, France	215
Sparkling Rosè, Beau Joie, France	255

SAKE BY THE GLASS & CARAFE

Available in 3.5 oz. glass / 18 oz. carafe (serves 4 guests)

Tozai "Living Jewel" Junmai	10/60
Tyku Black Junmai Ginjo	12/76
Tentakaku Kuni "Hawk in Heavens" Junmai	13/68
Rihaku "Dreamy Clouds" Nigori (unfiltered)	13/68
Kanbara "Bride of the Fox" Junmai Ginjo	15/74
Rihaku "Wandering Poet" Junmai Ginjo	16/78
Sake Flight (2 oz each) (Living Jewel / Bride of the Fox / Dreamy Clouds)	22
Hot Sake (Gekkeikan-10oz carafe) Junmai Ginjo	16
After Dinner Sake (2 oz glass / 500ml) Yuzu Omoi	9/68

(See complete Sake bottle list on last page)

KOREAN LIBATIONS

Korean Soju (750 ml) Chum-Churum	32
Korean Makgeoli (750ml) Soony	18
Korean Ginseng Wine (750ml) Infused with ginseng root	105

WINE BY THE BOTTLE

Whites

Chardonnay

2012 Louis Jadot, Chablis	73
2012 La Crema, Monterey	52
2011 Iron Horse “Unoaked”, Russian River	60
2012 Jordan, Russian River	66
2011 Kosta Browne “One Sixteen”, Russian River	125
2013 Au Contraire, Russian River	44
2012 Groth “Hillview Vineyard”, Napa Valley	70
2012 Hecht & Banner, Languedoc	40
2011 Mischief & Mayhem, Burgundy	79
2011 Kistler “McCrea Vineyard”, Sonoma Mountain	140
2012 Rombauer, Carneros	87
2012 Lewis Family, Napa Valley	105
2012 Far Niente, Napa Valley	125
2012 Pahlmeyer, Napa Valley	155
2003 Vincent Giardin	
“Premier Cru Le Champ Gain”, Puligny-Montrachet	175
2011 Louis Latour, Puligny-Montrachet France	115
2013 Giles Noblet, Macon	44

Interesting Whites

Dry Riesling, 2013 Ravines, New York	46
Falanghina, 2013 Feudo San Gregorio, Campania	40
Gewurztraminer, 2012 Dom Weinbach RSV, France	78
Gruner Veltliner, 2013 Laurenz V Sophie, Austria	42
Muller Thurgau, 2013, Cortaccia, Italy	48
Muller Thurgau, 2013, Kettmeir, Alto Adige	48
Riesling-Piesporter, 2012 Hirschbach & Sohne, Mosel	40
Rose', 2013 Reichsrat Von Buhl, Germany	52
Semillon/Sauv Blanc, 2013, Stonestreet	
“Terrace Ridge”, Alexander Valley	70
Verdejo, 2011 Condesa Eylo, Spain	48

Sauvignon Blanc

2013 Roger Moreaux, Sancerre	58
2013 Pascal Jolivet, Sancerre	68
2010 La Doucette, Pouilly-Fume	90
2013 Galerie, Napa Valley	60
2013 Groth, Napa Valley	48
2009 Lail Vineyards “Georgia”, Napa	225
2013 Whitehaven, Marlborough	50
2013 Twomey, Napa/Sonoma	72
2013 Mahi, Marlborough	40

Pinot Grigio/Gris

2013 Cortaccia, Alto Adige	48
2011 Jermann, Italy	72
2013 Panther Creek, Willamette Valley	43
2012 Joel Gott, Oregon	45
2012 Seven Hills, Oregon	48
2012 Au Bon Climat, California	68

Reds

Bordeaux Style

2010 Chateau Haut Beausejour, St-Estephe	100
2006 Chateau Gruaud Larose 2eme Grand Cru Classe, Bordeaux	225
2009 Margaux du Chateau Margaux, Margaux	150
2011 Delille D2, Columbia Valley	98
2010 Quintessa, Rutherford	275
2004 Cain Five, Napa Valley	300
2010 Pahlmeyer Proprietary Red, Napa Valley	290
2009 Ovid, St. Helena, Napa Valley	380

Cabernet Sauvignon

2010 Anthonij Rupert "OPTIMA", South Africa	80
2010 Tamarack, Walla Walla	88
2008 Mazzei "Philip", Toscana IGT	95
2012 Stag's Leap Wine Cellars "Artemis", Napa Valley	110
2011 Chappellet Signature, Napa Valley	100
2012 Joseph Phelps, Napa Valley	135
2010 Anakota Helena Dakota, Knights Valley	140
2011 La Jota, Howell Mountain, Napa Valley	150
2010 Mt. Brave, Mt. Veeder, Napa Valley	150
2010 Kuleto Estate, Napa Valley	160
2012 Caymus 40th Anniversary, Napa Valley	175
2008 Charles Woodson "24", Napa Valley	300
2011 Lewis Family Reserve, Napa Valley	250
2009 Dalla Valle, Napa Valley	340
2009 Paul Hobbs "Beckstoffer To Kalon", Napa Valley	500
2006 Bryant Family Vineyards, Napa	950

Pinot Noir

2012 Kosta Browne, Russian River	200
2012 Morgan, Santa Lucia Highlands	65
2012 Loveblock, Marlborough	71
2010 Panther Creek, Willamette Valley	75
2012 J Vineyards, Russian River	78
2011 Pahlmeyer, Sonoma Coast	180
2012 Patricia Green "Freedom Hill", Willamette Valley	82
2012 Emeritus, Russian River	85
2009 Freeman Akiko's Cuvee S.V. Reserve, Sonoma	84
2012 En Route by Far Niente, Russian River	88
2010 Roco "Marsh Estate" SV, Yamhill-Carlton, Oregon	95
2012 Flowers, Sonoma Coast	100
2012 Domaine Drouhin, Dundee Hills, Oregon	102
2012 Merry Edwards, Russian River	115
2010 Domaine Serene "Yamhill Cuvee", Oregon	120
2009 Bergstrom "Cumberland RSV", Willamette Valley	180
2009 Clos de Vougeot Grand Cru, Burgundy	305
2009 Bouchard Aine & Fils Gevrey-Chambertin, Cote de Nuits	105
2009, Domaine de la Vougeraie "Les Damodes" 1er Cru, Nuits-St Georges	170
2010 Domaine Thierry & Pascale Matrot 1er Cru "Santenots", Volnay	120

Merlot

2012 Matanzas Creek, Sonoma	52
2010 Waterbook, Columbia Valley	60
2011 Decoy by Duckhorn, Sonoma	64
2010 Shafer, Napa Valley	120
2010 La Jota, Howell Mountain, Napa Valley	150

Adventurous Reds

Barbera, Colbertina, Barbera d'Alba DOC	66
Barolo, 2009 Fontanafredda "Serralunga", Piedmonte	105
Cab/Cab Franc Blend, 2011 Collina Dalla Valle, Napa	250
Cab Franc, 2013 Ravines, New York	46
Cab Franc, 2011 La Jota, Howell Mountain	150
Cab Franc Blend, 2010 Triple C, Chile	70
Carmenere, 2008 Grial, Apalta Valley, Colchagua	120
GSM Blend, 2010 Hecht & Bannier, Roussillon	68
Malbec, 2012 Ben Marco, Argentina	49
Malbec, 2012 Susana Balbo, Argentina	64
Malbec, 2011 Tikal "Amorio", Mendoza	80
Meritage, 2010 Opus One, Napa Valley	400
Nebbiolo, 2008 Travaglini "Gattinara", Piedmonte	70
Red Blend, 2011 Chimney Rock "Elevage", Napa Valley	160
Red Blend, 2012 Orin Swift "Prisoner", Napa Valley	85
Red Blend, 2010 Paraduxx by Duckhorn, Napa Valley	82
Rioja, 2005 Conde De Valdemar Reserva, Rioja, Spain	86
Sangiovese, 2010 Ciampoleto, Rosso di Montalcino DOC	66
Sangiovese, 2009 Ugolforte, Brunello di Montalcino DOCG	110
Shiraz, 2011 Yangarra, McLaren Vale	58
Super Tuscan, 2011 Gaja "Promis", Toscana	92
Super Tuscan, Millepassi, Bolgheri Superiore	125
Syrah Blend, 2011 Lewis Family "Alec's Blend", Napa Valley	125
Syrah, 2011 K Vintners "Milbrandt", Walla Walla	70
Tinta de Toro, 2009 Numanthia, Spain	160
Zinfandel, 2011 Edmeades "Shamrock Vineyard" Mendocino County	60
Zinfandel, 2012 Ridge "Pagani Ranch", Sonoma Valley	85

SAKE BY THE BOTTLE

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.

*pairs well with grill dishes: **Bone-in Pork Chop** or **Umami Surf and Turf**

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.

Gekkeikan “Horin” 300ml: 65/720ml: 125

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.

Takasago Ginga Shizuku “Divine Droplets” 720ml: 160

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**

Smooth & Round

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.

Miyasaka Yawaraka 720ml: 55

Light and smooth, this sake is slightly on the sweet side with notes of plums, herbs, and a hint of coconut.

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

Masumi “Mirror of Truth” 720ml: 74

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**

Hakutsuru “Sho-Une” 300ml: 32/720ml: 75

Junmai Daiginjo – Nada City, Hyogo

Graceful sake shows fruity scents and velvety smoothness with some mineral notes; finishes slightly dry. Great entry-level sake.

Fukucho “Moon on the Water” 300ml: 52/720ml: 104

Junmai Ginjo – Hiroshima

The fruity nose of lime and melon with a hint of fennel. Finishes slightly sweet and a clean mid-palate.

1.8 Liter Sake (serves 20 guests)

Tozai “Typhoon” 100

Tentak Kuni “Hawk in the Heaven” 165

Junmai

Kanbara “Bride of the Fox” 190

Junmai Ginjo

Rihaku “Wandering Poet” 200

Junmai Ginjo

Rihaku “Dreamy Clouds” 165

Nigori/unfiltered

Rich & Bold

Takatenjin “Sword of the Sun” 300ml:45/720ml: 88

Tokubetsu Honjozo – Shizuoka

Spicy honeydew and dry anise dominate up front, the finish is dry with good spicy white pepper and jasmine notes.

*pairs well with heavier dishes: **Adobo Pork Belly**

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.

Tedorigawa “Silver Mountain” 720ml: 84

Yamahai Junmai – Ishikawa

This is a connoisseur’s junmai sake, dry, sharp and smooth all in one. Its mild astringency, characteristic of sakes made using the old yamahai method, is balanced by a faintly discernible sweetness.

Ama No To “Heaven’s Door” 720ml: 90

Tokubetsu Junmai – Akita

Slightly dry, medium bodied which has mouthwatering apple flavors with an agreeable earthiness and focused finish.

*pairs well with spicy food: **Tuna Crispy Rice or Chili Albacore**

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.

Konteki

From one of Japan’s smallest breweries, both are made with Japan’s highest quality rice and local Fushimi mizu, the soft, pure water from Japan’s Eastern Mountains.

Tears of Dawn 720ml: 100

Daiginjo

Pearls of Simplicity 720ml: 110

Junmai Daiginjo

Ty Ku Sake

The TY KU Sake portfolio, brewed in Nara, Japan – the birthplace of Sake, is 100% all natural and completely free of gluten, sulfites & tannins.

Black 720ml: 76

Junmai Ginjo

White 720ml: 225

Junmai Daiginjo

Nigori (unfiltered sake)

Tyku Coconut 330ml: 28/720ml: 60

Junmai Nigori- Nara

Silky texture with the refreshingly sweet taste of coconut and hints of vanilla.

Hakutsuru “Sayuri” 300ml: 30/720ml: 70

Nigori – Hyogo

Refreshing floral bouquet compliments sweet rice and fresh flowers on the palate with a creamy texture.

Murai Nigori Genshu 300ml: 32

Nigori Genshu (undiluted) – Aomori

Smooth and creamy with confectionery aromas, a sweet and milky entry with rich rice flavors, hints of cream, pineapple, coconut and vanilla.

Tozai “Snow Maiden” 300ml: 35/720ml: 75

Junmai Nigori – Kyoto

A drier style nigori with solid weight, bright and fresh aromas of fruit and creamy rice, finishes with pleasant mellowness.

*pairs well with spicy food: **Yellowtail Jalapeno or Oxtail Pot Stickers**

Rock Sake “Cloud” 750ml: 80

Nigori – Oregon

Fresh aroma, slightly sweet, hints of rock melon and coconut with a delicate finish.

