

# 阿夫利

AFURI

DINNER MENU - WINTER 2017

CHEF DE CUISINE - Yoji Harada

EXECUTIVE CHEF - Yasuhiro Kusano

## COLD 冷

### OYSTERS PLATTER\* GFO

housemade yuzu ponzu, scallion, momijioroshi, lemon  
3p/10 6p/18 12p/32

### CHEF'S SPOONS\* 12

1st: sweet shrimp, red crab, quail egg, micro shiso, sesame  
2nd: oyster, uni, ponzu cream, salmon roe, tobiko, caviar, scallion

### KANI & EBI SUNOMONO\* 10

snow crab, shrimp, seaweed, cucumber,  
sambaizu vinaigrette, lemon

### MIXED SEAWEED SALAD v 6

seaweed, sesame dressing, micro greens, lemon

### LOCAL FARM SALAD v 9

organic greens, asian pear, soy vinaigrette

### SEAFOOD SALAD\* 12

seasonal fish, organic greens, tomato, avocado, sesame,  
crispy wonton, oyster soy dressing

### KOBE BEEF TARTARE\* 15

hand cut natural beef, ginger, scallion,  
jidori egg yolk, wonton chip

### HAMACHI JALAPENO SASHIMI\* 15

yellowtail, avocado, jalapeno, housemade yuzukosho  
vinaigrette, micro greens, fried shallots

## HOT 温

### HOUSEMADE GYOZA DUMPLINGS 10

pork, chives, ginger, garlic, napa cabbage, scallion

### KARAAGE 9

Mary's chicken, yuzukosho egg salad,  
shishito pepper, lemon

### TEMPURA PORK 12

Carlton Farm pork belly, shishito pepper, momijioroshi,  
housemade yuzu ponzu

### HOUSEMADE TOFU GFO 8

ginger, scallion, bonito flake, micro shiso, yukari salt, dashi soy

### CHAWANMUSHI\* 9

egg, shiitake mushroom, scallop, shrimp,  
dashi house marinated salmon roe, shiso herbs

### MUSHROOM MISO SOUP GF 5

tofu, scallion

### EDAMAME GF v 3

salt

## SASHIMI 刺身

HAMACHI\* GF ..... 12  
yellowtail

MAGURO\* GF ..... 12  
big eye tuna

SHIMA AJI\* GF ..... 14  
striped jack

SASHIMI MORIAWASE\* GF market fresh ..... 38

BOTAN EBI\* GF ..... 14  
sweet shrimp

SAKE\* GF ..... 10  
salmon

TAI\* GF ..... 13  
sea bream

## RAMEN らーめん

Our menu centers around our signature bowl of Yuzu Shio Ramen; a light-colored broth built upon a reduction made from dried seafood, seaweed, an assortment of salty ingredients, citrus notes of yuzu, and plenty of Umami. Our kitchen uses the same techniques employed in our Nanasawa Atsugi, Kanagawa Prefecture or "central kitchen" at the foot of Afuri mountain.

### YUZU SHIO\* ..... 15

salt tare, chicken broth,  
yuzu citrus squeeze, chashu,  
seasoned bamboo shoots,  
seasoned egg, endive,  
nori seaweed

### TORIGARA SHOYU\*... 14

soy tare, chicken broth,  
seasoned egg, chashu,  
seasoned bamboo shoots,  
endive, nori seaweed

### YUZU RATAN\* ..... 16

spicy soy tare, chicken broth,  
chashu, seasoned bamboo  
shoots, seasoned egg, endive,  
nori seaweed, yuzu peel,  
scallion, sesame seeds

### TONKOTSU\* ..... 16

salt tare, pork broth,  
scallion, chashu, seasoned  
egg, kikurage mushroom,  
red pickled ginger, garlic &  
scallion oil

### TRUFFLE MISO v ..... 18

8 month aged black bean  
miso, hojicha tea, local  
seasonal mushroom,  
truffle oil, Chinese chives,  
beansprout

extra chashu pork 3

extra egg 3

## IRORI & ROBATA GRILL 炭

### GINDARA GF ..... 18

saikyo marinated miso black  
cod, dashi braised bok choy  
chili oil, bonito flake

### KAMO GFO ..... 17

4oz Muscovy duck breast,  
asparagus, scallion, kumquat  
compote, Oregon pinot noir  
yakitori sauce

### SALMON ..... 14

Yuzu Yuan marinated, fried  
lotus, pickled watermelon  
radish, teriyaki & barley  
moromi miso sauce

### SABA GF ..... 16

quick sake cured mackerel,  
apple salad, grilled lemon

### NEGIMA GFO ..... 4

chicken thigh skewer, scallion,  
Oregon pinot noir yakitori sauce

### TSUKUNE ..... 4

skewer, minced chicken breast,  
thigh, ginger, onion, yam potato,  
sansho pepper, poached egg,  
Oregon pinot noir yakitori  
sauce

side of rice 2

### EBI GF ..... 12

jumbo prawns, Jacobsen salt

### KOBE BEEF STEAK GFO .. 12

3oz Snake River Farm rib-eye,  
pickled mushroom, scallion,  
garlic & ponzu sauce

### MUSHROOM VG ..... 10

butter soy, chives

### GYU-TAN GF ..... 15

3oz St. Helens Farm beef  
tongue, Jacobsen salt, black  
pepper, scallion, sesame oil,  
lemon

### TEBA GFO ..... 4

chicken wing skewer, Oregon  
pinot noir yakitori sauce

### SHISHITO PEPPER GF .... 3

skewer, tamari soy sauce,  
bonito flake

### ZUCCHINI v GFO ..... 3

skewer, Oregon pinot noir  
yakitori sauce

### NASU v ..... 3

Japanese eggplant skewer,  
Oregon pinot noir yakitori  
sauce, grated ginger

## SUSHI 寿司

### AFURI\* ..... 18

1st: fresh big eye tuna, daikon  
pickles, scallion, tobiko, house  
marinated salmon roe  
2nd: yellowtail, chives,  
tobiko, house marinated  
salmon roe

### DRAGON\* ..... 14

tempura shrimp, avocado,  
spicy tuna, scallion, chives,  
crispy gyoza skin, eel sauce

### CALIFORNIA\* GF ..... 12

real red crab, mayo, avocado,  
cucumber, tobiko

### VEGETABLE v ..... 8

avocado, asparagus, dried  
squash, yamagobo, cucumber

### SPICY TUNA\* GF ..... 10

fresh big eye tuna, scallion,  
cucumber, tobiko

### CATERPILLAR\* ..... 12

fresh water eel, cucumber,  
avocado, sesame, eel sauce

### RAINBOW\* GF ..... 14

California roll, tuna,  
salmon, yellowtail, avocado,  
tobiko

### CHIRASHI BOWL\* GFO.. 22

big eye tuna, yellowtail,  
striped jack, salmon, sea  
bream, salmon roe, spicy tuna,  
California crab, avocado,  
seaweed, pickled ginger

GF - gluten free GFO - gluten free option VG - vegetarian V - vegan

\*Eating raw or uncooked eggs, meats, or seafood may be harmful to your health. Some items may contain eggs, nuts or shellfish.

## COCKTAILS 合わせ酒

### RINGO 林檎

Shochu Ichiko + Laird's Bonded Apple Brandy  
+ Amaro Nonino + house blended grade A  
maple syrup + dash Scrappy's Black Lemon Bitters  
+ lemon oil  
11

### HOSEKI 宝石

Awamori Shimauta + Suntory Toki  
+ sweet vermouth + Green Chartreuse  
+ dash Angostura Bitters + orange oil  
12

### YUZU 柚子

Ron Matusalem Platino Rum + freshly pressed lime juice  
+ yuzu juice + house blended clover honey syrup + cava  
11

### ENDOMAME 豌豆

mint + house sugar snap pea vodka  
+ freshly pressed lemon juice  
+ simple syrup + egg white  
12

### SHISO 紫蘇

shiso leaves + vodka + Yellow Chartreuse  
freshly pressed lime juice + simple syrup + cold green tea  
+ dash Regan's No.6 Orange Bitters  
11

### KEMURI 煙

Suntory Toki + ume liqueur + housemade spicy ginger  
syrup + lemon + Laphroaig spritz  
14

## WHISKEY FLIGHTS

### STUMP IN MOSS

苔の生えた切り株 20

#### HIBIKI HARMONY

honeylike sweetness, candied orange peel, white chocolate

#### IWAI TRADITION

meaty, with sweet barbecue, cinnamon, syrupy bourbon,  
and sauteed mushroom flavor

#### NIKKA COFFEE GRAIN

bourbon-like vanilla, corn, herbal mint of chamomile with  
sweet vibrant finish

### DROPS OF DEW

露の雫 35

#### TAKETSURU PURE MALT

sherry-soaked plums, raisins, green apple slices, honeyed  
cereal, black pepper, barrel char with hint of coffee

#### HIBIKI 12 YRS

juicy marmalade, orange, cooked apples, cinnamon,  
honey and plum wine

#### HAKUSHU 18 YRS

orange, pear, dry smokiness, with long and fruity Manuka

## BEER

### 麦酒

AFURI YUZU FARMHOUSE ALE .. 7  
The Commons *Next Door*

WANDERLUST IPA ..... 6  
Breakside Brewing *4.6 miles away*

OATMEAL PALE ALE ..... 6  
Burnside Brewing *10 blocks away*

NEVER GIVE AN INCH -  
BLACKBERRY CIDER ..... 7  
Cider Riot *11 blocks away*

SAPPORO PREMIUM LAGER ..... 5

ASAHI SUPER DRY CAN 1L ..... 9

## JAPANESE

### WHISKEY 火酒

YAMAZAKI 18 YRS ..... 55

HIBIKI HARMONY ..... 17

HIBIKI 12 YRS ..... 22

HIBIKI 17 YRS ..... 35

NIKKA COFFEE GRAIN ..... 15

HAKUSHU 18 YRS ..... 50

TAKETSURU ..... 18

TOKI ..... 11

IWAI TRADITION ..... 16

AKASHI ..... 13

YOICHI ..... 22

MIYAGIKYO ..... 22

## SHOCHU

### 焼酎

SATSUMA KURO SHIRANAMI ..... 8  
sweet potato, *Kagoshima, Japan*

IICHIKO ..... 8  
barley, *Oita, Japan*

KAKUSHIGURA ..... 8  
barley, *Kagoshima, Japan*

TOWARI HONKAKU ..... 10  
buckwheat, *Miyazaki, Japan*

AWAMORI SHIMAUTA ..... 9  
long grain rice, *Okinawa, Japan*

*Shochu serving suggestions :*

*\*On the rocks \*Equal parts water \*Equal parts hot water*

*\*Equal parts soda water with lemon*

## SAKE FLIGHTS

### PERPETUAL SNOW

万年雪 20

#### “BRIDE OF THE FOX”

rich, layered, smooth, deep, green grapes, wheat, and  
steamed rice with minerally

#### “CABIN IN THE SNOW”

gamey, funky, mellow, well-balanced, roasted chestnuts,  
brown butter and honey

#### “MT. FUJI”

rich, silky, marshmallow sweetness, crisp with a dry finish

### SHARING AN UMBRELLA

相合傘 18

#### “TRUE TRANSPARENT”

dry, light, smooth, apple, citrus, very elegant

#### “CEDAR BARREL”

cedar, dry, smooth, creamy, rich, aged in cedar cask

#### “MIRROR OF TRUTH”

stone fruit, lightly toasted starchy rice, light guava,  
peach with minerally

### AFTER THE DRIZZLE

雨上がり 24

#### “DEMON SLAYER”

elegant, bright, plum, melon, peach, tangerine  
with unique dryness

#### “BACK TO THE MOUNTAIN”

high acidity, smooth, refreshing, heaps of apple, pear

#### “RISING DRAGON”

scent of wild and flourishing sweetness,  
with a hint of dryness

### FLORIOGRAPHY OF ROSE

薔薇の花言葉 20

#### “LITTLE LILLY”

light, creamy, unfiltered, semi-sweet, cherry blossom,  
and white grape elements

#### “JOTO”

delicate, soft and clean, showing hints of green apple

#### “INE”

dry and slick, earthy, rice, clean, fragrant, pear

# SAKE GLASS POUR AND TOKKURI 酒

4oz / 6oz / 10oz

“BRIDE OF THE FOX”  
rich, layered, smooth, deep, green  
grapes, wheat, and steamed rice  
with minerally  
*Kanbara Junmai Ginjo, Niigata, Kaetsu Brewery*  
11 / 16 / 25

“DEMON SLAYER”  
elegant, bright, plum, melon, peach,  
tangerine with unique dryness  
*Wakatake Onikoroshi Junmai Daiginjo,  
Shizuoka, Omuraya Brewery*  
13 / 20 / 30

“BACK TO THE MOUNTAIN”  
high acidity, smooth, refreshing,  
heaps of apple, pear  
*Kizan Sanban Junmai Ginjo Nama Genshu,  
Nagano, Chikumanishiki Brewery*  
11 / 17 / 26

“TRUE TRANSPARENT”  
dry, light, smooth, apple, citrus,  
very elegant  
*Masumi Karakuchi Kiippon Junmai Ginjo,  
Nagano, Miyasaka Brewery*  
9 / 14 / 22

“CABIN IN THE SNOW”  
gamey, funky mellow, well-balanced,  
roasted chestnuts, brown butter and honey  
*Yuki No Boshu Yamahai Junmai, Akita, Saiya Brewery*  
13 / 21 / 31

“MT. FUJI”  
rich, silky, marshmallow sweetness,  
crisp with a dry finish  
*Eiko Fuji Honjozo, Yamagata, Eiko Fuji Brewery*  
9 / 14 / 22

“SILVER”  
crisp, light, clean, fresh apple,  
refreshing with minerally  
*Momokawa Junmai Ginjo, Oregon, Sake One Brewery*  
7 / 9 / 13

“MIRROR OF TRUTH”  
stone fruit, lightly toasted starchy rice,  
light guava with minerally  
*Seikyo Takehara Junmai, Hiroshima, Nakao Brewery*  
9 / 14 / 22

“RISING DRAGON”  
scent of wild and flourishing sweet  
mash, with a hint of dryness  
*Toryu Tokubetsu Junmai, Fukushima,  
Hakuyou Brewery*  
10 / 15 / 23

“CEDAR BARREL”  
cedary, dry, smooth, creamy, rich,  
aged in cedar cask  
*Kikumamune Junmai Taru, Hyogo,  
Kikumamune Brewery*  
9 / 14 / 22

“INE”  
dry and slick, earthy, rice, clean,  
fragrant, pear  
*Denshin Junmai, Fukui, Ippongi Breweries*  
12 / 18 / 28

“LITTLE LILLY”  
light, creamy, unfiltered, semi-sweet,  
cherry blossom, and white grape elements  
*Hakutsuru Sayuri Junmai Nigori  
(Hyogo, Hakutsuru Brewery, SMV-II)*  
7 / 10 / 15

“JOTO”  
delicate, soft and clean,  
showing hints of green apple  
*Joto Daiginjo, Hiroshima, Nakao Brewery*  
13 / 20 / 30

“MOUNTAIN YUZU”  
fruit, crisp, semi-sweet,  
yuzu citrus infused  
*Tsukasa Botan Yamayuzushibori Kochi  
Tsukasabotan Brewery*  
10 / 15 / 23

## HOT SAKE

“OZEKI”  
dry, rich, well-balanced  
*Junmai, California, Ozeki Brewery*  
- / 7 / 10

“MIRROR OF TRUTH”  
stone fruit, lightly toasted starchy rice,  
light guava with minerally  
*Seikyo Takehara Junmai, Hiroshima, Nakao Brewery*  
- / 16 / 24

“INE”  
dry and slick, earthy, rice,  
clean, fragrant, pear  
*Denshin Junmai, Fukui, Ippongi Breweries*  
- / 20 / 30

“MT. FUJI”  
rich, silky, marshmallow sweetness,  
crisp with a dry finish  
*Eiko Fuji Honjozo, Yamagata, Eiko Fuji Brewery*  
- / 16 / 24

## SAKE BOTTLES

BRIGHT, FRESH,  
AROMATIC

爽

“RED SNAPPER DRAFT” ..... 56  
unpasteurized, jolly, bright, chewy with a nose  
of strawberry, watermelon, very powerful (720ml)  
*Narutotai Ginjo Nama Genshu, Tokushima,  
Mastuura Brewery*

“SILVER” ..... 28  
crisp, light, clean, fresh apple, refreshing, minerally  
(750ml)  
*Momokawa Junmai Ginjo, Oregon, Sake One Brewery*

“JUN” ..... 68  
expressive bright, spring onion, plum, melon,  
mineral, apple, pear, honeydew  
with minerally (720ml)  
*Shimeharisuru Jun Junmai Ginjo, Niigata,  
Miyao Brewery*

“HAPPY BREWERY” ..... 68  
slick, silky, juicy, strawberries, melon, banana,  
velvety and extremely soft (720ml)  
*Fukujun Junmai Ginjo, Hyogo, Kobe Shu-shin-kan  
Brewery*

“SWORD OF THE SUN” ..... 64  
notes of green melon, asian pear and banana,  
smooth and light with a complex finish (750ml)  
*Takatenjin Tokubetsu Honjozo, Shizuoka, Doi Brewery*

“BLACK BULL” ..... 68  
light, bright, earthy, white grape, citrus, elegantly  
long finish (720ml)  
*Kuroushi Junmai Ginjo, Wakayama, Nate Brewery*

“SECRET SEALED” ..... 68  
clean, fruity, light, bright, balanced umami  
*Oyama Junmai Ginjo Fu-inShu, Yamagata,  
Katokihachiro Brewery*

### SPECIALTY

“MOUNTAIN YUZU” ..... 48  
fruity, crisp, semi-sweet, yuzu citrus infused (720ml)  
*Tsukasa Botan Yamayuzushibori Kochi,  
Tsukasabotan Brewery*

ROBUST, RUSTIC,  
RICHER, BIGGER

醇

“NINE-HEADED DRAGON” ..... 64  
clean, pure, soft, silky, mango, peach and  
pineapple (720ml)  
*Kuzuryu Junmai, Fukui, Kokuryu Brewery*

“CEDAR BARREL” ..... 42  
cedary, dry, smooth, creamy, rich, aged in cedar  
cask (720ml)  
*Kikumamune Junmai Taru, Hyogo,  
Kikumamune Brewery*

“INE” ..... 54  
dry and slick, earthy, rice, clean, fragrant,  
pear (720ml)  
*Denshin Junmai, Fukui, Ippongi Breweries*

“THE UMAMI” ..... 72  
earthy, fullness of steamed rice (720ml)  
*Shichida Yamahai Junmai, Saga,  
Tenzan Sake Brewery*

“CABIN IN THE SNOW” ..... 64  
gamey, funky, mellow, well-balanced, roasted  
chestnuts, brown butter and honey (720ml)  
*Yuki No Boshu Yamahai Junmai,  
Akita, Saiya Brewery*

“BIG MOUNTAIN” ..... 48  
caramel, bananas, smooth start, strawberry fruit  
middle, dry finish (720ml)  
*Ohyama Tokubetsu Junmai, Yamagata,  
katokihachiro brewery*

“LITTLE LILLY” ..... 30  
light, creamy, unfiltered, semi-sweet,  
cherry blossom, and white grape elements (720ml)  
*Hakutsuru Sayuri Junmai Nigori, Hyogo,  
Hakutsuru Brewery*

“TWINS OF CRANE” ..... 46  
bright, clear, green apples and sweet melons,  
delicate, dry, and creamy with a pleasant, clean  
finish (720ml)  
*Dewatsuru Junmai Usu-Nigori, Akita,  
Dewatsuru Brewery*

NUANCED, DELICATE,  
ELEGANT

薫

“WHITE CRANE” ..... 52  
honeyed nectarine and creamy vanilla-pear  
custard accented finish, aroma of sauteed  
mushrooms (720ml)  
*Hakutsuru Junmai Daiginjo, Kobe,  
Hakutsuru Brewery*

“GOLD MEDAL” ..... 62  
honeysuckle with hint of ripe bananas, and the  
flavor of fresh honeydew melons (720ml)  
*Ippin Junmai Daiginjo, Ibaraki,  
Yoshikubo Brewery*

“DEMON SLAYER” ..... 78  
elegant, bright, plum, melon, peach, tangerine with  
unique dryness (720ml)  
*Wakatake Onikoroshi Junmai Daiginjo, Shizuoka,  
Omuraya Brewery*

“SHIZUKU” ..... 88  
pleasant fruity aroma, elegant, honey, velvety,  
ripe pear, melon, cooked pear, limited seasonally  
(720ml)  
*Denshin Junmai, Fukui, Ippongi Breweries*

“OTTER FESTIVAL” ..... 130  
luscious, clean, plump, smooth, deep, layered,  
velvety, grapes, flowers, strawberries  
with minerally (720ml)  
*Dassai 23 Junmai Daiginjo, Yamaguchi,  
Asahi Brewery*

“SOPHISTICATED MIND” ..... 160  
supreme, young cantaloupe, honey, peppery,  
multi-layered and delightful, limited seasonally  
(720ml)  
*Senshin Junmai Daiginjo, Niigata, Asahi Brewery*

“MYSTERY” ..... 250  
elegant, soft, expressive and supreme, rich  
fragrance (720ml)  
*Maboroshi Kurobako Junmai Daiginjo Genshu,  
Hiroshima, Nakao Brewery*

“DASSAI BEYOND” ..... 700  
just taste it (720ml)  
*Junmai Daiginjo, Yamaguchi, Asahi Brewery*

## WINE BY GLASS 葡萄酒

3 oz / 6 oz

### WHITE & PINK

ROEDERER ESTATE BRUT  
Chardonnay, Pinot Noir  
Anderson Valley, California, NV  
- / 11

GRUET BRUT ROSE  
Pinot Noir, New Mexico, NV  
- / 10

CHATEAU GRAVILLE-LACOSTE  
GRAVES BLANC  
Semillon, Sauvignon Blanc,  
Muscadelle  
Bordeaux, France, 15  
6 / 10

### WHITE & PINK

CHEHALEM INOX  
Chardonnay  
Willamette Valley, Oregon, 14  
6 / 10

DOMAINE VRIGNAUD  
Chablis  
Burgundy, France, 14  
7 / 12

ALEXELI ESTATE ROSE  
Pinot Noir  
Willamette Valley, Oregon, 15  
6 / 10

### REDS

LOUIS LATOUR VALMOISSINE  
Pinot Noir, Burgundy, France, 13  
7 / 11

ALEXELI ESTATE  
Pinot Noir, Willamette Valley, Oregon, 14  
6 / 10

VIETTI BARBERA D'ASTI TRE VIGNE  
Barbera, Piedmont, Italy, 14  
6 / 10

CHATEAU BLAIGNAN  
Cabernet Sauvignon, Merlot  
Bordeaux, France, 14  
8 / 13

## WINE BOTTLES

### BUBBLES

vibrant stone fruit, blooming honeysuckle,  
toasted brioche & delicate coiling bubbles

BAUMARD CREMANT BRUT  
TURQUOISE ..... 48  
Chenin Blanc, Cabernet Franc  
Loire Valley, France, NV

TATtinger LA FRANCAISE  
BRUT RESERVE ..... 78  
Chardonnay, Pinot Noir, Pinot Meunier  
Champagne, France, NV

GASTON-CHIQUET BLANC DE  
BLANCS D'AY, GRAND CRU ..... 108  
Chardonnay  
Champagne, France, NV

CHAMPAGNE DEUTZ ..... 128  
Brut Rosé, Pinot Noir, Chardonnay  
Champagne, France, NV

### SAUVIGNON BLANC & SEMILLON

pink grapefruit, lemon meringue, daisy petals  
& bright acidity

PATIENT COTTAT SANCERRE  
ANCIENNES VIGNES ..... 48  
Sauvignon Blanc  
Loire Valley, France, 15

RUSSIZ SUPERIORE ..... 56  
Sauvignon Blanc, Collio  
Friule, Italy, 14

CAKEBREAD ..... 68  
Sauvignon Blanc  
Napa, California, 14

### ADVENTUROUS WHITES

crisp spices, spring flowers, banana cream,  
asian pear, peach, cobbler & dry mineral

ABACELA ..... 38  
Albarino  
Umpqua Valley, Oregon, 15

ADELSHEIM ..... 38  
Pinot Gris  
Willamette Valley, Oregon, 15

BAUMARD SAVENNIERES ..... 56  
Chenin Blanc  
Loire Valley, France, 12

### CHARDONNAY

ripe tropical fruits, apple pie, dried banana,  
brown sugar, vanilla & truffle

MOUNT EDEN VINEYARDS ..... 44  
Edna Valley, California, 14

GRAN MORAINES ..... 68  
Yamhill Carlton, Oregon, 13

CHATEAU MONTELENA ..... 96  
Napa Valley, California, 13

JOSEPH DROUHIN  
MEURSAULT ..... 108  
Burgundy, France, 13

ROLAND LAVANTUREUX CHABLIS  
VAUDESIR GRAND CRU ..... 136  
Burgundy, France, 14

### PINK

cherry, wild strawberry, violet, marmalade,  
pink pepper, lemongrass & rose

DOMAINE OTT DE "BYOTT" ..... 48  
Grenache, Cinsault, Syrah, Cabernet Sauvignon  
Cotes de Provence, France, 15

CHATEAU MIRAVAL ..... 54  
Grenache, Syrah, Rolle  
Cotes de Provence, France, 15

DOMAINE SERENE "R" ..... 64  
Proprietary  
Dundee Hills, Oregon, NV

### PINOT NOIR

wild strawberry, black cherry, blooming roses,  
smoke & spice

ELIZABETH CHAMBERS CELLAR ..... 48  
Willamette Valley, Oregon, 13

J. HOFSTATTER MECZAN ..... 56  
Pinot Nero  
Trentino-Alto Adige, Italy, 13

ALEXANA ESTATE ..... 58  
Willamette Valley, Oregon, 14

SOUTHERN RIGHT ..... 62  
Pinotage  
Western Cape, South Africa, 15

FAILLA ..... 78  
Sonoma Coast, California, 13

HENRI GOUGES NUITS  
ST. GEORGES ..... 148  
Burgundy, France, 13

### DARING REDS

jam, spices, dew moistened violets,  
ripe blueberry, fig & opulent dark fruits

SYNCLINE SUBDUCTION RED .... 46  
Syrah, Mourvedre, Carignan  
Columbia Valley, Washington, 15

BADIA A COLTIBUONO  
CHIANTI CLASSICO ..... 46  
Sangiovese, Canaiolo  
Tuscany, Italy, 14

### MERLOT & CABERNET SAUVIGNON

cassis, tobacco, cocoa powder, blackberry &  
cherry immersed in velvet tannins

CHATEAU BLAIGNAN ..... 44  
Cabernet Sauvignon, Merlot, Cabernet Franc  
Bordeaux, France, 12

JUSTIN ..... 56  
Cabernet Sauvignon  
Paso Robles, California, 14

L'ECOLE NO 41 ..... 84  
Cabernet Sauvignon  
Walla Walla, Washington, 13

CHATEAU LAFLEUR  
GAZIN POMEROL ..... 136  
Merlot, Cabernet Franc  
Awaiting Vintage, 12

\* Vintage subject to change

## SOFT DRINKS ソフトドリンク

Mexican Coca-Cola ..... 3  
Sprite ..... 3  
Ginger Ale ala Minute ..... 5  
Yuzu Limeade ..... 5

Housemade Lemonade ..... 4  
Housemade Limeade ..... 4  
Exceptional Iced Tea ..... 3  
Steven Smith Teas

"Sencha" ..... 4  
deep steamed green tea  
"Genmaicha" ..... 4  
green tea with matcha and roasted rice  
"Hojicha" ..... 4  
roasted green tea

Chamomile Flowers ..... 3  
Steven Smith Teas  
Spearmint ..... 3  
Steven Smith Teas  
Coffee ..... 3  
Blue Creek blend, Water Avenue Coffee