

BEVERAGES

ROSE

Florensac, Cotes de Thau, France 8 / 24

LIGHT BODIED WHITE

Vaca Das Cordas Vino Verde, Portugal 30

Montefresco Pinot Grigio, Italy 8 / 24

Sungarden Riesling, Germany 8 / 24

Aichenberg Gruner Veltliner, Austria 8 / 24

Mapuche Sauvignon Blanc, Chile 9 / 27

MEDIUM – FULL BODIED WHITE

Kamiak Windust White, Columbia Valley, Washington. 8 / 24

Paris Valley Road Chardonnay, California 27

The Path Chardonnay, Sonoma, California 7 / 21

LIGHT BODIED RED

The Path Pinot Noir, Sonoma, California 7 / 21

Heron Pinot Noir, California 30

Pietra Majella Montepulciano D’Abruzzo 8 / 24

MEDIUM – FULL BODIED RED

Paris Valley Road Founders Blend, California 27

Lavergne Bordeaux, France. 9 / 27

Gunsight Rock Cabernet Sauvignon, Paso Robles, California. 10 / 28

Peirano Estates Petite Sirah, Lodi, California. 8 / 24

Punta Pays Malbec, Mendoza, Argentina 9 / 27

Opolo Summit Creek Merlot 27

Calcu Carmenere 27

CRAFT BEERS

Wednesday Cat Belgian Style White Ale, Japan 7.00

Echigo Japanese Stout 6.50

Echigo Japanese Red Ale. 6.50

3 Taverns Prince of Pilsner, Decatur, GA 4.75

3 Taverns Night on Ponce IPA, Decatur, GA 4.75

33 Vietnam 4.50

SAKE

Kizakura Junmai Ginjo

Clean, light and semi sweet Junmai Ginjo sake with beautiful floral fragrance up front from Kizakura original Hana Kobo (flower yeast) and crisp finish at the end 15

Kikusui Funaguchi Jukusei

Year aged Ginjo Nama Genshu is a rich, dense sake that is absolutely delicious. These dynamite 200ml cans pack a punch 17

Homare Yuzu Sake

Sweet and citrusy Junmai blend made with Yuzu. Easy and uncomplicated 24

Kizakura Nigori Unfiltered

Slightly Sweet with a clean, acidic palate and fresh finish 15

Blue Bunny Sparkling

Elegantly sweet with the vibrant aroma and rich flavor of fresh blueberries . 18

Hakkasian Sparkling Nigori Unfiltered

Delightfully bubbly, aromatic and well-balanced. Slightly creamy yet refreshing 34

AFTER DINNER

Hakkaisan Kijohshu

Superbly sweet and fruit forward. Fermented with sake instead of water, residual sugar gives this a luscious finish 30

SAKE COCKTAILS

Snow Blossom

A beautiful, aromatic drink with Nigori Sake, Dry Sake, Housemade Lemongrass Syrup, Lemon Juice and a Dash of Orange Flower Water 10.95

Sake Cucumber Sour

Crisp and refreshing with Dry Sake, Fresh Lemon Juice, Housemade Lemongrass Syrup and Cucumbers . 8.95

Lychee Cooler

Perfect combination of sweet and tart with Dry Sake, Lychee Fruit, Fresh Lime Juice topped with Housemade Ginger Syrup 9.95

Nigori Tea

A play on Thai Tea with Nigori Sake, Tea and Sweetened Condensed Milk. 10.95

Sake Sangria

A fruity blend of Dry Sake, Fresh Orange Juice, Fresh Lemon Juice and an array of Seasonal Fruit 7.95

Honey Cloud

The Honey and Fresh Orange melt together with the Nigori Sake . . 9.95

Coconut Cooler

Perfectly refreshing blend of Dry Sake and Slightly Sweetened Coconut Water topped with Lemongrass. . 8.95

CHATEAU SAIGON

4300 BUFORD HWY N.E. NO. 218 ATLANTA, GA. 30345