



## STAG'S LEAP WINE CELLARS

During our soft opening, we're delighted to exclusively feature Stag's Leap Wine Cellars, a beacon of Napa Valley winemaking. Celebrated for its historic victory at the 1976 Judgment of Paris, Stag's Leap exemplifies winemaking artistry and innovation. Join us in savoring these select vintages.

### WHITE WINE

Chardonnay KARIA	\$27/glass	\$98/btl
Sauvignon Blanc AVETA	\$25/glass	\$89/btl

### RED WINE

Hands of Time Red Blend, 2019	\$25/glass	\$89/btl
Cabernet Sauvignon ARTEMIS, 2020	\$49/glass	\$189/btl
Cabernet Sauvignon FAY, 2003		\$289/btl
Cabernet Sauvignon FAY, 2004		\$349/btl
Cabernet Sauvignon S.L.V, 2004		\$459/btl
Cabernet Sauvignon CASK 23, 2014		\$489/btl
Cabernet Sauvignon CASK 23, 1984		\$888/btl

### Other

"Hightball" - House aged Whisky barreled Shochu		\$15/glass
"Ume Sour" - House aged plum wine with soda		\$15/glass
Chiyomusubi Goriki 40 JDGJ Sake	\$25/glass	\$85/btl
House White	\$15/glass	\$69/btl
House Red	\$16/glass	\$74/btl
Bottle Sparkling / Spring Water		\$9/btl
Matcha Cola Soda		\$9/btl



# 昭和

SHŌWA 

Welcome to SHŌWA Le Gourmet Tonkatsu

At SHŌWA, we pride ourselves on blending the art of traditional Japanese cuisine with innovative culinary techniques. Our dishes are a homage to the past and a celebration of the present. Each ingredient is carefully selected and prepared to offer you an exquisite dining experience. *We are proud to bring you the freshest fish directly from Tokyo's Toyosu Market to your table.* Thank you for joining us on this gastronomic journey where history meets modernity on your plate.

## テイステイングメニュー | 2024 Sample Menu

### Add-On Stag's Leap Wine Cellars Experience

**Wine and Sake Pairing | \$80 per guest**

Indulge in a thoughtfully curated pairing that highlights the nuanced flavors of our dishes with the esteemed selections from Stag's Leap Wine Cellars and JDGJ sake.

#### Goriki 40 Junmai Daiginjo Sake

Sauvignon Blanc AVETA	Napa Valley
Chardonnay KARIA	Napa Valley
Hands of Time Blend	Napa Valley
Cabernet Sauvignon ARTEMIS	Napa Valley

## 先付け| Sakizuke

(Japanese Amuse-Bouche, Served Prior To Your Arrival)

### もっちり饅頭カプレーゼ | Mochiri Manju Caprese

Italian-Inspired Caprese Salad with Homemade Sesame Tofu

### 白和え | Shira-A

Sesame-Dressed Greens and Tofu

### 蓮根饅頭 | Renkon Manjyu

Savory Stuffed Lotus Root

### お浸し | Ohitashi

Dashi-Marinated Blanched Greens.

## スターター | Starters

### 雲丹ネギトロといくらタルタル | Uni Toro Tartar With Ikura

Chopped Bluefin Toro with Hokkaido Bafun Uni, Enhanced with The Richness of Ikura

### 季節の魚 | Kisetsu No Sakana

Experience Seasonal Perfection with Our Exquisite Fish Dish.

## カツのテイスティング | Katsu Tasting

### カニコロッケ | Crab Croquette

Velvety Custard Filling Encased in Short Grain Panko, Enveloped with Dungeness Crab

### 野菜串揚げ | Vegetable Kushi-Age

Seasonal Vegetable in Herbs Blended Short Grain Panko Breading

### 30日間熟成黒豚ロース | 30 Days Dry-Aged Kurobuta Loin Katsu

Exceptionally Flavorful Kurobuta Pork, Aged 30 Days with Fresh Long Grain Panko

### イベリコヒレカツ | Iberico Tenderloin Katsu

Premium Iberico Pork Tenderloin, The Wagyu of Pork with Fresh Long Grain Panko

### 🍷 | Shime (The Concluding Course)

Shime Refers to The Final Dish in A Japanese Meal, Meant to Conclude the Feast and Satisfy the Palate.

## アラカルト追加 | Add-On À La Carte Starters

### 自家製雲丹とキャビア | Fresh Tofu with Uni & Caviar - \$25

Homemade Tofu Topped Bafun Uni and Exquisite Caviar (Serving Per Guest)

### たこエスカルゴ | Tako Escargot - \$25

Classic French Escargot Sauce with Tender Octopus (Serves 2-4 Guests)

### シーフードカレーパエリア | Seafood Curry Paella - \$35

A Fusion Delight of Rich Seafood Curry Paella (Serves 2 Guests)

### 本鮪の刺身テイスティング | Bluefin Tuna Sashimi - \$25

An Assortment of O'toro, Chu Toro, Akami (Serving Per Guest)

## アラカルト追加 | Add-On À La Carte Katsu and Others

### 和牛サンド | Wagyu Sando - \$45

Lava Rock Seared Wagyu, Japanese fluffy toast (Serves 2 Guests)

### クマエビカツ | Kuma Ebi Katsu - \$59

Fried Giant Shrimp, the Largest in the World (Serves 2 Guests)

### 牡蠣フライ | Oyster katsu \$10

Toyosu market imported Japanese oyster (per pc)

### アジフライ | Aji Fry - \$15

Imported Japanese Aji, Breaded with Rice Panko (per pc)

### イベリコロインしゃぶしゃぶ | Iberico Loin Shabu - \$35

Sliced Iberico Pork Loin for Shabu Shabu, the Wagyu of Pork (Serves 2 Guests)

## デザート | Desserts

### すいかかき氷と手作りもち | Suika Shave Ice

Handmade Watermelon Shaved Ice with Freshly Made Mochi and Menji Red Bean