



SUNDA
NEW ASIAN

Wine and Sake

WINES BY THE GLASS

Whites	Glass / Bottle
Assyrtiko/Athiri , Domaine Sigalas, Greece	11/44
Carricante , Tenuta Scilio, Sicily	12/48
Chardonnay , Sanford, Santa Rita Hills	15/56
Colombard , Pierre et Papa, Cotes de Gascogne	9/36
Meritage , Cosentino "The Novelist", Napa	13/60
Moscato , Elvio Tintero "Grangia", Piedmont	10/40
Pinot Grigio , Riff, Italy	10/40
Pinot Gris , Wairau, New Zealand	11/44
Riesling , Schloss Johannisberg, Rheingau	14/56
Sauvignon Blanc , Château Graille-Lacoste, Bordeaux	11/44
Sauvignon Blanc , Cloudy Bay, New Zealand	13/52
Sauvignon Blanc , Loveblock, New Zealand	12/48
Sauvignon Blanc Blend , Gramona "Gessami", Spain	11/44
Vermentino , Poggio al Tesoro, Toscana	12/48

Rosé	Glass / Bottle / Magnum
<p>Jean Luc Colombo, Provence 9/36/70</p> <p>Soft, delicate pink. Subtle hints of peach, rose petal and pepper on the nose. Dry and complex, with intriguing notes of raspberries, fresh cherry, and fennel.</p>	
<p>Reichsrat Von Buhl, Germany 11/44</p> <p>Fresh, juicy, elegant and deliciously mouthwatering. Created from solely Pinot Noir grapes, this Pfalz Rosé is bright and bubbly with hints of watermelon, ripe cherries, and juicy raspberries.</p>	
<p>Caymus "Belle Glos", California 12/48</p> <p>This wine exudes bright strawberry and fresh cranberry aromas. Ripe strawberry flavors carry through to the plush mid-palate and are complemented by delightful apricots and cream, creating lovely texture and depth.</p>	
<p>Couly-Dutheil, Chinon 10/40</p> <p>Arnaud Couly creates this masterpiece from 100% Cab Franc specifically grown to create this Rosé. The fruited aromatics will overwhelm your senses. The focus on the nose and palate contains bright berries and other red fruits.</p>	
Rosé Flight (3 oz portions each)	22

2014 La Vidaubanaise	750ml: 50
Le Provençal , Provence	1.5 Liter: 95
2013 Planeta Rosé , Sicily	44
2014 Chateau Puech-Haut	750ml: 55
"Prestige" , Languedoc	1.5 Liter: 100

Reds

Cab , Chateau Smith, Columbia Valley	11/44
Cab , Hall, Napa	16/64
Cab Franc Blend , Atalon "Pauline's Cuvée", Napa	14/55
Grenache , Ateca Old Vines, Spain	11/44
Malbec , Luigi Bosca D.O.C., Argentina	14/55
Merlot , Charles Smith Velvet Devil, Washington	9/38
Petite Sirah , Stags' Leap Winery, Napa	16/64
Pinot Noir , Bethel Heights, Oregon	15/58
Pinot Noir , Jean-Claude Boisset, "Les Ursulines" Burgundy	11/44
Rioja , Conde de Valdemar "Inspiracion", Spain	12/48
Schiava , Elena Walch, Alto Adige	9/36
Super Tuscan , IL Fauno, Tuscany	15/70

BUBBLES

	Glass / Bottle
Cava, Aria Brut, Spain	40
Champagne, Dampierre, France	16/80
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
Champagne Rosè, Beau Joie, France	255
Champagne Rosè, Billecart Salmon Brut, France	215
Champagne Rosè, Laurent Perrier, France	130
Champagne Rosè, Perrier-Jouët, France	200
Champagne Rosè, Veuve Clicquot, France	22/120
Prosecco, Adami, Italy	45
Prosecco, Terre Gaie, Italy	10/40
Sparkling Rosè, Chandon Brut, Napa Valley	50
Sparkling Rosè, Gruet, New Mexico	11/44

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
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
Gekkeikan Laurel Wreath Crown Single serve warm sake	9 (5 oz)
After Dinner Sake	
Yuzu Omoi (yuzu citrus flavored)	9 (2 oz)/68 (500ml)
Tyku Coconut (coconut flavored)	10 (3.5 oz)

(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 (3oz) Infused with ginseng root	15

WINE BY THE BOTTLE

Whites

Chardonnay

2012 Louis Jadot, Chablis	73
2012 La Crema, Monterey	52
2011 Iron Horse “Unoaked”, Russian River	64
2012 Jordan, Russian River	68
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	89
2012 Lewis Family, Napa Valley	110
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	115
2013 Giles Noblet, Macon-Fuisse	44

Interesting Whites

Albarino, Pazo Senoras, Rias-Bixas	46
Dry Riesling, 2013 Ravines, New York	46
Falanghina, 2013 Feudo San Gregorio, Campania	42
Gewurztraminer, 2012 Dom Weinbach RSV, Alsace	80
Gewurztraminer, 2013 Paul Cluver, Elgin	45
Muller Thurgau, 2013, Cortaccia, Italy	48
Muller Thurgau, 2013, Abbazia Di Novacella, Alto Adige	46
Riesling, 2012 Trimbach, Alsace	48
Riesling-Piesporter, 2012 Hirschbach & Sohne, Mosel	42
Semillon/Sauv Blanc, 2013, Stonestreet “Terrace Ridge”, Alexander Valley	70
Verdejo, 2011 Condesa Eylo, Spain	48

Sauvignon Blanc

2013 Roger Moreaux, Sancerre	60
2013 Pascal Jolivet, Sancerre	70
2010 La Doucette, Pouilly-Fume	90
2013 Galerie, Napa Valley	60
2013 Groth, Napa Valley	48
2009 Lail Vineyards “Georgia”, Napa	225
2013 Mahi, Marlborough	42

Pinot Grigio/Gris

2013 Cortaccia, Alto Adige	48
2011 Jermann, Friuli	72
2013 Panther Creek, Willamette Valley	45
2013 Astrolabe, Marlborough	48
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 Stonestreet, Alexander Mountain	75
2010 Anthonij Rupert "OPTIMA", South Africa	80
2010 Tamarack, Walla Walla	88
2009 Mazzei "Philip", Toscana IGT	95
2011 Chappellet Signature, Napa Valley	100
2012 Stag's Leap Wine Cellars "Artemis", Napa Valley	110
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
2011 Lewis Family Reserve, Napa Valley	250
2008 Charles Woodson "24", Napa Valley	300
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	69
2012 Loveblock, Marlborough	71
2011 Panther Creek, Willamette Valley	75
2012 J Vineyards, Russian River	78
2011 Pahlmeyer, Sonoma Coast	180
2012 Patricia Green "Freedom Hill", Willamette Valley	84
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
2012 Bergstrom "Cumberland RSV", Willamette Valley	180
2009 Domaine de la Vougeraie Clos de Vougeot Grand Cru, Burgundy	305
2009 Bouchard Aine & Fils Gevrey-Chambertin, Cote de Nuits	108
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	68
2010 Shafer, Napa Valley	120
2010 La Jota, Howell Mountain, Napa Valley	150

Adventurous Reds

Barbera, 2007 Colbertina, Barbera d'Alba DOC	69
Barolo, 2009 Fontanafredda "Serralunga", Piedmonte	105
Cab/Cab Franc Blend, 2011 Collina Dalla Valle, Napa	250
Cab Franc, 2012 Ravines, New York	48
Cab Franc, 2011 La Jota, Howell Mountain	150
Cab Franc Blend, 2010 Triple C, Chile	73
Carmenere, 2008 Grial, Apalta Valley, Colchagua	120
Gamay, 2013 Lapierre, Morgon	70
GSM Blend, 2010 Hecht & Bannier, Roussillon	68
Malbec, 2012 Susana Balbo, Argentina	64
Malbec, 2011 Tikal "Amorio", Mendoza	80
Meritage, 2010 Opus One, Napa Valley	400
Nebbiolo, 2008 Travaglini "Gattinara", Piedmonte	73
Red Blend, 2011 Chimney Rock "Elevage", Napa Valley	160
Red Blend, 2013 Orin Swift "Prisoner", Napa Valley	88
Red Blend, 2011 Paraduxx by Duckhorn, Napa Valley	84
Rioja, 2005 Conde De Valdemar Reserva, Rioja, Spain	86
Sangiovese, 2010 Ciampoleto, Rosso di Montalcino DOC	68
Sangiovese, 2009 Ugolforte, Brunello di Montalcino DOCG	110
Shiraz, 2011 Yangarra, McLaren Vale	58
Super Tuscan, 2012 Gaja "Promis", Toscana	95
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

SAKE BY THE BOTTLE

300ml Sake (serves 1-2 guests)

- 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.
- Hakutsuru “Sho-Une”** 300ml: 38
Junmai Daiginjo – Nada City, Hyogo 720ml: 75
Graceful sake shows fruity scents and velvety smoothness with some mineral notes; finishes slightly dry. Great entry-level sake.
- Takatenjin “Sword of the Sun”** 300ml: 45
Tokubetsu Honjozo – Shizuoka
Spicy honeydew and dry anise dominate up front, the finish is dry with good spicy white pepper and jasmine notes.
- Tentakakuni “Hawk in the Heavens”** 300ml: 48
Junmai – Tochigi 720ml: 90
Dry and crisp, the flavors are dominated by mixed nuts, fresh cut green grass with well-rounded rich mouthfeel.
- Tedorigawa “Chrysanthemum Meadow”** 300ml : 48
Yamahai Daiginjo – Ishikawa
No other yamahai daiginjo sake brewed in Japan tastes this way: supple, racy and eminently drinkable over long periods of time.
- Dewazakura “Sakura Boy”** 300ml: 52
Mini-Daiginjo – Yamagata
Mellow, pure, and made for simple enjoyment. Combining a mild aroma and clean finish with easy drinkability.
- 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.
- Gekkeikan “Horin”** 300ml: 65
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.

Nigori (unfiltered sake)

- Tyku Coconut** 330ml: 28
Junmai Nigori – Nara 720ml: 55
Silky texture with the refreshingly sweet taste of coconut and hints of vanilla.
- Hakutsuru “Sayuri”** 300ml: 30
Nigori – Hyogo 720ml: 70
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
Junmai Nigori – Kyoto 720ml: 75
A drier style nigori with solid weight, bright and fresh aromas of fruit and creamy rice, finishes with pleasant mellowness.
- Shimizu-No-Mai “Pure Snow”** 300ml: 42
Junmai Nigori – Akita
Robust flavor with distinctive texture accompanied by notes of ginger, asian pear, and cantaloupe
- Kamoizumi “Summer Snow”** 500ml: 74
Nigori Ginjo – Hiroshima
Creamy and brimming with exuberant natural flavor. Mildly sweet, yet surprisingly tart but robust. Great with spicy and tempura dishes.
- *pairs well with spicy dishes: Seoul Fried Chicken & Miso Cauliflower
- Rock Sake “Cloud”** 750ml: 80
Nigori – Oregon
Fresh aroma, slightly sweet, hints of rock melon and coconut with a delicate finish.

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.

Hoyo “Fair Maiden” 500ml: 85
Junmai Daiginjo – Miyagi
Transparently light with a touch of anise. Floral aroma and luscious flavor extend invitation to the world of sake enjoyment.

*pairs well with grill dishes: **Wagyu Ribeye or Prime NY Steak**

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.

Smooth & Round

Miyasaka Yawaraka “Sake Matinee” 720ml: 55
Junmai – Nagano
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**

Chiyonosono “Shared Promise” 720ml : 78
Junmai – Kumamoto
Delicate and soft, with a hint of sweetness coddled in layers of umami. Subtle floral notes and orange citrus, with a bit of pepper on the finish.

Shimizu-No-Mai “Pure Dawn” 720ml: 92
Junmai Ginjo – Akita
Hints of orange peel and light floral notes, with an underlying minerality. Creamy, finishes soft-sweet to dry.

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.

Elegant & Complex

Takasago Ginga Shizuku “Divine Droplets” 720ml: 145
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.

Tensei “Thousand Waves” 500ml: 180
Tokubetsu Junmai Yamahai – Kanagawa
A firm initial layered complexity, including subtle tart, sweet, and gamey notes, highlighted by citrus and banana aromas with a cocoa tinged flavor. Aged in a bomb shelter.

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**

Tyku “White” 330ml: 115
Junmai Daiginjo – Yamagata 720ml: 225
Exceptionally refined & smooth, uniting floral notes with hints of banana and vanilla.

1.8 Liter Sake
(serves 20 guests)

Tozai “Typhoon” 100

Kyoto

Dried lemon and lavender follow through on a brisk, soft entry to a dry-yet-fruity light body with hints of apple custard, jicama and nutskin. Finishes with a crisp, lightly tannic fade.

Kanbara “Bride of the Fox” 190

Junmai Ginjo - Niigata

High-pitched, nuanced nose combines melon, lime, mint, nuts and dusty fresh herbs. Juicy and intense, with assertive flavors of citrus fruit, melon, herbs, spices and nuts. Not a heavy style but boasts impressive palate presence and plenty of character. The long finish hints at melon and nuts.

Rihaku “Wandering Poet” 200

Junmai Ginjo - Shimane

This well-rounded sake with notes of banana and very-ripe honeydew aroma has clean, crisp acidity that highlights its light-to-medium body. The lingering finish moves from juicy fruitiness to green, herbal notes making it a great food companion.

Rihaku “Dreamy Clouds” 165

Tokubetsu Junmai Nigori (unfiltered) - Shimane

The nose is led by steamed rice, fresh red plums, and suggestions of roasted peanuts. Bright and lean in the mouth, unlike many Nigori, and the impact is chewy with sweet rice flavors intermingling with the nutty and slightly fruity characteristics of the sake.