

## Common & Recent Verbals

2/19/22

### **Wasabi Caesar** \*Dairy \*Soy (sauce in dressing) \*Gluten

- Bibb lettuce, wasabi-caesar dressing, crispy yuba, parmesan, shaved black truffle

### **Caviar Tacos** \*Gluten (shell has flour)

- single small squid ink taco with avocado-yuzu purée and black sturgeon caviar

### **HOP Pasta** \*Onion \*Soy

- julienned heart of palm, chili-garlic btr, shrooms, chry tom, ito togarashi, dry miso, shvd asp
- opt: mentaiko (spicy cod roe) carbonara (hvy crm, yolk) w/enoki, kizami nori
- OR squid ink pasta: julienned HOP, squid ink sauce, 2 oz squid

### **Tako Carpaccio** \*GF/DF

- Mizu Dako suckers ckd w/daikon->6 slc torchon; bottarga, awanori (nori flakes), jala/fres vins

### **Tacos** \*Gluten \*Soy

- 2 tacos w/ ground seared Miyazaki, sake-onion purée, yellow anticucho, cilantro
- OR 3 tacos w/pan-seared bass, bibb, cilantro, and red anticucho

### **Miyazaki Filet** \*Soy \*Gluten (shoyu)

- \$40/oz; ginger-garlic shoyu glaze, charred rosemary, potato millefeuille

### **Wakame Crab Cake** \*Shellfish \*Soy \*Dairy \*Gluten

- 2 oz pan-seared crab cake w/ponzu mayo, balsamic reduction, lemon wedges

### **Muscovy Duck Breast Medallions** \*Soy \*Gluten

- foraged shrooms, blackberries, blackberry-matsutake shoyu, spruce ponzu, spruce tips

### **Spanish Octopus** \*DFGF

- Arm brsd w/garlic/sake & charcoal grilled, chilled as terrine, eda puree, tomato, eda, micros

### **Foie Ganache** \*Soy \*Dairy

- crispy rice, foie ganache (cream) topped w/puffed soba & preserved blueberry, spruce syrup

### **Fish & Chips** \*Gluten \*Soy

- Sea Bass tempura with fingerling potatoes, dry miso, and ponzu mayo

**Shrooms:** Matsutake, Lobster, Hedgehog; NS \$25, Temp \$5; Soup +\$3; Toban/Warm Sald +\$7

**Oysters:** Shigoku/Kumomoto/Oishi/Ichiban/Nisqually (WA), Kusshi (BC), Coromandel (NZ)

**Uni:** Santa Barbara and/or Japan (or Canadian: not as sweet as SB; sashimi preps only)

**Truffle:** Spanish Burgundy black truffle (\$10/g), Italian white truffle (\$20/g, more aromatic)

**Toro:** O-Toro from Spain

### **Mochi**

Chocolate

White Choc Raspbry

Choc HazInt (vegan)

Matcha Coconut (vegan)

### **Sorbet**

Mango-Passionfruit

Mixed Berry

### **Shaved Ice**

Strawberry

Green Tea

Chicha Morada

Salted Toffee/Miso

Cherry Chocolate

### **Ice Cream**

Vanilla

Green Tea

Adzuki Shiraz

Butterscotch

### **Sashimi Preparations**

**New Style** \*Gluten (soy sauce; GF on request) \*Soy \*Sesame \*Onion (chive)

- 8 salmon slices (or whitefish/scallop/beef) sashimi w/garlic purée, julienned ginger, chive, & yuzu-soy sauce, lightly seared w/hot sesame & olive oil, finished w/ sesame seeds

**Tiradito** \*Gluten (soy salt; GF by subbing black lava salt) \*Soy (same)

- 8 fluke slices (or whitefish/octopus/scallop) sashimi w/Nobu soy salt, Peruvian rocotto chili paste, finished with yuzu-lemon juice—chef recommends a cilantro leaf with each slice

**Jalapeño** \*Gluten (GF on request) \*Soy

- 6 slices yellowtail/hamachi (or kanpachi, toro, maguro, wild salmon) sashimi w/garlic purée, shaved serrano, & yuzu-soy. Chef suggests each piece w/cilantro leaf to balance hot pepper

**Dry Miso** \*Soy \*Onion (chive) \*Dairy (garlic chip)

- 8 Tai/Japanese Snapper slices w/dried red miso, chive, garlic chips, yuzu-lemon jc, olive oil

**Su Miso** \*Soy

- 5 lightly seared slices of salmon (or toro or akamutsu) served in karashi su miso (sweet mustard miso sauce, with rice vinegar), and topped with nori seaweed flakes

**Truffle** \*Onion (chive) \*Gluten (truff vin—can sub yuzu-OO) \*Soy (same)

- 6 slices of bincho/albacore (or Bluefin tuna) sashimi, lightly seared, w/truffle vinaigrette (yuzu dressing, white truffle oil), topped w/dried miso powder, chive, & shaved black truffle

**Wasabi Salsa** \*Soy (ponzu; can't be soy-free) \*Gluten (ponzu & salsa itself; can't be GF)

- 5 lightly seared slices of toro (or whitefish, salmon, tuna, oyster) sashimi (or 8 slices scallop) topped with pickled wasabi salsa, ponzu sauce, and ito togarashi (threaded spice)

## Sushi & Rolls

\*All Sushi/Sashimi is GF except Anago, Ikura, Masago, and Unagi

<b>Aburi</b>	lightly grilled, bit smoky	<b>Maguro</b>	Bigeye Tuna (aka Bachi)
<b>Aji</b>	Horse Mckrl (fatty); MO+scal	<b>Masago</b>	Smelt Egg
<b>Ama Ebi</b>	Sweet Shrimp (raw tail, fried head)	<b>Mirugai</b>	Jumbo Clam
<b>Anago</b>	Sea Eel (poached)	<b>Saba</b>	Mackerel (oily); w/shiraita kombu
<b>Awabi</b>	Baby Abalone (poached)	<b>Sake</b>	Scottish Salmon
<b>Ebi</b>	Shrimp	<b>Tai</b>	Jap. Snapper; w/Maldon salt, shiso
<b>Hamachi</b>	Yellowtail	<b>Tako</b>	Octopus (poached)
<b>Hirame</b>	Halibut/Fluke	<b>Tamago</b>	Sweet Egg Omelet (made w/soy)
<b>Hon Maguro</b>	True Bluefin Tuna	<b>Tarabagani</b>	Alaskan King Crab (poached)
<b>Hotate</b>	Scallop	<b>Tataki</b>	Peppered and Seared
<b>Ika</b>	Squid (sometimes torched)	<b>Toro</b>	Fatty Tuna Belly
<b>Ikura</b>	Salmon Roe	<b>Unagi</b>	Freshwater Eel (grilled)
<b>Kani</b>	Snow Crab Leg (poached)	<b>Uni</b>	Sea Urchin (JP or SB)
<b>Kanpachi</b>	Amberjack	<b>Uzura</b>	Quail Egg (raw)
<b>Kohada</b>	Japanese Shad		

\*All rolls are GF except Eel, Salmon Skin, and Shrimp Tempura

**California Roll:** crab, avocado, cucumber, rolled inside/out, top w/sesame seeds

**Tuna Asparagus Roll:** tuna, asparagus

**Negihama Roll:** yellowtail, scallion

**Negitoro Roll:** toro, scallion

**Yellowtail Okra Roll:** yellowtail, okra

**House Special Roll:** tuna, salmon, yellowtail, whitefish, crab, scallion, smelt egg, avocado, wrapped in daikon radish \*not available as hand roll *Like the Spider Roll*

**Kappa Roll:** cucumber

**Eel Cucumber/Avocado Roll:** freshwater eel (unagi), cucumber or avocado, w/sesame seeds & nitsume

**Shrimp Tempura Roll:** shrimp tempura, asparagus, creamy spicy, rolled inside-out, w/sesame seeds

**Spider Roll/Soft Shell Crab Roll:** soft shell crab, scallion, smelt egg, avocado, daikon radish wrap

\*not available as hand roll *like the House Special Roll*

**Salmon Skin Roll:** crispy salmon skin, dried bonito flake, scallion, smelt egg, avocado, radish sprout, yama gobo, daikon radish wrap \*not available GF

**Spicy Tuna Roll:** tuna, scallion, creamy spicy sauce

**Tekka Roll:** tuna

**Vegetable Roll:** scallion, shiso, avocado, asparagus, cucumber, yamagobo, kaiware (daikon sprouts), takuan (pickled daikon), kampyo (dried calabash), okra, daikon radish wrap

**Lobster Roll:** lobster, asparagus, avocado

**Maguro Tataki Roll:** peppered & seared tuna with momiji oroshi, scallion, and ponzu

**Toro Taku Roll:** toro, takuan (pickled daikon)

### Specialty Rolls

\*Dragon, New Style, and Tiradito Rolls not available as hand roll

**Dragon Roll:** (\*Gluten) filled with spicy tuna rolled in nori & tempura-fried, w/scallion, shiso, & creamy spicy; topped with tuna, nitsume (eel sauce), and sesame seeds

**New Style Roll:** (\*Sesame) filled with salmon and avocado; topped w/salmon lightly seared w/olive-sesame oil, yuzu-soy, chive, ginger, & sesame seeds

**Tiradito Roll:** (\*Gluten) filled w/tempura-fried shishito, avocado, & creamy spicy; topped with umami-cured whitefish, yuzu-lemon, soy salt, rocotto chili paste, and cilantro

**Vegetable Handroll with Sesame Miso Sauce:** scallion, shiso, avocado, asparagus, cucumber, yamagobo, kaiware (daikon radish sprouts), takuan (pickled daikon), kampyo (dried calabash), and sesame miso sauce wrapped in nori (soy paper also available)

**Aspen Roll:** (\*Gluten) filled with spicy tuna; rolled in tempura bits with nitsume sauce

**Baked Crab Handroll:** (\*Onion: scallion) baked crab, scallion, smelt egg, & creamy spicy

**Poke Handroll:** hon mag., HOP, R on, poke sauce (yuzu miso, chili garlic paste, tosazu (\*Gluten), ses oil)

**Spicy Scallop Handroll:** (\*Onion: negi) scallop, creamy spicy, dry miso, negi, rocotto chili paste

**Tomato Roll:** (\*Onion) filled w/grilled shiitake, avocado, & jul. HOP; topped w/sliced tomato new style

### **Combination Sashimi Dinner**

- 11 slices of the chef's choice sashimi

### **Combination Sushi Dinner**

- A roll of chef's choice and 6 pieces of Nigiri-style sushi

<b>Akamutsu</b>	Gnomefish/Rosy Seabass/Blkthroat Seaperch; high fat whitefish; w/pckld shallot
<b>Akayagara</b>	trumpet/fluke fish; whitefish with shrimpy taste/texture
<b>Ankimo</b>	monkfish liver; we prep it as a paté w/mustard miso and waka momo
<b>Buri</b>	wild yellowtail
<b>Engawa</b>	Hirame side muscle, w/tare (sweet soy); often w/yuzu kosho (pepper-infused)
<b>Hachibiki</b>	Pacific Bonnetmouth (whitefish)
<b>Hagatsuo</b>	Skipjack Tuna/Striped Jack—white like bincho of Jack family; good for truffle prep
<b>Hamaguru</b>	cherry stone clam
<b>Hiramasu</b>	Kingfish/Yellowtail Amberjack/Flat Buri; good for jala prep
<b>Hotaru Ika</b>	Lantern Squid/Firefly Squid; sushi w/su miso; new-style or su miso preps
<b>Iidako</b>	Webfoot Octopus (aka baby octo.—just small); w/sweet dry miso-noodle broth
<b>Inada</b>	young wild yellowtail
<b>Isaki</b>	Japanese Chicken Grunt/Threeline Grunt; delicate, lean, sweet whitefish
<b>Ise Ebi</b>	Spiny Lobster
<b>Ishidai</b>	barred knifejaw/stone snapper/striped beakfish; w/yuzu kosho (yuzu-chili paste)
<b>Iwagaki</b>	huge Barren Point, WA oyster (aka wild/rock oyster; ours is farmed)—no sashimi
<b>Iwashi</b>	Sardine; oily with high omega-3s; served w/negi, shoga (ginger), and ponzu
<b>Karasumi</b>	Cured Mullet
<b>Kasugodai</b>	Young Sea Bream/Baby Red Snapper; light vinegar-ginger-sugar cure
<b>Kawahagi</b>	Leatherjacket/Thread-said Filefish; chewy; no preps; topped w/own seared liver+ponzu
<b>Kamasu</b>	Barracuda; we smoke it and top it with nori jam
<b>Katsuo</b>	Bonito
<b>Kegani</b>	Hairy Crab
<b>Kinmedai</b>	Goldeneye Snapper; heart-pink color; fatty, umami-laden whitefish; topped w/yuzu zest
<b>Kochi</b>	Flathead (whitefish); good for WF preps like NS and Tira
<b>Kohada</b>	Shad, aka Shinko; salt-vinegar cure, w/sweet vinegar & pickled kombu
<b>Kue</b>	King Kelp Grouper; a little richer than Manhatta; topped w/kelp; good for usuzukuri
<b>Live Scallop</b>	often served with the foot (which is chewier) and the fried skirt muscle
<b>Mahata</b>	Grouper; a little leaner than Kue
<b>Managatsuo</b>	butterfish (refers to texture)/pampano/silver pomfret
<b>Mebaru</b>	rockfish; w/yuzu oroshi (shredded daikon with yuzu juice); no preps; snappy white flesh
<b>Medai</b>	Bluenose Bream; whitefish preps (“me” means eye, “-dai” is snapper & similar fish)
<b>Mizu Dako</b>	Giant Pacific Octopus; high water content makes it softer
<b>Ora King Salmon</b>	NZ’s farmed Chinook Salmon, bred for rich marbling & deeper color
<b>Oregon Bincho</b>	fattier albacore
<b>Sakura Masu</b>	“Cherry Salmon;” actually orange-fleshed Sea Trout whose body changes pink; very lean
<b>Sanma</b>	Pike Mackerel—w/garlic, bay leaf, olive oil, & ginger
<b>Sawara</b>	hickory smkd King Mackerel (aka Spanish Mackerel); w/yuzu kosho
<b>Sayori</b>	Needlefish; mild, lean, firm, white, w/silverskin; w/oboro (whitefish powder+beet)
<b>Sazae</b>	Turban (snail) poached & served in shell; w/mirin, soy, & butter; bring cup to drink after
<b>Shako</b>	Mantis Shrimp (no preps)
<b>Shima Aji</b>	Striped Jack (leaner than Aji, closer to Kanpachi); skin-on
<b>Shinko</b>	Young Shad/Baby Kohada
<b>Shirasu</b>	Tiny cooked baby sardines; served gun kan-style, w/oboro & seasoned soy
<b>Shirauo</b>	line-caught icefish, w/soba sauce (?) and ginger
<b>Shirayaki</b>	Unagi, but without tare (sweet soy), just seasoned w/Japanese peppercorn & nitsume
<b>Suzuki</b>	Sea Bass (whitefish); much smaller & leaner than Chilean sea bass
<b>Tachiuo</b>	Beltfish or Scabbard Fish (lean, mild whitefish, with silverskin)
<b>Torigai</b>	Heart Clam/Surf Clam/Japanese Cockle; very chewy
<b>Yagara</b>	Trumpet Fish

**Gun Kan** (“battleship”): rice wrapped in nori, as a vehicle for something like uni or ikura on top

**Hon Wasabi**: “true” wasabi (no horseradish) freshly grated on “sharkskin” (actually skateskin here)

**Shabu Shabu**: an octopus prep; blanched, iced, served w/ume (plum, rocotto paste, soy, shiso, dashi)

**Nitsume = Amadare = Eel Sauce**

**Gari**: pickled ginger (the kind served with sushi)

**Karasumi**: cured mullet roe    **Oshinko Roll**: trad’l roll with takuan (ours may have yamagobo)

**Oshinko Plate**: assorted pickles (daikon, beetroot, burdock root) with cucumber to dip in miso

## Grand Omakase

### **Amuse Bouche**

- varies; typically Vegetable Handroll

### 1. **Appetizer**

- varies; often Toro Tartare

### 2. **Sashimi**

- three varying sashimi preparations

### 3. **Sushi**

- 3 pieces nigiri, sushi rice usually with a topping; w/hon wasabi & house-pickled ginger

### 4. **Wasabi Wedge Salad** \*GF

- Iceberg wedge, wasabi-caesar dressing, crispy yuba, parmesan, shaved black truffle, kizami nori, ikura

### 5. **Pan-Seared Branzino** \*Soy

- Pan-seared branzino (Mediterranean sea bass) with fried enoki mushrooms, dry miso, pickled cauliflower, finger lime, and wasabi gremolata

### 6. **Miyazaki Carpaccio** \*Soy \*Gluten?

- Black garlic shoyu, rosemary-infused EVOO, bourbon-smoked togarashi, raw quail yolk, caviar

### 7. **Lobster Bisque** \*Dairy \*GF

- lobster bisque with chopped parsley, soy salt, and tempura fried mushroom

### 8. **Flourless Chocolate Cake** \*GF

- raspberry buttercream, raspberry coulis, chocolate & blue corn crumbles (almond flour, butter), Shiraz-preserved cherries, red bean-red wine ice cream

**Signature Omakase:** omits amuse, only two sashimi preps, only on-menu fish

## Matsuhisa Signature Dishes

### **Toro Tartar with Caviar** \*Onion (chive) \*Soy \*Gluten (soy sauce)

- Yellowtail, Salmon, or Toro finely chopped with onion and garlic, dressed with wasabi soy sauce, finished with sturgeon caviar (from Santa Monica), chives, and served with a Waka Momo Japanese mountain peach to cleanse the palate

### **Salmon New Style** \*Gluten (soy sauce; GF on request) \*Soy \*Sesame \*Onion (chive)

- 8 slices of salmon (or whitefish/scallop/beef) sashimi w/garlic purée, julienned ginger, chives, & yuzu-soy, lightly seared w/80/20 blend of hot olive & sesame oil, finished w/sesame seeds

### **Whitefish Tiradito** \*Gluten (soy salt; GF by subbing black lava salt) \*Soy (same)

- 8 thin slices of fluke (or whitefish/octopus/scallop) sashimi with Nobu soy salt, rocotto chili paste, and finished with yuzu-lemon juice—chef recommends a cilantro leaf with each slice

### **Yellowtail Sashimi with Jalapeño** \*Gluten \*Soy

- 6 thin slices of yellowtail/hamachi (or kanpachi, toro, bluefin tuna, wild salmon) sashimi with garlic purée, serrano pepper, dressed with yuzu-soy sauce. Chef suggests each piece should be enjoyed with a cilantro leaf to balance the hot pepper.

### **Sashimi Salad** \*Soy \*Gluten (vinaigrette) \*Onion (vinaigrette)

- Pan-seared rare tuna sashimi around mixed field greens, w/Matsuhisa soy-onion vinaigrette

### **Squid Pasta** \*Soy \*Gluten (soy sauce) \*Sesame (togarashi)

- Squid cut to resemble pasta shells, sautéed with garlic, asparagus, beech mushrooms, & shichimi togarashi (chili pepper, Japanese pepper, orange peel, seaweed, black & white sesame, ginger), de-glazed with sake-soy and finished with a light garlic sauce

### **Rock Shrimp Tempura** \*Dairy (butter-ponzu) \*Gluten (tempura batter)

- Butter Ponzu Sauce: rock shrimp tempura tossed w/butter ponzu, on a bed of mixed greens
- Creamy Spicy Sauce: rock shrimp tempura tossed with shiitake mushrooms, yuzu juice, and creamy spicy sauce, on a bed of mixed greens

### **Black Cod Miso** \*Soy \*Alcohol (mirin in den miso)

- Alaskan Black Cod marinated 72 hrs in Den Miso (sake, mirin, miso, & sugar), broiled & glazed, & served with Den Miso and a Haji Kami (pickled ginger root—the white part is edible)

## **Salads**

**Ohitashi** \*Sesame \*Soy (tosazu) \*Gluten (tosazu) \*Not vegetarian *Like Salmon Skin Salad*

- Baby spinach blanched, pressed, chilled, and rolled to resemble a harumaki (crispy Japanese spring roll), served with bonito flakes, sesame seeds, yama gobo (pickled burdock root), and tosazu sauce (soy, rice vinegar, bonito flakes)

**Field Green Salad with Matsuhisa Dressing** \*Soy \*Onion

- Mixed baby greens with Matsuhisa Soy-Onion vinaigrette

**Shiitake Salad with Spicy Lemon Dressing** \*Sesame \*Dairy (garlic chips) *like lobster salad*

- Mixed baby greens with 5-7 whole grilled shiitakes, garlic chips, sesame seeds, and spicy lemon dressing

**Kelp Salad** \*Sesame \*Soy

- Five types of kelp (white tosaka, red tosaka, green tosaka, green ogonori, wakame) on a bed of miso ponzu, with a lemon wedge and sesame seeds

**Sashimi Salad with Matsuhisa Dressing** \*Soy \*Onion

- 7 pieces lightly seared tuna tataki, mixed baby greens and Matsuhisa Soy-Onion vinaigrette

**Spinach Salad with Dry Miso** \*Shellfish \*Dairy \*Soy *like Eringi Salad*

- Spinach tossed with fried yuba (tofu skin), parmesan, dry miso, and truffle-yuzu vinaigrette, with (optional) five grilled shrimp (size 16-20, tail off)

**Salmon Skin Salad** \*Soy (tosazu) \*Gluten (tosazu) \*Sesame *like Ohitashi*

- Mixed baby greens tossed with broiled, smoked salmon skin, yama gobo, sesame seeds, bonito flakes, and tosazu sauce (soy, rice vinegar, bonito flakes)

**Eringi Mushroom Dry Miso Salad** \*Soy \*Dairy \*Onion \*Shellfish (crab) *like dry miso/spinach*

- Trumpet mushrooms tossed in dry miso, parmesan, chives, red bell pepper, yuba (tofu skin), olive oil, truffle oil, and yuzu juice, topped with crispy yuba. Optional: Crab around the salad.

**Mixed Seafood Ceviche** \*Shellfish \*Onion \*Soy (sauce) \*Gluten (sauce)

- Mixed seafood (salmon, tuna, whitefish, shrimp, octopus, manila clam, & snow crab; season-dependent) tossed with red onions, cucumber, cilantro, and tomatoes in ceviche sauce (lemon, yuzu, salt, soy, garlic, ginger, black pepper, aji amarillo/Peruvian yellow chili pepper)

**Lobster Ceviche in Limestone Lettuce** \*Soy (ceviche sauce) \*Gluten (sauce) \*Onion

- A whole 1.5# Maine lobster is tossed with red onion, cilantro, cucumber, tomatoes, and ceviche sauce, and served in 4 limestone lettuce cups (meant to be eaten as lettuce wrap)

**Lobster Salad with Spicy Lemon Dressing** \*Sesame \*Dairy (garlic chips) *like shiitake salad*

- Mixed baby greens tossed with garlic chips, sesame seeds, and spicy lemon dressing, finished with pieces from a whole 1.5# Maine lobster and grilled shiitake mushrooms

**Heart of Palm Salad with Jalapeño Dressing** \*Onion (chive)

- Fresh julienned hearts of palm (from Hawaii's big island) with jalapeño dressing & fresno chili dressing, garnished with chives, endive, cucumber, and tomato (cherry or teardrop)

**Warm Mushroom Salad** \*Soy \*Alcohol \*Onion (chive) \*Gluten (soy)

- Warm salad of 5-6 oz domestic & seasonal wild mushrooms, sautéed & deglazed with sake, soy, yuzu dressing, and garnished with chives, endive, lime, and limestone lettuce

**Sunomono Salad** \*Sesame \*Soy \*Gluten (soy)

- Cucumber (main ingredient), amazu ponzu, sesame seeds, wakame, and yamagobo

## **Soups**

**Miso Soup and Miso with Clam** \*Shellfish (with clam) \*Soy \*Onion

- dashi, miso, tofu, scallion; may add clam

**Mushroom Soup** \*Gluten (soy) \*Onion (scallion) \*Soy

- dashi, light soy, mixed mushrooms, and negi (scallion)

**Udon Noodle with Chicken, Seafood, or Tempura** \*Gluten (noodle) \*Soy \*Alcohol (mirin)

- Thick, wheat-flour Udon noodles with dashi, soy, mirin, mushroom, and choice of chicken, tempura, or seafood (3 shrimp, 2 scallop, 2 squid)

**Soba Noodle with Chicken, Seafood, or Tempura** \*Gluten (soy sauce) \*Soy \*Alcohol (mirin)

- Thin buckwheat Soba noodles with dashi, soy, mirin, mushroom, and choice of chicken, tempura, or seafood (3 shrimp, 2 scallop, 2 squid)

**Spicy Seafood Soup** \*Gluten (soy) \*Shellfish \*Soy \*Alcohol (mirin)

- Dashi, usukuchi soy (pale, salty, 50/50 soy/wheat), mirin, chili garlic paste, 1 scallop, 2 shrimp, 2 squid, 1 clam

## Sushi Bar Starters

### **Oyster or Uni Shooter** \*Onion (scallion) \*Alcohol

- Oyster version: a raw oyster in a shot glass with junmai daiginjo sake, ponzu, scallion, momiji oroshi (chili-infused daikon), & quail egg, topped with cucumber wedge to cleanse the palate
- Uni version: Uni (sea urchin roe; probably Santa Barbara) in a shot glass with junmai daiginjo sake, ponzu, scallion, and quail egg, topped with a cucumber wedge to cleanse the palate

### **Salmon or Whitefish Kelp Roll** \*Onion (scallion) \*Soy (ponzu) \*Gluten (ponzu)

- salmon or whitefish wrapped in translucent seaweed (shiraita kombu) with garlic, scallion, shiso, and yamagobo (pickled burdock root), served with ponzu sauce

### **Oysters on the Half Shell** \*Soy/Gluten (in Tiradito) \*Onion (in Tomato Salsa & Jalapeño)

- 3 seasonal raw oysters on the half shell with chosen condiments:
  - Tiradito: yuzu-lemon juice, soy salt, rocotto chili paste, cilantro
  - Tomato Salsa: tomato, onion, ponzu, orange juice, rocotto chili paste
  - Jalapeño: serrano, red onion, jalapeño vinaigrette

### **Shiromi Usuzukuri** \*Onion (scallion) \*Gluten (ponzu) \*Soy (ponzu)

- 12 thin slices of hirame (fluke), with momiji oroshi (chili-infused daikon), scallion, and shiso leaf, dressed with ponzu sauce. Chef suggests you mix all the condiments together.

### **Toro Rosa with Spicy Miso** \*Gluten (phyllo—can sub yuba) \*Dairy (garlic chips)

- Lightly grilled toro (fatty tuna belly) served in lolla rosa leaf with Korean spicy miso sauce (made with Gochujang/Korean red chili paste: chilis, glutinous rice (GF), fermented soybean, salt, sweeteners), garnished with fresh ginger, garlic chips, and crispy phyllo dough. The “Rosa” refers to Lolla Rosa lettuce.

### **Tuna Tataki with Tosazu** \*Soy (Tosazu) \*Gluten (Tosazu) \*Onion (scallion)

- 6 lightly seared tuna slices (tataki) served with lemon, fresh garlic, scallion, momiji oroshi (chili-infused daikon), and tosazu sauce (soy, rice vinegar, bonito flakes)

### **Spicy Tuna with Crispy Rice** \*Sesame (ryu) \*Onion (scallion) \*Soy \*Gluten (soy sauce, fryer)

- 6 skewers of crispy sushi rice cubes, tuna tartare mixed with spicy mayo and rayu (chili sesame oil) and topped with scallion, and Nikiri (soy, mirin, kombu)

## Stone Oven

### **Mushroom New Style** \*Soy \*Gluten (GF available)

- 10-12pc (size-dependent) Abalone (or other) mushroom, broiled, sliced, and topped with garlic purée, chive, julienned ginger, and yuzu-soy, lightly seared with a dash of hot sesame and olive oils

### **Grilled Leek with Miso Mayo** \*Soy *currently unavailable*

- 6 pieces leek grilled and finished in stone oven, sliced and drizzled with olive oil, placed on miso mayo, and sprinkled with miso salt

### **Vegetable Tobanyaki** \*Alcohol \*Soy \*Gluten (GF available)

- Grilled seasonal vegetables, steamed in a tobanyaki with dashi, sake, soy, and yuzu, then finished with chives and served steaming

### **Yellowtail Collar** \*Soy \*Gluten (GF ponzu available)

- Yellowtail collar seasoned with S&P and oven-roasted, served with ponzu, and momiji oroshi (chili-infused daikon), garlic slices, and scallions on a lemon wheel, for guest to add to ponzu before dipping

### **Crab Claws with Misocucho** \*Alcohol \*Soy \*Gluten \*Shellfish

- 1 oven-roasted crab claw served in misocucho sauce (den miso+anticucho), sprinkled with chive. The guest should be instructed to pick the crab up by the claw and gently remove the meat with their teeth, being careful of the sharp part of the shell beneath the meat

### **Umami Sea Bass** \*Soy

- 7 oz Chilean Sea Bass cured in a vegetable mirepoix (mushroom, broccoli, cauliflower, etc., kombu, ginger, garlic, chili flakes, kosher salt, miso salt), served with a Haji Kami (pickled ginger root—the white part is edible) and charred lemon

## Kitchen Starters

### **Edamame** \*Soy

- 5 oz blanched soy beans with sea salt (upsell as truffle edamame or spicy edamame, with shichimi togarashi)

### **Shishito Peppers** \*Soy \*Alcohol

- 3.5 oz flash-fried shishito peppers served with Den Miso sauce (sake, mirin, miso, sugar) and Maldon sea salt—they can be hot, and 1 of every 8 is generally spicy

### **Nobu Tacos** \*Gluten \*Onion (salsa)

- choice of 0.75 oz lobster, tuna, king crab, or beef, with avocado-yuzu purée in a crispy Gyoza shell (flour, salt, oil, water) topped with charred tomato salsa

### **Spicy Miso Chip** \*Sesame \*Onion (chive) \*Soy

- Tuna sashimi on a housemade lotus root chip (1/order) topped with spicy miso sauce, cilantro, sesame seeds, and chives (up-sell with foie gras snow—grated foie torchon on top)

### **Scallop Foie Lettuce Cup** \*Alcohol (teriyaki) \*Soy (teriyaki) \*Gluten (teriyaki)

- Pan-seared scallop in a limestone lettuce cup, topped with pan-seared foie gras, a balsamic teriyaki drizzle, crispy phyllo (kataifi), and chive

### **Black Cod Miso in Limestone Lettuce** \*Soy \*Gluten (phyllo—can sub yuba)

- Alaskan Black Cod (1.2 oz) is marinated 72 hours in Den Miso, broiled, and served in a limestone lettuce cup, topped with crispy phyllo (kataifi). It's intended to be picked up and eaten like a taco.

### **Chicken Gyoza** \*Onion (negi) \*Gluten \*Sesame (ryu) \*Soy

- Filling: dark chicken meat, black truffle, yama imo (Japanese yam), egg white, mirin, negi, red miso, salt, & pepper
- Served with Su Miso (vinegar miso), Ryu, white truffle oil

### **Beef Gyoza** \*Onion (nira) \*Soy \*Gluten

- Filling: nira (Japanese garlic chive), glass noodle, shiitake, napa cabbage, ginger juice, garlic, ground Miyazaki (20% wagyu, 40% ribeye, 40% filet mignon)
- Served with Su Shoyu

### **Lamb Gyoza** \*Gluten \*Soy \*Sesame \*Onion

- ginger, negi, S&P, Cab, soy, ses. oil, shiitake, shishito, carrot; w/rstd garlic-rosemary miso

### **Umami Chicken Wings**

- 3-4 chicken wings cured in vegetable mirepoix purée (mushroom, broccoli, cauliflower, etc, kombu, ginger, garlic, chili flakes, kosher salt, miso salt), served with lemon wedge & limestone lettuce on the side; chef intends for the lemon to be squeezed over the wings

### **Scallop with Jalapeño Salsa** \*GF/DF \*Onion

- 3 pan-seared U-10 scallops on a bed of sake-sautéed brussels sprouts with Jalapeño vinaigrette, red onion-serrano salsa, and chives

### **Yellowtail Tataki with Yuzu Miso** \*Alcohol \*Soy (miso)

- Lightly seared yellowtail (2 oz), sliced and served on sake-sautéed brussels sprouts, with yuzu-miso sauce and crispy leek

### **Matsuhisa Slider** \*Soy \*Onion *currently not offered*

- ground Miyazaki (20% wagyu, 40% ribeye, 40% filet mignon) topped with spicy ketchup, truffle aioli, crispy shiitake/onion, and limestone lettuce, served between a pressed tofu bun

## Tempura

Asparagus	Japanese Eggplant	Shrimp
Avocado	Kabocha	Shojin (mixed vegetables: 7 pieces)
Bell Pepper	Okra	Squid
Broccoli	Onion	Sweet Potato
Carrot	Scallop	Tofu
Enoki	Sea Eel	White Fish
	Shiitake	Zucchini

### **Shiso-Wrapped Uni Tempura:**

- Sea urchin in shiso leaf & nori, tempura-fried; with sea salt, curry salt, & yuzu-lemon juice

## **Matsuhisa Specialties**

### **Black Cod Miso** \*Soy \*Alcohol (mirin in den miso)

- Alaskan Black Cod marinated in Den Miso (sake, mirin, miso, & sugar) for 72 hours, broiled and glazed, and served with Den Miso and a Haji Kami (pickled ginger root—the red part is bitter, but the white part is intended as a palate cleanser)

### **Eggplant Miso** \*Sesame \*Alcohol (den miso)

- Japanese eggplant (Nasu) sliced in half, flash-fried, then broiled with sweet Den Miso, finished with sesame seeds (this dish is known as the “Nasu Den”)
- run with oyster fork and knife

### **Scallop or Lobster with Wasabi Pepper or Spicy Garlic Sauce** \*Shellfish \*Alcohol

- Whole 6oz Maine lobster or 3 U/10 scallops, sautéed with asparagus, beech mushrooms, deglazed with sake, finished with sauce of choice:
  - Spicy Garlic sauce: sake, soy, chili garlic paste \*Gluten \*Soy \*Alcohol
  - Wasabi Pepper: sake, wasabi pepper, and butter \*Dairy

### **Soft Shell Crab Spring Roll** \*Gluten \*Shellfish \*Onion (leek) \*Soy (ponzu)

- Softshell crab on a bed of scallop/shrimp mousse (egg, rst bell pepper, shiitake, leek) and a shiso leaf, wrapped into a spring roll, cooked till crispy, and served with ponzu mayo

### **King Crab Claw Tempura with Butter Ponzu** \*Gluten \*Shellfish \*Dairy \*Soy

- 2 king crab claws are lightly battered and fried, with 2 pieces asparagus tempura, butter ponzu, and garnished with chive

### **Soft Shell Crab with Black Bean or Spicy Garlic Sauce** \*GF (crab dredged in potato starch)

- 2 crispy softshell crabs (usually farm-raised), with choice of black bean or spicy garlic sauce

### **King Crab Tempura with Amazu Ponzu** \*Gluten \*Onion \*Soy

- 3 oz tempura-fried king crab, topped with red onion, cilantro, and finished with serrano pepper, fresno peppers, and amazu ponzu (avocado substitution available on request)

### **Rock Shrimp Tempura with Creamy Spicy Sauce or Butter Ponzu** \*Gluten

- 4 oz tempura-fried rock shrimp tossed in either creamy-spicy sauce+yuzu juice+shiitakes, or butter ponzu, then served on a bed of mixed greens and topped with chives

### **Squid Pasta with Light Garlic Sauce** \*Alcohol \*Soy

- 5 oz squid cut to resemble pasta shells, sautéed with garlic, asparagus, beech mushrooms, and shichimi togarashi (chili pepper, Japanese pepper, orange peel, seaweed, black & white sesame, ginger), de-glazed with sake, soy, and yuzu juice, and finished with light garlic sauce

### **Baby Abalone with Light Garlic Sauce** \*Alcohol \*Soy \*Gluten

- Abalone is marinated in soy sauce, then sautéed with garlic, asparagus, and beech mushrooms, de-glazed with sake and soy, and finished with light garlic sauce

### **Mixed Mushroom Tobanyaki** \*Alcohol \*Soy \*Onion \*Gluten

- Seasonal and domestic mushrooms steamed with dashi, sake, soy, and yuzu juice; finished with chives, and served steaming

### **Toro or Miyazaki Beef Tobanyaki** \*Alcohol \*Soy \*Onion \*Gluten

- Toro or Wagyu Beef (ordered by the ounce) is lightly grilled, placed on a bed of steamed assorted seasonal and domestic mushrooms, asparagus, dashi, sake-soy-yuzu sauce, and chives; served steaming

### **Mixed Seafood Tobanyaki** \*Alcohol \*Soy \*Onion \*Gluten

- 2 pcs each shrimp, scallop, squid, and clam, lightly grilled, placed on a bed of steamed assorted seasonal and domestic mushrooms, asparagus, dashi, sake-soy-yuzu sauce, and chives; served steaming

### **Chicken, Shrimp, Salmon, or Beef Skewers (Kushiyaki)** \*GF with red anticucho

- 2 skewers (4 oz total) chicken, salmon, beef, or shrimp grilled and finished with anticucho or teriyaki, and chives

### **Chilean Sea Bass with Black Bean Sauce** \*Alcohol \*Onion \*Sesame

- 7 oz Chilean Sea Bass steamed with sake, black pepper, and black bean, topped with ginger, chive, and roasted shiitake, then lightly seared w/sesame and olive oil (+“New Style”)

### **Chilean Sea Bass with Dry Miso** \*GF \*Dairy (garlic chips) \*Alcohol

- 7 oz Chilean Sea Bass steamed with sake and black pepper, crusted with dry miso, and finished with garlic chips, yuzu juice, and olive oil

### **Chilean Sea Bass with Balsamic Teriyaki** \*Alcohol \*Dairy \*Onion \*Soy

- 7 oz Chilean Sea Bass seared with clarified butter, placed on a bed of sake-sautéed brussels sprouts, finished with balsamic teriyaki, crispy leeks, and chives

**Chilean Sea Bass with Truffle** \*Dairy \*Soy \*Gluten

- 7 oz Chilean Sea Bass seared with clarified butter, topped with shaved seasonal black truffle, finished with Truffle New Style sauce (truffle oil, yuzu, soy, clarified butter)

**Lamb with Anticucho, Wasabi Pepper, or Teriyaki Sauce** \*GF w/red anticucho \*Onion

- 3 CO lamb chops cooked to temp (Med is recommended), served with sautéed seasonal vegetables, chives, and choice of anticucho, wasabi pepper, or teriyaki

**Salmon with Anticucho, Wasabi Pepper, or Teriyaki Sauce** \*Onion \*Soy \*Gluten (ikura)

- 7 oz organic Scottish Salmon, grilled to medium-rare and served with ikura, sautéed seasonal vegetables, chives, and choice of anticucho, wasabi pepper, or teriyaki

**Filet Mignon with Anticucho, Wasabi Pepper, or Teriyaki Sauce** \*Onion

- 5 oz filet mignon cooked to temp (MR is recommended) and served with sautéed seasonal vegetables, chives, and choice of anticucho, wasabi pepper, or teriyaki

**Grilled Chicken with Anticucho, Wasabi Pepper, or Teriyaki Sauce**

- Half grilled boneless chicken, served with sautéed seasonal vegetables and choice of anticucho, wasabi pepper, or teriyaki

**Miyazaki Beef** \*(prep dependent)

- 32 oz bone-in tomahawk (ribeye)—sometime available; see Tommy Prep
- Tommy Prep: basted w/truffle butter; crispy onion, amazu tosazu sauce, shichimi togarashi
- Hot rock: 650 degree hot rock; most people prefer 10-15 seconds cooking on each side; the most important thing is don't sauce before cooking—sauce after; red sauce is wasabi pepper; dark sauce is balsamic teriyaki; light sauce is garlic ponzu
- Tataki: seared, served with momiji oroshi, garlic slices, & scallion on lemon slice to dump into Tosazu before dipping in the beef

**Dessert**

**Bento Box** \*Gluten \*Dairy

- Molten chocolate lava cake w/crème anglaise, strawberry coulis, green tea ice cream, fresh fruit

**Shaved Ice** \*Dairy (in ice cream) \*Gluten (pirouette)

- Ice cream w/shaved ice, flavored syrup, sweetened condensed milk, & pirouette cookie
  - Strawberry: base of vanilla ice cream & sliced strawberries, strawberry syrup
  - Green Tea: base of vanilla ice cream & adzuki (red bean) paste, green tea syrup
  - Cherry Chocolate: base of vanilla ice cream, GF chocolate cake crumble and Shiraz-preserved cherries, red wine syrup
  - Chicha Morada: base of vanilla ice cream candied pistachio & toasted chulpe (Peruvian corn), Chicha Morada syrup (Purple purple corn syrup spiced with cinnamon, clove, and vanilla)

**Mochi Ice Cream** \*Dairy (except Chocolate)

- Ice cream wrapped in a thin layer of rice paper. Three pieces per order. Flavors on 1st page.

**Rice Tobanyaki** \*Gluten (in granola) \*Dairy

- coconut rice pudding, granola Florentine, fruit salsa, kabocha squash ice cream, housemade mochi

**Sorbet/Ice Cream** flavors on first page

## Sauces

### Amazu

4 L rice vinegar  
5 # sugar  
dash salt  
1 pc kombu

### Yellow Anticucho Sauce

150 ml grapeseed oil  
15 oz aji amarillo paste (gluten)  
250 ml red wine vinegar  
100 ml soy  
50 ml lemon juice  
50 ml yuzu juice

### Red Anticucho Sauce (GF)

12 jars aji panca  
3 L red wine vinegar  
1.75 L grapeseed oil  
12 oz salt  
6 oz black pepper  
1.5 # chopped garlic  
6 T oregano  
6 oz cumin  
1.75 L sake

### Black Bean Sauce (DF)

3 tsp chopped garlic  
3 tsp black bean  
2 oz sake  
1 oz soy (gluten)  
40 oz dashi  
1.5 oz corn starch water

### Butter Ponzu

250 ml ponzu  
3 oz clarified butter  
1 tsp togarashi shichimi

### Ceviche Sauce

600 ml lemon juice  
100 ml yuzu juice  
600 ml water  
2 oz salt  
40 ml soy  
2 T chopped garlic  
4 tsp grated ginger  
4 tsp black pepper  
4 tsp aji amarillo (gluten)

### Cilantro Vinaigrette

1.5 c grapeseed oil  
0.75 c rice vinegar  
0.5 c amazu  
1 bu cilantro

### Creamy Spicy

1 gal mayo  
15 oz chile garlic sauce

### Dashi

5 L water  
1 pc dashi kombu  
? bonito flake

### Den Miso \*Gluten Free

1.5 L sake  
1.5 L mirin  
10 # miso  
10 # granulated sugar

### Dynamite Mayo

1 gal mayo  
4 ea large white onions

### Ensui

700 g ara salt  
1 tsp water  
3 ea egg shells  
3 ea egg whites

### Jalapeño Dressing

2 oz serrano peppers  
0.25 oz sea salt  
1 oz garlic  
700 ml grapeseed oil  
600 ml rice vinegar

### Light Soy

6 L sake  
12 L soy

### Matsuhisa Soy-Onion Dressing

20 # onions  
4 T black pepper  
4 T black pepper  
1.8 L sesame oil  
3.6 L soy  
1.8 L grapeseed oil  
1.8 L rice vinegar  
1 L water  
0.25 c Japanese mustard powder  
1 T salt  
0.25 c sugar

### Mustard Miso

1 T S&B mustard powder  
2 T water  
2 c saikyo miso  
1 T rice vinegar

**Nikkiri**

Soy  
Mirin  
Kombu

**Poke Sauce** (has gluten)

yuzu-miso  
tosazu  
sesame oil  
chili-garlic paste

**Ponzu**

8 L soy  
4 L rice vinegar  
2.5 c strained lemon juice

**Ponzu Mayo**

0.5 gal mayo  
200 ml ponzu

**Tempura Batter**

egg  
water  
wheat flour+starch  
corn flour

**Tempura Sauce** (ginger/daikon to order)

4 parts dashi  
1 part soy  
1 part mirin

**Tosazu**

2 L soy  
3 L rice vinegar  
30 g bonito flake

**New Style Sauce**

5 L soy  
2 L yuzu juice

**Spicy Garlic Sauce** (DF/GF)

3 tsp chopped garlic  
3 tsp chile garlic  
2 oz sake  
1 oz soy  
40 oz dashi  
1.5 oz cornstarch water

**Spicy Lemon Garlic**

2 L sake  
400 ml soy  
2 T chopped garlic  
200 ml yuzu juice  
400 ml lemon juice  
1 T chile garlic  
250 ml olive oil

**Spicy Lemon Dressing**

2.5 L grapeseed oil  
2 L lemon juice  
1 L soy  
0.5 c chopped garlic  
4 tsp salt  
4 tsp black pepper  
4 tsp chile garlic sauce

**Teriyaki Sauce**

12 L chicken stock  
2 L mirin  
2 L sake  
4 L soy  
6 L sugar

**Teriyaki Chicken Stock**

chicken bones, ginger, garlic,  
onion, leek, carrot

**Toro Rosa Sauce**

1 can kochijang paste  
200 ml sake  
200 ml mirin  
3 tsp saikyo miso

**Wasabi Pepper Sauce**

1 kg wasabi powder  
3 L regular soy  
2 L light soy  
5.5 L water  
1 oz butter

**Yuzu Dressing**

1 L grapeseed oil  
500 ml yuzu juice  
250 ml soy  
3 tsp black pepper  
4 tsp chopped garlic

**Yuzu Lemon Sauce**

1 part fresh yuzu  
2 part fresh lemon

**Yuzu Miso Sauce**

1 L den miso  
250 ml yuzu dressing

**Yuzu Soy**

5 L soy  
3 L yuzu juice

## **Wine BTG:**

<b>Laurent-Perrier Brut Rosé Champagne</b> Tours-Sur-Marne, FR	NV	28
• 100% Pinot Noir w/brief maceration from 10 crus (villages) from N & S Montagne de Reims, +Bouzy		
<b>Pierre Sparr Brut Reserve Crémant d'Alsace</b> , FF	NV	12
• dry (not sweet like Prosecco); 80% Pinot Blanc, 20% Auxerrois; notes of green citrus and dried mango		
<b>Ayala 'Brut Majeur' Champagne</b> Aÿ, FR	NV	19
• 45 Chard/35 PN/20 Meunier; 2005 Bollinger bought it; 2.5 yrs on lees, 70+ crus, 7 g/l RS, SS, Chard focus		
<b>Louis Roederer 'Cristal' Champagne</b> Reims, FR	2007	75
• 60 PN/40 Chard; 15-25% of base wine for Cristal ages in oak (6,000 L foudres); grapes sourced from 8 villages (7 are GC); 5-6 yrs btl aging, plus 8 mo after dosage & corking		
• Louis' son (also named Louis) invented Cristal, made exclusively for Tsar Alexander II; the wine was packaged in a clear crystal bottle with flat punt (so no bombs or poison could be hidden)		
<b>Jules Taylor Pinot Gris</b> Marlborough, NZ	2020	12
• Jules Taylor used to work for Kim Crawford; ripe pear, slight bitter edge, balanced acidity		
<b>Brundlmayer 'Cuvée Colorado— Terrassen' Grüner Veltliner</b> , Kamptal, AUS	2020	17
• richer style: white pepper, apricot, green herb, bell pepper; mineral finish; leesy?		
• barrel selection by Andreas (wine director for Matsu Vail) in coordination with Andreas Wickoff MW, a manager at Brundlmayer he's known since they went to high school		
<b>Triennes 'Sainte Fleur' Viognier</b> , Méditerranée, FR	2018	14
• 100% SS; perfumed of apricot, honeysuckle, and lavender; refreshing acidity (especially for a Viognier)		
<b>B. Millet 'Le Chemin Blanc', Sauvignon Blanc</b> Sancerre, FR	2020	19
• 3rd gen producer run by Betty & Franck Millet; terre blanche (white limestone) soil, SS aged		
• ripe and herbaceous, with plenty of grapefruit freshness		
<b>Val de Mer Bourgogne Blanc Chardonnay</b> , FR	2018	15
• Patrick Piuze's 2nd label; from Tonnerre—village next to Chablis; hand-harvest, wild yeast, unoaked		
• lean, mineral, lemon zest, green apple, parmesan rind—just what you would expect from Chablis		
<b>VOLS 'Aylar Kupp Kabinett', Riesling</b> , Saar, Mosel, GER	2020	16
• newer winery re-constituted by Helmut Plunien's family holdings; named for vineyard renamed when German wine law set minimum vineyard size of 3 ha; would be GG if it were dry		
• off-dry; musky, with lime and peach purée		
<b>Johannishof 'Charta', Riesling</b> , Rheingau, GER	2019	19
• 10th gen winery led by Johannes & Sabine Eser; Charta wines are required to be dry and pass 3 blind tasting panels to demonstrate quality; S-facing slope on slate and loess gets reflected light from river		
• dry; brilliantly aromatic with everything from lime to apricot to passionfruit		
<b>Val de Mer Bourgogne Blanc Chardonnay</b> , FR	2018	15
• Patrick Piuze's 2nd label; from Tonnerre—village next to Chablis; hand-harvest, wild yeast, unoaked		
• lean, mineral, lemon zest, green apple, parmesan rind—just what you would expect from Chablis		
<b>Matsuhisa by Martin Ray Chardonnay</b> Sonoma, CA	2018	16
• barrel-selection; fruity and buttery; no new oak		
<b>Far Niente Chardonnay</b> Napa Valley, CA	2019	24
• our most powerful Chard; winery est. 1885; mainly from Coombsville; no malo		
<b>Comtesse de Chérisey 'Hameau de Blagny 1er Cru' Chardonnay</b> Pul-Montrachet, FR	2015	34
• based in Blagny, vigneron Laurent Martelet named label after wife's mother who inherited the vines		
• wine from vines on S side of Blagny, level w/village, combining power of Meursault w/Puligny finesse		
<b>Pali Wine Co. 'Huntington' Pinot Noir</b> Santa Barbara County, CA	2018	15
• from PN grown in Pali Vineyard and other vineyards of Santa Barbara;		
• 8 mo in 20% new FR oak; 14.5% abv—big and rich style, with R&B fruit, & cherry cola		
<b>Crowley Pinot Noir</b> Willamette Valley, OR	2019	18
• from dry-farmed Tuckwilla, Oracle, & La Colina vineyards all in Dundee Hills, known for rich red volcanic Jory soils, plus Four Winds vineyard in McMinnville		
• de-stemmed, native yeast ferm, 11 mo in 15% new oak (the rest neutral); bright, crisp, cran-razz, floral		
<b>Cobb 'Rice-Spivak Vineyard' Pinot Noir</b> Sonoma Coast, CA	2016	31
• Swan and Dijon clones of Pinot Noir; bridge vintage between PN specialist David Cobb & his son Ross		
• bright Bing cherry and subtle floral & earthy notes; elegant, silky, reminiscent of great Chambolle-Musigny		
<b>Harmand Geoffroy 'Clos Prieur' Pinot Noir</b> Gevrey-Chambertin, FR	2018	48
• directly below Mazis-Chambertin GC; 30% new French oak; unfiltered		
• tar, tobacco, fresh red cherry, red flowers, dried leaves—Autumn in a glass		
<b>Anne Pichon 'Sauvage—Vieilles Vignes' Grenache</b> Vaucluse IGP, FR	2020	14?
• certified organic family estate w/vineyards on slopes of Mont Ventoux in Southern Rhône		
• planted early 1970s on clay; harvested at night, aged in concrete for 6 months		
<b>López de Heredia 'Viña Bosconia Reserva' Tempranillo</b> Rioja, SP	2009	15
• 80% Tempranillo, 15% Garnacha, 5% Mazuelo+Graciano; no new oak, but years in lg old American oak		
• est. 1877; 1 of Rioja's most traditional producers; Bosconia vineyard is 100+ yrs old, w/earthy, bigger style		
• dry, but "sweet and sour" character: sour cherry, dried black cherry, cedar, coconut, dill, vanilla, leather		

<b>Burzi Nebbiolo</b> La Morra, Barolo, IT	2015	<b>26</b>
<ul style="list-style-type: none"> <li>• bigger bolder Barolo: tar, roses, tobacco, ripe &amp; dried cherry, anise; classic, great year</li> <li>• made by Alberto Burzi—Ig used neutral oak barrels; La Morra makes more powerful styles</li> </ul>		
<b>Canard Cabernet Sauvignon</b> Napa Valley, CA	2016	<b>27</b>
<ul style="list-style-type: none"> <li>• 100% Cab; 19 mo new+neutral Fr oak; 15% abv; dry-farmed, sustainable; est. 1984; plush</li> <li>• property in Calistoga helmed by Rich &amp; Carolyn Czapleski, bringing in son Adam</li> </ul>		
<b>Dessert Wine BTG:</b>		
<b>D'Oliveira Terrantez</b> Madeira, POR	1971	<b>40</b>
<ul style="list-style-type: none"> <li>• D'Oliveira est. 1850 by João Pereira D'Oliveira, current mnging director Luis D'Oliveira's great-grandpa; today they keep very old wines in cask (as far back as 1850), only btling enough for short-term needs</li> <li>• Sweetness: Malmsey&gt;Boal&gt;Bastardo&gt;Terrantez &amp; Verdelho&gt;Sercial; all have bright acid</li> <li>• Terrantez is basically dry, and very rare, as it's no longer planted</li> </ul>		
<b>D'Oliveira Boal</b> Madeira, POR	1977	<b>40</b>
<ul style="list-style-type: none"> <li>• sweet; Boal is better known elsewhere as the grape Semillon</li> </ul>		
<b>D'Oliveira Malvazia</b> Madeira, POR	1996	<b>65</b>
<ul style="list-style-type: none"> <li>• sweet; Malvazia (aka Malmsey) makes the sweetest styles, with slightly floral notes</li> </ul>		
<b>D'Oliveira Sercial</b> Madeira, POR	1937	<b>65</b>
<ul style="list-style-type: none"> <li>• bone-dry (this grape makes the driest styles of Madeiras, and makes a great apéritif)</li> </ul>		
<b>D'Oliveira Bastardo</b> Madeira, POR	1927	<b>85</b>
<ul style="list-style-type: none"> <li>• basically dry; also very rare—no longer planted (total of 4.5 L made in 2010 on Madeira)</li> </ul>		
<b>D'Oliveira Verdelho</b> Madeira, POR	1912	<b>90</b>
<ul style="list-style-type: none"> <li>• basically dry; this grape is D'Oliveira's best-known, as it's strongly associated with the parish of São Martinho where João Pereira's top growers &amp; vineyards were located</li> </ul>		
<b>D'Oliveira Malvazia "Family Reserve"</b> Madeira, POR ( <i>unlisted</i> )	1875	<b>160</b>
<ul style="list-style-type: none"> <li>• aka Malvasia; sweet, hint of flowers &amp; orange; our oldest option</li> </ul>		
<b>Château Suduiraut '1er Cru Classé'</b> Sauternes, FR	2007	<b>15</b>
<ul style="list-style-type: none"> <li>• rich, with orange, saffron, honey, apricot, blue cheese notes; good acidity</li> </ul>		
<b>Château d'Yquem '1er Cru Supérieur'</b> Sauternes, FR	1997	<b>100</b>
<ul style="list-style-type: none"> <li>• The best producer of Sauternes; more intense than Suduiraut, with a touch more nuttiness from age</li> </ul>		
<b>Royal Tokaji Co. 'Aszú 6 Puttonyos Gold Label'</b> Tokaji, HUN	2013	<b>20</b>
<ul style="list-style-type: none"> <li>• rich but with vibrant acidity; similar notes to Sauternes, but slightly more citrus-forward</li> <li>• producer revived by coalition led by famous wine writer Michael Broadbent</li> <li>• Gold Label from company's 1st growth vineyards; Furmint, Harslevelu, and Muscat de Lunel</li> </ul>		
<b>Nigl Grüner Veltliner Ice Wine</b> Niederösterreich, AUS	2016	<b>14</b>
<ul style="list-style-type: none"> <li>• pure expression of Gruner (green herb, lime, white pepper) from iconic producer in Krems valley</li> </ul>		
<b>Inniskillin Cabernet Franc Ice Wine</b> Niagara, CAN	2017	<b>28</b>
<ul style="list-style-type: none"> <li>• pure expression of Cab Franc notes (red berries, bell pepper, spice)</li> <li>• est. by Donald Ziraldo &amp; Karl Kaiser in 1974, when 1st vines planted; icewine is only 10% of production, but it's their claim to fame; this winery is why Canada passed Germany as world's top icewine producer</li> </ul>		
<b>M. Chapoutier Banyuls</b> Roussillon, FR	2016	<b>12</b>
<ul style="list-style-type: none"> <li>• Grenache; rich strawberry flavor with light savory herb notes, with less rich cocoa-mocha than Port</li> </ul>		
<b>Ca' Togni</b> Napa Valley, CA	2009	<b>13</b>
<ul style="list-style-type: none"> <li>• maybe the only Black Muscat (aka Black Hamburg/Red Muscatel) vines in the USA, in the 2000 ft high Philip Togni estate vineyard; very rosy character with gobs of red (and slight black) fruit flavor</li> </ul>		
<b>Kopke 'Colheita' Porto</b> Douro, POR	1965	<b>40</b>
<ul style="list-style-type: none"> <li>• est 1638 by German Christiano Kopke 40 yrs before 1st known shipment of Port to England</li> </ul>		

### **Japanese Beer Bottles/Cans:**

<b>Kirin Ichiban</b>	22 oz	Lager	Japan/USA	<b>11</b>
<ul style="list-style-type: none"> <li>• 100% malt, only uses first press of the wort</li> </ul>				
<b>Yoho Tokyo Black</b>	350 ml	Porter	Nagano, Japan	<b>13</b>
<ul style="list-style-type: none"> <li>• Richly roasted malts give notes of bittersweet cocoa</li> </ul>				
<b>Sapporo</b>	20.3 oz	Lager	Wisconsin	<b>13</b>
<ul style="list-style-type: none"> <li>• slightly darker color than Asahi, and lighter flavor; brisk hoppiness</li> </ul>				
<b>Echigo Koshihikari</b>	350 ml	Rice Lager	Nigata, Japan	<b>12</b>
<ul style="list-style-type: none"> <li>• Local water &amp; koshihikari rice give clean, crisp lager lacking malted barley+wheat (GF)</li> </ul>				
<b>Echigo Flying IPA</b>	350 ml	IPA	Nigata, Japan	<b>12</b>
<ul style="list-style-type: none"> <li>• Citra hops; flavors of sweet tropical fruits, malt and grass with pine and grapefruit citrus; American-style</li> </ul>				
<b>Orion Premium Draft</b>	833 ml	Rice Lager	Okinawa, Japan	<b>15</b>
<ul style="list-style-type: none"> <li>• golden color, faint rice character, classic adjunct lager (not dissimilar to Coors)</li> </ul>				
<b>Echigo Premium Red Ale</b>	330 ml	Red Ale	Nigata, Japan	<b>16</b>
<ul style="list-style-type: none"> <li>• like an American amber, but red; Amarillo hops, citrusy nose, a bit bitter tea-like</li> </ul>				

**Draft Beer:**

<b>Sapporo</b>		Lager	Japan/USA	<b>7</b>
• slightly darker color than Asahi, and lighter flavor; brisk hoppiness				
<b>Great Divide <i>Samurai</i></b>		Rice Ale	Denver, CO	<b>7</b>
• hazy unfiltered ale with barley (not GF) and rice; 5.5% abv				
<b>Asahi <i>Super Dry</i></b>		Lager	Japan	<b>11</b>
• Asahi was established in 1889; very crisp & dry				

**Other Beer Bottles/Cans:**

<b>Clausthaler (non-alcoholic)</b>	12 oz	Lager	Germany	<b>5</b>
<b>Budweiser</b>	12 oz	Lager	Fort Collins, CO	<b>5</b>
<b>Bud Light</b>	12 oz	Lager	Fort Collins, CO	<b>5</b>
<b>Pacifico</b>	12 oz	Lager	Mexico	<b>5</b>

**Cold Sake:**

	<u>Gls</u>	<u>Sm Bmbo</u>	<u>Lg Bmbo</u>	<u>Btl</u>
<b>Hikari—Junmai Dai-Ginjo Centrifuged</b>	70	140	280	670/720ml
• mineral, clean, subdued; melon, white flowers, rice umami; balanced between umami and sourness				
• Koshitanrei rice from Sado Island grown w/organic compost & few agrochemicals/chemical fertilizers, polished to 40%				
<b>Nobu YK35 Dai-Ginjo Enshiburi</b>	45	90	180	395/720ml
• very melon-y, floral, & pretty; gentle sweetness, pleasantly bitter finish				
• Yamada Nishiki rice, polished to 35%, long-fermented at low temperatures into the Dai-Ginjo, then extracted using a centrifuge				
<b>Nobu YK35 Dai-Ginjo</b>	30	60	120	225/720ml 595/1.8 L
• floral, opulent (slightly oily texture); candied pear, pineapple, banana, yellow flowers, honeydew				
• Yamada Nishiki rice, Kumamoto yeast, polished to 35%				
<b>Nobu TK40 Junmai Dai-Ginjo</b>	20	40	80	125/500ml 350/1.5 L
• Floral, fruity, & mineral				
• apple, pear, banana, coconut, passionfruit, bubble gum, papaya—Nobu’s favorite sake				
• Koshi Tanrei rice; Kumamoto yeast; polished to 40%				
<b>Nobu Junmai Dai-Ginjo</b>	15	30	60	100/500ml 285/1.5 L
• Light & fruit-driven; citrus, peach, banana, yellow apple, marshmallow				
• Gohyakumango rice, Kumamoto yeast, polished to 50%				
<b>Hokusetsu Dai-Ginjo</b>	13	25	50	250/1.5 L
• Clean & mineral; the sake that brought the distiller to Nobu’s attention				
• honey, banana, earthy, lemon, grapefruit				
• Gohyakumango rice, Kumamoto yeast, polished to 50%				
<b>Junmai-Ginjo '71'</b>	11	22	44	100/720ml 235/1.8 L
• 71st barrel test finally chosen; picked by Nobu’s daughter, embodying modern unpasteurized character				
• Sour citrus character: melon, asian pear, yellow apple; pleasantly sour finish				
• Gohyakumangoku rice, milled to 55%; from the 71st tank of the season				
<b>Music Aged Onigoroshi</b>	10	20	40	225/1.8 L
• rich oak, earthy, mellow mushroom				
• Gohyakumango rice, Kumamoto yeast, polished to 70%; aged while “listening” to the classic collection of Kitaro, a famous Japanese musician				
<b>Onigoroshi ‘Demon Slayer’</b>	8	15	30	150/1.8 L
• banana, vanilla; crisp with extremely dry finish; rustic (“powerful enough to kill a demon”)				
• Gohyakumango rice, Kumamoto yeast, polished to 70%; our driest sake				
<b>Nigori—Unfiltered</b>				50/500ml
• elegant & fruity, gentle acidity, clean finish; shake aggressively before opening				

**Hot Sake:**

	<u>Sm Carafe</u>	<u>Lg Carafe</u>
<b>Dai-Ginjo</b>	25	50
• Earthy notes with rustic characteristics		
<b>Junmai</b>	15	30
• Semi-dry and mellow		

## Cocktails

### Czech Mate

2 oz Knob Creek rye OR  
Maker's Mark bourbon  
0.5 oz Amaro Nonino  
0.5 oz Becherovka  
1 dash Angostura bitters  
stirred, DOF, rock, orange zest

### Origami Buffalo

1.5 oz Earl Grey-infused Buffalo Trace  
0.5 oz Apple Cider  
0.5 oz fresh lemon juice  
0.75 oz honey syrup  
1 dash Angostura bitters  
DOF, small ice, 2 very thin lemon wheels

### Matsutini

1 oz Wheatley's vodka  
1 oz Sudachi Shochu  
1 oz passionfruit purée  
1 oz Mionetto Prosecco  
dash yuzu juice  
shaken, up, skewered blackberry

### Elderflower Gimlet

2 oz cucumber-infused vodka  
0.5 oz fresh lime juice  
0.5 oz simple syrup  
0.5 oz St. Germain  
shaken, up, cucumber slice on rim

### Kyoto Protocol

0.75 oz strawberry simple syrup  
0.75 oz lime juice  
1.5 oz Toki Japanese whisky  
float Laurent-Perrier rosé Champagne  
garnish with strawberry

## Vodka

### Absolut

Pernod Ricard/(distilled in Nöbbelöv) Åhus, Sweden

10

- water and winter wheat for this are sourced only from Åhus, where all production occurs
- CO2 neutral distillation: carbon emissions are offset by planting trees
- est. 1879 as "Rent Brännvin" ("pure vodka) by Lars Olsson Smith, competing w/Stockholm's liquor monopoly; nationalized in 1917 as "Absolut Rent Brännvin"; Absolut introduced to world in 1979

### Beluga "Gold Line"

Beluga Group/Mariinsk Distillery in Siberia, Russia

25

- besides malt spirit, wheat, & water, also contains rice extract & rhodiola rosea extract (& lactose—not vegan); filtered through quartz sand, matured 3 months; fairly sweet, a bit floral, pretty mild

### Belvedere

LVMH/Zyrdardów, Poland

13

- Belvedere = "nice view" referring to Belweder on bottle—palace in Warsaw
- Dankowskie Gold Rye-based; 4x distilled, w/water from their own spring; no additives like glycerol or sugar)

### Chopin (Potato)

Chopin Imports/Dorda Distillery in Krzesk, Poland

13

- est 1992; they also make rye & wheat versions
- each btl requires ~40 Denar potatoes; silky rich, green apple & vanilla

### Grey Goose

Bacardi/distilled in Picardy, FR; blended/bottled in Cognac, FR

13

- 1997: created by Sydney Frank (also behind Jägermeister); recipe by Maître de Chai François Thibault
- best French winter wheat of Picardy region, mineral water from Gensac springs; 5 stage column distillation

### Haku

Suntory/\_\_\_

11

- Japanese white rice, koji fermented; 2x pot-distilled; bamboo charcoal-filtered; Haku means white

### Hangar 1

Proximo Spirits/distillery near San Francisco, CA

9

- Viognier grapes+midwest grains; created by St. George in old aircraft hanger; small Holstein pot stills

### Ketel One

Diageo/Nolet Distillery in Schiedam, Netherlands

11

- recipe is 300 yrs old, passed down through Nolet family; copper kettle ("ketel")-distilled from wheat

### Ketel One "Citroen"

Diageo/Nolet Distillery in Schiedam, Netherlands

11

- created 2000; 4 lemon types (2 Sicilian, 1 Spanish, 1 from Guinea), 2 Caribbean lime types; winter wheat

### Russian Standard "Gold"

Roust/St. Petersburg, Russia

11

- winter wheat-based; unlike non-Gold, this includes tiny amounts of Siberian ginseng extract; very smooth

### Stolichnaya

FKP Sojuzplotoimport (disputed)/Russia-based, not exclusive

10

- refers to "stolitsa" ("capitol city"); originated in 1901 with Moscow State Wine Warehouse
- winter wheat-based (w/rye) & pure glacier water; 3x distilled, 4x filtered through quartz sand & birch charcoal

## Gardener

2 oz Roku gin or Corazon tequila  
1 oz Gardener syrup (cilantro, ginger, sugar, serrano)  
1 oz fresh lime juice  
shaken, dbl-strained, up, no garnish

## Full Barrel Alchemist

1.5 oz H by Hine VSOP Cognac  
0.5 oz Lillet Blanc  
0.5 oz waka momo syrup  
0.25 oz Kiuchi No Shizuku (Hitachino Nest distillate)  
2 dash orange flower water  
stirred, large rock, wkmno/orng pl garnish

## Peruvian Margarita

2 oz Espolon Reposado  
1 oz Aji syrup (aji paste+agave)  
1 oz fresh lime juice  
shaken, DOF, sm. ice, lime wheel, togarashi

## Lychee Martini

1.5 oz vodka  
1 oz Nobu junmai daiginjo  
1 oz lychee juice  
garnish with 2 lychees

## Saketini

1.5 oz vodka  
1.5 oz Nobu junmai daiginjo  
garnish with cucumber slice

## Purple Haze (not Matsu standard)

1 oz Chambord  
4 oz Hot Junmai Sake  
serve hot in small carafe

<b>Stolichnaya "Elit"</b>	FKP Sojuzplotoimport/Russia	<b>18</b>
• wheat/rye; released 2003; freeze filtration inspired by tradition of leaving casks outside in winter; smooth		
<b>Stolichnaya "Ohranj"</b>	FKP Sojuzplotoimport/Russia	<b>10</b>
• orange oil of Valencia oranges from USA, Brazil, Mexico, & West Indies; hint Mexican key lime & Ho leaf oil		
<b>Stolichnaya "Vanil"</b>	FKP Sojuzplotoimport/Russia	<b>12</b>
• natural extract of Madagascan & Indonesian vanilla pods		
<b>Tito's</b>	Fifth Generation Inc./Austin, TX	<b>11</b>
• from corn (GF); 6x distilled in copper pot; created by Bert "Tito" Beveridge; smooth, relatively sweet		
<b>Wheatley</b> (well vodka)	Sazerac/Buffalo Trace Distillery in Frankfort, KY	<b>11</b>
• from wheat; named for Harlen Wheatley, master distiller of Buffalo Trace; 10x distilled, 3x filtered; wheat-y		
<b>Woody Creek</b>	Woody Creek Distillers/Basalt, CO	<b>11</b>
• locally harvested Rio Grande potatoes, mashed fresh, once column-distilled		
<b>Woody Creek "Stobrawa Reserve"</b>	Woody Creek Distillers/Basalt, CO	<b>18</b>
• very smooth, lightly sweet; same Stobrawa potatoes used by Chopin in Poland (long couldn't get seeds)		
<b>Gin</b>		
<b>Bols Genever</b>	Lucas Bols family-owned distillery: Amsterdam, Netherlands	<b>10</b>
• recipe originated in 1820; maltier style of gin from lightly distilled Dutch grains and botanical mix		
• The Bulsius family were part of the 1500s exodus of Flemish Protestants. In 1575 they arrived in Amsterdam, started distilling, and changed their name to Bols		
<b>Bombay (Dry)</b>	Bacardi/Bombay Spirits Distillery at Laverstoke Mill in Hampshire, England	<b>9</b>
• London Dry gin from 1761; vapor-infused licorice, cassia, coriander seeds, angelica root, lemon peel, juniper, orris (iris) root, almond; the vapor-infusing makes for more delicate and pristine flavor than steeping in neutral spirit, like most London dry gins; picture (also on Sapphire) is Queen Victoria		
<b>Bombay Sapphire</b>	Bacardi/Bombay Spirits Distillery at Laverstoke Mill in Hampshire, England	<b>11</b>
• London Dry gin; 1st released 1987, inspired by 1761 recipe—kickstarted gin renaissance; vapor-infused licorice, cassia, coriander seeds, angelica root, juniper, orris (iris) root, lemon peel, grains of paradise, cubeb berries, almonds; 47% abv in US (40% in Europe, Canada, Australia); floral/fragrant		
• named after Star of Bombay, a large sapphire from Sri Lanka now on display in Smithsonian		
<b>Hendricks</b>	William Grant & Sons/Hendrick's "Gin Palace" in Girvan, Ayrshire, Scotland	<b>12</b>
• best known for including rose and cucumber; other botanicals include juniper, caraway, chamomile, coriander, cubeb pepper, elderflower, lemon, orange, orris root, & yarrow; quite floral		
• est 1999; carter-head still, like Bombay Sapphire, for vapor infusion; also trad'l pot still to macerate botanicals 24 hrs (not rose & cucumber); after blending distillates, they add rose+cucumber essence		
<b>Komasa "Sakurajima Komikan"</b>	Komasa Jyozo/Komasa Gin Distillery in Kagoshima, JAP	<b>18</b>
• Sakurajima Komikan is a tiny type of local mandarin orange (~4cm diameter)		
• Juniper, sakurajima komikan, coriander, cypress bark, all steeped in rice shochu before distillation		
<b>Kyoto Distillery "Ki No Bi"</b>	Pernod Ricard (bought in 2020)/Kyoto Distillery in Kyoto, JAP	<b>17</b>
• wholly made in Kyoto itself; run by Alex Davies, of Sussex, England, from Cotswold Distillery in UK		
• base of juniper, orris root, & hinoki (cypress), + red shiso, kyokuro (green) tea, ginger, bamboo leaves, yuzu, Hiroshima lemon, & sansho (aka Szechuan) pepper and its leaves (kinome), giving slight tingle		
• 6 separate macerations/distillations, to blend together certain flavor blocks; spicy-fruity style		
<b>Monkey 47</b>	Pernod Ricard/Black Forest Distillers in Schaberhof, Germany	<b>17</b>
• 2006: Alexander Stein heard of Montgomey Collins—Royal Air Force officer w/S German Black Forest country guesthouse called "Wild Monkey," w/trademark gin; he loved story & decided to make locally sourced Black Forest gin; w/distiller Christoph Keller, known for fruit brandies, began distillery in 2015		
• this area is well known for brandy distilleries, so there's an emphasis on prominent aromatics		
• juniper, angelica root, coriander seeds, orris root, liquorice root, nutmeg, cubeb berries, clove, cardamom, cassia, cinnamon, grains of paradise, almond, ginger, sage, lavender, acacia, hibiscus, bee balm, honeysuckle, jasmine, chamomile, bramble leaves, lingonberry, spruce shoots, 6 types of pepper, calamus root, lemon verbena, lemon balm, lemongrass, pomelo, bitter orange peel, kaffir lime leaves, blackberry, cranberry, dog rose, elderflower, hawthorn berry, rosehip, sloes, purple shamrock		
• botanicals steeped in molasses alcohol 36 hrs before distillation		
<b>Nikka "Coffey Still"</b>	Nikka/Miyagikyo Distillery in Japan	<b>13</b>
• Nikka's master blender Tadashi Sakuma combines 2 strengths of base spirit; trad'l botanicals (juniper, coriander, angelica, orris root) distilled in 1 still, sansho pepper in another, w/apple & citrus (lemon, yuzu, kabosu, amanatsu, shikuwasa) in 3rd—final 2 run under vacuum, for delicate aromas; citrus-driven style		
<b>Plymouth</b>	Pernod Ricard/Plymouth (formerly Black Friars) Distillery in Plymouth, England	<b>10</b>
• the oldest British gin distillery still operating in original location; Plymouth Gin created in 1793, but records suggest distillation at this site since the 1690s; owned by Pernod Ricard since 2008; 80% abv		
• botanicals incl juniper, coriander, angelica, orris root, dried lemon, sweet orange peel, cardamom pods		
<b>Roku</b>	Beam Suntory/Osaka Distillery in Osaka, JAP	<b>13</b>
• Roku means "six" in Japanese; named after six very Japanese botanicals: sakura (cherry) blossom & leaf, two green teas (gyokuro & sencha), sansho pepper and yuzu peel (also inspires hexagonal bottle)		
• other known botanicals include juniper, angelica, cardamom, cinnamon, coriander, lemon, & orange		
• neutral grain base; fairly subdued juniper; floral, w/spicy-citrusy finish & smooth, oily texture		

**Tanqueray** Diageo/Cameronbridge Distillery in Windyates, Scotland **10**

- known botanicals include juniper, angelica, coriander, & licorice; distilled immediately (not macerated); the lack of citrus makes it slightly drier than many gins (especially modern gins)
- 1830: Charles Tanqueray (a pastor's son) began distilling on Vine Street in Bloomsbury (London); this gin has been continuously distilled since invention (it's thought that the current recipe began by 1838)

**The Botanist** Rémy Cointreau/Bruichladdich Distillery in Islay, Scotland **12**

- foraged from Islay: juniper, apple mint, spearmint, water mint, downy birch, chamomile, creeping thistle, elder, gorse flower, heather flower, hawthorn flower, lady's bedstraw, lemon balm, mugwort, meadowsweet, red clover, white clover, sweet cicely, bog myrtle, tansy, thyme, wood sage, cassia, peppermint, angelica root, coriander seed, cinnamon, lemon peel, orange peel, liquorice root, orris root

## **Shochu**

**Awa No Kaori "Sudachi"** Nissin Shurui Co./Tokushima, Japan **10**

- Sudachi: Japanese lime from Tokushima (across bay from Osaka); taste: lemon/lime w/hint orange; 20% abv

**Hakutake "Shiro"** Takahashi Shuzo/Takahashi Distillery in Kumamoto, Japan **10**

- rice base; white (rice) koji-kin; Hito-yoshi basin water; 1x distilled, 6 mo aged; 25% abv; clean, elegant, soft
- distillery est. 1900; made by Takahashi Shuzo

**Satsuma "Shiranami"** Satsuma Shuzo/Ei Distillery in Kagoshima, Japan **10**

- from 100% top grade Kogane Sengan sweet potato from S Kagoshima; rice koji; no additives; 25% abv

## **Rum**

**Brugal "Ron Gran Reserva 1888"** family+Edrington-owned/3 distilleries in Dominican Republic **13**

- est 1888 by Don Andrés Brugal; hasn't changed methods in 125 yrs
- part of company taken over 2008 by Edrington, Scottish distillers' group, but still family-managed

**Captain Morgan Spiced Rum** Diageo/Captain Morgan Rum Distillery in St. Croix (U.S. Virgin Islands) **10**

- est 1944 by Seagram; recipe inspired by Levy Bros family recipe in Kingston; bought 'raw' rum & matured it
- Sir Henry Morgan was a Welsh pirate who attacked Spanish interests on behalf of the Queen; just a mascot
- distilled from combined mash and molasses; column still; new American oak for max 1 yr; herbs & spices added after; bulk of output currently made in St. Croix

**Facundo "Paraíso"** Bacardi/Casa Bacardi (Bacardi Rum Factory) in Puerto Rico **50**

- Facundo is Bacardi's premium brand, named for founder Don Facundo Bacardi; Paraíso is showpiece in Facundo range: blend of rums up to 23 yrs old from family reserve, aged in used Fr oak barrels; 40% abv

**Foursquare "Probitas" (well rum)** Foursquare—Barbados+Hampden Estate—Jamaica **9**

- created as white rum with character; no sugar, flavor, color, or neutral/column spirit added
- 1926: Seale family began buying rum from Barbados distilleries, blending & selling as R.L. Seale, later adding brands like Doorly's. In mid-1990s, Richard Seale (5th gen) worked w/his father to update shuttered sugar factory into modern Bajan distillery. Today capacity rivals island neighbor Mount Gay. Seale was 1st in family to distill rather than buy rum, but had advantage of learning how great rum should taste. As master distiller & master blender, his credo is "honest rum": pot & trad'l column distilled & w/no added sugar or sweet wine. The 1st Foursquare-branded Exceptional Cask Series release, 1998, released in 2009. 2014: released Port Cask Finish & Zinfandel Cask Finish; w/full-proof, ex-bourbon 2004 bottling, released 2016, he began converting bourbon fans. He keeps approachable price point, despite pricy secondary market.

**Foursquare "Détente"** Richard Seale/Foursquare Rum Distillery in Barbados **25**

- 10 yrs in ex-bourbon & port barrels; 40% abv

**Foursquare "Redoutable"** Richard Seale/Foursquare Rum Distillery in Barbados **35**

- 14 yrs in ex-Madeira & Bourbon casks; 61% abv

**Gosling's "Black Seal"** owner/blended rums from West Indies aged in Bermuda **10**

- named for James Gosling, son of Kent bevg merchant, who sailed W in 1806 w/10,000 lbs worth of goods; forced to Bermuda after ~91 days where he opened shop w/brother Ambrose; 1st matured rum arrived in Bermuda in 1857; after experimenting Gosling bros created own blend that became Black Seal (named for black wax sealing original btls); Dark N' Stormy cocktail trademarked, requiring Gosling's Black Seal
- they use both a column and pot still, and say they mature their rum "as long as it needs"
- deep amber-red color, and very pungent with thick molasses & sweet caramel flavor, but milder palate

**Mt. Gay "Black Barrel"** Remy Cointreau/Mount Gay Distilleries in Barbados **11**

- the oldest source mentioning this distillery dates to 1703, making this the oldest rum in the world
- name from Sir John Gay Alleyne, right-hand man of John Sober, who owned Mount Gilboa plantation & distillery from 1747; Alleyne took over, and since Mount Alleyne already existed, he used his middle name
- double pot stills; matured in used American whiskey barrels; blends of 10+ distillates; Black Barrel is distinguished by a second maturation in extra roasted bourbon barrels

**Myers's "Original Dark"** Diageo/Myers Rum Distillery in Jamaica **10**

- blend of 9 rums from pot & column stills; matured in new oak up to 4 yrs; adds back used molasses to end product again; named after Fred L Myers who created the brand in 1879

**Zacapa "23 Yrs"** Diageo (distributor)/Zacapa & Botran distilleries in Guatemala **13**

- 1976: Licoreras de Guatemala 1st distilled special rum for centenary celebration of Zacapa village
- based on 1st pressing of sugar cane, for soft, round, slightly sweet flavor; blend of rums aged 6-23 yrs, then in Am whiskey, Spanish sherry, & PX barrels in solera; aged at 2,300 m in "The House Above the Clouds"

## Tequila

<b>123 “Blanco”</b>	David Ravandi/Lowlands	<b>12</b>
• “uno dos tres”; 100% organic Lowlands (up to 4200 ft) from Amatitan Valley; meant for wine connoisseurs		
• clean, citrusy, unaged		
<b>123 “Reposado”</b>	David Ravandi/Lowlands	<b>13</b>
• 6 mo in oak; very light, no real hint of wood; salted caramel, creme brulee, toffee, agave on nose		
<b>123 “Añejo”</b>	David Ravandi/Lowlands	<b>15</b>
• 18 mo in oak; vanilla & oak, bitter dark chocolate & sweet ripe peach, white pepper, lemon peel		
<b>Casa Dragones “Blanco”</b>	CEO Bertha González Nieves/Jalisco	<b>16</b>
• Dragones from San Miguel de Allende: cavalry led by Ignacio Allende that sparked Mexican independence		
• 100% Blue Agave; tequila is made in Jalisco, but Casa Dragones is based in San Miguel de Allende		
• very smooth and clear; herbaceous & peppery		
<b>Casamigos “Blanco”</b>	Diageo/Jalisco Highlands	<b>16</b>
• targeting “smoothest” tequila; agave w/hint of mint & cinnamon, but more clean than complex; 2 mo in oak		
• begun by George Clooney, restaurant tycoon Rande Gerber (Cindy Crawford’s husband), & property developer Mike Meldman in 2013 after years of ordering 1000+ btls; same distillery as Avion, Clase Azul		
<b>Casamigos “Reposado”</b>	Diageo/Jalisco Highlands	<b>14</b>
• 7 mo in American oak; smooth like Blanco, but with heavy dose of caramel; Añejo gets 14 mo in Am oak		
<b>Casamigos “Añejo”</b>	Diageo/Jalisco Highlands	<b>17</b>
<b>Cincoro “Blanco”</b>	5 owners/Destiladora del Valle de Tequila: Highlands+Lowlands	<b>19</b>
• five (“cinco”) founders: NBA owners Jeanie Buss (Lakers), Wes Edens (Milwaukee Bucks), Emilia Fazzalari & Wyc Grousback (Celtics), & Michael Jordan; unaged—pungent & peppery, mushroom, hibiscus, raspberry		
<b>Cincoro “Reposado”</b>	5 owners/Destiladora del Valle de Tequila: Highlands+Lowlands	<b>25</b>
• 8-10 mo Kentucky bourbon barrels; caramel, maple, barely peppery, vanilla butter (additives like glycerol?)		
<b>Cincoro “Añejo”</b>	5 owners/Destiladora del Valle de Tequila: Highlands+Lowlands	<b>29</b>
• notes of vanilla, caramel, dried fruit, cinnamon, dark chocolate (forget about pepper & agave—think cognac)		
<b>Clase Azul “Reposado”</b>	Arturo Lomelí/Productos Finos de Agave Distillery in Jesus Maria, Los Altos	<b>25</b>
• best-known for hand-sculpted, hand-painted ceramic decanter bottle; cooked agave, tropical, vanilla, toffee		
• est 1997 by Mexican founder Arturo Lomelí, who originally packaged it in a sombrero—then he got a master’s degree in marketing in 2000, and studied to become a master distiller		
<b>Corazon “Blanco”</b> ( <i>unlisted; well blanco tequila</i> )	Sazerac/Casa San Matias Distillery in Jalisco, Mexico	<b>9</b>
• 2x distilled before being infused w/oxygen & bottled—they want to lift the delicate aromas from the 6-8 yr old estate-grown agave harvested in the Los Altos region of Mexico since 1886		
<b>Don Julio “Blanco”</b>	Diageo/Don Julio Distillery in Atotonilco, Jalisco (highlands)	<b>13</b>
• 2x distilled, Los Altos, roller mill extracted; est by Don Julio González, who planned his tequila in 1942		
<b>Don Julio “Reposado”</b>	Diageo/Don Julio Distillery in Atotonilco, Jalisco (highlands)	<b>15</b>
• aged 8 mo in bourbon barrels; notes of cinnamon, honey, slightly smoky, herbal		
<b>Don Julio “Añejo”</b>	Diageo/Don Julio Distillery in Atotonilco, Jalisco (highlands)	<b>16</b>
• aged 18 mo in American white oak barrels; fruity & herbaceous w/caramel; apricot, pepper, lime, vanilla, tea		
<b>Don Julio “1942 Extra Añejo”</b>	Diageo/Don Julio Distillery in Atotonilco, Jalisco (highlands)	<b>29</b>
• aged 30 mo in Am white oak; original luxury tequila; tropical, chocolate, caramel, vanilla, spice, oak, almond		
<b>Espolon “Blanco”</b>	Campari/Destiladora Casa San Nicolás in Los Altos, Jalisco	<b>9</b>
• unaged; 2x distilled (column+pot); rock music played at distillery; peppery & vegetal, citrus zesty		
<b>Espolon “Reposado”</b> (well reposado)	Campari/Destiladora Casa San Nicolás in Los Altos, Jalisco	<b>9</b>
• 6 mo in new American Oak; fruity agave, butterscotch, milk chocolate, citrus zest, white pepper		
<b>Fortaleza “Blanco”</b>	Guillermo Sauza/Tequila Los Abuelos Distillery in Los Valles	<b>13</b>
• Guillermo Erickson Sauza, 5th gen tequila maker & descendent of that family, resurrected family distillery in 2005; traditional (brick ovens to cook agave, tahona to crush it); agave, white pepper, citrus, & olive (!)		
<b>Fortaleza “Reposado”</b>	Guillermo Sauza/Tequila Los Abuelos Distillery in Los Valles	<b>14</b>
• 7 mo in used whiskey barrels; fruity, w/pear, vanilla, toast, & citrus zest, cinnamon, oak, banana, & cream		
<b>Fortaleza “Añejo”</b>	Guillermo Sauza/Tequila Los Abuelos Distillery in Los Valles	<b>18</b>
• 18 mo in American oak; sweet agave, cinnamon, nutmeg, clove, caramel, vanilla, coffee		
<b>Fortaleza “Winter Blend Reposado” 2019 or 2020</b>	Guillermo Sauza/Tequila Los Abuelos Distillery	<b>28</b>
• barrel-proof; both 6 months Am oak, 10 months Fr oak, and fairly peppery		
• 2020 also sees some English ale American barrel; it’s maltier; 2019 is more eucalyptus-y		
<b>Patron “Silver”</b>	Bacardi/Hacienda del Patrón distilleries in Los Altos, Jalisco	<b>12</b>
• est. 1989; co-founded by John Paul DeJoria (of John Paul Mitchell hair products); standard line made w/ 1/2 tahona, 1/2 roller mill; Francisco Alcaez is Master Distiller & Blender who created recipe, & made it at Siete Leguas distillery till they built their own in 2002; sweet green agave, clean sharp palate, lime & chalk finish		
<b>Partida “Blanco”</b>	CEO Steve Lauth, founder Gary Shansby/Fabrica La Autentica distillery in Los Valles	<b>11</b>
• unaged; SS autoclaves to cook agave at lower temp; wild yeast; clean, light tropical notes, rst peppers		

<b><u>Sipping Tequilas</u></b>	<b>1.5 oz</b>
<b>Clase Azul, Extra Añejo “Ultra”</b>	<b>250</b>
• 5 yrs in charred sherry oak; only 100 decanters made; toasted oak, vanilla, spice, caramel, honey	
<b>Herradura, Extra Añejo “Selección Suprema”</b>	<b>85</b>
• 49 mo in oak; from selection of best agaves; med body; dried fruit & caramel, w/char & sweet oak	
<b>Gran Patrón, Extra Añejo “Piedra”</b>	<b>60</b>
• over 3 yrs in new Am/Fr oak; rich, complex; herbaceous agave with light vanilla	
<b>Jose Cuervo, Extra Añejo “Reserva la Familia”</b>	<b>40</b>
• 2 yrs in finest oak; blended w/30 yr reserves; toasted almond, vanilla, apple, cinnamon	
<b>123, Extra Añejo “Diablito”</b>	<b>35</b>
• 40 mo in 114 liter new American oak; vanilla, spice, agave; rich, creamy body	
<b>Cincoro “ Extra Añejo”</b> 5 owners/Destiladora del Valle de Tequila: Highlands+Lowlands	<b>250</b>
• Weber blue; 40-44 mo in Kentucky bourbon cask; vanilla, spice, agave, dried tropical fruit, caramel	
<b>Clase Azul, Añejo</b>	<b>75</b>
• 25 mo in oak after blend of sherry, bourbon, and cognac casks; almond, caramel, baked vanilla	
<b>Casa Dragones “Joven”</b>	<b>50</b>
• Platinum balanced with Extra Añejo; soft, smooth, warm; vanilla, spice, & hazelnut	
<b>Gran Patrón “Platinum”</b>	<b>50</b>
• 3x distilled, oak aged, highlands; 100% Weber Agave; very smooth, light citrus/agave, black pepper finish	
<b><u>Mezcal</u></b>	
<b>Cuentacuentos “Tepeztate de Maximiliano ‘Serafin’ García Gerónimo ”</b> Owner/region in Oaxaca	<b>23</b>
• “storyteller”; melon, tropical, honey; A. marmorata (tepeztate); small batch trad’l; Carlos Méndez Blas btld it	
<b>Cuentacuentos “Madrecuishe de Everardo García Salvador”</b> Owner/_ region in Oaxaca, Mexico	<b>25</b>
• more savory—burning grass, sage, rosemary, rubber; from A. karwinskii (madrecuishe)	
<b>Del Maguey “Vida”</b> Pernod Ricard/Valles Centrales region in Oaxaca, Mexico	<b>14</b>
• introduced 2010; single village (San Luis del Rio, in Oaxaca) organic mezcal from espadin agaves at 900m	
• piñas roasted 3-8 days; 2x distilled in wood-fired copper stills; 84 proof	
• Est. 1995, Del Maguey Single Village Mezcal forms relationships with native producers in Oaxaca and Puebla, producing their traditional methods for unique, complex character celebrating family producers	
<b>Del Maguey “San Jose Rio Minas”</b> Pernod Ricard/Mixteca Alta region in Oaxaca, Mexico	<b>20</b>
• 8-10 yr old Espadin & Arroqueño agaves at 1480 m elevation, roasted 3-4 days	
• notes of papaya, ripe peach, rose, violet, and finish of pepper and eucalyptus	
<b>Del Maguey “Tobala”</b> Pernod Ricard/Sierra Norte region Oaxaca, Mexico	<b>25</b>
• made from 12-18 yr old Tobala maguey (maguey is type of agave; Tobala is smaller and broader leafed, and it takes 8 piñas to equal one piña of the more common Espadin maguey) in village of Santa Maria Albarradas, in Sierra Norte at 1700m in highest altitude canyons shaded by oak trees; roasted 30 days	
• sweet, fruity nose; mango & cinnamon palate, with long, smooth finish	
<b><u>Armagnac</u></b>	
<b>Darroze Unique Collection “Domaine de Petit Lassis 1991”</b> Darroze/Roquefort, France	<b>35</b>
• 1974: Francix Darroze began business as trader & producer of vintage Bas-Armagnacs—the soil was once swamp, and before that beach—it’s very sandy, translating to lower yields and higher acid grapes; to the E, Tenarèze has more clay & limestone, and further E is Haut-Armagnac, w/Côtes de Gascogne for table wine	
• though Darroze is located in Roquefort, don’t confuse it with famous cheese from Roquefort-sur-Soulzon	
• no caramel or coloring agents added to their Armagnacs...or water—all barrel-proof, aged in oak till sale	
• this was made by Bacheré family in Créon d’Armagnac; 2000: candied apricot, orange, wood, vanilla	
<b>Darroze Unique Collection “Domaine le Tuc 1978”</b> Darroze/Roquefort, France	<b>50</b>
• cocoa, licorice, leather, tobacco, candied/dried fruits, rancio, spice; Baco & Ugni Blanc; 48.5% abv	
<b>Darroze Unique Collection “Château de Gaube 1964”</b> Darroze/Roquefort, France	<b>75</b>
• dried apple, quince, walnut, almond; 100% Baco; 43.2% abv	
<b><u>Calvados</u></b>	
<b>Noble-Dame</b> Normandy?	<b>12</b>
• rich apple pie flavor, with oaky vanilla & spice notes	
<b>Morice “Pays d’Auge”</b> Normandy	<b>14</b>
• winy, honeyed, earthy; difference between this & Noble Dame is like English cider vs. Woodchuck	
• Pays d’Auge: Normandy appellation requiring max 30% pear, the rest apple, with min 2 yrs in oak casks	
<b><u>Cognac</u></b>	
<b>Courvoisier “VS”</b> Beam Suntory/Jarnac, in the Charente, France	<b>12</b>
• est. 1809 in Bercy, Paris by Emmanuel Courvoisier & Louis Gallois, traders of the best cognacs; in 1828 their kids decided that for the best cognac they had to move & make it themselves; Cognac was Napoleon’s favored spirit, & when he was exiled to St. Helena in 1815 he picked some up from Jarnac on the way; still, they don’t own any vineyards (unlike the other big houses), and have a very small distilling operation, buying and blending from producers across the region; they buy ~25% of production	
• house style is rich, rounded, bold, w/spicy notes	
• VS: primarily Fins Bois, with Petite Champagne; 3-7 yrs in Limousin oak	

<b>Courvoisier “VSOP”</b>	Beam Suntory/Jarnac, in the Charente, France	<b>15</b>
• from Fins Bois, Grande & Petite Champagne; 8-10 yrs in Limousin oak		
<b>Hennessy “VS”</b>	LVMH/Cognac, France	<b>15</b>
• the largest producer of Cognac; est 1765 by Richard Hennessy, an Irishman; they buy ~93% of production		
• rich, oak-forward house style guarded by Fillioux family, in 8th gen (as of 2017) of Hennessy cellar masters		
• VS: Bois ordinaire+Bon Bois+Borderies+Fins Bois+Grande Champagne+Petite Champagne, 2.5 yrs Limousin		
<b>Hennessy “XO”</b>	LVMH/Cognac, France	<b>55</b>
• first cognac classified XO, or “extra old,” created by Maurice Hennessy in 1870, w/up to 100 eaux-de-vie made only from Ugni Blanc from Grande Champagne, Petite Champagne, Borderies, & Fin Bois, aged up to 30 yrs. Hennessy also created the first cognac called Very Special Old Pale,” in 1818 at the request of the Prince of Wales and future King George IV of Great Britain)		
<b>Remy Martin “VSOP”</b>	Rémy Cointreau/Cognac, France	<b>15</b>
• founder Rémy Martin was a winegrower who moved into trading Cognac in 1724; unlike the other big houses, Rémy Martin exclusively uses Cognac from Grande & Petite Champagne, and is the pioneer of “Fine Champagne” (blend of min 50% Grande Champagne, with the rest from Petite Champagne)		
• distillery in Tausac, in heart of their Grande Champagne vineyard; cellars & tasting room in Cognac itself		
• full-bodied house style; distillation on lees & more new oak (Limousin only); they buy ~30% of production		
<b>Remy Martin “XO”</b>	Rémy Cointreau/Cognac, France	<b>55</b>
• Fine Champagne (85% Grande 15% Petite); created 1981 by cellar master André Giraud w/up to 400 spirits		
<b>Remy Martin “Louis XIII”</b>	Rémy Cointreau/Cognac, France	
• blend of up to 1,200 eaux-de vie, 100% from Grande Champagne, aged 40-100 yrs; each decanter is the life achievement of generations of cellar masters		
	<b>0.5 oz: 80</b>	<b>1 oz: 160</b>
		<b>2 oz: 320</b>

### **Blended Scotch**

<b>Chivas Regal</b>	Chivas Brothers (Pernod Ricard)	<b>10</b>
• based on Strathisla distillery (1786) in Keith, Speyside, which is Scotland’s oldest licensed malt distillery		
• also includes malts from Longmorn, The Glenlivet, Allt-a-Bhainne, Miltonduff, and Braes of Glenlivet (now Braeval), and others, as well as grain from Strathclyde distilleries in the Lowlands; delicate but w/character		
<b>Dewars “White Label”</b>	Bacardi	<b>10</b>
• based on the Aberfeldy distillery; brand created by John Dewar, Sr. in 1846; they pioneered process of “marrying” (blending) whiskies in oak cask and aging them together; the sweetest of the major blends		
<b>Johnnie Walker “Red”</b>	Diageo	<b>10</b>
• red launched in current form by bros George & Alexander Walker in 1909, though it existed as Walker’s Old Highland Red Label years before; Alexander blended whisky (malt+grain) better suited to mixing with soda than heavier, more old-fashioned whiskies—intending to replace brandy & soda in wake of phylloxera. Alexander named it after grandfather, who started family business in 1820; based on Cardhu distillery, with grassier style; non-age-stated		
<b>Johnnie Walker “Black”</b>	Diageo	<b>12</b>
• 12 yr old; complex & rich; 30-40 malts incl. some Islay, w/noticeable peat & smoke; grains incl. corn & wheat		
<b>Johnnie Walker “Blue”</b>	Diageo	<b>75</b>
• their premium blend; no age statement; discreetly based on Royal Lochnagar distillery, which makes unpeated, slightly creamy, floral single malts; pinch of smoky Islay whisky included		

### **Single Malt Scotch**

<b>Auchentoshan “The Bartender’s Malt”</b>	Beam Suntory/Clydebank in Lowlands	<b>15</b>
• malts from 5 decades as blends chosen by 12 world bartenders & combined, in Am/Euro/German oak, sherry cask, red wine barrique, & ex-Laphroig cask; Auchentoshan 3x distills— lighter, smoother character		
<b>Balvenie “DoubleWood 12 Yrs”</b>	William Grant & Sons/Dufftown in Speyside	<b>17</b>
• 1st matured ~10 yrs in used American oak then European oak oloroso sherry butts for 2 years		
• launched 1993—The Balvenie begun by William Grant in 1892 (he also opened Glenfiddich, in 1886); Balvenie grows their own barley, have their own malting floor, and have their own cooperage		
<b>Glenlivet “12 Yrs”</b>	Pernod Ricard/Ballindalloch in Speyside	<b>12</b>
• first Scotch single malt distillery opened after Excise Act was enacted; est 1824 by George Smith		
• lighter, unpeated, fruity; slightly heartier than Glenfiddich; used Bourbon & Sherry barrels; artificial coloring		
<b>Highland Park “Single Cask 6501 ‘The Rockies’ 13 Yrs”</b>	Edrington Group/Kirkwall in Orkney Islands	<b>45</b>
• distilled 2004; aged 13 yrs in one sherry butt; only 559 bottles made, exclusively available in Colorado		
• the northernmost single malt Scotch distillery in the world; in 1798 Magnus Eunson (viking descendent) was caught illegally distilling whisky on site; in 1826 he received official license for Highland Park to distill whisky		
• name refers not to Scottish highlands, but to High Park area on which the distillery sits		
• Orkney peat is more condensed, burning slower, imparting more aromatic smoke notes; Euro/Am sherry oak		
<b>Lagavulin “16 Yrs”</b>	Diageo/Lagavulin in Islay	<b>28</b>
• est 1816 on Islay’s S coast; Islay’s archetypal single malt Scotch whisky; heavily peat-smoked malt; character of smoked fish, driftwood, sweet caramelized malt, baked apple, soot, rubber		
<b>Oban “14 Yrs”</b>	Diageo/Oban on W coast of Highlands	<b>24</b>
• “West Highland” flavor, between dry, smoky style of islands & lighter, sweeter fruity Highland malts		

- est 1794 before town of Oban existed

<b>Macallan “Sherry Oak 12 Yrs”</b>	Edrington Group/Craigellachie in Speyside	<b>22</b>
• though bottle states “Highland Single Malt Scotch” they fall into the Speyside sub-region of Highlands		
• sherry on nose, w/hints of red wine, blackberry, plum, & oak; est. 1824; one of 1st to legally open w/license		
<b>Macallan “Sherry Oak 18 Yrs”</b>	Edrington Group/Craigellachie in Speyside	<b>75</b>
<b>Macallan “Rare Cask”</b>	Edrington Group/Craigellachie in Speyside	<b>95</b>
• non-age-stated; hand-selected sherry casks, with high proportion being first-fill & 17-21 yrs old		
<b>Macallan “Reflexion”</b>	Edrington Group/Craigellachie in Speyside	<b>195</b>
• aged only in 1st-fill Sherry-seasoned American & Spanish oak; one of their darkest+most concentrated		
<b>Macallan “Sherry Oak 25 Yrs”</b>	Edrington Group/Craigellachie in Speyside	<b>275</b>
<b>Macallan “Sherry Oak 30 Yrs”</b>	Edrington Group/Craigellachie in Speyside	<b>495</b>

## Japanese Whisky

<b>Akashi “Pinot Noir Cask”</b>	High Road Spirits (formerly Tokiwa Imports)/Eigashima Distillery	<b>55</b>
• Eigashima Distillery is known as White Oak Distillery in Japan		
• from their Sommelier Series: collaboration of Eigashima Distillery & Master Somm Ken Fredrickson		
• 4 yrs in ex-bourbon barrels, then 18 mo in Brewer-Clifton PN casks; 1st released 2019; 50% abv		
<b>Chichibu-Ichiro’s Malt “The 2018 US Edition”</b>	Venture Whisky/Chichibu Distillery (est 2008)	<b>50</b>
• master distiller Ichiro Akuto began by selling his father’s/grandfather’s famed Hanyu whiskies (including “Playing Card” series) till economic decline closed business; in 2008 he launched new distillery in town of Chichibu, Saitama Prefecture; he blends whiskies from Japan, Scotland, Ireland, Canada, & US		
<b>Hibiki “Harmony”</b>	Beam Suntory/Blended Malt	<b>18</b>
• created when stocks were low of Japanese stated-age whiskies; blends Yamazaki & Hakushu malt whiskies & Chita grain whisky; aged in 5 kinds of cask, incl. Am white oak, Sherry, & Mizunara		
<b>Hibiki “21 Yrs”</b>	Beam Suntory/Blended Malt	<b>75</b>
• est. 1989; same blend as Hibiki Harmony, w/longer aging; discontinued 17 yr was in Lost in Translation		
<b>Hakushu “12 Yrs”</b>	Beam Suntory/Hakushu Distillery	<b>18</b>
• 670 m in Jap Alps; among highest malt whisky distilleries in world—Scotland’s highest, Dalwhinnie, at 352 m		
• Over 1980s, total of 36 pot stills on 2 separate sites in forest at Hakushu were in full production, but changes in taste & technology resulted in original Hakushu distilleries (#1 and #2) being decommissioned at end of the decade. Today, 16 stills at the new Hakushu East site (#3, from 1981) are running nonstop. Like other Japanese distilleries, Hakushu produces whisky in a variety of styles, but many of its single malts have a clean, playful taste, with sweet, fruity flavors often balanced by well-controlled pepper or aniseed notes.		
<b>Hakushu “18 Yrs”</b>	Beam Suntory/Hakushu Distillery	<b>70</b>
• 43% abv; orange, pear, dry smokiness, baked goods, honey		
<b>Hatozaki</b>	Akashi-Tai (sake brewery)/Kaikyo Distillery	<b>12</b>
• Blended whisky aged up to 12 yrs in barrel, with malt whisky content of at least 40%; includes whisky imported from other countries, but it’s unknown what percentage		
• 40% abv; lighter style w/ cereal notes & light sweetness (suggesting imported whiskies w/water)		
<b>Hatozaki “Small Batch”</b>	Akashi-Tai (sake brewery)/Kaikyo Distillery	<b>16</b>
• 100% malt whiskies aged in imported bourbon casks, sherry casks, and Mizunara oak barrels; richer profile of sweet cereals and malty dried fruit; 46% abv		
<b>Ichiro’s “Limited Edition Malt &amp; Grain World Whisky”</b>	Venture Whisky/Chichibu Distillery	<b>60</b>
• 48% abv; blends Scotch, Canadian Rye, Bourbon, Irish Whiskey, & Ichiro’s own single malt; each whisky aged 10+ yrs before vatting after being brought to Japan; non-chill filtered, no added coloring		
<b>Kaiyo “The Peated”</b>	Kaiyo Company/unknown distillery	<b>25</b>
• barley-based; non-chill filtered; aged in rare Mizunara oak, and finally ocean-matured for 3 months on a ship—due to this ocean maturation, it can’t be labeled “Japanese whisky”		
• their Mizunara casks are all new, made by Ariake Sangyo, Japan’s only independent cooperage		
• Kaiyo Whisky project started around 2007, born from team involved with Hennessy side of LVMH, and specifically Eric Horowitz of Kelt (Cognac matured at sea); head of Whisky Creation Jeffrey Karlovitch is most famous as Master Blender and CEO of the Americas for the Lost Distillery Company (which set out to use modern whiskies to recreate flavors of Scotland’s shuttered distilleries); Kaiyo is currently planning own distillery (as of 2019), but so far they’ve purchased whisky from Japanese distilleries, “teaspooned” it, & aged it themselves; product has been released elsewhere before in Japan itself		
• 46% abv; sweet, earl grey, citrus, reminiscent of sherry finish		
<b>Kaiyo “The Single 7 Yrs”</b>	Kaiyo Company/unknown distillery	<b>13</b>
• 48% abv; sweet honey, orchard fruit, spice & peat; reminiscent of sweeter Speyside scotch		
<b>Kujira “Ryukyu 20 Year”</b>	Shin Group/Kumesan Syuzo distillery	<b>?</b>
• “Single Grain” rice whisky aged in Bourbon cask; lighter than single malt, but nose of spice, plum, mint		
• est. 1952; Kumesan Syuzo makes distilled rice spirit called Awamori unique to Okinawa, typically young & lower proof, but they began experimenting with higher proof in bourbon casks in 1989		
<b>Mars “Iwai”</b>	Hombo Shuzo/Mars Shinshu Distillery	<b>13</b>
• Hombo has had terrible luck w/whisky production, missing each popularity wave & buying in on downturns. The whisky boom of 1980s led to opening Shinshu distillery in Nagano prefecture in 1985, in Japanese Alps at 2,618 feet (800 m), making it Japan’s highest distillery. But in 4 years whisky sales plummeted due to new tax regulations that doubled whisky price while reducing price of foreign competitors. Shinshu was		

- shuttered in 1992 on running out of barrel-aging space. From 1960 to 2010, they made whisky at 3 different sites. In 2011, Hombo reopened Shinshu distillery & replaced the very decrepit stills with exact replicas (with minor concessions to modern convenience & reliability). With high elevation & seasonal production (only during cold months), Shinshu makes strongly peated whiskies that age more slowly due to elevation. Some distillate is aged at Hombo's Kagoshima headquarters and at their Shochu distillery on Yakushima Island.
- Light, closer to a mixer than a sipper; 40% abv; no age statement; 75% corn whisky 25% malt whisky
- Mars "Iwai Tradition"** Hombo Shuzo/Mars Shinshu Distillery **17**
- 40% abv; no age statement; 75% malt whisky 25% corn, flipping the proportion of the regular "Iwai," with more depth, clarity, flavor, and maturity
- Mars "Tsunuki Aged Komagatake Single Malt 2019 Bottling"** Hombo Shuzo/Mars Shinshu **17**
- distilled at Shinshu distillery before aging at Hombo Mars' other distillery, Tsunuki; mainly aged in bourbon barrels; notes of sweet apple, citrus, toasted almond, whipped cream
- Nikka "Coffey Grain"** Nikka/Miyagikyo Distillery **18**
- 45% abv; 95% corn, 5% malted barley
- Nikka "Coffey Malt"** Nikka/Miyagikyo Distillery **22**
- the "Coffey Malt" brand was established after Nikka moved their Coffey still to Miyagikyo in 1999, as they couldn't create this expression in Scotland due to regulations
- Nikka "From the Barrel"** Nikka/Yoichi & Miyagikyo Distilleries **20**
- 51.4% abv (90 English proof); blends Miyagikyo/Yoichi single malts w/grain whisky; Nikka's flagship
- Nikka "Miyagikyo"** Nikka/Miyagikyo Distillery **26**
- Miyagikyo opened just before Suntory's Hakushu, as 1st place Taketsuru visited touring Miyagi countryside —realized immediately that between Hirosegawa & Nikkagawa ("Nikka river"—unclear how much role it played in the company name) rivers & surrounded by mtns was perfect for whisky distilling
  - Its 8 pot stills & one enormous column still provide much of malt & grain whisky that go into Nikka's mass-market blended brands (incl "Coffey Malt"), but they also make some elegant single malt whisky. Miyagikyo whisky is often, but not always, markedly softer and milder than the product from Yoichi.
- Nikka "Miyagikyo 2019 Limited Edition"** Nikka/Miyagikyo Distillery **1000**
- celebrates Nikka's 50 anniversary; contains whisky distilled in each decade from 1960s to the present
  - only 700 bottles released; pound cake, lavender honey, hint of peat on finish
- Nikka "Taketsuru"** Nikka/Yoichi+Miyagikyo Distilleries **20**
- 43% abv; no age statement; notes of orange peel, caramel, summer sausage, wintergreen, and tobacco; pretty dry palate, with a character of fermenting mash, with little sweetness or heat
- Nikka "Taketsuru 17 Yrs"** Nikka/Yoichi+Miyagikyo Distilleries **50**
- 43% abv; fresh & fruity w/notes of raisin, fruit salad, vanilla, fragrant wood, honey
- Nikka "Taketsuru 21 Yrs"** Nikka/Yoichi+Miyagikyo Distilleries **75**
- 43% abv; plenty of oak, with prune, soy, cocoa, anise, black pepper, sherry, turmeric
- Nikka "Yoichi"** Nikka/Yoichi Distillery **26**
- Yoichi Distillery (est. 1934) is on N shore of Japan's northernmost island, Hokkaido. This island features cold climate, which means Yoichi's whiskies mature more slowly than those from main island
  - Yoichi still uses 6 old coal-fired pot stills—method Taketsuru learned in Scotland, but which has died out there. None of Japan's distilleries craft the peat monster style akin to Laphroig and Lagavulin, but Yoichi comes closest. These are Japan's most assertive whiskies, but there are also notes of rich stewed fruit, nut, & coffee. Taketsuru & his wife Rita are buried together on hillside overlooking distillery
- Nikka "Yoichi 100th Wedding Anniversary—Apple Brandy Barrel 2020"** Nikka/Yoichi Distillery **80**
- commemorates 100th anniversary of wedding of Masataka Taketsuru to Rita Cowan
- Suntory "Tokai"** Beam Suntory/Hakushu/Chita/Yamazaki **13**
- created as lighter style, budget-conscious whisky intended for highballs; 43% abv; Toki means "time"
- Yamazaki "12 Yrs"** Beam Suntory/Yamazaki Distillery **40**
- Yamazaki Distillery (est. 1924) at Kyoto/Osaka border—Japan's oldest malt whisky distillery, near Kyoto at juncture of Katsura, Kizu, & Uji rivers, up against forested hills rising from Kansai plain. This area is long famous for superb water—in 1500s, tea ceremony master Sen no Rikyu had his tea house here
  - Their single malts tend to emphasize soft, delicate fruitiness, often w/sweet spice and incense aromas
  - Yamazaki has variety of ~16 pot stills to make whisky in wide range of styles; casks of Japanese oak (mizunara) used at attached Ohmi aging cellar, lending distinctive flavors of incense, vanilla, & coconut to some of the whisky; some Yamazaki distillate (along with some from Hakushu) is blended into Hibiki
- Yamazaki "18 Yrs"** Beam Suntory/Yamazaki Distillery **145**
- single malt began 1992; ~80% sherry butt matured, w/remainder in American & Mizunara oak casks
  - truffle, thick bitter marmalade, resin, potpourri, Oloroso sherry, cigar, honey
- Yamazaki "18 Yrs Mizunara Cask 2017 Edition"** Beam Suntory/Yamazaki Distillery **595**
- fully aged in mizunara oak (notoriously difficult to work with); created by chief blender Shinji Fukuyo

## **Irish Whiskey**

- Bushmills (The Original)** Casa Cuervo/Bushmills Distillery in Northern Ireland **9**
- oldest, & 2nd largest, Irish whiskey producer, est. 1608—oldest whiskey distillery in the world
  - 100% malted barley, 3x distilled in copper pot stills; 80 proof; 5 yrs in American oak

- Jameson** Pernod Ricard (Irish Distillers)/New Midleton Distillery in County Cork, Ireland **9**  
 • 3x distilled malt whiskey blended with grain whiskey; 40% abv; best-selling Irish whiskey in the world
- Canadian Whisky**
- Canadian Club** Beam Suntory/Walker Distillery in Windsor, Ontario **9**  
 • created by Hiram Walker in 1854 in Detroit; but with Prohibition gathering steam, he moved distillery to Canada; popular in 1800s gentlemen's clubs->named Club Whisky
- Crown Royal** Diageo/distilled in Gimli, Manitoba (blending/btling in Ontario) **10**  
 • introduced in 1939 by Samuel Bronfman for 1939 royal tour of Canada; only sold in Canada till 1960s  
 • classic blended Canadian whisky: cereal & apple-y, w/hint of brown sugar & honey, light, short finish
- Pendleton** Proximo Spirits/distilled in CAN, btld by Hood River Distillers in Oregon **10**  
 • named for Pendleton Round-Up: an OR rodeo; whisky created 2003 to "celebrate the spirit of the American cowboy," despite Canadian distillation; 40% abv; light, sweet caramel & vanilla—easy

## **American & Blended Whiskies**

- Jack Daniels** Brown-Forman/Jack Daniel's Distillery in Lynchburg, TN **11**  
 • Tennessee Whiskey; 80 Corn/8 Rye/12 Malted Barley  
 • Lynchburg is a dry county; created in 1886; Brown-Forman acquired in 1956  
 • Could be labeled straight bourbon, but isn't; "Lincoln County Process": allowing whiskey to drip 6 days in 10 ft vats, passing through charcoal made by burning maple that had been impregnated with 140 proof Jack Daniel's, then putting it in new charred oak barrels to age (estimated) 4-7 yrs  
 • Once bottled at 86 proof, but lowered to 80 proof in 2004

- Jack Daniels "Gentleman Jack"** Brown-Forman/Jack Daniel's Distillery in Lynchburg, TN **15**  
 • twice filtered through their sugar maple charcoal; 80 proof; very smooth (but not hugely complex)

- Little Book "Chapter 2: Noe Simple Task 2018"** Beam Suntory/Kentucky & Canada **25**  
 • 118.8 proof; proprietary blend of 8 yr Kentucky straight rye at 120 proof, 13 yr Canadian rye at 112 proof, & 40 yr Canadian 100% corn whisky at 138 proof from Suntory-owned distilleries  
 • delicate apple/herb bouquet; light, "sweet" w/raisin, butterscotch & honey, & underlying ethanol base

- Stranahan's "Diamond Peak"** Proximo Spirits/Stranahan's Distillery in Denver, CO **15**  
 • 100% malted barley 4 yr old single malt whisky from some their most distinct #3 char casks; 94 proof  
 • distilled by Rob Dietrich (as of 2017); topped w/black metal cap that can give perfect 3 oz pour  
 • Stranahan's founded by Jess Graber and George Stranahan in CO in 2004; their standard is a small batch straight whiskey from 10-20 new charred barrels aged min 2 yrs (max 5 yrs); 100% malted barley

- Westland "American Oak Single Malt"** Westland/Westland Distillery in Seattle, WA **18**  
 • min 3 yrs aging in new charred oak and first fill ex-bourbon casks; blend of 5 malts: 70% Washington Select, 9% Munich, 13% Extra Special, 4% Pale Chocolate, and 4% Brown  
 • 46% abv; non-chill filtered; no color added  
 • apple leather, malty sweet, nut, cocoa, cinnamon, vanilla, orange, smoke, hay, oak; thin but flavorful  
 • Westland Distillery established 2010 by Matthew Hofman and Emerson Lamb (who left in 2015)

## **Bourbon**

- 1792 "Sweet Wheat"** Sazerac/Barton Distillery in Bardstown, KY **16**  
 • likely ~8 yrs; 91.2 proof; subs wheat for rye in mash bill; named for year Kentucky became state
- 1792 "Single Barrel"** Sazerac/Barton Distillery in Bardstown, KY **16**  
 • high rye: 74 corn/18 rye/8 barley; 7-8 yrs in American white oak; 98.6 proof; min 8 yrs old  
 • Barton distillery established in 1879, and today is oldest fully-operating distillery in Bardstown  
 • previously known as Ridgewood Reserve 1792, then Ridgemont Reserve 1792; changed to avoid similarity to "Woodford Reserve"

- Basil Hayden's** Beam Suntory/Jim Beam Distillery in Clermont, KY **14**  
 • high rye; 80 proof; likely ~8 years aging  
 • created in 1992 by Booker Noe to be a subtler bourbon; originally labeled as "Aged 8 Years," but in 2014 age statement was replaced by "Artfully Aged," removing age guarantee (and reducing difference between it and Old Grand-Dad 80 Proof, which is distilled by the same company, in the same distillery, with the same mash bill, to the same proof, for about \$20 less per bottle)

- Bardstown "Fusion Series"** owner/distillery in location, KY **17**  
 • Fusion series blends 40% 13 yr-old sourced bourbon with their own 3-4 high rye yr-old mashbills; 95 proof

- Bardstown "Discovery Series"** owner/distillery in location, KY **35**  
 • Discovery series blends 3 10-15 yr-old bourbons; 74-79% corn, 13-18% rye, 8-12% barley

- Bardstown "Phifer Pavitt Reserve"** owner/distillery in location, KY **35**  
 • 9 yo 110 proof George Dickel bourbon finished for 19 mo in Phifer Pavitt Reserve cabernet sauvignon barrels; finished cask strength proof of 107; 84 corn/8 rye/8 malted barley; collaboration between Suzanne Phifer Pavitt and BBCo. master distiller Steve Nally

- Blanton's *unlisted on menu*** Sazerac/Buffalo Trace Distillery in Frankfort, KY **~22**  
 • Mash Bill No. 2: 12-15% Rye; 93 proof; "Original Single Barrel Bourbon"; created 1984 when Master Distiller Elmer T. Lee wanted exceptionally high quality bourbon. He recalled the earlier days of his career in late 1940s under Colonel Albert B. Blanton (president of the distillery till 1952). When Blanton would entertain important guests he would handpick "honey barrels" from center of Warehouse H (uniquely metal walls cause greater temperature shifts and faster aging) and have that bourbon bottled one barrel at a time. As a

- tribute, Elmer T. Lee named his new bourbon “Blanton’s Single Barrel,” introducing this bourbon a year before he retired, creating the “super premium” category of bourbon
- 8 different tops; when sequenced they mimic horse & jockey in stages of horse race (like Kentucky Derby); each marked w/single letter spelling Blantons when combined
- Buffalo Trace** (well bourbon) Sazerac/Buffalo Trace Distillery in Frankfort, KY **10**
- Straight Bourbon; Mash Bill No. 1 (10% or less rye)
  - Named after buffalo path American pioneers took to Kentucky River near Frankfort, where Buffalo Trace Distillery has been making bourbon 200+ years. Originally called “O.F.C. Distillery,” for “Old Fire & Copper,” renamed “George T. Stagg” Distillery in 1904, & renamed “Buffalo Trace” Distillery in 1999 after 1992 purchase by New Orleans-based Sazerac.
- Col. EH Taylor “Small Batch Bonded”** Sazerac/Buffalo Trace Distillery in Frankfort, KY **14**
- Straight Bourbon; Mash Bill No. 1 (10% or less rye)
  - Taylor was a founding father of bourbon industry. His dedication to distilling began at close of Civil War on purchase of O.F.C. Distillery. There, he developed innovative techniques are still used today, like copper tank farm & heat-cycling warehouses; he lobbied for passage of Bottled-in-Bond Act of 1897.
- Devils River** Devils River Distillery in San Antonio, TX **10**
- high rye; chill-filtered; intentionally no apostrophe in Devils River
- Eagle Rare “10 Yr”** Sazerac/Buffalo Trace Distillery in Frankfort, KY **16**
- Straight Bourbon; Mash Bill No. 1 (10% or less rye)
  - Originally created by Seagram in 1975 as a 101 proof bourbon, the Eagle Rare brand was acquired by current owners Sazerac in 1989. The 101 proof version was discontinued in the mid-2000s. The current version is bottled at 90 proof (45% abv) with at least 10 years of age
- Elmer T. Lee “Single Barrel”** Sazerac/Buffalo Trace Distillery in Frankfort, KY **15**
- Mash Bill No. 2: high rye (probably 10-12% rye); aged 12 yrs
  - Elmer T. Lee served in WWII as Radar Bombardier; returned to KY, earned engineering degree from University of Kentucky; joined distillery in late 1940s as maintenance engineer; 1st interviewed w/Colonel Blanton—famously rejected him saying, “Son, we’re not hiring any hands today.” But Blanton changed his mind, and Elmer T. Lee started working next week. He rose from Maintenance Engineer to Plant Engineer, then to Plant Superintendent, then earned shared title of Plant Manager & Master Distiller, overseeing much of distillery’s modernization & growth till he retired in 1985. After retiring, Lee served as Master Distiller Emeritus & Ambassador for Buffalo Trace Distillery; he passed in 2013
- George T. Stagg** Sazerac/Buffalo Trace Distillery in Frankfort, KY **55**
- Mash Bill No. 1 (10% or less rye); considered less oak-driven and more fruity than Stagg Jr.
  - Extremely hearty whiskey aged in new charred oak no less than 15 years
  - Straight out of the barrel, uncut and unfiltered; part of “Antique Collection”
- Jim Beam “Distiller’s Masterpiece”** Beam Suntory/Jim Beam Distillery in Clermont, KY **75**
- Jim Beam considers this best offering, made from rare reserves finished in PX casks casks; 100 proof
- Knob Creek** Beam Suntory/Jim Beam Distillery in Clermont, KY **12**
- Best-known of Jim Beam’s Small Batch Collection; created in 1992 by Booker Noe, the 6th gen master distiller of the Jim Beam Family, as a full-flavored bourbon resembling those distilled before Prohibition
  - Straight Bourbon: 75 Corn/13 Rye/12 Barley; 100 proof; 9 yrs new white Am oak barrels w/max char
- Laws “Four Grains”** Laws Distillery on S Broadway in Denver, CO **18**
- 3+ yrs in new charred oak; mash bill: 60% corn, and heirloom varieties of 20% wheat, 10% barley, and 10% rye from two CO family farms; 95 proof
- Legent** Beam Suntory/Jim Beam Distillery in Clermont, KY **10**
- partly finished in wine/sherry casks; from master distiller Fred Noe (Jim Beam) & master blender Shinji Fukuyo (Suntory); 94 proof
- Maker’s Mark** Beam Suntory/Maker’s Mark Distillery in Loretto, KY **12**
- Best-known wheated bourbon: 70 Corn/16 Wheat (red winter wheat)/14 Barley; 90 proof; ~6 yrs old
  - They claim that they distill their bourbon to lowest proof of any US whiskey distillery, which would retain as much character as possible from the basic grains and mash
  - When T. William “Bill” Samuels was choosing bourbon mash bill, he considered 7 options. Since bourbon takes 2+ years to age he chose to make a loaf of bread from each recipe; the best-tasting became his whisky (Maker’s Mark cuts the “e” from whiskey). Samuels’ wife Margie created name (inspired by “maker’s marks” that pewter whitesmiths put on best work), drew the label (including a star for Star Hill Farm, Bardstown farm where family lived, & SIV, combining “Samuels” & IV for husband’s status as 4th gen distiller —though Bill’s son Bill Jr. later found out father had been 6th-gen distiller), and came up w/the wax dipping
- O.F.C. “Distilled 1993” *unlisted on menu*** Sazerac/Buffalo Trace Distillery in Frankfort, KY **?**
- unknown mash bill; aged 25 years before release in 2018
  - O.F.C. refers to “Old Fashioned Copper” Distillery, which sat in 1870 where Buffalo Trace now lies
  - nose: dark cherry, honey, smoked oak; palate: caramel, toasted vanilla, cocoa; finish: coffee, maple, & oak
- Old Rip Van Winkle “10 Yr”** Sazerac/Buffalo Trace Distillery in Frankfort, KY **45**
- Kentucky straight wheated bourbon; this is the “entry-level” for Van Winkle bourbons; it isn’t Pappy, though it has the same mash bill no. 1
- Stagg Jr.** Sazerac/Buffalo Trace Distillery in Frankfort, KY **16**
- Mash Bill No. 1 (10% or less rye); considered more oak-driven and less fruity than George T. Stagg

- ~126-134 proof; believed to be 7-9 years old; first released in 2013
- Sweetens Cove** Sweetens Cove Spirits/(maybe Dickel distillery?), TN **40**
- owners Peyton Manning, Andy Roddick, Jim Nantz, etc.; master blender Marianne Eaves (of Brown-Forman)
  - blends 3 Tennessee bourbons aged 4, 6, & 16 yrs; 101.4 proof; 84 corn/8 rye/8 barley
- Weller “12 Yr”** Sazerac/Buffalo Trace Distillery in Frankfort, KY **18**
- Wheated straight bourbon; mash bill no. 1; 90 proof; 12 yrs aging
  - Similar production/aging to Pappy Lot B, but doesn’t get the sweetest spots in the warehouse
- Weller “CYPB”** Sazerac/Buffalo Trace Distillery in Frankfort, KY **50**
- November 2015: distillery launched its “Craft Your Perfect Bourbon” website; most respondents chose wheated bourbon aged 8 yrs on top floor of rackhouse, & ~95 proof; this bourbon is based on that recipe; only released once/year, so market pricing has risen accordingly; mash bill no. 1
- Woodford Reserve** Brown-Forman/Woodford Reserve Distillery in Versailles, KY **14**
- high rye: 72 Corn/18 Rye/10 Barley; unusual for 3x distilled & claiming lowest barreling proof; min 6 yrs
- Rye Whiskey**
- Col. EH Taylor “Bonded”** Sazerac/Buffalo Trace Distillery in Frankfort, KY **25**
- undisclosed mashbill, but Buffalo Trace has two rye mashbills—only EH Taylor uses the higher rye one that resembles the classic rye formulation (like Michter’s Rye and Redemption)
  - more prevalent toasted oak than most ryes; rye/baking spice, pepper, mint, pear
  - 100 proof; minimum 4 yrs aging (it’s bonded); estimated at 9 yrs old
- Knob Creek** (well rye whiskey) Beam Suntory/Jim Beam Distillery in Clermont, KY **13**
- 100 proof; doesn’t really stand out of the pack of ryes
  - undisclosed mashbill—estimated at or slightly above legal minimum of 51% rye; despite relatively low rye content, character is surprisingly pronounced, w/add’l notes of grn apple, charred oak, & smoke
- Laws “Experiential Barrel—Sauternes Finished”** Laws Distillery in Denver, CO **21**
- very wet spring in 2015 made grain very plump and oily, which Laws dealt with by distilling a 3rd time
  - 50% abv; notes of gardenia, lemon gelato, golden raisin, citrus meringue, sandalwood & spruce tips
  - 100% San Luis Valley Rye (50% raw, 50% malted); aged 3+ yrs in new charred oak, and finished 7 months in French Oak Sauternes Cask (effectively adding Sauternes into the rye); non-chill filtered
- RJ Cooper & Son “Lock Stock & Barrel 18 Yr”** Cooper Spirits Co. based in Philadelphia, PA **95**
- 2x distilled at Alberta Distillery in Calgary, from rare mash bill of 100% rye; 109 proof
  - rye spice & light char, but dominated by rich baking spice, vanilla, banana, walnut, prune, maple
- Redemption** Deutsch Family Wine & Spirits/MGP Distillery in Lawrenceburg, IN **9**
- 95% rye, 5% barley; aged min 1 yr (avg 2.5 yrs—too young for “straight rye”); 46% abv
  - MGP w/same mash bill: Angel’s Envy, Bulleit Rye, George Dickel, High West, James E. Pepper, Templeton
  - big & spicy, toasted oak, vegetal notes, allspice & anise, hint espresso
- Redemption “10 Yr Barrel Proof”** Deutsch Family Wine & Spirits/MGP Distillery in Lawrenceburg, IN **27**
- non-chill filtered, no water added—58.1% abv; rye spice, oak, leather, caramel, biscuit, dark fruit, dill
- Russell’s Reserve “6 Yrs Old”** Campari Group/Wild Turkey Distillery in Lawrenceburg, KY **15**
- 90 proof (low for a rye, reducing spicy character); mash bill: 51% rye, 37% corn, 12% malted barley
  - line named after Jimmy and Eddie Russell, the father-son master distiller team with combined tenure at Wild Turkey of 100+ yrs; lighter scents of hay, vanilla, oak, bubblegum sweetness, subtle rye spice
- Sazerac** Sazerac/Buffalo Trace Distillery in Frankfort, KY **12**
- Company’s name began w/Sazerac Coffee House (bars were called coffee houses) in New Orleans, where Antoine Peychaud’s concoction of brandy, absinthe, & his bitters became best known—the coffee house’s owner, Sewell Taylor, institutionalized drink using only Sazerac de Forge et Fils brandy, which he imported to US & sold exclusively, giving name to drink. Thomas H. Handy acquired Sazerac Coffee House in 1869; in 1890s his company bottled & marketed the Sazerac cocktail, now made with rye instead of brandy (phylloxera in Europe made wine grapes, and thus brandy, harder to come by).
  - min 4 yrs aging; 90 proof; undisclosed mashbill, but Buffalo Trace has two rye mashbills, and this uses the same lower rye one used for Thomas H. Handy and Van Winkle Rye, believed to be 51% rye, 39% corn, 10% malted barley; orange zest, clove, raisin, rye spice, anise, apricot, & plum
- Thomas H. Handy Sazerac** Sazerac/Buffalo Trace Distillery in Frankfort, KY **95**
- undisclosed mashbill, but Buffalo Trace has two rye mashbills, and this uses the lower rye one
  - distinguished from Sazerac rye by higher alcohol (barrel proof, at 129 proof) and longer aging (6+ yrs)
  - bubblegum tempered by baking spice, raisin, orange, cinnamon, light anise; more sweet than spicy
- Wild Turkey 101°** Campari Group/Wild Turkey Distillery in Lawrenceburg, KY **9**
- mash bill: 51% rye, 37% corn, 12% malted barley—same as Russell’s Reserve, but 101 proof
  - hearty grain & spice, w/caramel, honey, & mint, and fainter bubblegum, baking spice, & oak
  - long considered the quintessential rye, but supply constraints have made it less common now than the 81 proof version, and Russell’s Reserve, which is positioned to replace this at a higher price

## Liqueurs

<b>Amaretto di Saronno</b>	Owner/City, State	x
• not actually nut-based, but almond-flavored from apricot pits		
<b>Amaro Nonino</b>	Nonino Family/City, Friuli, IT	x
• richer, rounder with noticeable citrus		
<b>Averna</b>	Owner/Sicily, IT	x
• deeper & darker with more orange and lemon		
<b>Aperol</b>	Owner/Veneto, IT	x
• orange color/flavor, w/gentian, rhubarb, cinchona etc.; like light Campari		
<b>Bailey's Irish Cream</b>	Owner/City, State	x
• Irish whiskey w/cream & cocoa; pioneer of the stable emulsion process		
<b>Becherovka</b>	Owner/Czech Republic	x
• cinnamon, ginger, clove, anise characterized bitter		
<b>Bénédictine</b>	Owner/City, State	x
• French herbal liqueur; vanilla-forward, with complex botanicals; more sweet than bitter; supposedly from Benedictine monks in Normandy; created by Alexandre Le Grand in 1863 w/help from local chemist and old medicinal recipes from a religious foundation; for branding, he labeled with "D.O.M." ("Deo Optimo Maximo": "To God Most Good, Most Great")		
<b>B&amp;B</b>	Owner/City, State	x
• blend of Bénédictine & brandy, created in response to trend for less sweet liqueurs		
<b>Blue Curaçao</b>	Owner/City, State	x
• based on bittersweet orange from Dutch island of Curaçao; artificially colored		
<b>Bols Orange Curaçao</b>	Owner/City, State	x
• same flavor base as above, but without artificial coloring		
<b>Buffalo Trace Cream</b>	Owner/City, State	x
• Buffalo Trace bourbon w/cream & vanilla		
<b>Buttershots</b>	Owner/City, State	x
• butterscotch schnapps		
<b>Campari</b>	Owner/City, State	x
• intensely bittersweet, orange-forward aperitivo from Piedmont; key to Negroni family		
<b>Carpano Antica</b>	Owner/City, State	x
• sweet vermouth from company that invented vermouth; complex, w/licorice, herbs, spice, fruit; not as cloying as some, and sippable neat		
<b>Carpano Dry</b>	Owner/City, State	x
• dry, white vermouth, with a bitter edge; simpler than Antica		
<b>Chambord</b>	Owner/City, State	x
• French black raspberry liqueur; used in Purple Haze or Kir Impériale		
<b>Cherry Heering</b>	Owner/City, State	x
• often considered best cherry brandy; Danish, with spice and sweetness		
<b>Cointreau</b>	Owner/City, State	x
• premium triple sec (orange liqueur) from various oranges, esp. Seville; lightly sweet		
<b>Contratto Aperitif</b>	Owner/Piemonte, IT	x
• between Campari & Aperol in character, & similar in use		
<b>Crème de Cassis</b>	Owner/City, State	x
• blackcurrant liqueur; key to Kir and Kir Royale		
<b>Crème de Violette</b>	Owner/City, State	x
• violet flower flavoring (likely artificial coloring); key to Aviation cocktail		
<b>Drambuie</b>	Owner/City, State	x
• Scotch and heather honey		
<b>Fernet Branca</b>	Owner/Milan, Lombardia, IT	x
• chinese rhubarb, bitter aloe, cinchona, chamomile, angelica root, saffron, myrrh, anise—very bitter, very licorice-y, bartender's handshake; big in Argentina		
<b>Foursquare Crisma</b>	Owner/City, State	x
• 3 year aged Barbados rum, Jamaican coffee, Dutch cream		
<b>Frangelico</b>	Owner/City, State	x
• hazelnut-flavored		
<b>Gammel Dansk</b>	Owner/City, State	x
• rowan berry, angelica, star anise, nutmeg, etc.; Danish v. of Fernet/Underberg		
<b>Gingercello</b>	Marble Distillery/Carbondale, CO	x
• sweet & spicy from ginger		
<b>Godiva</b>	Owner/City, State	x
• very sweet—very milk chocolate-forward; Godiva chocolate, cream, neutral grain spirit		
<b>Grand Brulot VSOP Café</b>	Owner/City, State	x
• created by Tardy Cognac family, blending VSOP cognac & coffee		
<b>Grand Marnier</b>	Owner/City, State	x

• often compared to Cointreau for orange flavor, but quite different, with Cognac base and oak aging		
<b>Grand Marnier Cuvée du Centenaire 100th Anniversary</b>	Owner/City, State	x
• cognacs up to 25 y.o.; est 1927		
<b>Green Chartreuse</b>	Owner/City, State	x
• French herbal liqueur made by Carthusian monks since the 1700s; said to include 130 herbs, plants, & flowers; for a while the monks were expelled from France and this was made in Spain; Green Chartreuse developed as a milder version (still 55% abv) in 1840		
<b>Green Chartreuse VEP</b>	Owner/City, State	x
• “Vieillessement Exceptionnellement Prolongé”—exceptionally prolonged aging—min 8 yrs in oak		
<b>Jägermeister</b>	Owner/City, State	x
• German digestif; sweeter, with noticeable anise, citrus, juniper, ginger, etc		
<b>Kahlua</b>	Owner/City, State	x
• made with 100% Arabica beans; from Mexico; richly sweet		
<b>Kiuchi No Shizuku</b>	Owner/City, State	x
• Hitachino Nest White Ale distillate, aged in oak w/hops, orange, coriander		
<b>Kiuchi Yuzu Wine</b>	Owner/City, State	x
• from yuzu, Asian citrus with notes of lemon, grapefruit, and orange		
<b>Kiuchi Plum Wine</b>	Owner/City, State	x
• made from green unripe ume (more closely related to apricot than plum)		
<b>Leopold Bros Absinthe</b>	Owner/City, State	x
• in mid-2000s, Leopold Bros relocated from Michigan to Denver		
• intensely licorice-y, high abv, w/flower and leaves of wormwood; long banned as thujone was thought to cause madness; it can cause seizures in high doses, but mostly absinthe’s bad reputation came from people getting too drunk		
<b>Leopold Bros Michigan Cherry</b>	Owner/Denver, CO	x
• xxx		
<b>Leopold Bros Rocky Mountain Blackberry</b>	Owner/Denver, CO	x
• xxx		
<b>Leopold Bros Sour Apple</b>	Owner/Denver, CO	x
• xxx		
<b>Leopold Bros Three Pins</b>	Owner/City, State	x
• from Rocky Mountain botanicals (esp. pine) with ginger, clove, & honey		
<b>Licor 43</b>	Owner/City, State	x
• “Cuaranta y Tres”; from Cartagena, SP; vanilla & orange forward w/other herbal/spice notes; key to currently popular Mexican form of Carajillo cocktail		
<b>Lillet Blanc</b>	Owner/City, State	x
• sweet white orange-forward vermouth; originally more bitter from cinchona; Bdx		
<b>Luxardo Maraschino Cherry</b>	Owner/City, State	x
• distilled from Croatian Marasca cherries; aromatic and intense with a less stereotypical “cherry” flavor; more pine, bark, & lemon; aged in Finnish ash		
<b>Meletti</b>	Owner/City, State	x
• one of the first amari imported to the US; moderately bittersweet, great value		
<b>Romana Sambuca</b>	Owner/City, State	x
• clear, anise-forward digestif; traditionally served w/three coffee beans		
<b>Roulot Abricot</b>	Owner/City, State	x
• Jean-Marc Roulot, famous Meursault producer; apricot nose, grape syrup finish; apricots actually grown by Jean Louis Chave, iconic producer of Hermitage		
<b>Roulot Citron</b>	Owner/City, State	x
• Sicilian lemon via infusion & distillation, w/minimal sugar & elderflower		
<b>St. George Spiced Pear</b>	Owner/City, State	x
• pear brandy sweetened with pear cider, w/cinnamon & clove		
<b>St. Germain</b>	Owner/City, State	x
• elderflower liqueur; “bartender’s ketchup”; from Savoie		
<b>Yellow Chartreuse</b>	Owner/City, State	x
• sweeter, lower ABV version introduced alongside Green Chartreuse		
<b>Yellow Chartreuse VEP</b>	Owner/City, State	x
• see Yellow Chartreuse and Green Chartreuse VEP		

## **Non-Alcoholic Beverages**

- Coffee/espresso from Lavazza
- Tea from Maeda-en:
  - matcha: ground up green tea leaves
  - genmaimatcha: ground green tea leaves with puffed rice
  - sobacha: buckwheat tea (gluten-free)
  - houjicha: roasted Japanese green tea (most Japanese green tea is steamed)
  - ceremonial matcha: higher grade; whisk in special bowl with minimal water till frothy, then add more water
- Mocktails:
  - Passionfruit Sunrise: passionfruit, orange juice, cranberry
  - Blackberry “Mojito”: blackberry, lime, soda water
  - Lychee Limeade: lychee, lime

## **Other Notes**

- Address: 98 North Steele Street, Denver, CO 80206; Phone: (303) 329-6628
- Wi-Fi password: matsuhisa98 (network: Matsuhisa Guest)
- Plates: mainly made in Japan by Nobu, but numerous origins
- Wine glasses: Zalto & Riedel; water glasses: Libby & Riedel; cocktail glasses: \_\_\_\_\_
- Flatware:\_\_; photos:\_\_\_\_\_;
- Cake-cutting fee: \$4/plate—present cake first, then return to pastry chef for plating
- Bar, tables, dining room walls: reclaimed teak
- Liquor bar backsplash: Leathered Sandalwood sandstone from CO western slope
- Sushi Bar Wall Tile: Jasper Marble Mosaic

**Foodrunner set-up:** artichoke folds, 12x oshis, extra dry oshis folded, stabbers, ticket bins, to-go sauces, crushed ice for rice, rice scoop, to-gos stocked, sauces filled, backup ticket paper, sushi bar plates

## **Japanese for Matsuhisa**

- Onegaishimasu (“oh-neh-GAISH-ee-mas”): may I please have your attention (esp. to chefs)
- Ohaiyou Gozaimasu (oh-HAI-yo go-ZAI-mas”): good morning/good afternoon (in pre-shift to chefs)
- Domo (arigato gozaimasu): thank you (very much)
- Getta: the red plates at the sushi bar seating where sushi chefs may place sushi for guests
- Oaiso: the list of items from sushi bar chefs for the server to ring in
- Oskarisama (“skar-ee-SA-ma”): all in; only the manager may call this to chefs at end of night
- Yama: two meanings; either an item is 86’d (out of stock) or the term for fully clearing a table either to ready them for dessert to reset it for new guests

Allergy	Safe As Is	Modification Available	Modification	Can't Have
<b>Gluten</b>	Black Cod Miso Dry Miso Sashimi Su Miso Sashimi Edamame Shishitos (fryer okay?) Miso Chip (fryer okay?) Umami wings Scallop Jalapeño YT tataki (fryer okay?) Dry Miso/Eringi Salad HOP Salad Black Cod Miso Nasu Den Dry Miso Bass Miso Soup Mochi Ice Cream (some)	New Style Sashimi Tiradito Sashimi Jalapeño Sashimi Squid Pasta Truffle Sashimi? Oysters Toro Rosa Crispy Tuna Tacos Tataki Cod Cups Kelp Salad Green/Sashimi Salad Lobster/Shiitake Salad Warm Shroom Salad Scallop/Lobster YT Collar Tobanyaki Kushiyaki Truffle Bass? Lamb Chop/Dinners Tiradito Roll New Style Roll Shaved Ice	GF Yuzu-Soy Soy salt->Lava salt GF Yuzu-Soy GF Sake-Soy Yuzu-Olive Oil Lava Salt Crispy yuba Fryer okay, GF nikiri Lettuce cup Tosazu->GF Ponzu Crispy yuba No sauce Jala vin Jala vin GF Sake-Soy Wasabi Pepper GF Ponzu GF Sake-Soy Red Anticucho GF Yuzu-Soy Red Anticucho, WP grlld shishito, lv salt GF Yuzu-Soy No pirouette	Tartar (soy) Tempura anything Wasabi Soy Sashimi Shooter? (ponzu) Usuzukuri? (ponzu) Scallop Foie (teriyaki) Gyoza Ohitashi/Salm Skin (tosazu) Sunomono? (ponzu) Ceviche (soy/anticucho) Soft Shell Spring Roll Soft Shell (both sauces) Bals Teriyaki Bass BB Bass (soy) Abalone/Misocucho Umami Bass (soy salt) Shroom Soup (light soy) Udon/Soba (Soy) Spicy Seafood (Soy) Unagi/Anago Masago/Ikura Rolls: eel, salm skin, shrimp tempura, Dragon Bento (cake)

Allergy	Safe As Is	Modification Available	Modification	Can't Have
<b>Dairy</b>	Tartar/Edamame/Shishitos NS/Tira/Jala sashimi Su Miso/Truf sashimi Wasabi Salsa sashimi Squid Pasta/Baby Abalone Crmy-Spcy Tempura Black Cod Miso/Cups Shooters/Oyster preps Usuzukuri/Tataki/YT Tataki Spicy tuna crispy rice Tacos/Miso Chips Scallop Foie/Gyoza/Wings Scallop Jalapeño Green/Sashimi Salad Ohitashi/Salmon Skin Kelp Salad/Sunomono HOP/Warm shroom salad Ceviche, Nasu Den Spring Roll/Soft Shell King Crab Tempura Tobanyaki, Kushiyaki BI Bean/Umami Bass YT Collar/KCC misocucho Any soup/tempura/sushi	Dry Miso Sashimi Toro Rosa Shiitake/Lob Salad Dry Miso/Eringi Salad Scallop or Lobster Bass Dry Miso Lamb Chops/Dinners Shaved Ice  Ice Cream Mochi	No garlic chips No garlic chips No garlic chips No parm Spicy Garlic only No garlic chips No wasabi pepper No condensed milk or florentine Chocolate/Mango only	BP Rock Shrimp Tempura KCC Temp w/Butter Ponzu Truffle/Bal Ter Bass Bento Box

Allergy	Safe As Is	Modification Available	Modification	Can't Have
<b>Soy</b>	Tacos Scallop Jala HOP Salad Bento Box Shaved Ice Mochi IC	Sashimi: Tiradito Green/Sashimi Salad Shiitake/Lobster Salad Rock Shrimp Tempura Oysters Half Shell  Crispy rice spicy tuna Shishito Scallop foie Beef Gyoza Kelp Salad Scallop/Lobster Kushiyaki Bass Balsamic Teriyaki Lamb Chops/Dinners Salmon Dinner YT Collar Tempura Uni Tempura House Special Spider Roll Salmon Skin Roll Tiradito?	Sub lava salt Sub jala vin Sub jala vin Creamy Spicy only No tom salsa/NS; Tira MOD+Jala only No nikiri No den miso Sub balsamic redux No sauce No sauce Wasabi Pepper only Plain or Was Pepper Balsamic redux Plain or Wasabi Pep No ikura; was. pep GF Ponzu No Tempura Sauce No Soy Salt No Masago No Masago No Masago No umami cure/soy salt?	Edamame, Tartar, Shooter Sashimi: NS, Jalapeño, Dry Miso, Su Miso, Truffle, Wasabi Salsa Squid Pasta/Baby Abalone Black Cod Miso/Cod Cups Usuzukuri/Miso chip Toro Rosa/Any Tataki Chicken/Lamb Gyoza Um Wings/Ceviche/Nasu Den Ohitashi/Salmon Skin salad Dry Miso/Eringi Salad Warm Mushroom Salad Softshell Crab Spring Roll KCC Tempura Butter Ponzu Soft Shell Crab (both sauces) KCC Tempura Amazu Ponzu Any Tobanyaki/Baby Abalone B Bean/Dry Miso/Truff Bass KCC Misocucho Umami Bass/Any Soup Unagi, Anago, Masago, Ikura Nitsume/Dragon Roll Vegetable Handroll

Allergy	Safe As Is	Modification Available	Modification	Can't Have
<b>Vegan</b>	Vegan Quartet Avocado Tiradito Vegan Poke Bowl Mushroom/Tom NS Shiitake/Asp Dry Miso Tempura (no uni/ shrimp) Green/Shiitake Salad Kelp Salad HOP Salad Edamame/Shishitos Warm Mushroom Salad Nasu Den Tomato NS Roll Takuan/Cuc/Avo rolls Vegetable roll/handroll	Eringi/Dry Miso Salad KC Temp Amazu Cod Cups Crispy rice spicy tuna Tacos HOP Pasta Mushrm/Veg Toban Shaved Ice (vegetarian ok) Ice Cream Mochi	No parm Sub avocado Sub tofu No tuna Sub tofu? No chili-grlic bttr No dashi Sub sorbet, no cookie Mango/ Chocolate only	Tartar/Shooter/Oysters Usuzukuri/Toro Rosa Squid Pasta/Baby Abalone Sashimi/Lobster Salad Ohitashi/Salmon Skin Salad Wasabi Caesar Black Cod Miso/Sea Bass Rock Shrimp Tempura Tataki anything Spicy Miso Chip Scallop Foie Lettuce Cup Any Gyoza/Wings/Scal Jal Ceviche, Spring Roll Scallop/Lobster KCC temp or misocucho Softshell crab/YT Collar Kushiyaki Lamb Chops/Dinners Any soup (dashi) Bento (okay for vegetarian)

Sample Menus					
	1st Timer #1	1st Timer #2	Adventurous	Gluten-Free	Vegan
<b>Wow</b>	YTJ—citrus	Tartar+Oysters—briny	Live Scallop Tiradito—citrus	Whitefish tiradito (MOD)	Shishito Peppers
<b>Diff Sashimi</b>	Salmon NS—oily	Bincho Truffle	Tai Dry Miso w/Uni—oily	Bincho Truffle (MOD)	Vegan Quartet
<b>Swing</b>	Lettuce Cups—sweet	Salmon Su Miso—sweet	Lamb Gyoza—savory	Lettuce Cups (MOD)	HOP Salad or Eringi (MOD)
<b>Fried</b>	Rock Shrimp Temp BP	Spicy Tuna—savory/spice	King Crab/Avo Amazu—sweet	Spicy Tuna (MOD)	Nasu Den
<b>Fish</b>	Truffle Bass	Bass Dry Miso	Seafood Toban	Scallop Wasabi Pepper	Tofu/Shojin Tempura
<b>Meat</b>	Hot Rock	Lamb Chops WP	Miyazaki Tataki	Hot Rock (mod)	Warm Mushroom Salad
<b>Sushi</b>	Sash: tuna/YT Nig: eel/salm/ kampachi Roll: Cali/NS	Sash: Toro/bluefin Nig: YT/kampa/eel Roll: Toro Taku/ Tiradito rolls	specials & handrolls!	Avoid ikura/masago/ unagi/anago/tempura/ salmon skin; beware soy salt/yuzu-soy/fryer	Tomato NS, cucumber/avocado/ takuan, veg handrolls

Sample Menus					
	1st Timer \$150	Baller	Vegetarian	Gluten-Free	2 ppl GF
<b>Wow</b>	YTJ	Ora King Su Miso	Shishitos	Kinmedai Tiradito MOD	Tai Dry Miso
<b>Different Sashimi</b>	Kinmedai Tiradito	Yellowtail Tartar	Vegan Quartet	Bluefin Truffle MOD	Ora King NS MOD
<b>Swing</b>	HonMa Jala Vin	Oyster half shell Hon Maguro Poke	HOP Salad or Eringi (MOD)	Crispy Rice Spicy Tuna MOD	Bincho Truffle MOD
<b>Fried</b>	CS Rock Shrimp	Scallop Foie Cup	Nasu Den	Cod Cups MOD	Cod Cups MOD
<b>Fish</b>	Bass Blk Truffle	Yellowtail Tataki	Tofu/Shojin Tempura	Sea Bass Dry Miso	Dry Miso Salad
<b>Meat</b>	Lamb Chop	3 oz Miyazaki	Warm Mushroom Salad	Miyazaki or Lamb Chop	Scallop Jala
<b>Sushi</b>	Aka Yagara, Ora King, Toro Aburi, Uni NS/Tiradito	Kinme/Shima/ Toro/Shirayaki/ Kani+caviar NS/Tiradito Poke handroll	Tomato NS, cucumber/ avocado/takuan, veg handrolls	Hamachi/Hon Maguro Sashimi Toro/Ora King Nigiri House roll MOD	Kinmedai/Kampachi sashimi Toro/Ora king nigiri Tiradito/House mod

Created by Alex Holyk