



RESERVE LIST

WHITE

2004 DOM PÉRIGNON P2 PLENITUDE BRUT	\$900
Champagne, France	
GOSSET '12 ANS DE CAVE A MINIMA' BRUT	\$300
Champagne, France	
2014 PERRIER-JOUET BELLE EPOQUE BRUT	\$290
Champagne, France	
2008 DOMAINE POTINET-AMPEAU, MEURSAULT 1ER 'CHARMES'	\$260
Meursault, France	
2021 J MOREAU & FILS CHABLIS 1ER CRU 'VAILLONS'	\$120
Chablis, France	
2020 DOMAINE JOEL CURVEUX & FILS POUILLY FUISSE	\$110
Maconnais, France	
2017 JEAN-CLAUDE DAGUENEAU DOMAINE DES BERTHIERS POUILLY-FUME	\$87
Loire, France	

RED

1999 CHATEAU MARGAUX 1ER GRAND CRU CLASSE	\$1200
Bordeaux, France	
2019 GROTH RESERVE CABERNET SAUVIGNON	\$300
Napa Valley, California	
2022 GEORGES JOILLOT, VOLNAY 1ER CRU 'LES SANTENOTS'	\$288
Burgundy, France	
2017 METZKER CABERNET SAUVIGNON "SPRING MOUNTAIN DISTRICT"	\$255
Napa, California	
2017 ZD WINES FOUNDERS RESERVE PINOT NOIR	\$185
Carneros, California	
2021 KEENAN CABERNET SAUVIGNON	\$150
Napa Valley, California	
2019 MIGUEL TORRES, MANSO DE VELASCO CABERNET SAUVIGNON	\$150
Curicó Valley, Chile	
2020 DOMAINE ALBERT BICHOT SANTENAY 1ER CRU "CLOS ROUSSEAU"	\$153
Bourgogne, France	
2017 VINA VENTISQUERO ENCLAVE CABERNET SAUVIGNON	\$153
Pirque, Chile	
2020 CORAZON DEL SOL 'GRAN RESERVA' MALBEC	\$135
Mendoza, Argentina	
2021 SORI DELLA SORBA SOLO PER AMORE LANGHE ROSSO DOC	\$122
Piedmont, Italy	
2019 SADIE FAMILY 'TREINSPoor' TINTA BAROCCA	\$115
Swartland, South Africa	
2017 ROCCOLO GRASSI VALPOLICELLA SUPERIORE DOC	\$100
Veneto, Italy	
2020 FONGOLI MONTEFALCO ROSSO DOC	\$98
Umbria, Italy	
2017 PREMIATA FATTORIA DI CASTELVECCHI, CHIANTI CLASSICO RISERVA LODOLAIO	\$75
Tuscany, Italy	
2018 BODEGAS LAN RIOJA GRAN RESERVA TEMPRANILLO	\$70
Rioja, Spain	

2019 NUCERRO RESERVA TEMPRANILLO..... \$56
Rioja, Spain

SAKE

TATSURIKI NIHON NO SAKURA GOLD JUNMAI DAIGINJO \$350

Immerse yourself in the delicate aromas of Japanese “Sakura” cherry blossoms, paired with a mellow, smooth flavor crafted from Mt. Fuji’s pristine underground water and Yamada Nishiki rice from Hyogo’s Miki City. Adorned with hand-cut sakura-shaped gold flakes, this exquisite sake offers an enchanting and unforgettable drinking experience you must try.

– 720 ML

KAMOTSURU SOKAKU DAIGINJO \$287

This sake is made from Yamadanishiki rice that’s cultivated in Hiroshima prefecture. The rice is polished for over 100 hours to get it down to a 32% rice polishing ratio, but the wait is worth it. The fragrant nose of this sake leads into notes of cedar and persimmon that fall lightly on the palate.

– 720

SENSHIN JUNMAI DAIGINJO \$250

A limited-edition sake, crafted with meticulous attention and refined elegance. Made with Takanenishiki rice, polished to 28%, and aged slowly, it delivers a smooth, mellow profile with aromas of cantaloupe and honey, culminating in a clean, sophisticated finish and an exceptional experience.

– 720 ML

NANBU BIJIN AWA SPARKLING JUNMAI GINJO \$240

Indulge in the refined elegance of this perfectly balanced sparkling sake, crafted from local Ginotome rice and pure subterranean water, with a calming floral aroma and crisp carbonation that offsets its silky smooth texture. The delicate umami undertone will lead you to a creamy and satisfying finish—making it an unmissable experience for any sake lover.

– 720 ML