

巨人

*KYOJIN represents the evolution of Chef Saran Kannasute's dream, shaped by memory, discipline, and respect. Drawing from generations of family cooking in Thailand and refined through Japanese and French practice, each dish reflects its origin while embracing how far it has traveled.*

## COLD SMALL PLATES

### HOUSE SALAD 8

mixed greens, seaweed, tomato, pink ginger dressing

### SEAWEED SALAD 8

garlic ponzu, sesame oil, sesame seeds

### PICKLED CUCUMBER SALAD 8 GF

pickled cucumbers, rice vinegar, garlic ponzu

### WATERMELON DAIKON 8 GF

rice vinegar, garlic ponzu

### AVOCADO SALAD 8 \*\* GF

creamy tataki dressing **or** pink ginger dressing

*lump crab meat 5*

*fresh fish of the day 4*

### SPICY SASHIMI SALAD 13 \*\*

cucumbers, tomato salsa, tobiko, chili yuzu

### SUNOMONO SALAD 13 \*\* GF

*choice of tiger shrimp or octopus*

cucumber, tobiko, scallions, Japanese rice vinegar, garlic ponzu

### SPICY TAKO SALAD 13

cucumber, tomato salsa, chili yuzu, garlic ponzu, ichimi

### CEVICHE 16 \*\*

mixed seafood, tomato salsa, chili yuzu, served with wasabi nori chips

### TUNA TARTARE 16 \*\*

seared tuna, avocado, tomato salsa, garlic ponzu, served with wasabi nori chips

### LOBSTER SALAD BUN 16

cooked lobster claw with finger lime caviar and micro lettuce, mixed with orange sauce and Japanese creamy mustard sauce

### BE-LEAF TUNA SALAD 25 \*\*

bluefin tuna with micro salad, tobiko with pink ginger, carpaccio sauce, 24K gold

### CRUNCHY TUNA CREAMY TATAKI 45 \*\*

crunchy wasabi nori tempura outside, with tobiko, scallion, creamy tataki, sweet chili, black pepper sauce

## CHEF'S PICKS

### SURF AND TURF 75

lobster wrapped with A5 wagyu, scallions, caviar, black truffle with butter black pepper sauce, garlic ponzu, balsamic reduction

### THE MONSTER QUAD 65 \*\*

*seared A5 wagyu with Hokkaido uni, toro with uni, seared butter miso scallop with uni, seared salmon belly butter miso with lavender-smoked salmon roe*

French caviar, truffle wasabi, Japanese chili, shoyu

### AREKUSA ROLL 45 \*\* GF

spicy toro & oba leaf inside, topped with salmon belly, pickled truffle, truffle wasabi, French caviar, sesame oil

### TASTE OF JAPAN 55 \*\* (SASHIMI OR NIGIRI)

5 piece sampler of imported fresh fish from Japan.  
(ask your server for today's featured fresh fish)

## HOT SMALL PLATES

### HOUSE MISO SOUP 6

regular **or** spicy

*lump crab meat 5*

### EDAMAME 7 GF

*spicy basil garlic sauce 1*

*black pepper garlic 1*

### TEMPURA WITH RICE

*chicken 12*

*shrimp 15*

### KYOJIN HOUSE MADE GYOZA 16

A5 wagyu beef, iberico pork, lobster, creamy mustard sauce, garlic ponzu

### ASARI BABY CLAMS

sake, scallions, miso garlic butter broth

*black pepper garlic 16*

*chili yuzu broth 16*

### KYOJIN SIGNATURE BUN 15

A5 wagyu beef, buttered garlic bun, truffle carpaccio, jalapeño, black pepper sauce, balsamic reduction

## SHARED PLATES

*Your choice of*

*toro 45*

*bluefin tuna 30*

*salmon 22*

*lavender-smoked salmon 25*

*white fish (hamachi or kanpachi) 25*

*scallop (smoke box only) 25*

*seasonal fish (smoke box only) 35*

### TATAKI STYLE (6PC) \*\*

French caviar, truffle wasabi, chili yuzu, garlic ponzu

### FISH AND JALAPEÑO STYLE (6PC) \*\*

fresh jalapeño, French caviar, chili yuzu, yuzu oil, truffle wasabi

### USUZUKURI STYLE (6PC) \*\*

finger lime caviar, truffle wasabi, chili yuzu, white shoyu, garlic ponzu, yuzu oil

### CARPACCIO STYLE (6PC) \*\*

French caviar, truffle wasabi, black truffle carpaccio, carpaccio sauce, garlic ponzu sauce

### SMOKE BOX (5PC) \*\*

sashimi-style protein of choice, yuzu ice, carpaccio sauce, chili yuzu, garlic ponzu, cold-smoked with lavender

**GF = GLUTEN FREE    \*\* = RAW**

**\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies\*\***

## KYOJIN SIGNATURE DISHES

### UNI PASTA 45 \*\*

garlic butter miso, pasta, Hokkaido uni, ikura, balsamic pearls, French caviar, carpaccio sauce, ichimi

### TORO TARTARE 40 \*\*

fatty bluefin tuna, French caviar, 24K gold, chili yuzu, garlic ponzu, wasabi nori chips

### TORO TOWER 35 \*\*

monkfish liver, fatty bluefin tuna, Hokkaido uni, Hokkaido scallop, ikura, French caviar, garlic ponzu, chili yuzu, yuzu ice

### MONKFISH TOWER 25 \*\*

monkfish liver, Hokkaido uni, ikura, French caviar, garlic ponzu, chili yuzu, yuzu ice

### LEMON SHOOTERS \*\*

sake, garlic ponzu, chili yuzu, yuzu ice

#### *quail egg* 12

#### *Hokkaido uni* MP

#### *chef's signature*

#### *(scallop, toro, ikura, uni, quail egg)* 25

### GARLIC BUTTER MISO SCALLOP 25 \*\*

4 pieces of seared scallops, nigiri style, with garlic butter miso, balsamic pearls, truffle wasabi, scallion, Japanese chili, eel sauce, truffle oil

### THE MONSTER TRIO 50 \*\*

#### *seared A5 wagyu with Hokkaido uni, toro with uni, seared butter miso scallop with uni*

French caviar, truffle wasabi, Japanese chili

### SEARED TUNA WITH BLACK TRUFFLE 45 GF

seared tuna on a bed of watermelon daikon, garlic ponzu, truffle wasabi, yuzu oil, truffle shavings

## CHEF KANNASUTE'S SIGNATURE NIGIRI

CHEF'S CREATIONS USE THE HIGHEST-QUALITY SEASONAL INGREDIENTS FROM AROUND THE WORLD TO CREATE ONE TRANSCENDENT BITE

### LAVENDER-SMOKED SALMON 12 \*\* GF

house cold smoked lavender salmon, truffle wasabi, French caviar, black bamboo salt

### OTORO OR CHUTORO FROM JAPAN 23 \*\*

bluefin tuna belly, shoyu, truffle wasabi, French caviar, black bamboo salt

### OTORO OR CHUTORO WITH UNI 25 \*\*

bluefin tuna belly, Hokkaido uni, shoyu, truffle wasabi, French caviar, black bamboo salt, 24K gold

### WHITE FISH FROM JAPAN 13 \*\* GF

seared hamachi or kanpachi, garlic butter miso, truffle oil, eel sauce, truffle wasabi, French caviar, scallions, Japanese chili, black bamboo salt, red lava salt

### SEARED A5 WAGYU FROM JAPAN 20 \*\*

A5 wagyu, shoyu, truffle wasabi, French caviar, black bamboo salt

### SEARED A5 WAGYU WITH SMOKED IKURA 23

seared A5 wagyu, lavender-smoked ikura, balsamic pearl, wasabi truffle with shoyu, red sea salt, 24K gold

### SALMON BELLY WITH SMOKED IKURA 15

seared salmon belly butter miso, lavender-smoked salmon roe, eel sauce, wasabi truffle, 24K gold

### SEARED A5 WAGYU WITH HOKKAIDO UNI 26 \*\*

A5 wagyu, truffle wasabi, French caviar, shoyu, black bamboo salt

#### *Your choice of*

*toro* 55

*bluefin tuna* 50

*salmon* 35

*white fish (hamachi or kanpachi)* 35

*lavender-smoked salmon* 35

*scallop* 35

#### TOPPED WITH HOKKAIDO UNI (4PC) \*\*

sashimi-style protein of choice, French caviar, chili yuzu, garlic ponzu, black bamboo salt, red lava salt

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## SUSHI AND SASHIMI ENTRÉE

SERVED WITH SHOYU, FRESH WASABI  
AND WHITE GINGER FROM JAPAN

### SUSHI DINNER 50 \*\* GF

10 pcs of chef's choice nigiri, truffle  
wasabi, black bamboo salt

### SASHIMI DINNER 60 \*\* GF

chef's selection of assorted sashimi, black  
bamboo salt

### CHIRASHI BOWL 50 \*\*

chef's selection of assorted sashimi over  
sushi rice, seaweed salad

### POKE BOWL 40 \*\*

assorted seasonal fish, ikura, scallop,  
seaweed salad, sushi rice, spicy poke  
sauce, truffle oil, balsamic pearls, sesame  
seeds

### BBQ EEL BOWL 40

BBQ eel over rice with tamago, topped  
with eel sauce and sesame seeds

### A5 WAGYU BOWL 60

A5 wagyu over rice with pickled cucumber,  
black pepper sauce

## SUSHI A LA CARTE

CHOICE OF SASHIMI OR NIGIRI  
TOPPED WITH TRUFFLE WASABI AND  
BLACK BAMBOO SALT

CHUTORO 22 \*\*

OTORO 25 \*\*

TUNA 7 \*\*

SALMON 6 \*\*

SALMON BELLY 7 \*\*

YELLOWTAIL 7 \*\*

YELLOWTAIL BELLY 8 \*\*

KANPACHI 8 \*\*

LAVENDER-SMOKED SALMON 7 \*\*

SCALLOP 7 \*\*

CAVIAR 45 \*\*

LAVENDER-SMOKED SALMON ROE 9 \*\*

SALMON ROE 7 \*\*

FLYING FISH ROE 5 \*\*

ADD 1 QUAIL EGG 2 \*\*

SEA URCHIN FROM JAPAN MP \*\*

SEARED A5 WAGYU 15

FRESHWATER EEL 7

SHRIMP 5

OCTOPUS 7

EGG OMELET 4

FRESH WASABI 4

## FEATURED ROLLS

### SUPREME LOBSTER ROLL 55

lobster tempura, watermelon daikon, eel sauce,  
creamy mustard, A5 seared garlic miso butter,  
black pepper sauce, truffle oil, balsamic  
reduction, caviar, truffle wasabi, black bamboo  
sea salt, pepper powder, pink sauce on the side

### MIYABI ROLL 50 \*\*

lobster tempura, pickled cucumber, eel sauce,  
creamy mustard, topped with bbq eel, balsamic  
reduction, caviar, black pepper sauce, truffle oil,  
truffle wasabi

### KYOJIN LOBSTER VOLCANO ROLL 45 \*\*

freshly steamed lobster tail, avocado, smoked trout  
roe, spicy mayo, creamy tataki sauce

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## KYOJIN SIGNATURE ROLLS

### SPICY TORO WITH UNI 35 \*\*

toro, oba leaf, scallion, Hokkaido uni, French caviar, chili yuzu, garlic ponzu

### LOBSTER ROLL 25

lobster meat, cucumber, finger lime caviar, avocado, lobster claw, rice crackers, French caviar, carpaccio sauce, creamy mustard sauce

### A5 WAGYU ROLL 25 \*\*

lump crab, avocado, cucumber, spicy mayo, A5 wagyu, truffle oil, black pepper sauce, truffle wasabi, French caviar, balsamic reduction

### VOLCANO ROLL 16

lump crab, cucumber, avocado, spicy mayo, eel sauce, tempura bits

### JAPANESE SANDWICH 15 \*\* GF

spicy tuna, avocado, cucumber, jalapeño, rice crackers, mango tobiko sauce

### AFTER RAIN ROLL 15 \*\* GF

tuna, salmon, white fish, asparagus, avocado, soy paper, creamy jalapeño sauce

### CRAZY MONKEY ROLL 14 \*\*

lavender-smoked salmon, cream cheese, avocado, mango tobiko, eel sauce, tempura bits

### GREEN DAY ROLL 14 \*\*

spicy tuna, soy paper, seared scallops, creamy jalapeño sauce, black pepper sauce, chili yuzu

### GREEN RIVER ROLL 14 \*\*

spicy tuna, tempura bits, yellowtail, cucumber, balsamic pearls, Japanese chili, carpaccio sauce

### SCALLOP SUNLIGHT ROLL 14 \*\*

spicy tuna, avocado, tempura bits, Hokkaido scallop, kiwi, mango tobiko sauce

### NAKED ROLL 14 \*\* GF

lump crab, cream cheese, tobiko, avocado, cucumber wrap, garlic ponzu (no rice)

### TIGER ROLL 14 \*\* GF

lump crab, avocado, cucumber, spicy mayo, steamed tiger shrimp, mango tobiko sauce

### SASHIMI ROLL 14 \*\* GF

tuna, salmon, white fish, tobiko, asparagus, cucumber wrap, garlic ponzu (no rice)

### SOFT SHELL CRAB ROLL 14

soft shell crab tempura, cucumber, avocado, asparagus, tempura bits, creamy tataki sauce, black pepper sauce

### CREAMY SCALLOP ROLL 14 \*\*

spicy tuna, asparagus, tempura bits, creamy jalapeño sauce, Hokkaido scallop, chili yuzu sauce, black pepper sauce

### PETER ROLL 13 \*\*

shrimp tempura, spicy tuna, cucumber, seared tuna, eel sauce, carpaccio sauce

### JEFF ROLL 13 \*\*

avocado, tempura bits, seared salmon, spicy mayo, eel sauce

### DREAM ROLL 13 \*\*

shrimp tempura, avocado, soy paper, spicy tuna, creamy jalapeño sauce, sweet chili, tempura bits

### SALMON LOVER ROLL 13 \*\*

salmon, avocado, mango salsa, mango tobiko sauce, creamy jalapeño sauce, tempura bits

### KAMIKAZE ROLL 13

crab meat, cucumber, avocado, tempura bits, spicy mayo, sweet chili

### MEXICAN ROLL 13

shrimp tempura, tomato salsa, cucumber, jalapeño, tempura bits, avocado, eel sauce, creamy jalapeño sauce, sweet chili sauce

### YUME ROLL 12 \*\*

spicy tuna, avocado, seared tuna, jalapeño, spicy mayo, eel sauce, tempura bits

### CRUNCHY SALSA ROLL 12 \*\*

spicy tuna, avocado, tempura bits, mango salsa, mango tobiko sauce

### VEGGIE J ROLL 11

avocado, asparagus, radish and seaweed salad, cucumber wrap, pink ginger sauce (no rice)

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## COCKTAILS

### COCO BLISS 17

Carbonated coconut water | Yuzu |  
St-Germain | Lychee liqueur

### RESPECT THE ELDERFLOWER 18

Grey Goose | St-Germain | Lychee liqueur |  
Lemon

### SAMURAI HEAT 19

Altos Blanco Tequila | Tamarind | Thai chili |  
Lime

### KŌHII ESPRESSO MARTINI 20

Grey Goose | Espresso | Coffee liqueur |  
Coconut mix

### SMOKED KAYO OLD FASHIONED 20

Suntory Whiskey | Scotch | Lemongrass |  
Orange bitters

### KYOTO SUNSET 20 \*\*

Illegal Mezcal | Pomegranate | Hibiscus | Yuzu |  
Simple syrup | Egg white

## SEASONAL COCKTAILS

### A5 AURA OLD FASHIONED 35

Iwai 45 Whiskey | A5 wagyu fat-washed |  
Walnut | Chocolate | Pandan syrup

### THE EVE OF HONOR 35

Citron Vodka | Peach Schnapps | Lillet Blanc |  
Lime | White tea syrup

### MIDORI MOON 20

Midori | Cucumber-Mint infused vodka |  
Green apple syrup | Lime juice |

### GOLDEN JUDGMENT 20

Suntory Whiskey | Luxardo | Limoncello |  
Mandarin tea | Yuzu | Lemongrass

### CRIMSON KIMONO 20 \*\*

Roku Gin | Jasmine | Lemon | Yuzu | Lychee |  
Ginger | Hibiscus tea

## BY THE GLASS

### WHITE

2022 Bertani Velante, Pinot Grigio, IT - 14 | 56  
2021 Taylor's Pass, Sauvignon Blanc, NZ - 17 | 68  
2023 Raffaitin-Planchon Sancerre, Sauvignon Blanc, FR - 23 | 92  
2021 Domaine Passy le Clou Chablis, Chardonnay, FR - 21 | 84  
2018 Domaine Tripoz Pouilly-Loché, Chardonnay, FR - 18 | 70

### RED

2018 Domaine Guion Bourgueil, Cabernet Franc, FR - 16 | 64  
2024 Elk Cove, Pinot Noir, Willamette Valley USA - 18 | 70  
2020 Chateau de Garnerot, Pinot Noir, Burgundy FR - 19 | 76  
2021 Vice "The House", Cabernet Sauvignon, Napa USA - 22 | 88

### SPARKLING

NV Conca d'Oro, Prosecco, IT - 16 | 64  
NV Aubert et Fils Brut, Champagne, FR - 25 | 90  
NV Ruinart Blanc de Blancs, Champagne, FR - 45 | 180  
NV Côté Mas, Cremant de Limoux, FR - 17 | 68

### SKIN CONTACT

2022 Vice "Brooklynites", Orange Gewürztraminer, CA - 18 | 72  
2022 Peyrassol, Rose, Provence, FR - 18 | 72

### SAKE

Shirakabe Gura Tokubetsu, Junmai, apple, nutmeg - 15  
Tamagawa Red Label, yamahai genshu junmai - 18  
Yuhu Eternal Embers, Junmai, fig, raisin, rich, dry - 20  
Mukai Ine Mankai, Junmai, pomegranate, olive - 21  
Joto Plum Sake, rich, fresh - 25

### BEER

Sapporo Lager - 10  
Echigo Flying IPA - 13  
Kyoto Matcha IPA - 15  
Echigo Relaxing Weizen - 13  
Echigo Koshihikari - 14  
Echigo Stout - 15  
Echigo Premium Red Ale - 15

### TOKYO MILK PUNCH 19

Roku Gin | Jasmine | Whole milk | Citrus |  
Lychee syrup

### SNOW GARDEN 21 | MOCKTAIL 15

Altos Blanco | Yuzu | Mandarin | Pineapple |  
Coconut cream | Pandan syrup

### KEIHI EMBER 20 | MOCKTAIL 14

Suntory Whiskey | Apple cider | House-made  
cinnamon syrup | Citrus | Yuzu | Whipped  
cream | (Hot Drink)

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## SAKE BY THE BOTTLE

### LIGHT & DRY

Suigei "Drunken Whale" Tokubetsu Junmai   Fennel, rose, grain   720 mL	85
Kikusui Karakuchi Honjozo   Fennel, baking spice   300 mL	45
Shirakawago Sasanigori Junmai Nigori   Floral, cucumber, minerals   300 mL	50
Kaika Sanomaru Cup Junmai   Dry, rice, wheat   180 mL	25
Chiyomusubi Tokubetsu Junmai   Muscat, black pepper, sweet rice   720 mL	110
Kokuryu "Crystal Dragon" Ginjo   Dry, honey, tea   720 mL	115
Heiwa Shuzo "Kid" Junmai Daiginjo   Yuzu, honey, sweet rice, light   720 mL	135
Kubota Manju Junmai Daiginjo   Pear, floral   300 mL	120
Watari Bune Junmai Daiginjo   Watermelon, pineapple, plum, peach   720 mL	400

### RICH & UMAMI

Brooklyn Kura Bluedoor Namazake Junmai   720 mL	200
Terada Honke Katori 90 Junmai Kimoto   Bright, robust, savory   720 mL	120

### FRUITY & FLORAL

Yuzu Omoi Tokubetsu Junmai Yuzushu   Sweet, fresh, lemon   500 mL	120
Nanbu Bijin No Sugar Added Umeshu   Dry, plum, pear   720 mL	125
Izumibashi Yamada Juro Junmai Umeshu   Sweet, apple, plum   500 mL	150
Kudoki Jozu "Pick-Up Artist" Junmai Ginjo   Green apple, flowers, plum   300 mL	45
Kamoizumi "Happy Bride" KomeKome Junmai   Sweet, tangerine, honey   500 mL	75
Dassai 45 Nigori Junmai Daiginjo   Creamy, muscat, melon   300 mL	60
Dassai 45 Junmai Daiginjo   Rose, pear, orange, apple, melon   300 mL	65
Dassai 39 Junmai Daiginjo   Floral, melon   720 mL	150
Wakaze Classic Junmai   Stone fruit, melon, floral   750 mL	150
Masumi "Mirror of Truth" Junmai Ginjo   Melon, floral, dried fruit   300 mL	45
Rihaku "Wandering Poet" Junmai Ginjo   Banana, lemon, melon, aloe   720 mL	95
Nanbu Bijin Shinpaku Junmai Daiginjo   Melon, lychee   720 mL	140
Kokuryu "Golden Dragon" Junmai   Clean, dry, pineapple, jasmine   720 mL	300
Terada Honke Daigo No Shizuku Junmai   Pickled ume, sweet citrus   720 mL	110
Kamoizumi "Summer Snow" Nama Nigori   melon, coconut   500 mL	75
Akabu Junmai Daiginjo   Melon, flowers   720 mL	250
Born Yume Wa Masayume, Junmai Koshu   Sweet rice, papaya   1000 mL	750
Dassai Beyond Junmai Daiginjo   Mango, strawberry, white pepper   720 mL	1500
Tonoike Authentic Junmai Daiginjo   Pear, strawberry, rose   720 mL	800

### EARTHY & COMPLEX

Harada 80 Junmai   Mango, rice, baking spices   720 mL	100
Narutotai Ginjo Nama Genshu   Cashew, fennel, pudding   720 mL	120

### SPARKLING

Kamoshibito Kuheiji "Eau Du Désir" Junmai Daiginjo   Melon, floral, grapefruit   720 mL	120
Hakkaisan Awa Junmai Ginjo   Melon, pear, grapefruit   750 mL	200

### AGED

Kiku-Masamune Taru Junmai   Cedar, black pepper, baking spice   300 mL	35
Choryo Yoshinosugi no Taruzake Honjozo   Cedar, lemon, pepper   720 mL	92
Tamagawa "Time Machine" Junmai Kimoto   Brown sugar, sesame   360 mL	70

## WINE BY THE BOTTLE

### WHITE

2020 Chardonnay, Willamette Valley, OR, Beaux Frères	350
2021 Chardonnay, Burgundy, FRA, Lorenzon Montagny Le May Blanc	300
2019 Sauvignon Blanc, "Silex", Loire Valley, FRA, Didier Dagueneau	400

### RED

2020 Pinot Noir, Sancerre, FRA, Alphonse Mellot, 'La Moussière'	220
2020 Pinot Noir, Santa Barbara, CA, Sea Smoke 'Southing'	315
2021 Pinot Noir, Sonoma, CA, Hartford Family, Land's Edge	120
2021 Pinot Noir, Russian River, CA, Paul Hobbs, George Menini Estate	300
2019 Cabernet Sauvignon, Pine Mountain-Cloverdale Peak, CA, Capture	200
2013 Cabernet Sauvignon, Alexander Valley, Sonoma, CA, Stonestreet Estate	300
2019 Cabernet Sauvignon, Napa, CA, Joseph Phelps, Insignia	1000
2019 Malbec, Mendoza, ARG, Viña Cobos, Chañares Estate	280
2020 Garnacha, Campo de Borja, ESP, Alto Moncayo 'Veratón'	80

### SPARKLING / ROSÉ

2012 Billecart-Salmon Blanc de Blancs, Cuvée Louis	450
2012 Billecart-Salmon, Cuvée 'Elisabeth' Rosé	450
Champagne, FRA, Moët & Chandon Imperial Brut	140
NV Armand de Brignac, Champagne, FRA, 'Ace of Spades'	1000