



DINNER MENU



Appetizers

D1.	Edamame (<i>Lightly salted soy beans</i>)	\$6.95
D2.	Veggie Gyoza (<i>fried or steamed</i>)	\$8.95
D3.	Sauteed Mushrooms	\$9.95
D4.	Hibachi Chicken Livers	\$9.95
D5.	Pork Gyoza (<i>fried or steamed</i>)	\$9.95
D6.	Shrimp Dumpling (<i>Steamed</i>)	\$9.95
D7.	Age-Dashi Tofu	\$9.95
D8.	Seafood Shao Mai (<i>Steamed</i>)	\$9.95
D9.	Shrimp Chive Cake (<i>Panfried</i>)	\$9.95
D10.	Chicken Yakitori (<i>Chicken skewer and vegetable served with teriyaki sauce</i>)	\$14.95
D11.	*Seared Beef Tataki (<i>Thinly slice beef served with ponzu sauce</i>)	\$18.95
D12.	Fried Soft Shell Crab	\$14.95
D13.	Pan Fried Calamari Rings w/ Bell Peppers	\$17.95
D14.	Mussels with Lemon Butter, Wine Sauce	\$18.95
D15.	*Fresh Daily Oysters (<i>Half dozen</i>)	\$15.95
	<i>(Served raw on the half shell with cocktail sauce, lemon)</i>	



Steam Soft Buns

Small Plates



Ahi Poke



Tuna, Salmon & Red Snapper

D18.	Garlic Edamame sautéed with olive oil & mild chili powder	\$8.95
D19.	Steam Soft Buns. Choice of: Chicken Katsu, or Pork Belly with baby arugula, cucumber & hoisin sauce	\$15.95
D20.	*Spicy Salmon Rice Bowl Spicy Salmon with rice, lettuce, cucumber, avocado, crispy onion, daikon sprinkled with masago and sesame seeds	\$19.95
D21.	*Spicy Tuna Rice Bowl Spicy Tuna Tuna with rice, lettuce, cucumber, avocado, crispy onion, daikon sprinkled with masago and sesame seeds	\$20.95
D22.	*Spicy Chirashi Rice Bowl Assorted sashimi pieces with rice, lettuce, cucumber, avocado, crispy onion, daikon sprinkled with masago and sesame seeds	\$21.95
D23.	Spicy Seafood Rice Bowl Assorted non-fish pieces with rice, lettuce, cucumber, avocado, crispy onion, daikon sprinkled with masago and sesame seeds	\$21.95
D24.	Chicken with Lettuce Wrap with scallions, water chestnuts over crispy rice sticks	\$18.95

*** This item contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food-borne illness.**

Tuna Tataki with Miso Dressing



Tuna Tataki



Crabmeat & Spicy Salmon Tower



- D25. **Buttery Spicy Prawns** with baby arugula & fried lotus roots \$17.95
- D26. **Crispy Calamari Steak** sautéed with broccoli in ginger plum sauce \$21.95
- D27. **Salt & Pepper Shrimps** (without shells) on soft tacos with salsa verde \$21.95
- D28. ***Fresh Crabmeat & Spicy Salmon Tower** with mango, avocado, masago and spicy mayo \$21.95
- D29. ***Tuna Tataki** with ponzu sauce & seaweed salad \$21.95
- D30. ***Ahi Poke** with wonton chips & wasabi mayo \$21.95
- D31. ***Tuna Tataki** with Miso dressing. Lightly seared tuna sprinkled with sesame seeds, seaweed and masago in miso dressing \$21.95
- D32. ***Salmon Tempura** Sushi roll with sweet butter, sprinkled with scallion & masago ... \$18.95
- D33. ***White Tuna Tataki** with avocado, scallion in cilantro & olive oil \$21.95
- D34. ***Tuna, Salmon & Red Snapper** wrapped with cucumber in wasabi dressing \$21.95
- D35. ***Salmon, cream cheese & asparagus** Sushi roll wrapped with Tuna \$22.95
- D36. ***Hamachi & avocado** served with daikon radish, jalapeno & ponzu sauce \$22.95



Ramen (ラーメン)

Substitute Shiratake (Tofu Noodles) +\$ 3



- D40. **Veggie Miso Ramen** \$18.95
Miso flavored noodle soup topped with tofu, napa cabbage, carrot, red pickled ginger, bamboo shoot, corn, beansprout, scallion, and dry seaweed.
- D41. **Veggie Shoyu Ramen** \$18.95
Shoyu flavored noodle soup topped with tofu, napa cabbage, carrot, red pickled ginger, bamboo shoot, corn, beansprout, scallion and dry seaweed.
- D42. **Spicy Umami Miso Ramen** \$18.95
Miso flavored noodle soup topped with minced pork, beansprout, scallion, napa cabbage, soft egg, corn, garlic, chili oil and dry seaweed.
- D43. **Chicken Wonton Ramen** \$18.95
Chicken broth with wonton, baby bok choy, scallion.
- D44. **Chashu Pork Miso Ramen** \$18.95
Miso flavored topped with marinated chashu pork, bamboo shoot, red pickled ginger, soft egg, corn, scallion, dry seaweed, beansprout and minced pork.
- D45. **Chicken Miso Ramen** \$18.95
Miso flavored topped with marinated chicken, bamboo shoot, red pickled ginger, soft egg, corn, scallion, dry seaweed, and beansprout.
- D46. **Chashu Pork Shoyu Ramen** \$18.95
Soy sauce based broth, topped with marinated chashu pork with red pickled ginger, corn, soft egg, scallion, dry seaweed, beansprout and minced pork.

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- D47. **Chicken Shoyu Ramen** \$18.95
Soy sauce based broth topped with marinated chicken with red pickled ginger, corn, soft egg, scallion, dry seaweed, and beansprout.
 - D48. **Chashu Pork Spicy Miso Ramen** \$18.95
Miso flavored topped with marinated chashu pork, bamboo shoot, red pickled ginger, soft egg, corn, scallion, dry seaweed, beansprout and minced pork, garlic and chili oil.
 - D49. **Chicken Spicy Miso Ramen** \$18.95
Miso flavored topped with marinated chicken, bamboo shoot, red pickled ginger, soft egg, corn, scallion, dry seaweed, beansprout, garlic and chili oil.
 - D50. **Chashu Pork Tonkotsu Ramen** \$18.95
Tonkotsu flavored noodle soup topped with marinated chashu pork, soft egg, bamboo shoot, red pickled ginger, scallion, dry seaweed, and beansprout with minced pork.
 - D51. **Chicken Tonkotsu Ramen** \$18.95
Tonkotsu flavored noodle soup topped with marinated chicken, soft egg, bamboo shoot, red pickled ginger, scallion, dry seaweed, and beansprout.
 - D52. **Seafood Miso Ramen** \$20.95
Miso flavored noodle soup topped with shrimp, squid, crabmeat, red pickled ginger, soft egg, scallion, dry seaweed, spinach and black garlic oil.
 - D53. **Seafood Shoyu Ramen** \$20.95
Soy sauce based broth topped with shrimp, squid, crabmeat, red pickled ginger, corn, soft egg, scallion, dry seaweed, spinach and black garlic oil.
 - D54. **Braised Beef Brisket Ramen (New)** \$20.95
Shoyu Flavored noodle soup topped with braised briskets, baby bok choy, soft egg, bamboo shoot, red pickled ginger, scallion, dry seaweed.

Ramen Extra Toppings

Chashu Pork	\$3	Minced Pork	\$2	Noodle	\$2	Avocado	\$2
Napa	\$1	Dry Seaweed	\$1	Tofu	\$1	Picked Ginger	\$1
Corn	\$1	Beansprouts	\$1	Carrots	\$1	Scallion	\$1
Bamboo Shoots	\$1	Garlic & Chili Oil	\$1	Soft Egg	\$1	Mushroom	\$2
Kim Chi	\$2	Slices of Chicken	\$3				

** We feature white meats for all chicken entrees



Hibachi Entrées (鉄板焼き)

* All Hibachi Entrees served with onion soup, fresh house salad, stir-fried vegetables, and fried rice.

Hibachi Seafood Entrées

- D60. **Shrimps Flambe** \$28.95
- D61. **Salmon** \$28.95
- D62. **Scallop** \$34.95
- D63. **Tokyo Shrimp** \$30.95
(Jumbo shrimps grilled with a touch of lemon, herbs, and teriyaki sauce)
- D64. **Double Lobsters** \$42.95

Hibachi Steak & Chicken Entrées

- D65. **Chicken** \$26.95
- D66. **New York Steak** \$28.95
- D67. **Filet Mignon** \$34.95



Hibachi Vegetable Entrées

- D68. **Vegetable Dinner** \$23.95
Add side of fried Tofu \$4.00

Hibachi Combination Entrées



D70.	Steak & Chicken	\$30.95
D71.	Shrimp & Chicken	\$30.95
D72.	Steak & Shrimp	\$32.95
D73.	Filet Mignon & Chicken	\$33.95
D74.	Filet Mignon & Shrimp	\$34.95
D75.	Filet Mignon & Scallop	\$35.95
D76.	Filet Mignon & Lobster	\$42.95



Grilled Fish Entrées (焼き魚)

* Grilled Fish with jasmine rice, sautéed with seasonal vegetables, and signature sauce choice: mango salsa, chimichurri sauce, lemon butter, or pan asian Sauce.



D80.	Grilled Tilapia	\$28.95
D81.	Grilled Salmon	\$30.95
D82.	Grilled Mahi Mahi	\$32.95
D83.	Grilled Chilean Sea Bass	\$35.95

Grilled Lamb Entrées (焼き羊)



D84.	Grilled Lamb Chop	\$33.95
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Lamb chops marinated and grilled Hibachi style sautéed with seasonal vegetables, and served with Jasmine rice and chimichurri sauce.



BENTOS Dinner (弁当)

* Traditional Japanese Bento includes: jasmine rice, fresh house salad, miso soup, pan fried gyoza, half california roll, and choice of:

D90.	Veggie Bento (New)	\$22.95
<i>Avocado & Cucumber Roll, Sauteed Vegetables, (No Half Calif Roll).</i>		
D91.	Tonkatsu Bento	\$22.95
D92.	Chicken Katsu Bento	\$22.95
D93.	Teriyaki Chicken Bento	\$22.95
D94.	Teriyaki Steak Bento	\$24.95
D95.	Teriyaki Salmon Bento	\$24.95
D96.	*Sushi Bento (4 pieces of Sushi)	\$25.95
<i>Tuna, Salmon, Albacore, Yellowtail, with Seaweed Salad (No Jasmine Rice)</i>		
D97.	*Sashimi Bento (6 pieces of Sashimi)	\$27.95
<i>Tuna, Salmon, Yellowtail, with Seaweed Salad (No Jasmine Rice)</i>		

Japanese Udon (うどん)

D98.	Shrimp Tempura Udon (Wheat noodle soup with shrimp tempura and vegetables)	\$19.95
D99.	Seafood Udon (Wheat noodle soup with various seafood meat balls and vegetables)	\$19.95

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Dinner Entrées (夕飯)



* All Dinner Entrees served with Jasmine rice.

D100.	Sesame Chicken	\$23.95
	<i>Wok seared in sesame sauce with broccoli, bell peppers & onions.</i>	
D101.	Crispy Honey Chicken	\$23.95
	<i>Lightly battered in honey & sake sauce with scallions & chilli.</i>	
D102.	Crispy Honey Shrimp	\$26.95
	<i>Lightly battered in honey & sake sauce with scallions & chilli.</i>	
D103.	Almond & Cashew Chicken	\$23.95
	<i>Stir-fried with bell peppers, onions, celery, bamboo shoots and water chestnuts in garlic soy sauce</i>	
D104.	Pepper Steak	\$25.95
	<i>Black pepper-garlic sauce marinated sliced steak, onions and bell peppers.</i>	
D105.	Beef with Broccoli	\$25.95
	<i>Sliced steak seared with fresh ginger, green onions and garlic.</i>	
D106.	Mongolian Beef	\$26.95
	<i>Sweet, soy-glazed sliced steak wok-seared with onions, scallions and garlic.</i>	
D107.	Beef A La Sichuan	\$25.95
	<i>Fiery pepper sauce wok-tossed with strips of marinated sliced steak, julienne carrots and celery.</i>	
D108.	Tokyo Pork Tenderloin	\$24.95
	<i>Pork tenderloin sautéed with plum sauce, bamboo shoots topped with shredded scallions.</i>	
D109.	Orange Peel Chicken	\$23.95
	<i>Hunan chili sauce with dried orange slices and onions.</i>	
D110.	Orange Peel Beef	\$25.95
D111.	Orange Peel Shrimp	\$26.95
D112.	Kung Pao Chicken	\$24.95
	<i>Spicy Sichuan chili sauce with peanuts, celery, bamboo shoots, water chestnut, scallions, and red chili peppers.</i>	
D113.	Kung Pao Beef	\$26.95
D114.	Kung Pao Shrimp	\$26.95
D115.	Kung Pao Scallop	\$27.95
D116.	Kung Pao Calamari (New)	\$27.95
D117.	Salt & Pepper Prawns	\$27.95
	<i>Crispy prawns with shells in aromatic spices with chilli peppers and green onions.</i>	
D118.	Pan-Fried Prawns	\$27.95
	<i>Large prawns with shells pan-fried, seasoning with salt & peppers on bed of baby argula (non-spicy)</i>	
D119.	Triple Delight Prawns	\$27.95
	<i>Large prawns with shredded gingers, scallions, and bell peppers sautéed in light oyster sauce.</i>	
D120.	Sesame Tofu (New) <i>Wok seared in sesame sauce with broccoli, bell peppers & onions</i>	\$23.95
D121.	Crispy Honey Tofu (New) <i>Lightly battered in Honey & Sake sauce with scallions & chili ..</i>	\$23.95
D122.	Kung Pao Tofu (New)	\$24.95
	<i>Spicy Sichuan chili sauce with peanuts, celery, bamboo shoots, water chestnut, scallions, and red chili peppers.</i>	

Japanese Yakisoba (焼きそば)



* All Yakisoba Entrees (pan fried Japanese noodles with vegetables) served with onion soup and fresh house salaa.

D130.	Vegetable Yakisoba	\$22.95
D131.	Chicken Yakisoba	\$26.95
D132.	Steak Yakisoba	\$28.95
D133.	Shrimp Yakisoba	\$28.95

Children's Menu (Under Age 10 only)

** All Children Hibachi Entrees served with choice of onion soup, or fresh house salad, and fried rice.*

D140.	Chicken	\$14.95
D141.	Steak	\$16.95
D142.	Salmon	\$16.95
D143.	Shrimp	\$16.95

** All Children Yakisoba Entrees served with choice of onion soup, or fresh house salad.*

D146.	Vegetable Yakisoba	\$15.95
D147.	Chicken Yakisoba	\$16.95
D148.	Shrimp Yakisoba	\$18.95
D149.	Steak Yakisoba	\$18.95
D150.	Junior Bento	\$8.95

Jasmine Rice with Chicken Tenders & French Fries & choice of: Juice, or Softdrink, or Milk. (Animated Bento Box is used for serving purpose only).



Dessert



S1.	Japanese Ice Cream <i>(Red bean or green tea flavor)</i>	\$4.95
S2.	Banana Tempura	\$5.95
S3.	Cheese Cake	\$5.95
S4.	Fried Ice Cream	\$5.95
S5.	Mochi Ice Cream <i>(Assorted flavor)</i>	\$5.95
S6.	Fried Cheese Cake	\$6.95

Beverages

B1.	Soft Drink (free refill)	\$2.95												
	<table style="width: 100%; border: none;"> <tr> <td style="width: 25%;">Coke</td> <td style="width: 25%;">Coke Zero</td> <td style="width: 25%;">Diet Coke</td> <td style="width: 25%;">Sprite</td> </tr> <tr> <td>Root Beer</td> <td>Ginger Ale</td> <td>Fanta Orange</td> <td>Mr. Pibb</td> </tr> <tr> <td>Sweetened / Unsweetened Ice Tea</td> <td></td> <td>Fruit Punch</td> <td>Lemonade</td> </tr> </table>	Coke	Coke Zero	Diet Coke	Sprite	Root Beer	Ginger Ale	Fanta Orange	Mr. Pibb	Sweetened / Unsweetened Ice Tea		Fruit Punch	Lemonade	
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Root Beer	Ginger Ale	Fanta Orange	Mr. Pibb											
Sweetened / Unsweetened Ice Tea		Fruit Punch	Lemonade											
B2.	Juices (no free refill)	\$2.95												
	<table style="width: 100%; border: none;"> <tr> <td style="width: 25%;">Orange</td> <td style="width: 25%;">Apple</td> <td style="width: 25%;">Pineapple</td> <td style="width: 25%;">Cranberry</td> </tr> </table>	Orange	Apple	Pineapple	Cranberry									
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B3.	Shirley Temple / Cherry Coke (no free refill)	\$2.95												
B4.	Spring Water	\$3.50												
B5.	Japanese Green Tea (Hot)	\$2.95												

House Specials

Specialty Drinks

Bay Breeze	\$10
<i>(Malibu Rum, Pineapple Juice, Cranberry Juice)</i>	
Berry Banzai	\$10
<i>(Berry Vodka, Grand Merrier, Cranberry Juice, Blueberry, Strawberry, Lemon, topped with Sprite)</i>	
Blueberry Mojito	\$10
<i>(Blueberry Vodka, Fresh Mint, Blueberry, topped with Soda)</i>	
Blue Hawaiian	\$10
<i>(Malibu Rum, Pineapple Juice, Blue Curacao)</i>	
Caipirinha	\$10
<i>(51 Cachaca Rum, Fresh Lime, Brown Syrup)</i>	
Chocolate Martini	\$10
<i>(Vanilla Vodka, Godiva, Baileys)</i>	
Cosmopolitan	\$10
<i>(Absolute Citron Vodka, Patron Citronge, and Splash of Lime & Cranberry Juice)</i>	
Lychee Mojito	\$10
<i>(Real Fruit Lychees and Fresh Mint, Rum, Simple Syrup)</i>	
Lychee-Tini	\$10
<i>(Titos' Vodka, Lychees, Lychee Syrup)</i>	
Mango Martini	\$10
<i>(Mango Rum, Pineapple Juice, Triple Sec, Dash Cranberry Juice)</i>	
Morimoto Saketini	\$10
<i>(Junmai Sake, Stoli Raspberry, Cointreau, and splash of Cranberry & Lime Juice)</i>	
Peach Mojito	\$10
<i>(Peach infused Vodka, Fresh Mint, Peach, topped with Soda)</i>	
Raspberry Martini	\$10
<i>(Stoli Razberi Vodka, Raspberry Liqueur, and Fresh Sour, served with Fresh Raspberries)</i>	
Russian Mule	\$10
<i>(Vodka, Ginger Beer, & Lime Juice)</i>	
Sake Margarita	\$10
<i>(Sake, Grand Marnier, Lime Wedge, blended, garnish with Salt Rim)</i>	
Sake Sangria	\$10
<i>(Sake, Red Wine, Tripe Sec, Cranberry Juice, Orange Juice)</i>	
Tokyo Tea	\$10
<i>(Tito's Vodka, Gin, Rum, Tequila, Triple Sec, Melon Liqueur, splash of Sour Mix)</i>	
Triple Peach	\$10
<i>(Peach infused Vodka, Coconut Rum, Peach Schnapp, topped with Pineapple Juice and Sprite)</i>	
Tsunami	\$10
<i>(Rum, Peach Schnapps, Sour Mix, Orange Juice, Pineapple Juice, and Cranberry Juice)</i>	
Washington Apple Martini	\$10
<i>(Crown Royal, Apple, Cranberry Juice, and Sweet & Sour Juice)</i>	

Fujiyama	\$10
<i>(A blend of Rum, Crème de Banana, Coconut and Pineapple)</i>	
Green Dragon	\$10
<i>(Midori Melon Liqueur, Pineapple and Orange Juice)</i>	
Karate Punch	\$10
<i>(A potpourri of fruit juices, lemon and rum, laced with a touch of genius)</i>	
Hawaiian Mule	\$10
<i>(A zesty sensation blending vodka, lime, pineapple juice, and ginger beer)</i>	
Tanuki	\$10
<i>(Japanese Pina Colada made with vodka, coconut cream, and pineapple)</i>	
The Geisha	\$10
<i>(A unique blend of spirits and exotics to entice your delicate palate. Curacao, pineapple, lemon, and rum)</i>	

Sake

<u>Flavor Sake</u>	<u>Glass</u>	<u>Bottle</u>
Lychee	\$7	\$28
Fuji Apple	\$7	\$28
White Peach	\$7	\$28
<u>Gekkeikan</u>	<u>Glass</u>	<u>Bottle</u>
Plum Wine	\$7	\$30
Hot Sake	\$9	---
<u>Ozeki</u>		<u>Bottle</u>
Dry Sake		\$7
<u>Ty Ku</u>		<u>Bottle</u>
Black (Junmai Ginjo)		\$30
<u>New Sakes</u>		<u>Bottle</u>
Hakutsuru Sake Junmai Nigori Sayuri		\$21
Hakushika Chokara Dry (Junmai)		\$22
Kurosawa sake Junmai Kimoto		\$24
Shimizu Sake Pure Snow (Junmai Nigori)		\$27
Shimizu Sake Pure Dawn (Junmai Ginjo)		\$27
Shimizu Sake Pure Dusk (Junmai Daiginjo)		\$33
Joto (Daiginjo)		\$45
Dassai "23" (Junmai Daiginjo)		\$90
Dassai "39" (Junmai Daiginjo) NEW		\$45
Dassai "45" Nigori (Junmai Daiginjo)		\$34
Dassai "45" (Junmai Daiginjo)		\$36

Beer

Domestic Beer (12oz) \$5

Coors Light Miller Light

Import Beer (12oz) \$6

*Asahi Corona Stella Artois
Heineken Kirin Kirin Light
Sapporo*

Import Beer (22oz) \$10

Asahi Sapporo Kirin

Draft Beer (16oz)

*Allagash White Belgian Wheat \$7
Brau Pilsner (DC Brau Brew.) \$7
Clear Nights IPA (Aslin Beer Co.) **NEW** \$7
Devil's Backbone Vienna Lager \$7
Golden Monkey Belgian Ale (Victory Brewing) \$7
Lost Rhino Face Plant IPA \$7
Old Town Lager (Aslin Beer Co.) \$7
Senate Lager (Right Proper Brew.) \$7
Potomac Pilsner (Mustang & Sally Brew.) \$7
Solace IPA (Partly Cloudy) \$7*

Craft Beer

*Dogfish Head 60 Minute IPA \$6
Orion 12oz (Japanese Craft) **NEW** \$12
Orion 22oz (Japanese Craft) **NEW** \$18*

BOURBON & WHISKEY

*Basils Hayden's
Crown Royal
Hibiki (Japanese Whisky)
Jack Daniels
Jameson
Jim Beam
Knob Creek
Maker's Mark
The Yamazaki (Japanese Whisky)
Woodford Reserve*

TEQUILA

*Patron Silver
Tres Agaves*

RUM

*Bacardi Limon
Bacardi Orange
Bacardi Superior
Cachaca 51
Captain Morgan
Malibu
Smirnoff Vanilla*

VODKA

*Absolute
Absolute Citron
Belvedere
Grey Goose
Tito's*

SCOTCH

*Chivas Regal
Dewars
Glenlivet
Glenfiddich Single Malt 12 yrs
Johnny Walker Red
MaCallan Single Malt 12 yrs*

Gin

*Bombay Sapphire
Hendricks
Tanqueray*

Wine

Cabernet Sauvignon

	<u>Glass</u>	<u>Bottle</u>
<i>Louis Martini, Sonoma</i>	\$9	\$29
<i>Ghost Pines, Napa/Sonoma</i>	\$10	\$36
<i>Chateau De Fontenille 2018</i>	---	\$49
<i>Paul Hobbs Cross Barn Sonoma 2013</i>		\$99
<i>Rombauer 2019</i>	---	\$105

Malbec

	<u>Glass</u>	<u>Bottle</u>
<i>Piatelli Malbec</i>	\$9	\$29
<i>Sophenia Synthesis Red 2012</i>	---	\$85
<i>Catena Alta 2013</i>	---	\$99

Merlot

	<u>Glass</u>	<u>Bottle</u>
<i>Kenwood Vineyards, Sonoma Series</i>	\$8	\$25
<i>Waterbrook, Washington State</i>	\$9	\$29
<i>Trefethen Estate 2013</i>	---	\$95
<i>Duckhorn 2015</i>	---	\$105

Pinot Noir

	<u>Glass</u>	<u>Bottle</u>
<i>Kenwood Vineyards, Sonoma, Series</i>	\$8	\$29
<i>J. Lohr, Monterey County</i>	\$9	\$32
<i>Resonance, Willamette Valley 2018</i>	---	\$59
<i>Flowers, Russian River Valley, 2019</i>	---	\$70

Chardonnay

	<u>Glass</u>	<u>Bottle</u>
<i>William Hill, Central Coast</i>	\$8	\$25
<i>Kendall-Jackson, Vintner's Reserve</i>	\$10	\$32
<i>Erath Vineyards, Eola-Amity Hills</i>	---	\$39
<i>Sonoma-Cutrer, Russian River</i>	---	\$43
<i>Cristom, Eola-Amity Hills 2018</i>	---	\$79
<i>Adelsheim, Chehalem Mountains 2018</i>	---	\$85
<i>Patz & Hall Dutton 2018</i>	---	\$99
<i>Jayson 2018</i>	---	\$105

Pinot Grigio

	<u>Glass</u>	<u>Bottle</u>
<i>Ca' Montini</i>	\$8	\$29
<i>Bottega Vinaia</i>	\$10	\$36
<i>Santa Margherita, Südtirol-Alto Adige</i>	---	\$44
<i>Vie Di Romans Dess 2014</i>	---	\$75

Riesling

	<u>Glass</u>	<u>Bottle</u>
<i>Château Ste. Michelle, Columbia Valley</i>	\$8	\$32
<i>Forge Cellar, Dry Riesling, Seneca Lake</i>	\$10	\$36

Sauvignon Blanc

	<u>Glass</u>	<u>Bottle</u>
<i>Sileni, Marlborough, New Zealand</i>	\$8	\$25
<i>Whitehaven, Marlborough, New Zealand</i>	\$10	\$33
<i>Roblin Sancerre Ammonites 2013</i>	---	\$75

Sparkling & Champagne

	<u>Glass</u>	<u>Bottle</u>
<i>Korbel, Brut (single serving)</i>	---	\$8