



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

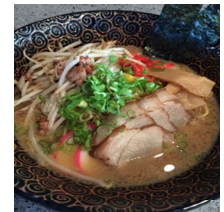


- D25. **Buttery Spicy Prawns** with baby arugula & fried lotus roots \$17.95
- D26. **Crispy Calamari Steak** sautéed with broccoli in ginger plum sauce \$21.95
- D27. **Salt & Pepper Shrimps** (without shells) on soft tacos with salsa verde \$21.95
- D28. ***Fresh Crabmeat & Spicy Salmon Tower** with 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 & tangy sauce with scallions & chilli.</i>	
D102.	Crispy Honey Shrimp	\$26.95
	<i>Lightly battered in honey & tangy 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 & tangy 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	
Coke	Coke Zero	Diet Coke	Sprite											
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		\$8
<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
Dassai "23" (Junmai Daiginjo)		\$90
Dassai "39" (Junmai Daiginjo) NEW		\$45
Dassai "45" (Junmai Daiginjo)		\$36
Dassai "45" Nigori (Junmai Daiginjo)		\$34

Beer

Domestic Beer (12oz)	\$5
<i>Coors Light</i> <i>Miller Light</i>	
Import Beer (12oz)	\$6
<i>Asahi</i> <i>Corona</i> <i>Stella Artois</i>	
<i>Heineken</i> <i>Kirin</i> <i>Kirin Light</i>	
<i>Sapporo</i>	
Import Beer (22oz)	\$10
<i>Asahi</i> <i>Sapporo</i> <i>Kirin</i>	
Draft Beer (16oz)	
<i>Allagash White Belgian Wheat</i>	\$7
<i>Brau Pilsner (DC Brau Brew.)</i>	\$7
<i>Clear Nights IPA (Aslin Beer Co.)</i> NEW	\$7
<i>Devil's Backbone Vienna Lager</i>	\$7
<i>Golden Monkey Belgian Ale (Victory Brewing)</i>	\$7
<i>Lost Rhino Face Plant IPA</i>	\$7
<i>Old Town Lager (Aslin Beer Co.)</i>	\$7
<i>Senate Lager (Right Proper Brew.)</i>	\$7
<i>Potomac Pilsner (Mustang & Sally Brew.)</i>	\$7
<i>Solace IPA (Partly Cloudy)</i>	\$7
Craft Beer	
<i>Dogfish Head 60 Minute IPA</i>	\$6
<i>Orion 12oz (Japanese Craft)</i> NEW	\$12
<i>Orion 22oz (Japanese Craft)</i> NEW	\$18

BOURBON & WHISKEY

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

TEQUILA

Patron Silver
Tres Agaves

RUM

Bacardi Superior
Cachaca 51
Captain Morgan
Malibu
Smirnoff Vanilla

VODKA

Absolute
Absolute Citron
Belvedere
Grey Goose
Tito's

SCOTCH

Chivas Regal
Dewars
Glenlivet
Johnny Walker Red
Macallan Single Malt 12 yrs

Gin

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>Rombauer 2021</i>	---	\$95

Malbec

	<u>Glass</u>	<u>Bottle</u>
<i>Piatelli Malbec</i>	\$9	\$29
<i>Sophenia Synthesis Red 2012</i>	---	\$75

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>Flowers, Russian River Valley, 2019</i>	---	\$60

Chardonnay

	<u>Glass</u>	<u>Bottle</u>
<i>William Hill, Central Coast</i>	\$8	\$25
<i>Kendall-Jackson, Vintner's Reserve</i>	\$10	\$36
<i>Erath Vineyards, Eola-Amity Hills</i>	---	\$39
<i>Cristom, Eola-Amity Hills 2018</i>	---	\$59
<i>Adelsheim, Chehalem Mountains 2018</i>	---	\$65
<i>Patz & Hall 2018</i>	---	\$79
<i>Jayson 2018</i>	---	\$85

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</i>	---	\$44
<i>Adige</i>		
<i>Vie Di Romans Dess 2014</i>	---	\$65

Prosecco

	<u>Glass</u>	<u>Bottle</u>
<i>Cavit, Treviso</i>	\$10	\$36

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	\$36

Sparkling & Champagne

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