



SHIONO SPECIAL BOAT ♦ シオノボート

Shiono Boat (for 2) ♦ シオノボート

\$98.50

10 selections of Assorted Sashimi (Chef's choice) ★ Misoyaki Butterfish ★ Furikake Chicken
8oz Prime Ribeye Steak (USDA Prime Ribeye) ★ Deluxe Roll ★ Fruit Slices ★ 2 Mini Salads ★ 2 Miso Soups

Kona Abalone Specials ♦ ハワイ産鮑スペシャル

Abalone Steak ♦ 鮑ステーキ \$23.00

Kona abalone cooked in butter soy with hint of garlic. So rich and luxurious!

Abalone Nigiri ♦ 鮑握り 4pcs \$22.00

The finest and freshest sushi-grade local abalone. A must try!

Abalone Tempura ♦ 鮑天婦羅 \$22.00

Lightly coated in tempura batter and gently fried. Comes with 3 pieces of vegetable tempura. Exquisitely delicious!

Abalone Poke ♦ 鮑ポケ \$22.00

Abalone cured in lemon and Yuzu juice with chopped serrano pepper, tomato, onion, cucumber, seaweed and cilantro.

Abalone Kamameshi ♦ 鮑釜飯 \$25.00

Rice, abalone and hearts of palm cooked on an iron pot. Please note that this dish takes about 25 minutes to prepare.

Oyster Bar ♦ オイスターバー

Fresh Oyster ♦ 生カキ ea. \$3.90 half doz. \$19.50 doz. \$37.50

Fresh Pacific oyster with ponzu sauce.

Oyster Shooter ♦ オイスターシューター \$8.80

Oyster and quail egg with sake and ponzu sauce.



Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.
18% gratuity added to parties of 6 or more. Mahalo.



APPETIZERS ◆ 前菜

Cold Appetizers ◆ 冷菜

Ankimo ◆ あん肝 \$9.50
Monkfish liver "Foie Gras" served with a simple cold ponzu sauce.

Ohitashi ◆ ほうれん草お浸し \$7.00
Steamed spinach in seasoned dashi broth served chilled.

Poke ◆ ポケ / ハワイ料理 \$16.50
Hawaiian dish. Fresh island ahi tossed with onion, cucumber, seaweed and flying fish roe in Shiono's special sesame soy dressing.

Tuna Tataki ◆ 鮪のタタキ \$13.50
Seared Hawaiian ahi in ponzu sauce. Dressed on karashi sumiso (white miso with mustard and vinegar) with a hint of garlic.

Mozuku ◆ もずく \$6.00
Angel hair seaweed with a Japanese vinaigrette.

Hiyayakko Tofu ◆ 冷奴 \$4.50
Cubes of cold tofu topped with green onion, grated ginger, kezuribushi (dried bonito flakes) and soy sauce.

Sunomono ◆ きゅうりの酢の物 \$4.50
Thinly-sliced cucumber and seaweed dressed with a lightly-sweetened vinegar.

Seafood Sunomono ◆ 海鮮酢の物 \$9.50
Octopus, squid, shrimp, thinly-sliced cucumber and seaweed dressed with a lightly-sweetened vinegar.

Roasted Duck with Yuzu Sauce ◆ ロースト鴨のゆずソース \$15.00

Ika Natto ◆ イカ納豆 \$8.50
Sliced squid sashimi with fermented soybeans.

Noodles ◆ 麺類

Ramen ◆ ラーメン \$12.50

Chashu Ramen ◆ チャーシューラーメン \$16.50

Cold Ramen ◆ 冷やし中華 \$15.50

Kitsune Soba/Udon ◆ キツネそば、うどん \$12.00

Tempura Soba/Udon ◆ 天ぷらそば、うどん \$16.00

Tenzaru Soba/Udon ◆ 天ざるそば、うどん \$15.00

Cold Roasted Duck Soba ◆ 冷やし鴨そば \$16.00
Cold buckwheat noodles with roasted duck.

Cold Udon Salad ◆ 冷やしサラダうどん \$16.00
Cold udon noodles and vegetables topped with sesame dressing.

Cold Shabu Shabu Udon ◆ 豚しゃぶうどん \$16.00
Cold udon noodles with special simmered thinly-sliced pork.

Hot Appetizers ◆ 温菜

Edamame ◆ 枝豆 \$4.50

Spicy Edamame ◆ スパイシー枝豆 \$6.50
Seasoned with sesame oil, soy sauce, salt, garlic and Togarashi pepper.

Agedashi Tofu ◆ 揚げ出し豆腐 \$6.50
Deep-fried tofu in a light dashi broth with mochi.

Pork Shumai ◆ 豚シューマイ \$9.50

Gyoza ◆ 餃子、焼き又は揚げ \$9.50
Served pan-fried or deep-fried.

Squid Karaage ◆ げその唐揚げ \$9.50
Breaded and deep-fried calamari on bed of spring mix with creamy sesame dressing.

Chicken Karaage ◆ 鳥の唐揚げ \$9.50
Lightly seasoned and battered deep-fried chicken.

Hearts of Palm Tempura ◆ ヤシの新芽天婦羅 \$12.00
4 pieces of heart of palm and 2 pieces of asparagus tempura.

Mixed Tempura Appetizer ◆ 天婦羅盛り合わせ \$10.50
2 shrimp and 3 pieces of vegetable tempura.

Seafood Tempura ◆ 海鮮天婦羅 \$15.50
2 shrimp, 1 scallop, 1 white fish and 1 piece of squid tempura.

Vegetable Tempura ◆ 野菜天婦羅 \$9.50
2 pieces each of Molokai sweet potato, asparagus and kabocha pumpkin.

Salads ◆ サラダ

LARGE/SMALL

Shiono Original Salad ◆ シオノオリジナル \$11.00/\$6.00
Lettuce from Big Island, avocado, cilantro and tomatoes topped with tempura crumbs.

Roasted Duck Salad ◆ ロースト鴨サラダ \$16.50/\$11.50
Shiono Original Salad topped with sliced roasted duck.

Salmon Skin Salad ◆ サーモンスキンサラダ \$12.50/\$7.50
Shiono Original Salad topped with crispy salmon skin.

Seafood Salad ◆ シーフードサラダ \$19.50/\$14.50
Scallop, salmon, shrimp and octopus atop our Shiono Original Salad.

Shabu Shabu Salad ◆ シャブシャブサラダ \$16.50/\$11.50
Served chilled.

(Served with Creamy Sesame or Yuzu Soy dressing.)

COMBINATION PLATES ◆ コンビネーションディナー

Sushi/Sashimi Combo ◆ 寿司, 刺身盛り合わせ

Big Island Sashimi Special ◆ ビッグアイランド刺身盛 <i>A selection of local Tuna, Kampachi and Abalone sashimi.</i>	\$25.00
Deluxe Sashimi ◆ 刺身五点盛 <i>5 kinds of sashimi, Chef's choice.</i>	\$29.00
Superior Sashimi ◆ 刺身九点盛 <i>9 kinds of sashimi, Chef's choice.</i>	\$45.00
Regular Sushi Combo ◆ 寿司盛り合わせ 並 <i>8 sushi and cucumber rolls, with salad and miso soup.</i>	\$23.00
Deluxe Sushi Combo ◆ 寿司盛り合わせ 上 <i>9 sushi and tuna rolls, with salad and miso soup.</i>	\$35.00
Superior Sushi Combo ◆ 寿司盛り合わせ 特上 <i>10 sushi and negi-toro rolls, with salad and miso soup.</i>	\$45.00
Sushi & Tempura ◆ 寿司と天ぷらのセット <i>5 sushi, California roll, 4 tempura, with salad and miso soup.</i>	\$22.00
Sashimi & Tempura ◆ 刺身と天ぷらのセット <i>5 sashimi, 4 tempura, with salad, rice and miso soup.</i>	\$22.00
Sushi & Beef ◆ 寿司とビーフのセット <i>5 sushi, 5 oz. teriyaki beef, with salad and miso soup.</i>	\$28.50
Sashimi & Beef ◆ 刺身とビーフのセット <i>5 sashimi, 5 oz. teriyaki beef, with rice, salad and miso soup.</i>	\$28.50
Regular Chirashi Sushi ◆ ちらし 並 <i>Slices of a variety of fish arranged artfully on bed of sushi rice in a bowl. Served with miso soup.</i>	\$29.00
Superior Chirashi Sushi ◆ ちらし 上 <i>Slices of a superior variety of fish artfully arranged on bed of sushi rice in a bowl. Served with miso soup.</i>	\$36.00
Volcano Don ◆ ボルケーノ丼 <i>Chopped tuna, Hamachi and Salmon topped with onion and Ikura over rice. Served with miso soup.</i>	\$35.00
Seared Sushi Combo ◆ 炙り寿司盛り合わせ <i>A selection of seared Tuna, Hamachi, Salmon and Toro. (8 pcs.)</i>	\$25.00
Big Island Nigiri Combo ◆ ハワイ産握り盛り合わせ <i>A selection of local Tuna, Kampachi and Abalone nigiri. (6 pcs.)</i>	\$21.00
Wagyu Nigiri Sushi ◆ 国産宮崎牛握り寿司 <i>Miyazaki Wagyu Beef (Class A5) nigiri sushi topped with uni. (4 pcs.)</i>	\$39.00

Sides ◆ サイドメニュー

Miso Soup ◆ お味噌汁	\$3.50
Clam Miso Soup ◆ あさりのお味噌汁	\$5.00
Rice ◆ 御飯	\$3.50
Pickled Vegetables ◆ お新香	\$2.00

Dinner Combo ◆ 定食

USDA Prime Rib Steak ◆ リブアイステーキ <i>12 oz. USDA Prime Ribeye Steak with caramelized onion and Japanese shiitake mushroom served sizzling on a platter.</i>	\$42.00
Miso Marinated Chicken ◆ みそ焼きチキン <i>12 oz tender chicken marinated in special miso and broiled.</i>	\$17.50
Fried Oyster ◆ カキフライ <i>Panko breaded and deep-fried oysters served with tonkatsu sauce and hot mustard. (8 pcs.)</i>	\$16.50
Kurobuta Pork Cutlet ◆ 黒豚の豚カツ <i>9 oz. panko breaded and deep-fried Kurobuta pork with tonkatsu sauce and hot mustard.</i>	\$18.00
Furikake Chicken ◆ ふりかけチキン <i>Tempura chicken tossed with creamy dressing and with furikake.</i>	\$16.50
Miso Marinated Black Cod ◆ 銀だらのみそ焼き <i>Alaskan butterfish marinated in special miso and broiled.</i> (Served with rice, salad and miso soup.)	\$26.00

Donburi ◆ 丼

Katsu Don ◆ 黒豚かつ丼 <i>Panko breaded deep-fried Kurobuta pork with onion and eggs poached in dashi broth served on a bed of steamed white rice.</i>	\$16.00
Tendon ◆ 天丼 <i>Tempura shrimp and vegetables served over steamed rice in a bowl.</i>	\$15.00
Roasted Duck Don ◆ 合鴨丼 <i>Sliced roasted duck with Yuzu pepper sauce served over steamed rice in a bowl.</i>	\$16.00
Una Don ◆ うな丼 <i>Grilled freshwater eel over rice.</i>	\$21.00
Curry Rice ◆ カレーライス <i>Japanese beef curry made with Shiono's Secret Spices!</i>	\$15.50
Katsu Curry ◆ カツカレー <i>Kurobuta pork loin cutlet with Japanese beef curry over rice.</i>	\$21.00
Oyako Don ◆ 親子丼 <i>Tender chicken and beaten eggs, simmered in a sweet and savory stock served over steamed rice in a bowl.</i> (Served with salad and miso soup.)	\$16.00



SUSHI ◆ 寿司

Nigiri or Sashimi (2 pieces) ◆ 握り又は刺身

Maguro / Tuna ◆ まぐろ	\$7.50/15.00
Chu Toro / Med. Fatty Tuna ◆ 中とろ	\$11.00/22.00
O Toro / Fatty Tuna ◆ 大とろ	\$15.00/30.00
Hamachi / Yellowtail ◆ はまち	\$8.50/17.00
Kona Kampachi ◆ コナ・カンパチ	\$7.00/14.00
Tai / Red Sea Bream ◆ 鯛	\$8.00/16.00
Sake / Salmon ◆ 鮭	\$7.00/14.00
Kohada / Gizzard Shad ◆ 小肌	\$9.50/19.00
Saba / Mackerel ◆ しめ鯖	\$6.50/13.00
Aji / Horse Mackerel ◆ 鯧	\$6.00/12.00
Tako / Octopus ◆ たこ	\$5.50/11.00
Ika / Squid ◆ いか	\$6.00/12.00
Hotate / Scallop ◆ 帆立	\$7.00/14.00
Mirugai/ Geoduck ◆ みる貝	\$13.00/26.00
Zuwai Gani / Snow Crab ◆ ずわいがかに	\$10.00/20.00
Ebi / Shrimp ◆ 海老	\$7.00/14.00
Amaebi / Sweet Shrimp ◆ ぼたん海老	\$12.00/24.00
Unagi / Freshwater Eel ◆ うなぎ	\$8.00/16.00
Anago / Sea Eel ◆ 穴子	\$8.50/17.00
Ikura / Salmon Roe ◆ イクラ	\$9.50/19.00
Uni / Sea Urchin ◆ うに	\$13.50/27.00
Tamago / Egg Custard ◆ たまご	\$5.00/10.00

Hosomaki or Hand Rolls ◆ 細巻きと手巻き

Tuna Roll ◆ 鉄火巻き	\$7.00/5.50
Toro Roll ◆ ねぎトロ	\$8.00/6.50
Toro Taku Roll ◆ とろたく巻き	\$9.00/7.50
Sea Eel Roll ◆ 穴きゅう巻き	\$8.00/6.50
Cucumber Roll ◆ かっぱ巻き	\$6.00/4.50
Pickled Radish Roll ◆ お新香巻き	\$6.00/4.50
Kanpyo Roll ◆ かんぴょう巻き	\$6.00/4.50
Plum Cucumber Roll ◆ 梅きゅう巻き	\$6.00/4.50
Natto Roll ◆ 納豆巻き	\$6.00/4.50

Rolls ◆ 巻き寿司

California Roll ◆ カリフォルニアロール <i>Crab with avocado and cucumber.</i>	\$13.00
Spicy Tuna Roll ◆ スパイシーツナロール <i>Chopped tuna mixed with special sauce.</i>	\$11.00
Hawaiian Roll ◆ ハワイアンロール <i>Tuna with avocado and cucumber.</i>	\$12.00
Avocado Cucumber Roll ◆ アボキューロール	\$8.00
Shrimp Tempura Roll ◆ 海老天ぷらロール <i>Avocado, cucumber, sprouts and tobiko.</i>	\$12.00
Lobster Tempura Roll ◆ ロブスター天ぷらロール <i>Avocado, cucumber, sprouts and tobiko.</i>	\$16.00
Spider Roll ◆ スパイダーロール <i>Fried soft shell crab, avocado, cucumber, sprouts and tobiko.</i>	\$13.50
Vegetable Roll ◆ ベジタブルロール	\$9.50



SUSHI ◆ 寿司

Shiono Special Rolls ◆ スペシャル巻き寿司

Hawaiian Volcano Roll ◆ ハワイアンボルケーノ	\$18.50
<i>Spicy tuna roll wrapped with tuna and avocado, then topped with special sauce and chopped macadamia nuts.</i>	
Yum Yum Roll ◆ ヤムヤムロール	\$16.50
<i>Papaya, avocado, tobiko, shrimp and special sauce.</i>	
Mauna Lani Roll ◆ マウナラニロール	\$18.50
<i>Tempura shrimp and cucumber wrapped with seared local Ahi and avocado topped with garlic aioli and green onions.</i>	
Shiono Deluxe Roll ◆ シオノ・デラックスロール	\$25.00
<i>Toro, avocado, plum shiso, pickled radish wrapped seared toro with avocado.</i>	
Rainbow Roll ◆ レインボーロール	\$19.50
<i>California roll wrapped with avocado, tuna, white fish, salmon, shrimp, freshwater eel and tobiko.</i>	
Tiger Roll ◆ タイガーロール	\$18.00
<i>Shrimp tempura roll wrapped with spicy tuna and avocado.</i>	
Godzilla Roll ◆ ゴジラロール	\$18.00
<i>Shrimp tempura wrapped with avocado and freshwater eel, then topped with special sauces.</i>	
Yuzu Soy Yellowtail Roll ◆ ゆずはまち巻き・柚子醤油添え	\$11.50
<i>Chopped Yellowtail with cilantro and serrano pepper served with a side of Yuzu sauce.</i>	
Sunset Roll ◆ サンセットロール	\$13.50
<i>Salmon, avocado, shiso, Maui onion and Ikura with spicy mayo.</i>	
Amazing Roll ◆ アメイジングロール	\$35.00
<i>Avocado, asparagus and papaya wrapped with seared Wagyu Beef, topped with Uni.</i>	

Kid's Menu ◆ お子様メニュー

Kid's Set ◆ お子様セット	\$12.00
<i>3 pcs. sushi, shrimp and potato tempura, Arabiki sausage and miso soup.</i>	
Kid's Sushi Set ◆ お子様寿司	\$10.00
<i>6 pcs. sushi, tamago and miso soup.</i>	
Kid's Curry Rice ◆ お子様カレー	\$8.00
Kid's Ramen ◆ お子様ラーメン	\$8.00
Kid's Udon ◆ お子様うどん	\$8.00

Kid's Sides ◆ サイドメニュー

Inari Sushi ◆ 稲荷ずし	\$3.00
<i>Sushi rice wrapped inside sweet deep-fried tofu pockets.</i>	
Karaage ◆ 唐揚げ	\$8.00
<i>Lightly seasoned and battered deep-fried chicken.</i>	
Arabiki Sausage ◆ あらびきウインナー	\$5.00
<i>Japanese-style sausage. Crispy outside and juicy inside!</i>	
Edamame ◆ 枝豆	\$2.00



BEER & NON-ALCOHOLIC

Bottled Beer ◆ 瓶ビール

Kirin ◆ キリン	\$7.50
Asahi ◆ アサヒ	\$9.50
Sapporo ◆ サッポロ	\$9.50
Kona Brewing Long Board Island Lager ◆ ロングボード	\$6.50
Kona Brewing Big Wave Golden Ale ◆ ビッグウェーブ	\$6.50
Kona Brewing Castaway IPA ◆ キャサタウェイ IPA	\$6.50
Coors Light ◆ クアーズライト	\$6.50
Budweiser ◆ バドワイザー	\$6.50
Bud Light ◆ バドライト	\$6.50
Miller Light ◆ ミラーライト	\$6.50
Heineken ◆ ハイネケン	\$6.50
Corona ◆ コロナ	\$6.50
St. Pauli Girl (Non-Alcoholic) ◆ ノンアルコールビール	\$7.50

Non Alcoholic Beverages ◆ ノンアルコール

Waiwera Sparkling Water ◆ スパークリングウォーター	\$5
Waiwera Still Water ◆ ミネラルウォーター	\$5
Lemonade ◆ レモネード	\$5
Iced Tea ◆ アイスティー	\$5
Hawaiian Iced Tea ◆ ハワイアンアイスティー	\$6
Arnold Palmer ◆ アーノルドパーマー	\$6
Roy Rogers ◆ ロイロジャース	\$5
Oolong Tea ◆ ウーロン茶	\$4
Kona Coffee ◆ コナコーヒー	\$4
Juice	\$4
(Pineapple, Guava, Cranberry, Grapefruit, Orange and Tomato)	
Soda - free refill	\$4
(Coke, Diet Coke, Sprite, Root beer and Ginger ale)	



SUSHI 寿司
Shiono

COCKTAILS ◆ カクテル

Signature Cocktails ◆ 自慢のカクテル

Shiono Mai Tai \$12

A blend of Bacardi white rum, pineapple, orange and mango juice, apricot brandy and Amaretto. Aloha!

Passion Fruit Cosmo \$12

Ketel One Citron vodka, lime juice and passion fruit puree.

Tahitian Limeade \$12

Vodka, coconut syrup, fresh-squeezed lime juice topped with soda water and sprite.

Island Fusion Martini \$12

Lychee sake, Ciroc coconut vodka and pineapple juice.

Fruit Sake ◆ 梅酒/果実酒

Choya Umesyu ◆ チョーヤ梅酒 (大阪府)
\$26 (750ml bottle) \$17 (500ml carafe) \$7 (glass)

Lychee Sake ◆ ライチ酒 (カリフォルニア州)
\$26 (750ml bottle) \$17 (500ml carafe) \$7 (glass)

Yama Yuzu Shibori ◆ ゆず酒 (高知県)
\$29 (720ml bottle) \$19 (500ml carafe) \$8 (glass)

Sparkling Wine ◆ スパークリングワイン

Piper Sonoma Brut CA ◆ パイパーソノマ
\$29 (750ml bottle)

Zardetto Prosecco Italy ◆ ザーデット
\$9.50 (187ml bottle)



SAKE & SHOCHU ◆ 酒と焼酎

Junmai Daiginjo ◆ 純米大吟醸

Dassai ◆ 獺祭二割三分 (山口県)
\$110 (720ml bottle) **\$76** (500ml carafe) **\$39** (250ml carafe)

Kikusui ◆ 菊水 (新潟県)
\$55 (720ml bottle) **\$36** (500ml carafe) **\$19** (250ml carafe)

Kubota Hekiju ◆ 久保田碧寿 (新潟県)
\$50 (720ml bottle) **\$33** (500ml carafe) **\$17** (250ml carafe)

Junmai Ginjo ◆ 純米吟醸

Harushika Extra Dry ◆ 春鹿 (奈良県)
\$45 (720ml bottle) **\$30** (500ml carafe) **\$15** (250ml carafe)

Hakkaisan ◆ 八海山 (新潟県)
\$50 (720ml bottle) **\$33** (500ml carafe) **\$17** (250ml carafe)

Junmai ◆ 純米

Otokoyama ◆ 男山 (青森県)
\$50 (720ml bottle) **\$33** (500ml carafe) **\$17** (250ml carafe)

Daiginjo ◆ 大吟醸

Kamotsuru Gold ◆ 加茂鶴ゴールド (広島県)
\$65 (720ml bottle) **\$44** (500ml carafe) **\$23** (250ml carafe)

House Sake ◆ ハウス酒

Sho Chiku Bai ◆ 松竹梅 (カリフォルニア州)
\$8 (Hot or cold, 250ml)

Unfiltered Sake ◆ 濁り酒

SCB Nigori ◆ 濁り酒 (カリフォルニア州)
\$12 (375ml bottle)

Shochu ◆ 焼酎

Satsuma Shiranami ◆ 薩摩白波 (鹿児島) 芋
\$50 (750ml bottle) **\$33** (250ml carafe) **\$10** (glass)

Kuro Kirishima ◆ 黒霧島 (宮崎県) 芋
\$47 (750ml bottle) **\$18** (250ml carafe) **\$9** (glass)

Ichiko Black ◆ いいちこ黒 (大分県) 麦
\$47 (750ml bottle) **\$18** (250ml carafe) **\$9** (glass)

Hakutake Silver ◆ 白岳銀 (熊本県) 米
\$50 (750ml bottle) **\$33** (250ml carafe) **\$10** (glass)



SUSHI 寿司
Shigono

WINE ◆ ワイン

Red ◆ 赤ワイン

Kenzo Rindo Napa Valley ◆ リンドー

Flavors of dark plum, blackberry and vanilla. Rich savory tannin.

\$200 (750ml bottle) **\$100** (375ml half bottle)

A-Z Pinot Noir Oregon ◆ ピノワール

Fruity aromas, beautifully balanced with bright hints of roses and honeysuckle.

\$36 (750ml bottle) **\$10** (glass)

Cartlidge & Browne Merlot CA ◆ メルロー

Spice, oaky aromas grab the attention, followed by black plum and cherry flavors with a firm structure of tannins and acidity.

\$30 (750ml bottle) **\$8.50** (glass)

Freakshow Cabernet Sauvignon CA ◆ カベルネソヴィヨン

A bold but well-mannered blockbuster with dark color, spicy aromas, concentrated flavors and a luxurious dry texture.

\$36 (750ml bottle) **\$10** (glass)

St. Francis Zinfandel CA ◆ ジンファンデル

Flavors of blackberry and vanilla bean. Long luscious finish.

\$36 (750ml bottle) **\$10** (glass)

White ◆ 白ワイン

Kenzo Asatsuyu Napa Valley ◆ アサツユ

Flavors of citrus, vanilla, guava nectar with bright citrus and crisp acidity.

\$150 (750ml bottle) **\$75** (375ml half bottle)

Clean Slate Riesling Germany ◆ リースリング

Ripe peach flavors balance lively acidity with hints of lime and mineral characteristics.

\$24 (750ml bottle) **\$7** (glass)

Babich, Black Label Sauvignon Blanc NZ ◆ ソヴィヨンブラン

Crisp, fruity and fresh finishes with a lively, citrus acidity.

Fantastic with Sushi!

\$32 (750ml bottle) **\$9** (glass)

Hess Chardonnay CA ◆ シャルドネ

A touch of apple flavors with tantalizing tropical notes and crisp acidity.

\$30 (750ml bottle) **\$8.5** (glass)

King Estate Pinot Gris Oregon ◆ ピノグリジオ

Flavors of honeydew, pear and lime zest. Clean finish.

\$32 (750ml bottle) **\$9** (glass)

House Wine ◆ ハウスワイン

Red/White

\$6.00 (glass)