

# SUSHI ONE



<b>House Selection</b>	Glass	BTL
Sycamore Lane / Cabernet Sauvignon / CA	7	26
Sycamore Lane / Chardonnay / CA	7	26

<b>White Wine</b>		
Sartori/ Pinot Grigio/ Italy	7.5	27
Italico / Pinot Grigio/ CA	8	29
Gnarly Head / Chardonnay/ CA	8.5	31
Toasted Head / Chardonnay/ CA	9.5	35
Sonoma Cutrer/ Chardonnay/ CA	11.5	43
Twin Island / Sauvignon Blanc/ New Zeland	9	33
J Lohr Flume / Sauvignon Blanc/ CA	9	33
Kim Crawford / Sauvignon Blanc/ New Zeland	10.5	39

<b>Sparkling Wine</b>	
Maschio Prosecco	9 (split)

<b>Red Wine</b>		
Los Cardos/ Malbec/ Argentina	8.5	31
Gouguenheim/ Malbec/ Argentina	8	29
Le Grand Noir/ Pinot Noir/ France	8	29
Line 39/ Cabernet Sauvignon/ CA	8	29
Hahn Founder/ Cabernet Sauvignon	9	33
Chasing Lions/ Cabernet Sauvignon/ CA	9	33

<b>Rose</b>	
Gouguenheim bubbles Rose	30

<b>Sake</b>		
Hot Sake	8	
Ozeki (filtered)	10	27(750ml)
Mio Sparkling Sake		16(300ml)
Dragon god (filtered)		43(720ml)
Flavor sake		
Asian Pear	8.5	34(750ml)
Hana Fuji Apple	7.5	17(375ml)
Hana Lychee	7.5	17(375ml)
Homare Yuzu (unfiltered)		21(300ml)

*(Yuzu is a citrus fruit native to Asia prized for its many health benefits. A combination of grapefruit, mandarin orange, and lime)*

<b>Draft/Jumai/Ginjo *</b>	
Hakutsuru draft	15(300ml)
Kizakura Hana Junmai Ginjo	14(300ml)
Bunraku Junmai	28(300ml)
<b>Kimoto *</b>	
Sawanotsuru Tokubetsu	18(300ml)
<b>Nigori (unfiltered)</b>	
Sho Chiku Bai Nigori	12(375ml)
Kikusui Perfect Snow	20(300ml)

<b>Choya Plum wine (Made with real plum)</b>	7.5
<b>Takara Plum wine</b>	7

## Cocktail

<b>Mimosa</b>	9.5
<b>The Senica</b> <i>Vodka, ginger liqueur, melon liqueur, maraschino cherry, lime juice</i>	12.5
<b>French martini</b> <i>Vodka, Chambord, pineapple juice</i>	12
<b>Caliente margarita (spicy)</b> <i>Tequila, Grand Marnier, spicy mango syrup, jalapeno, lime juice with salt and crush red pepper on the rim</i>	12.5
<b>The Grand Passion</b> <i>Gin, Grand Marnier, passion fruit puree, kiwi syrup, OJ, lime juice</i>	12
<b>The Violet lychee</b> <i>Gin, lychee juice, black berry syrup, lime juice &amp; real lychee</i>	11.5
<b>L'eau bleue</b> <i>White rum, spiced rum, dark rum, blue curacao, pineapple juice, lime juice, orgeat</i>	11
<b>Berry mojito</b> <i>White rum, lime juice, soda, simple syrup, mint leaves, berries, blackberry syrup</i>	11

## Beer

Asahi Dry	6	Goose IPA	5.5
Kirin Ichiban	5.5	Bud light	4.5
Sapporo 12oz	5.5	Michelob Ultra	5
Carolina Sky blue	5.5	Michelob light	5

\* **Draft** sake provides a refined freshness that is light and smooth, it is bottled after being micro-filtered

**Junmai** means "pure rice", no brewer's alcohol is added. full and rich body.

**Junmai Ginjo** translates to rice and water milled to 60%. **Junmai Ginjo** is a great collection of brews that can be fruity and fresh to ricey and dry

**Ginjo** sake has the same milling/polishing standards of **Junmai Ginjo**, but the makers use a little bit of "brewer's alcohol" to lighten up the sake.

**Kimoto** is a style of sake that uses the original yeast starter method.

