



## WHITE WINE

	Glass	Bottle
<b>Mezzacorona</b> Pinot Grigio - Italy <i>Bold aromas of exotic fruit, almond and vanilla</i>	<b>8</b>	<b>30</b>
<b>Ca'Montini</b> Pinot Grigio - Italy <i>White flowers alfalfa grass, touch of balsamic vinegar.</i>		<b>38</b>
<b>Santa Margherita</b> Pinot Grigio - Italy <i>Bone-dry taste with an flavor of Golden Delicious apples</i>	<b>14</b>	<b>56</b>
<b>Chateau St. Jean</b> Chardonnay - California <i>Blackberries, fresh plum, black cherry and chocolate</i>	<b>8</b>	<b>30</b>
<b>William Hill</b> Chardonnay - California <i>Ripe tree fruit, hints of brown spice, citrus, tropical fruit</i>		<b>35</b>
<b>Girard</b> Chardonnay - Russian River <i>Bright acidity is balanced by apple, pear and mandarin</i>		<b>51</b>
<b>Hay Maker</b> Sauvignon Blanc - New Zealand <i>Fresh with concentrated fruit flavors</i>	<b>8</b>	<b>30</b>
<b>Simi</b> Sauvignon Blanc - California <i>Notes of cocoa, cassis, pepper, and cedar</i>		<b>42</b>
<b>Kim Crawford</b> Sauvignon Blanc - New Zealand <i>Ripe, tropical fruit flavor with passion fruit, melon</i>		<b>45</b>
<b>Covey Run</b> Riesling - Washington State <i>Spice, lychee and lemon</i>	<b>8</b>	<b>30</b>
<b>SA Prum Essence</b> Riesling - Germany <i>Pineapple, peach and apricot</i>		<b>35</b>
<b>Bertand Cote des Roses</b> Rosé - France <i>Rose along with hints of grapefruit</i>	<b>9</b>	<b>35</b>

## RED WINE

<b>Two Vines</b> Cabernet Sauvignon - California <i>Strawberry, cherry and cola are accompanied by notes of luscious berry</i>	<b>8</b>	<b>30</b>
<b>William Hill</b> Cabernet Sauvignon - California <i>Rich palate of dark fruit flavors, with</i>	<b>10</b>	<b>38</b>
<b>Simi</b> Cabernet Sauvignon - California <i>Bright fruit of red cherry, black plum, and cranberry</i>		<b>55</b>
<b>Stag's Leap Winery</b> Cabernet Sauvignon - Napa <i>Alluring notes of dark, red fruit and</i>		<b>88</b>
<b>Charles Smith "Velvet Devil"</b> Merlot - California <i>Delicious black fruit, cedar, tobacco and cassis</i>	<b>8</b>	<b>30</b>
<b>Red Rock</b> Merlot - California <i>Lush concentrations of black cherry, plum</i>		<b>36</b>
<b>Casillero Del Diablo</b> Malbec - Chile <i>Luscious dark fruit mixed with hints of spice</i>	<b>8</b>	<b>30</b>
<b>Beringer</b> Pinot Noir - California <i>Fruit is balanced by the bright acidity</i>	<b>8</b>	<b>30</b>
<b>Macmurray</b> Pinot Noir - California <i>Flavors of raspberry, cherry, lavender and boysenberry</i>		<b>42</b>

## CHAMPAGNE & SPARKLING

	187ml	750ml
<b>Mionetto</b> Prosecco Brut <i>A straw yellow color, creamy mousse and delicate, long-lasting bead.</i>	<b>10</b>	<b>36</b>
<b>Veuve Clicquot "Yellow Label"</b> Brut Champagne <i>Apricot, peach, vanilla pastry and mineral</i>		<b>100</b>
<b>Perrier-Jouët</b> Brut Champagne <i>A gentle mousse nudges the honey, vanilla, citrus and ginger notes</i>		<b>150</b>
<b>Louis Roederer "Cristal"</b> Brut Reims <i>Minerality complements the flavors of dried cherry and black currant, almond financier</i>		<b>300</b>



# Kashi

SUSHI LOUNGE

## COCKTAILS \$11

### ***YOU'RE SO CUKEY***

*Hendrick's Gin, Chambord, Sparkling Peach Sake, mint, fresh lime juice*

### ***AMELIA***

*PremiumVodka, muddled blackberries, St-Germain, fresh lemon juice, mint leaf*

### ***SAKETINI***

*Effen Cucumber Vodka, premium Sake, cucumber*

### ***HONEY PASSION***

*Premium Vodka, Elderflower Liqueur, perfect puree passionfruit, honey syrup, topped with Prosecco*

### ***LYCHEETINI***

*Premium Vodka, Soho Lychee Liqueur, lychee juice*

### ***SANGRIA***

*with seasonal fruits*

### ***POMEGRANATE COSMO***

*Absolut Citron Vodka, Pomegranate Liqueur, Triple Sec and pomegranate juice*

### ***BIKINI***

*Stoli Vanil Vodka, Cruzan Coconut Rum, pineapple juice served with a sugared rim*

### ***VOODOO JUICE***

*Cruzan Coconut Rum, banana, Citrus Liqueur and Pineapple Rum with pineapple and cranberry juice topped with Myers's Original Dark Rum*

### ***COCONUT MARGARITA***

*1800 Coconut Tequila, triple sec, lime juice, and sour mix*

### ***LOLITA FASHION***

*Jim Beam Bourbon, house sake, bitter, orange slice, cherry, simple syrup*

### ***SPICY TOMMY***

*El Jimador Reposado Tequila, house spicy thai agave syrup, fresh lime juice*

### ***A ROSE IS A ROSE***

*Premium Gin, Catron Grapefruit Liqueur, house rosemary syrup, fresh lime juice, topped with soda water*

## BEER \$5

***Sapporo***

***Coors Light***

***Kirin Light***

***Bud Light***

***Heineken***

***Heineken Light***

***Blue Moon***

***Stella Artois***

***Corona***

***Kirin Light***



# Kashi

SUSHI LOUNGE

## HOT SAKE



**Sho Chiku Bai, Extra Dry** *small/6 large/10*  
Dry & rich, Naturally brewed

## COLD SAKE



**Kuromatsu - "Black Pine"** *small/8 large/14*  
Medium dry body & smooth finished.  
Honjozo Sake by Kenbishi Sake Brewing Co.,  
the oldest brand since 1505 in Japan.



**Kurosawa, Kimoto Junmai** *small/7 large/12*  
Dry, rich, deep & pure. Kimoto is an authentic  
sake brewing method. It is allowed to naturally  
develop lactic acid on its own. This process takes  
longer than the newer way, and the taste of  
Kimoto becomes strong as a result.



**Hakutsuru Organic** *300ml / 15*  
100% USDA certified organic.  
Dry & light-bodied.



**Bunraku - Yamahai Junmai** *300ml / 22*  
Rich & dry. Addictingly refreshing, clean fruit  
undertones. Yamahai is another  
authentic sake brewing method. Similar to  
Kimoto, Yamahai has the peculiar taste and  
Umami (flavor) of natural rice.



**Kitaya, Kansansui -** *300ml / 28*  
**"Cold Mountain Water" Junmai Daiginjo** *720ml / 65*  
Light & dry. Extremely mellow, complex,  
delicately, aromatic & fleeting finish



**Ozeki, Nigori - Unfiltered** *375ml / 15*  
Retains some of the rice sediment.  
Creamy, rich, sweet & crisp



**Black & Gold, Tokubetsu** *750ml / 35*  
Unique blend of two different types of sake  
rice. Light-bodied & semi-sweet



**Sayuri, Nigori - Unfiltered** *720ml / 40*  
Brewed with Mount Rokko spring water from  
Kobe. Smooth, refreshing aroma, natural  
sweetness and smooth aftertaste



**Wakatake, Onikoroshi -** *300ml / 35*  
**"Demon Slayer" Junmai Daiginjo** *720ml / 86*  
Well balanced, round & alluring, with the  
texture of raw silk & has slight sweetness  
stemming from its elegant aroma &  
moderate dryness



**Horin, Junmai Daiginji** *720ml / 80*  
This ultra-premium Junmai Daijinjo sake is  
slowly fermented at low temperatures to give  
it a refreshing fruit-like aroma & mild flavor  
with a very smooth finished.

## WATER

**VOSS (Still)** *8/800ml*  
**San Pellegrino (Sparkling)** *6/750ml*