



Seafood Restaurant
& Sushi Bar

WINES BY THE GLASS (5 oz pours)

WHITE WINES

- #100 **Moscato d' Asti, Saracco 2015 - \$7.95 (\$39 btl)**
- #101 **Prosecco, Mionetto NV - \$10.00 (\$50 btl)**
Crisp, dry and well-balanced with notes of green apple, white peach and honey.
- #1 **Riesling, CF "Estate" 2014** (Mosel, Germany) - **\$8.00 (\$40 btl)**
from the Mosel area of Germany....slightly sweet and suited for our contemporary fusion foods.
- #2 **Pinot Grigio, Benvolio 2014** (Friuli, Italy) - **\$7.00 (\$35 btl)**
Delicate nuances of rosewater and lychee on the nose, apples and pear on the palate, with a refreshingly crisp and clean finish.
- #3 **Muller Thurgau, CF Wines "Eurasia" 2014 - \$9.75 (\$48 btl)**
Dry, effortlessly light & World Class white wine from Franken, Germany. PERFECT with sushi!
- #4 **Riesling Medium Dry, CF Euro-Asian 2013** (Rheinhessen, Germany) - **\$7.50 (\$37 btl)**
The quintessential wine for our style of contemporary foods
- #5 **Domaine Salvard "Unique" 2014** (Loire, France) - **\$7.00 (\$35 btl)**
Loire Valley Sauvignon Blanc---- amazingly light, ethereal, delicately perfumed "Sancerre" like.
- #6 **Chardonnay, Mer Soleil Reserve 2014** (Santa Lucia Highlands, CA) - **\$11.75 (\$58 btl)**
A lush, wonderfully oak laden & layered standout from the Caymus wine group.
- #249 **My Essential Rose 2015** (Provence, France) - **\$7.00 (\$35 btl)**
An absolutely delicious, med-dry, remarkably light and ethereal pink wine from Provence France made by superstar Master Sommelier Richard Betts.

A FLIGHT OF WHITE WINES ~ \$13

Sample our trio of truly fabulous *World-class* white wines well suited for our type of cuisine.

2 oz. CF "Eurasia" Muller Thurgau 2014 2 oz. CF "Euro-Asian" Riesling 2013

2 oz. CF "Estate" Riesling 2014

RED WINES

- #21 **Cabernet Sauvignon, CF 2011** (Santa Barbara, CA) - **\$9.00 (\$45 btl)** 100% organic!
For a change of pace, here is a very elegant & VERY well textured, feminine style of Cabernet handcrafted by Master Sommelier Chuck Furuya & Jim Clendenen of Au Bon Climat.
- #22 **Cabernet Sauvignon, Drumheller 2014** (Columbia Valley, WA.) - **\$6.00 (\$30 btl)**
A delicious red from Columbia Valley, which is silky, rich and approachable.
- #23 **Grenache, Birichino "Vieilles Vignes" 2013** (Central Coast, CA) - **\$9.00 (\$45 btl)**
From the famed Besson Vineyard, this beautiful red is made from 100 year old vines, which has textures, elegance and great structure with delicious-ness!
- #24 **Pinot Noir, CF "Santa Maria Valley" 2014** (Santa Maria Valley, CA) - **\$12.50 (\$62 btl)**
A perfumed, textured, rich, & truly superb Pinot from Chuck Furuya & Gary Burke
- #25 **Zinfandel, 3 Ball 2012** (Paso Robles, CA.) - **\$7.95 (\$39 btl)**
Made by Christian Tietje -- this zin has muscle and spice, with great delicious rich berry fruit and complexity. 100% Zinfandel from 3 of his favorite regions ---Amador County, Sonoma County & Paso Robles.
- #26 **Merlot, Vita Nova 2011** (Santa Barbara, CA) - **\$7.95 (\$39 btl)**
A truly superb merlot crafted by a Pinot Noir master.
- #27 **Malbec, Amalaya 2014** (Calchaqui Valley, Argentina) - **\$7.95 (\$39 btl)**
A very tasty, sultry, deeply flavored, classy, Un-heavy old vine Argentinean red.
- #28 **(Petite Verdot- Cabernet- Merlot), Mystos, 2013** (Santa Barbara, CA) - **\$9.00 (\$45 btl)**
A wonderfully delicious, intriguing, UN-heavy, contemporary Paso Robles red crafted exclusively for Hawaiian Airlines First Class Domestic
- #29 **Dolcetto, Palmira 2013** (Santa Barbara, CA) - **\$8.50 (\$42 btl)**
A wine full of youthful exuberance, structure & balance --- crafted by Steve & Chrystal Clifton.
- #30 **Gamay Noir, Beaujolais, Dupeuble 2014** (Beaujolais, France) - **\$8.00 (\$40 btl)**
They've now genetically proven this grape variety is a descendent of Pinot Noir, which explains it's delicious-ness & incredible food friendliness. Organically farmed & au naturally made by the same family for over 500 years!

A FLIGHT OF RED WINES- Well suited for our foods ~ \$13.50

The *fun begins* when you try this trio with our various foods!

2oz CF Cabernet Sauvignon 2011 (Santa Barbara, CA)

2oz CF Pinot Noir "Santa Maria Valley" 2014 (Santa Maria Valley, CA)

2oz Dupeuble Beaujolais, Gamay Noir 2014 (Beaujolais, France)

CHAMPAGNE & SPARKLING WINES

- #101 **Prosecco, Mionetto NV** (Italy) -- **\$50**
- #102 **Roederer Estate Brut NV** (Anderson Valley, California) -- **\$58** California's best-creamy and complex.
- #103 **Lokelani, Maui's Winery NV "Tedeschi Vineyards"** (Maui, Hawaii) -- **\$53** A taste of Hawaii!
- #095 **Birbet, Filippo Gallino NV** (Piedmont, Italy) -- **\$42** A sweet sparkling red from Piedmont.
- #104 **Veuve Clicquot Brut, NV** (Champagne, France) -- **\$135** One of the revered French Champagnes.
- #105 **Moet Chandon "Dom Perignon" 2004** (Champagne, France) -- **\$350**
- #106 **Louis Roederer, Cristal 2000** (Champagne, France) -- **\$495** Fit for a King!
- #110 **Louis Roederer Brut Premier, NV** (Champagne, France) -- **\$125**
- #112 **Dom Perignon Rose 1995** (Champagne, France) -- **\$795** Crème de la crème ...

"GROWER" CHAMPAGNES—SENSATIONAL, single estate, artisan, handcrafted specialties

- #097 **Henri Billiot Brut Rose "Grand Cru" NV** (Champagne, France) -- **\$130**
- #099 **Diebolt-Vallois Brut "Tradition" NV** Premier Cru (Champagne, France) -- **\$100**
- #107 **Pierre Peters "Blanc de Blanc" NV**, Grand Cru, (Champagne, France) -- **\$135**
- #109 **Vilmart & Cie "Grand Cellier" NV**, Premier Cru, (Champagne, France) -- **\$135**

WHITE WINES FOR "SANSEI'S" STYLE OF FOODS

- #209 **Domaine Skouras Bianco "Zoe" 2015 (Greece) -- \$35**
A "quietly" exotic, light, delicious contemporary Greek "country" white wine
- #282 **(Sauvignon Blanc) Cheverny, Domaine du Salvard 2014 -- \$37**
Sauvignon Blanc at its best—this one is a wildly exotic, old vine cuvee from France
- #247 **Viognier, Clendenen Family Vineyards "Le Bon Climat" 2014 (Santa Barbara, CA) -- \$44**
A delicious and wonderfully pure WORLDLY Santa Barbara-n stand out!
- #265 **(Albarino) Cambiata 2014 (Monterey) -- \$42**
A fragrant, dry white wine from Monterey, CA, with hints of peaches & cloves
- #267 **(Malvasia Bianca), Birichino 2014 (Monterey) -- \$31**
a great wine, made by John Locke a perfect wine to pair with sushi!
- #283 **(Chenin Blanc) Vouvray, Champalou 2013 -- \$46**
A riveting, pure, off-dry French white that is well suited for our style of cooking.
- #284 **Pinot Bianco, Cantina Terlano 2014 (Alto Adige, Italy) -- \$43**
A dry, classy, highly refined, crisp white wine from the mountains of northeast Italy
- #281 **Scheurebe, Hans Wirsching "Trocken" 2012 (Franken) -- \$39**
A dry, fascinating German white wine with endless exotic tropical fruit, well balanced and delicious!
- #270 **Müller Thurgau, Manni Nössing 2013 (Alto Adige, Italy) -- \$59**
Captivating, terrior driven, with freshness and minerality.

CHARDONNAY

NO NEW OAK

- #200 **Neyer's "304" 2014** (Carneros, CA) -- **\$55** NO oak, floral delicious, minerally, and seamless.
- #248 **Costa de Oro "Santa Barbara" 2013** (Santa Barbara, CA) -- **\$49**
- #202 **Au Bon Climat "Santa Barbara" 2014** (Santa Barbara, CA) -- **\$49**
- #204 **Ancient Peaks "Paso Robles" 2014** (Paso Robles, CA) -- **\$37** pure, minerally, UN-oaked "
- #208 **Melville "Verna's Vineyard" 2012** (Santa Rita Hills, CA) -- **\$56**

BOLD & OAKY

- #205 **Mer Soleil "Reserve" 2014** (Santa Lucia Highlands, CA) -- **\$58**
- #203 **Patz & Hall "Dutton Ranch" 2014** (Russian River Valley, CA) -- **\$68**

OUR LATEST DISCOVERIES

- #206 **Wind Gap "Yuen" 2008** (Central Coast, CA) -- **\$55** James Berry & Brosseau Vineyards.

FRENCH WHITE BURGUNDY

- #224 **Chablis, Roland Lavantureux 2014** (Burgundy, France) -- **\$62**

UNIQUE & INTERESTING WHITE WINES

- #270 **Müller Thurgau, Manni Nössing 2013** (Alto Adige, Italy) -- **\$59**
- #256 **Moschofilero, Boutari 2010** (Mantinia, Greece) -- **\$36** Tasty, incredibly light & food friendly.
- #286 **Mataòssu, Punta Crena 2010** (Liguria, Italy) -- **\$52**

VERY SPECIAL RIESLINGS—from the winery's very own private stash

MEDIUM DRY— ideal for our contemporary sushi, & our Asian styled fishes & shellfish recipes

- #252 **2009 Zilliken "Butterfly" MED DRY** (Mosel, Germany) -- **\$42**
- #258 **2010 Nigl "Domletten" MED DRY** (Austria) -- **\$47**
- #259 **2012 Riesling DRY, Gunderloch "Estate"** (Rheinhessen, Germany) -- **\$42**
- #264 **2009 Riesling DRY, Künlser "Domdechane"** (Rheinhessen, Germany) -- **\$52**
- #281 **2012 Scheurebe DRY, Hans Wirsching "Estate"** (Franconia, Germany) -- **\$39**
- #251 **2011 Riesling DRY, Haart "Piesporter" 2011** (Mosel, Germany) -- **\$39**
- #273 **2012 Dönnhoff DRY, "Troocken" 2012** (Nahe, Germany) -- **\$48**

A masterful, majestic Dry Riesling well suited for our style of cooking!

SLIGHTLY SWEET — for our spicier, saltier, sweeter Asian inspired preparations

- #260 **2012 Riesling Kabinett, Gunderloch "Jean-Baptiste"** (Rheinhessen, Germany) -- **\$41**
- #264 **2004 Jakob Schneider Kabinett "Niederhäuser Hermannshöhle"** -- **\$32**
- #268 **2008 Meulenhof Spätlese "Wehlener Sonnenuhr"** -- **\$45**
- #269 **2009 Riesling, Egon Müller "Scharzhof"** (Saar, Germany) -- **\$37**
- #271 **2012 Fritz Haag** (Mosel, Germany) -- **\$42**
- #272 **2009 Dr. F. Weins-Prüm "Graacher Himmerreich" Kabinett** (Mosel, Germany) -- **\$38**
- #262 **2010 Riesling Kabinett, Schloss Lieser, "Brauneberger Juffer"** (Mosel, Germany) -- **\$55**
- #287 **2005 Riesling Spätlese, Dönnhoff, "Norheimer Kirschheck"** (Nahe, Germany) -- **\$67**
- #266 **2009 Riesling Spätlese, S.A. Prüm "Graacher Himmerreich"** (Mosel, Germany) -- **\$46**
- #280 **2009 Riesling Spätlese, Künstler, "Hochheimer Kirchenstück" 2009** (Rheingau, Germany) -- **\$56**
- #262 **2010 Thomas Haag Schloss Lieser Kabinett, "Brauneberger Juffer"** (Mosel, Germany) -- **\$55**

PINK WINES- Dry Rosé

- #212 **(Sciaccarellu-Syrah) Le Rosé de Pauline 2013** (Corsica, France) -- **\$59**
- #249 **My Essential Rose 2015** (Provence, France) -- **\$35**
An absolutely delicious, dry, remarkably light and ethereal pink wine from France.
- #250 **Eric Chevalier Pinot Noir Rose 2015** (Loire, France) -- **\$39**
A dry, plush, yet remarkably light & mineral rose from France's iconic Loire Valley.

RED WINES FOR ASIAN STYLED FOODS

- #316 **(Gamay Noir) Morgon, Maison L' Envoyé, "Côte du Py" 2011** (Beaujolais, France) -- **\$38**
- #402 **Costa de Oro "Santa Barbara" 2013** (Santa Barbara, CA) -- **\$57**
- #505 **Au Bon Climat "Santa Barbara" 2015** (Santa Barbara, CA) -- **\$57** A very elegant, superbly textured.
- #603 **Syrah, Melville "Estate-Vernas" 2011** (Los Alamos, CA) -- **\$58**
- #302 **Cabernet Franc, Lieu Dit 2012** (Santa Ynez Valley, CA) -- **\$59**

PINOT NOIR

- #401 **Peay "Sonoma Coast" 2011** (Sonoma Coast, CA) -- **\$80**
- #505 **Clendenen Family "The Pip" 2012** (Santa Maria Valley, CA) -- **\$54**
- #509 **Poppy 2013** (Monterey, CA) -- **\$35**
- #511 **Scherrer "Russian River Valley" 2010** (Russian River Valley, CA) -- **\$88**

OREGON PINOT NOIR

- #501 **Maison L' Envoyé "Two Messengers" 2013** (Willamette Valley) -- **\$60**

OTHER REDS

- #316 **(Gamay Noir) Morgon, Maison L' Envoyé, "Côte du Py" 2011** (Beaujolais, France) -- **\$38**
- #507 **(Gamay Noir) Morgon, Henry Fessy 2009**-- (Beaujolais, France) -- **\$38**
- #598 **(Gamay Noir) Morgon, Jean Foillard "Côte du Py" 2010** (Beaujolais, France) -- **\$68**
- #405 **(Grenache/ Syrah/ Cinsault) Vaucluse "Le Pigeoulet" 2014** (So. Rhone, France) -- **\$42**
- #710 **(Zinfandel) Carol Shelton "Monga Zin" 2013** (Cucamonga Valley, CA) -- **\$46** Planted in 1918.
- #300 **(Zinfandel) Robert Biale "Monte Rosso Vineyard" 2010** (Sonoma Valley, CA) -- **\$68**
- #403 **(Zinfandel) Cypher, "ZinBitch" 2012** (Paso Robles, CA)-- **\$44** a blend of the top 3 west side vineyards in Paso Robles---Dusi, Preston & Seven Oxen—"Best of the West" made by Christian Tietje

MERLOT

- #303 **Neyers, “Neyers Ranch- Conn Valley” 2012** (Napa Valley, CA) -- **\$75**
- #304 **Selene “Frediani Vineyard” 2012** (Napa Valley, CA) -- **\$75** A sleek, elegant, UN-heavy Napa Valley-er.
- #307 **Duckhorn 2012** (Napa Valley, CA) -- **\$122**
- #707 **Northstar 2011** (Columbia Valley, WA) -- **\$52**

SYRAH/ SHIRAZ

- #309 **Syrah, Neyers “Cuvée d’ Honneur” 2012** (Sonoma Coast, CA) -- **\$89**
- #510 **(Syrah blend), Rotie Cellars “Northern Blend” 2012** (Walla Walla Valley, Washington) -- **\$85**
- #599 **Syrah, Stolpman Vineyards “Estate” 2012** (Ballard Canyon, CA) -- **\$57**
- #603 **Syrah, Melville “Estate-Vernas” 2013** (Los Alamos, CA) -- **\$58**
- #712 **Syrah, Qupe “Central Coast” 2012** (Central Coast, CA) -- **\$48**
- #321 **Syrah, Tenet Wine “The Pundit” 2013** (Columbia Valley, WA) -- **\$43**
- #607 **Syrah, Ancient Peaks “Renegade” 2012** (Paso Robles, CA)-- **\$44**
- #601 **(Shiraz), Mollydooker “Blue Eyed Boy” 2014** (South Australia, Australia) -- **\$65**
- #608 **(Shiraz), Mollydooker “The Boxer” 2015** (South Australia, Australia) -- **\$58**

RUSTIC REDS

- #711 **(Sangiovese), La Mozza I Perazzi 2014** (Maremma Tuscany, Italy) -- **\$40**
- #702 **(Grenache) Neyers “Rossi Ranch” 2014** (Sonoma Valley, CA) -- **\$68**
- #512 **Epoch, “Estate Blend” 2013** (Paso Robles, CA) -- **\$92** (Syrah, Grenache, Mourvedre, Temprenillo)
- #600 **(Malbec) Colome “Estate” 2013** (Argentina) -- **\$63**
A masculine, Argentinean thoroughbred, grown at 10,000 feet elevation in the Andes Mountains

FRENCH REDS

- #305 **Saint Glinglin “Carte Verte” 2011** (Bordeaux, France) -- **\$50**
- #819 **Château Belle-Vue “Haut Médoc” 2010** (Bordeaux, France) -- **\$72**
- #322 **Château DE Bellevue “Les Griottes” 2011** (Lussac Saint-Emilion, France) -- **\$40**

CABERNET SAUVIGNON

WASHINGTON

- #319 **Charles Smith 2013** (Columbia Valley, Washington) -- **\$48**

CALIFORNIA CLASSICS

- #801 **Neyers, “AME” 2011** (Napa Valley, CA) -- **\$156** Ame (which means “soul” in French)—made by Bruce Neyers, a 100% Cabernet Sauvignon cuvee fashioned from a parcel of the estate vineyard in Napa’s Conn Valley—all organic wine making.
- #804 **Neyers, “Left Bank” 2014** (Napa Valley, CA) -- **\$55**
This is a 50/50 blend of organically farmed Estate cabernet & Merlot, mainly grown in the gravel soils of the estate vineyard.
- #809 **Scherrer “Scherrer Vineyards” 2012** (Alexander Valley, CA) -- **\$105**
- #808 **Luna 2013** (Napa Valley, CA) -- **\$43** An expression of a true California Cabernet Sauvignon, with fragrances of blackberry, hazelnut and black olive. Juicy and ripe, with plum and blackberry fruits that combine together with smooth acidity to create a long finish.
- #824 **Franciscan “Estate” 2013** (Napa Valley, CA) -- **\$65**

CENTRAL COAST CABS

- #700 **Ancient Peaks “Pikake” 2013** (Paso Robles, CA) -- **\$56**
Crafted EXCLUSIVELY for the Hawaiian Airlines First Class International flights.
- #810 **Ancient Peaks “Margarita Vineyard” 2014** (Paso Robles, CA) -- **\$38**
- #816 **Daou “Paso Robles” 2013** (Paso Robles, CA) -- **\$49** elegant and suave!
- #706 **Broadside “Margarita Vineyard” 2009** (Paso Robles, CA) -- **\$42**

DEEP & OAKY

- #803 **R Wines, “Little r” 2007** (Barossa Valley, Australia) -- **\$35**
- #802 **Carpe Diem 2012** (Napa Valley, CA) -- **\$58**
- #813 **Silver Oak “Alexander Valley” 2011** (Alexander Valley, CA) -- **\$165**
- #812 **Caymus “Napa Valley” 2013** (Napa Valley, CA) -- **\$160**

NAPA VALLEY “THOROUGHBREDS”

- #807 **Forman 2012 -- \$170** A monumental wine with pedigree -- one of the real iconic winemakers out of California, whose wines lie somewhere between California & Bordeaux in style.
- #806 **Joseph Phelps “Insignia” 2012 -- \$475**
- #821 **Opus One 2010 -- \$450**