

## White Wine

		(glass)	(½ btl.)	(bottle)
<b>Pinot Grigio • Pinot Gris</b>				
PG1	Pepperwood Grove, Pinot Grigio <i>California</i>	\$8.00		\$30.00
PG2	Torre Rosazza, Pinot Grigio <i>Colli Orientali del Friuli</i>			42.00
PG3	Trimbach, Pinot Gris <i>Alsace, France</i>			48.00
PG4	Santa Margherita, Pinot Grigio <i>Italy</i>	14.00		52.00
<b>Sauvignon Blanc</b>				
SB1	Beyond, Sauvignon Blanc <i>South Africa</i>	8.00		30.00
SB2	Goldschmidt “Boulder Bank” Sauvignon Blanc <i>Marlborough</i>			35.00
SB3	Kim Crawford, Sauvignon Blanc <i>New Zealand</i>	10.00		38.00
SB4	Groth, Sauvignon Blanc <i>Napa Valley</i>			46.00
<b>Chardonnay</b>				
c1	Stone Cellars, Chardonnay <i>Monterey</i>	8.00		31.00
c2	Kendall-Jackson “Vintner’s Reserve” <i>California</i>	9.00	18.00	36.00
c3	J.J. Vincent “Marie Antoinette” <i>Pouilly-Fuissé Burgundy</i>			48.00
c4	Sonoma-Cutrer, Chardonnay <i>Russian River</i>		24.00	42.00
c5	Cakebread Cellars, Chardonnay <i>Napa Valley</i>			65.00
c6	Hanzell “Sebella” Chardonnay <i>Sonoma</i>			68.00
c7	Brick & Mortar, Chardonnay <i>Napa Valley</i>			72.00
c8	Far Niente, Chardonnay <i>Napa Valley</i>			85.00
<b>Other Whites</b>				
ow1	Cavit, Moscato <i>Italy</i>	8.00		30.00
ow2	S.A. Prüm “Essence” Riesling <i>Germany</i>	9.00		35.00
ow3	Trimbach, Gewürztraminer <i>Alsace, France</i>			47.00
ow4	Jean-Luc Columbo “Cape Bleue” Rosé <i>Provence, France</i>	9.00		35.00
ow5	Beringer, White Zinfandel <i>California</i>	8.00		29.00
ow6	Choya, Plum Wine	9.00		
<b>Champagne and Sparkling - Perfect with Sushi!</b>				
CH1	Borgo Magredo, Prosecco <i>Italy</i>	9.00		35.00
CH2	Domaine Chandon, Sparkling <i>California</i>	12.00		
CH3	Moët & Chandon, Imperial NV <i>France</i>	19.00		85.00
CH4	Moët & Chandon, Imperial Rosé NV <i>France</i>	25.00		115.00
CH5	Perrier-Jouët, Grand Brut NV <i>France</i>			85.00
CH6	Nicolas Feuillatte, Brut Rosé NV <i>France</i>		40.00	
CH7	Dom Pérignon, Brut <i>France</i>			245.00
CH8	Perrier-Jouët “Fleur de Champagne” <i>France</i>			250.00
CH9	Louis Roederer, Cristal <i>France</i>			450.00



## Red Wine

### Pinot Noir

	(glass)	(½ btl.)	(bottle)
PN1 Santa Rita 120, Pinot Noir <i>Central Valley</i>	8.00		30.00
PN2 Angeline, Pinot Noir <i>California</i>			36.00
PN3 Steele, Pinot Noir <i>Santa Barbara</i>		25.00	48.00
PN4 La Crema, Pinot Noir <i>Sonoma Coast</i>	14.00		52.00
PN5 Hahn “SLH” Pinot Noir <i>California</i>			64.00
PN6 Archery Summit, Pinot Noir <i>Willamette Valley</i>			114.00

### Merlot

ME1 Stone Cellars, Merlot <i>California</i>	8.00		30.00
ME2 Kendall-Jackson “Vintner’s Reserve” Merlot <i>California</i>		18.00	36.00
ME3 Clos du Bois, Merlot <i>Sonoma</i>	9.00		35.00
ME4 Chateau Ste. Michelle “Canoe Ridge” <i>Washington</i>			49.00

### Shiraz • Petit Sirah

SH1 Hugh Hamilton “Jim Jim” Shiraz <i>Australia</i>	8.00		30.00
SH2 Michael David “Petite” Petit Sirah <i>Lodi, California</i>			42.00

### Cabernet Sauvignon

CS1 Stone Cellars, Cabernet Sauvignon <i>California</i>	8.00		30.00
CS2 Kendall-Jackson “Vintner’s Reserve” <i>California</i>		18.00	36.00
CS3 Joseph Carr Vineyards, Cabernet Sauvignon <i>Napa</i>	11.00		42.00
CS4 Smith & Hook, Cabernet Sauvignon <i>California</i>			56.00
CS5 Arrowood, Cabernet Sauvignon <i>Sonoma</i>			69.00
CS6 Turnbull “Black Label” Cabernet Sauvignon <i>Napa Valley</i>			105.00
CS7 Pine Ridge “Stags Leap” Cabernet Sauvignon <i>Napa Valley</i>			195.00
CS8 Silver Oak, Cabernet Sauvignon <i>Alexander Valley</i>			120.00
CS9 Ghost Block, Yountville Single Vineyard Reserve, Cabernet Sauvignon <i>Oakville, California</i>			240.00

### Other Reds

OR1 Gnarly Head, Zinfandel <i>California</i>	9.00		30.00
OR2 Cupcake, Malbec <i>Argentina</i>	9.00		30.00
OR3 Vignamaggio “Terre di Prenzano” Chainti Classiso <i>Italy</i>	9.00		30.00
OR4 Zestos “Old Vine” Garnacha <i>Madrid, Spain</i>	9.00		32.00
OR5 Cortijo “Tinto” Tempranillo <i>Rioja, Spain</i>			33.00



## Specialty Cocktails

### Samba Jalapeño Rita

Patron Silver with muddled fresh Jalapeños and squeezed fresh lime juice  
It is fire and ice!

### HpnotiQ Mojito

Bacardi Rum HpnotiQ, muddled with fresh mint and lime

### Sake Mojito

Bacardi Rum and Fine Sake, muddled with fresh mint and lime

### Caipirinha

Traditional Brazilian drink

### Nina Fresca

Stoli Razberi, muddled fresh strawberry and guava juice

### Raspberry Margarita

Tequila, Cointreau, Chambord and Sour Mix

### Samba Fresca

Muddled fresh lime and lemon, Absolut Citron, Triple Sec

### Ginger Rita

Muddled fresh lime with Patron Silver, St. Germain and Ginger Liqueur

## Specialty Martinis

### St. Germain Martini

Grey Goose La Poire, Elderflower Liqueur, grapefruit juice, garnished with pear

### Pika Pika-Tini

Fine sake with organic guava juice and a splash of Champagne

### Strawberry Martini

Muddled fresh strawberry with smooth Wodka Vodka (a must try!)

### Dirty Martini

A unique, upscale, sophisticated martini with your favored gin or vodka

### Cucumber Martini

Not for everyone. Hendrick's Gin made only with cucumber

## Polynesian Drinks

### Samba Special

Blend of Caribbean Rums, Brandy, Orange Liqueur and Fruit Juices

Scorpion Bowl • Mai Tai • Planter's Punch • Fog Cutter • Blue Hawaii

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Please advise your server of any food allergies.*



## Sake

### House Sake

	<i>small</i>	<i>large</i>
Served Warm .....	5.25.....	8.95

### Sake Flight Served Cold..... 18.00

Choose any three from the following selection for a great sampling to pair with your sushi!

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Snow Beauty 300ml. ....	18.00
Rich and sweet, this unfiltered “Nigori” has nuances of fruit, rice and sweet cream	
Junmai Ginjo 300ml. ....	18.00
Balanced aromas and mild sweetness envelop the senses.	
Shirakabegura “White Label” Tokubetsu (Junmai) 300ml. ....	28.00
Rich and mellow, floral and notes of cantaloupe and green apple. Full finish.	
Dreamy Clouds (Tokubetsu Junmai) 300ml. ....	25.00
Aromas of rice and ripe, red plums with a slightly fruity flavor on the finish.	
Komachi “Sparkling” Nigori 300ml.....	27.00
Apple like aroma, this sparkling milky sake is sweet, but refreshing.	
Drunken Whale (Tokubetsu Junmai) 300ml. ....	29.00
Very strong flavor with crisp, refreshing aftertaste. Extremely dry.	
Heaven’s Door (Tokubetsu Junmai) 300ml. ....	29.00
Dry and crisp with deep flavor and refreshing aftertaste.	
Divine Droplets (Nigori Tokubetsu Junmai) 300ml. ....	52.00
Wonderfully subtle, complex and precise. It’s made inside an igloo!	
Hawk in the Heavens (Junmai) 300ml. ....	24.00
A mature well-rounded flavor, dry but with an underlying richness.	
Dassai 50 “Otter Festival” (Junmai Daiginjo) 300ml. ....	24.00
Sweet aromas of grape, cotton candy and lemonade. Semi-dry bright and lively.	
Bride of the Fox (Tokubetsu Ginjo) 300ml. ....	29.00
Aromas of grilled nuts, pistachio and a hint of white chocolate.	
Chiyonosono “Sacred Power” (Junmai Ginjo) 300ml. ....	45.00
Rich and full-flavored with fresh-cut grass aromas with hints of tropical fruits, cantaloupe, mango and baked pear.	
Moon on the Water (Junmai Ginjo) 300ml.....	30.00
A fruity nose of lime and melon, with flavors of ripe cantaloupe and black licorice. The slightly sweet and clean mid-palate finishes dry.	
Pearls of Simplicity(Junmai Ginjo) 300ml. ....	32.00
Clean flavors of honeydew and lemon dominate, subtle hint of licorice with a long finish.	

### Draught Beer

Harpoon • Wachusett Blueberry • Sam Adams Seasonal  
Yuengling • Angry Orchard • Guinness • Blue Moon

### By The Bottle

Budweiser • Bud Light • Miller Lite • Coors Light • Amstel Light • Stella Artois  
Heineken • Heineken Light • Sam Adams Light • Corona • Michelob Ultra  
Tsingtao • Sapporo • Sappo (Silver) • O’Doul’s Non-Alcoholic • Kirin