



The Koi Wine and Sake Program

I have been considering how I might ask you who have so honored us with your patronage – to daringly explore pairing wine with Japanese food.

My hope is that you discover how those same crisp, dry, palate-cleansing qualities of Japanese beer are magnificently present in wine too. I would never dispute that sake and sashimi make an unbeatable pairing. Nor would I try to argue that sushi has a better counterpart than green tea. But too few people know how well sushi can pair with sparkling wine, or how nicely an Austrian riesling can marry with the wide range of flavors in Japanese cuisine.

Twenty-seven years ago when my father established this little sushi restaurant here in Seal Beach, he never imagined becoming interwoven with such an amazing community. It is a great honor that he trusts me to share my passion of pairing wine and seafood with you.

“Here's to the corkscrew - a useful key to unlock the storehouse of wit, the treasury of laughter, the front door of fellowship, and the gate of pleasant folly.”

-French Toast-

Sincerely,

Brandon Go



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Wines by the Glass

Champagne and Sparkling

NV Jansz "Premium Cuvée" Tasmania 8.00

Whites

2005 Sauvignon Blanc, Kathryn Kennedy, California 7.50

2006 Riesling, Mesh, Eden Valley, Australia 10.50

2005 Chardonnay, J. Lohr "Riverstone" Arroyo Seco 6.25

2005 Chardonnay, Landmark "Overlook" California 10.50

NV Takara Plum Wine 6.00

Rose

2006 Bon Bon, Rose of Shiraz, Australia 6.00

Reds

2006 Pinot Noir, O'Reilly's, Oregon 8.50

2003 Pinot Noir/Syrah Blend, Ceja "Viña de Casa" Cameros 8.50

2000 Merlot, Salexis, Napa Valley 8.50

2004 Cabernet Sauvignon, Louis M. Martini, Napa Valley 7.00

Sake by the Glass

Premium Cold Sake

Served in Traditional Wooden Drinking Boxes

Otokoyama

Tokubetsu Junmai, Hokkaido

8.50

Kubota "Senju"

Honjozo, Niigata

9.50

Hakkaisan

Junmai Ginjo, Niigata

13.50

House Sake

Hot Sake - Gekkiekan

Small 4.50

Large 7.50

Cold Sake - Shochikubai Nama Sake

180 ml Bottle 5.50

Unfiltered Sake - Shochikubai Nigori Zake

375 ml Bottle 8.50

Corkage \$18.50

For bottles not on our list



Wine of the Month



2006 Schloss Gobelsburg Grüner Veltliner
 "Gobelsburger" Kamptal, Austria
 Bright acidity, flowers, lime, herbs, and melon.
 Gruner Veltliner is a great versatile food wine, and
 if you've never had it, this is a great introduction
 to the varietal.

Glass 8.00 Bottle 29.00

Sake of the Month



Shimeharitsuru, Junmai Daiginjo, Niigata

Fuller than most Niigata sake, a good softness,
 vibrant acidity, and a miniscule tad of fruity
 sweetness amongst all its products give
 Shimeharitsuru a unique profile for the region.

Glass 11.00 Bottle 42.00

Beer

Japanese Beer

	Small	Large
Kirin Light	4.50	—
Kirin Ichiban	4.50	6.50
Sapporo	4.50	6.50
Asahi	—	6.50
Orion	—	7.50

Domestic

Budweiser 4.00
 Bud Light 4.00

Non Alcoholic

Buckler 4.50



Half Bottles

Whites and Sparkling

BIN

- 319 NV Champagne Nicolas Feuillatte Brut 31.00
- 179 NV Champagne Gaston Chiquet, Brut Tradition 1er Cru 39.00
- 220 NV Champagne Nicolas Feuillatte Rose 41.00
- 170 2006 Sauvignon Blanc Selene, Hyde Vineyard, Carneros 27.00
- 176 2006 Sauvignon Blanc Crocker & Starr, Napa Valley 29.00

- 120 2004 Chardonnay Landmark "Overlook" Sonoma 23.00
- 440 2005 Chardonnay Patz & Hall "Dutton Ranch" Sonoma 38.00
- 449 2005 Chardonnay Paul Hobbs, Russian River Valley 39.00

- 125 2005 Pinot Gris Rex Hill, Willamette Valley, Oregon 19.00
- 240 2006 Pinot Blanc Robert Sinskey, Carneros 29.00
- 349 2005 Riesling Domaine Weinbach
"Schlossberg" Grand Cru, Alsace 48.00
- 129 2004 Gewurztraminer Foris, Rogue Valley 14.00

- 455 2006 Viognier San Sakana "Catie's Corner" Monterey 32.00
- 445 2005 Condrieu E. Guigal, Northern Rhône 47.00

Half Bottles continued

Reds

- 537 2005 Pinot Noir Papapietro Perry, Russian River Valley 38.00
- 573 2005 Pinot Noir Papapietro Perry "Leras Family
Vineyards" Russian River Valley 47.00
- 568 2005 Pinot Noir Lachini "Estate" Willamette Valley, Oregon 37.00
- 542 2003 Pinot Noir Calera "Mills Vineyard" Mt. Harlan 39.00
- 569 2005 Pinot Noir Patz & Hall, Sonoma Coast 36.00
- 593 2005 Syrah Qupè, Central Coast 20.00
- 562 2004 Rhone Blend, Tablas Creek "Esprit de Beaucastel" Paso Robles 37.00
- 589 2001 Cabernet Arrowood, Sonoma County 35.00
- 512 2003 Cabernet Woodward Canyon
"Artist Series #12" Colombia Valley 35.00
- 629 2004 Cabernet Paul Hobbs, Napa Valley 59.00
- 639 2005 Zinfandel, Martinelli "Guiseppe&Luisa" Russian River 57.00



Whites

Champagne and Sparkling

Of all wines, sparkling wines are perhaps the best pairing for sushi and sashimi, and can also be paired with tempura

BIN

- 000 NV Jansz, Premium Cuvee, Tasmania 34.00
- 001 NV Henriot Brut Souverain 59.00
- 110 NV Chartonge-Taillet Brut "Cuvee Ste. Anne" 64.00
- 115 2000 Jean Milan "Terres de Noel" Blanc de Blancs Grand Cru 116.00
- 119 NV Lancelot-Royer Brut Blanc de Blancs
"Cuvee des Chevaliers" Grand Cru 76.00
- 112 1996 Heidseick Monopole "Diamant Bleu" 178.00
- 117 NV Lallement et Fils Brut Grand Cru 86.00

Riesling

Riesling is the staff favorite for drinking with seafood and salads. (All Rieslings are dry except those marked ☆)

- 140 2006 Mesh, Eden Valley, Australia 42.00
- 210 2006 Leitz "Dragonstone" Rheingau, Germany 29.00 ☆
- 159 2006 Brundlmayer "Kamptaler Terrasin" Kamptal, Austria 42.00
- 239 2005 Stadt Krems "Grillenparz" Kamptal, Austria 44.00
- 160 2004 Domaine Ehrhart, Schlosberg Grand Cru, Alsace 57.00
- 399 2005 Domaine Weinbach "Cuvee Ste. Catherine"
Schossberg Grand Cru, Alsace 109.00

Grüner Veltliner

Grüner Veltliner is one of the most versatile food-friendly wines in the world. It is a dry medium-bodied wine characterized by clean minerality, fruity perfume, and natural bright acidity

- 149 2006 Schloss Gobelsburg, Gobelsburg, Kamptal, Austria 29.00
- 169 2006 Nigl "Kremser Freiheit" Kremstal, Austria 34.00
- 199 2005 Nicolaihof "Hefeabzug" Wachau, Austria 46.00
- 230 2005 Franz Hirtzberger, Smaragd, "Rotes Tor"
Wachau, Austria 72.00

Sauvignon Blanc

Sauvignon Blanc is always a good choice with seafood, especially oysters and grilled fish

- 309 2005 Château de Fontaine-Audon Sancerre 37.00
- 130 2005 Kathryn Kennedy, California 28.00
- 139 2006 Honig, Napa Valley 26.00
- 150 2006 Vogelzang, Santa Ynez 39.00
- 190 2005 Domaine Herve Seguin, Pouilly Fume 48.00



Vibrant Whites

- BIN
209 2005 Naia, Verdejo, Spain 26.00
219 2006 Saxon Brown "Cricket Creek" Semillon, Alex. Valley 33.00
300 2004 Domaine du Closel "Clos du Papillon" Savennieres
(100% Chenin Blanc) Loire Valley 48.00
200 2005 Vina Nora, Albarino, Spain 26.00
229 2003 Domaine Ehrhart "Raisins Egrappes"
Gewurtztraminer, Alsace 34.00

Chardonnay

- 340 2005 Dreyer, Sonoma County 21.00
700 2005 J. Lohr "Riverstone" Arroyo Seco 23.00
339 2005 Mount Eden "Wolff Vineyard" Edna Valley 32.00
430 2005 Hawkes, Anderson Valley 32.00
419 2005 Walter Hansel "North Slope" Russian River 58.00
330 2002 Domaine Mayer-Gilles Hautes Cotes de Nuits, Burgundy 69.00
359 2005 Ceja "Estate" Carneros 58.00
180 2005 Stubbs, Marin County 51.00
400 2005 Peay, Sonoma Coast 79.00
350 2005 Ramey, Carneros 48.00
389 2005 Domaine Denis Pommier, Beuroy 1er Cru, Chablis 63.00
410 2005 Martinelli "Zio Tony" Sonoma 95.00
439 2004 Arrowood "Reserve Speciale" 59.00
450 2005 Dutton Estate "Dutton Palms" Russian River 72.00
320 2005 Nickel & Nickel "Truchard Vineyard" Carneros 72.00
437 2005 Pahlmeyer, Napa Valley 136.00

Full Bodied Whites

- 430 2004 Rhone Blend, Tablas Creek "Esprit de Beaucatel" Paso Robles 56.00
249 2005 Renard, Roussanne, Santa Ynez Valley 37.00
409 2006 Alban, Viognier, Central Coast 46.00
259 2002 Marilyn Remark, Marsanne, Central Coast 41.00
250 2005 Stolpman, L'Avion, Santa Ynez Valley 44.00
459 2004 Qupe Roussanne "Bien Nacido Hillside Select" 59.00

Rose

- 310 2006 Bon Bon, Rose of Shiraz, Australia 19.00



Reds

Pinot Noir

Pinot Noir is the best choice of red wine when trying to pair with Japanese food. While full-bodied reds will overpower most Japanese dishes, Pinot can be enjoyed with most of our food without dominating the palate, and can match surprisingly well with teriyaki and grilled salmon

<u>BIN</u>		
579	2006 O'Reilly's, Oregon	31.00
550	2005 Owen Roe "Sharecropper's" Oregon	51.00
553	2004 Talisman "Ted's Vineyard" Russian River	67.00
576	2005 Raptor Ridge, Willamette Valley, Oregon	49.00
557	2004 Woodenhead "Wiley Vineyard" Anderson Valley	74.00
549	2004 Cima Colina, Monterey County	43.00
540	2005 Flowers, Sonoma Coast	70.00
519	2004 Siduri "Ewald" Russian River Valley	80.00
523	2004 Siduri "Van Der Kamp" Sonoma Mountain	72.00
530	2001 Domaine Michel Magnien "Les Chaffots"	
	1er Cru, Morey Saint Denis	74.00
590	2005 Sea Smoke "Southing" Santa Rita Hills	98.00
564	2005 Stubbs "Estate" Marin County	62.00
512	2004 Cima Colina "Tondre Grapefield" Monterey County	64.00
520	2004 Tandem "Van Der Kamp" Sonoma	78.00
533	2005 Hartford Court "Land's Edge Vineyard" Sonoma Coast	78.00
516	2004 Hartford Court "Arrendell Vineyard" Russian River Valley	112.00
543	2003 Calera "Mills Vineyard" Mt. Harlan	79.00
529	2005 Radio Coteau "La Neblina" Sonoma Coast	85.00
617	2005 Pahlmeyer "Jayson" Sonoma Coast	115.00



Cabernet/Merlot

Cabernet

BIN

- 800 2004 Louis M. Martini, Napa Valley 28.00
- 609 2005 La Fenetre "South Mesa Barnwood Vineyard" Santa Barbara County 37.00
- 600 2002 Philippe Lorrain Reserve, Napa Valley 39.00
- 586 2002 Charles Creek "La Sonrisa del Tecolote" Napa Valley 44.00
- 607 2004 Chateau Christina "Pedregal Vineyard" San Benito 48.00
- 632 2004 Paul Hobbs "Crossbarn" Napa Valley 72.00
- 580 2003 Laura Zahtila, Napa Valley 53.00
- 583 2004 Lail "Blueprint" Proprietary Red, Napa Valley 69.00
- 630 2004 Andrew Will "Champoux" Bordeaux Blend, Horse Heaven Hills 99.00
- 637 2002 Arrowood, Sonoma County 64.00
- 622 2002 Arrowood "Reserve Speciale" Sonoma County 139.00

Merlot

- 560 2002 Hawkes, Alexander Valley 48.00
- 599 2000 Salexis, Napa Valley 33.00
- 627 2002 Atalon, Napa Valley 48.00
- 597 2002 Seavey, Napa Valley 58.00
- 613 2003 Swanson, Oakville 43.00
- 619 2004 Blankiet "Paradise Hills" Napa Valley 220.00

Other Reds

- 620 2003 Domaine de L'Oratoire St. Martin "Cuvee Prestige"
Cairanne, Cotes du Rhone Village 34.00
- 610 2003 Ceja Pinot Noir/Syrah Blend "Viña de Casa" Carneros 34.00
- 539 2004 Ojai Syrah "White Hawk" Santa Barbara 72.00
- 603 2005 Stepping Stone Cabernet Franc, Rutherford 39.00
- 570 2005 Radio-Coteau Syrah "Las Colinas" 75.00



Sake

There are close to seventeen hundred sake producers in Japan, producing almost ten thousand different types of sake. Of these, about 20 percent are "tokutei meishoshu," or "special designation sake" which most people refer to simply as "premium sake." Premium sake is carefully made and intended to be appreciated much like a fine wine, never heated or mixed.

Of the many classifications of sake, most premium sake are classified by the degree to which the outside of the rice grain is polished away before sake production begins. Because the impurities in the outside of rice can lead to unwanted flavors and aromas in the finished product, the more the brewer mills the rice, the more refined the resulting sake will be. Junmai, or tokubetsu-junmai sake has been brewed with rice milled to 70% of its original size before brewing. The ginjyo designation is only conferred to sakes made with rice that has been milled to 60% of its original size. Within this group exist the subcategory of dai-ginjyo, or super-premium sakes, with over 50% of the outside of each rice kernel milled away before production. Both the ginjyo and dai-ginjyo titles further require painstaking special methods be used throughout the brewing process. Generally speaking, more rice polishing results in sake with a fruity aroma that is more delicate, layered, complex, sophisticated, and interesting. However, although markedly different, sake in every category can be enjoyable and should be drunk without comparison to sake of other classifications.

All sake on this list carries the junmai, ginjyo or dai-ginjyo designation. Each comes in a 720 ml bottle, which is exactly four glasses of sake. Although prices between bottles differ widely, we believe every bottle on this list is a standout in its category and there are no poor choices.

Tokubetsu Junmai

Chiyomusubi Tokubetsu Junmaiai-Ginjyo (Tottori) \$37
Extremely refined fragrance for a Junmai Sake. A touch of sweetness and rich mouthfeel make this a good match for more aggressively seasoned food.

Ginjyo

Kikusui Junmai Ginjyo (Niigata) \$37
This sake is fermented for an extended period at low temperature, ridding it of some of the heavy character of a junmai and produces an elegant aroma with a very light palate.

Masumi "Karakuchi Ki-Ippon" Junmai Ginjyo (Nagano) \$45
Light, smooth, and rich. Well balanced sake with a fine deep aroma and moderate dryness.

Shimeharitsuru Junmai Ginjyo (Niigata) \$48
The number one Junmai Ginjyo in the "Jizake Ranking of 2001." Dry, without a trace of harshness, a fine resonant balance of sweetness and translucent acid. Slight vanilla elements to the bouquet. Warms to give a faintly woody feeling.

Hakkaisan Junmai Ginjyo (Niigata) \$53
Dry and a bit spicy with subtle flavors of stewed apples, lightly toasted nut and wood. One of the most popular and highly sought after junmai ginjyo in Japan

Shin Junmai Ginjyo(Shiga) \$57
Rich and full bodied with tropical fruits on the nose and distinct flavor of rice on the midpalate. This is a good example of a high quality non-dai-ginjyo style



Sake cont'd

Dai-Ginjyo

- Matsunomidori** *Dai-Ginjyo (Kyoto)* \$52
Long, dry, lingering finish with a ginjyo-like bouquet. This excellent sake from Kyoto drinks like a hybrid of Ginjyo and Daiginjyo styles
- Tama-no-Hikari** *Dai-Ginjyo (Fushimi, Kyoto)* \$52
Made with rare Bizen-Omachi rice. Well balanced with a mild but full palate that pairs well with more heavily flavored dishes. Fades with a dry, crisp finish. Recommended.
- Onikoroshi Wakatake** *Dai-Ginjyo (Shizuoka)* \$54
Although there are many sakes taking the name onikoroshi, or demon killer, few are as good as this one. Onikoroshi has come to be associated with dry, strong sake, and this one lives up to the name by combining full flavor while maintaining the softness of a proper dai-ginjyo. This sake has a slight sweetness when it hits the tongue, fruity but subdued bouquet, and superb acidity.
- Hotarugawa** *Dai Ginjyo (Saga)* \$61
Very well balanced sake with a fragrance of lilac. Medium bodied with a wonderful long dry finish. Pairs well with a wide range of dishes and an excellent choice with sushi. Highly recommended.
- Kikusui** *Dai-Ginjyo (Niigata)* \$62
Slightly fruitier than our other Ginjyo selections, with a floral aroma and a slight nuttiness in the flavor. This was a Gold Award recipient at the National Sake Competition in Japan.
- Kubota “Hekijyu”** *Dai-Ginjyo (Niigata)* \$62
Hekijyu is prepared at a reduced sugar level to suppress the amino acids, yielding a robust and voluminous flavor with zest. A sister sake to Kubota’s Manjyu at a more affordable price.
- Masumi “Sanka”** *Dai-Ginjyo (Nagano)* \$86
Very flavorful with a powerful ginjyo bouquet of fruit, flowers, and herbs. Fine balance of acidity and bitterness give this sake it’s wonderful distinctive sharpness.
- Ken** *Dai-Ginjyo (Fukushima)* \$88
Fabulous aroma of melons pears and peaches. Elegant and crisp with a beautiful long finish
- Kubota “Manjyu”** *Dai-Ginjyo (Niigata)* \$93
The very rare and most sought after Dai-Ginjyo in Japan. Consistently rated number one by sake connoisseurs and restaurant owners. Truly sophisticated aroma and elegant flavor.
- Otokoyama** *Dai-Ginjo (Hokkaido)* \$155
Flavorful and finely balanced with a harmonious aroma and a long finish. The famed Hokkaido brewer’s finest achievement, this sake’s subtleties and velvety smooth texture make it one of the most completely satisfying in Japan.
- Houreki** *Dai-Ginjyo (Fukushima)* \$190
Incredible fragrance of pears, apples, and Japanese cedar with long, long finish. Dry, full bodied, and concentrated. This unique sake is a monumental achievement in brewing.