

Bubbles By The Glass

Italy	Mirabella. Edea. Franciacorta. Brut	20
USA	Westport Rivers. "RJR". Brut. Massachusetts	20
	Schramsberg. Blanc de Blancs. 2020. North Coast. California	25
France	Taittinger. Brut La Francaise. Champagne. FRA	28
	Pierre Gimonnet & Fils. Blanc de Blancs. Extra Brut. Champagne	35
	Ruinart. "Singulier" 19th Edition. Blanc de Blancs. Brut Nature. Champagne	55
	Krug. Grande Cuvée. 17ème Édition. Brut. Champagne	75
	Billecart-Salmon. Rosé. Brut. Champagne	45
England	Artelium. "Curators Cuvée". Brut 2018. Sussex County	25
Spain	Gramona. "La Cuvée". Corpinnat. Brut 2019. Penedes	19
Brazil	Cave de Amadeu. Rosé. Brut. Serra Gaucha	18

Bubbly Cocktails

Golden Age		18
	Roku Gin. Juzu. Charles Heidsieck 1818 Champagne	
South Porch Fizz		17
	ISCO Sea Flow Gin. Amontillado Sherry. Fever Tree Tonic	
Spritz		19
	Passion Fruit. Aperol. Sparkling Rose. Fresh Lime Juice	
House of Hanzo		18
	Wasabi Infused Haku Vodka. Ginger. Agave. Fresh Citrus. Fizzy Water	
Jakewalk		18
	Don Julio Blanco. Real McCoy 3 Year. St Germain. Peychauds. Fresh Lime Juice	

Sake

		glass	bottle
Fukucho	Seaside Sparkling. Junmai (500ml)	16	58
Suigei	Harmony Blend. Junmai Daiginjo (300ml)	14	40
Rihaku	Wandering Poet. Junmai Ginjo (300ml)	15	42
Rihaku	Dreamy Clouds. Tokubetsu Junmai Nigori. (300ml)	14	40

Sushi Chef Ariah Dawson

- Moromi Miso Soup** 9
Local White Miso. Tofu. Scallion. Stonington Kelp
- Seaweed Salad** 9
- Tuna Tataki** 20
Yuzu Ponzu. Daikon. Scallion
- Ocean House California Roll** 27
Peekytoe Crab Salad. Cucumber & Avocado.
Roasted Black & White Sesame Seeds
- Crispy Spicy Tuna Roll** 25
Spicy Tuna. Cucumber & Avocado.
Tempura Crunch. Spicy Mayo
- Spicy Salmon Roll** 24
Spicy Salmon. Cucumber. Avocado.
Spicy Mayo. Unagi Sauce. Scallion
- Hamachi Roll** 28
Hamachi. Cucumber & Scallion. Hamachi on top.
Roasted Jalapeno. Cilantro & Lime Aioli.
Unagi Sauce. Fresh Jalapeno
- Shrimp Tempura Roll** 29
Shrimp Tempura. Cucumber & Avocado.
Masago on top. Unagi Sauce