

Beer Wine & Sake At Dave's Sushi

BEER

Olympia Cans - \$2.00
"It's the water!"

Budweiser Bottles - \$2.50
It's American. It's Budweiser.

Bud Light Bottles - \$2.50
You already know. Just the light version.

Asian Bottled Beer Du Jour - \$3.00
Usually Kirin and Xihu – Check with your server.

Sapporo 22oz Cans - \$5.00
The quintessential beer with sushi. In big, silver cans.

Deschutes Mirror Pond Pale Ale - \$3.00
Just the right balance of hops and smoothness.

Deschutes Black Butte Porter - \$3.00
A wonderfully dark, smooth, and chocolatey porter.

Kaliber Non-Alcoholic - \$3.00
Brewed by the folks at Guinness.

SAKE

Gekkeikan: (Gay-Kay-Con) Small \$5 / Large \$8
Served Warm

Gekkeikan Plum: Small \$6 / Large \$10
Served Chilled

Momokawa Silver: Small \$7 / Large \$11
Served Warm or Chilled

Hakutsuru Junmai Ginjo: Sm. \$8 / Lg. \$13 / Btl. \$27
Served Chilled or at Room Temperature

Heaven's Door: Small \$12 / Large \$19 / Bottle \$43
Served Chilled

Sacred Power: Bottle \$51
Served Chilled

Divine Droplets: Bottle \$69
Served Chilled

NIGORI (unfiltered) SAKE

Hakutsuru Sayuri: Small \$8 / Large \$13 / Bottle \$27
Coarse Filtered – Served Chilled

Voices In The Mist: Small \$9 / Large \$15 / Bottle \$33
Served Chilled

Dreamy Clouds: Small \$11 / Large \$18 / Bottle \$39
Served Chilled

Shadows Of Katana: Bottle \$49
Served Chilled

WHITE WINE

Oroya Sushi White – Spain, Tierra de Castilla

Glass \$5 / Bottle \$19

Created exclusively for sushi by a Japanese winemaker. The unique Spanish grapes enhance and balance the flavors of sushi. It's crisp, fruity, and aromatic.

Bonterra Chardonnay – California, Mendocino County

Glass \$6 / Bottle \$23

Organic wine with aromas of green apple, pineapple, and lemon leading to a fresh palate of bright citrus and tropical flavors.

Giesen Sauvignon Blanc – New Zealand, Marlborough

Glass \$6.50 / Bottle \$25

A distinctive nose of gooseberry and herbs with the flavor of tropical fruit. This is a clean and zingy white ideal for fish.

Trimbach Gerwurtztraminer – France, Alsace Region

Glass \$7.50 / Bottle \$29

A complex floral aroma with some spicy notes on the palate. A crisp, dry white that truly compliments Asian cuisine.

Rodney Strong Chalk Hill Chardonnay – Calif., Russian River

Glass \$8.50 / Bottle \$33

Creamy and crisp, with abundant fruit character. Mineral and toasty oak flavors, with vanilla and spice complexities.

BLUSH AND SPARKLING WINE

Carlos Basso Cabernet Rosé – Argentina, Mendoza

Glass \$6 / Bottle \$23

Dave highly recommends this with spicy sushi! Delicious fresh strawberry and cherry fruit flavors finish with refreshing acidity.

Korbel Brut Split (187 ml) – California, Sonoma

Split (187 ml) \$8

Light and crisp, with spicy fruit flavors. A tasty, easy-drinking bubbly.

Barefoot White Zinfandel – California, Modesto

Glass \$5 / Bottle \$19

A refreshing wine with tropical aromas of fresh pineapple and sweet citrus, and flavors of ripe strawberries and pears.

RED WINE

Bogle Merlot – California, Central Coast

Glass \$5.50 / Bottle \$21

Full-bodied and intense. Deep cherry fruit with touches of tobacco and spicy oak.

Liberty School Cabernet Sauvignon – California, Paso Robles

Glass \$6.50 / Bottle \$25

Deep berry flavors are enhanced with soft tannins and a hint of vanilla. An approachable and rich red wine.

Henry Estate Pinot Noir – Oregon, Umpqua Valley

Glass \$8 / Bottle \$31

Aromas of currant and blackberry give way to flavors of cherry and light oak. A versatile food wine that is flavorful yet delicate

LEARN ABOUT SAKE AT DAVE'S SUSHI!

Filtered

Gekkeikan: Your basic warm sake.

Gekkeikan Plum: Plummy and sweet.

Momokawa Silver: Aromatic, crisp, and dry. Mineral and steel notes with hints of green apple and pear.

Hakutsuru Junmai Ginjo: Fragrant and flowery with a silky and well-balanced smoothness.

Heaven's Door: A subtle nose of raisins and earthiness. Slightly dry, but with nice fruity essences and a gentle sweetness.

Sacred Power: Rich, mellow flavor that delves deep into the recesses of this sake.

Divine Droplets: Made in an "Ice Dome" at -2°C , 90% humidity, and no wind. A prominent fragrance, a clean and fresh taste, with deep, intense flavors.

Unfiltered

Hakutsuru Sayuri: Sweet, rich, and milky. A refreshing aroma, natural sweetness and a smooth aftertaste.

Voices In The Mist: Complex and flowery aromas with flavors of pear, fresh white rice, and licorice.

Dreamy Clouds: Softer and dryer than other unfiltered sake. Slightly nutty and very smooth.

Shadows Of Katana: Clean, fruity, and mellow. Just the right balance of sweet, smooth, and creamy.