

WINE			
<i>White</i>			
Alvarinho	Norticos 2024 (Spain)	Glass \$14	Bottle \$46
Vermentino	Costamolino 2024 (Sardegna)	\$15	\$50
Chablis Premier Cru	Les Fourneux (Bourg.)		\$85
Sancerre	Domaine de la Pauline (Loire)		\$80
<i>Red</i>			
	Ask your server for today’s sushi friendly selection	\$16	\$54
Savigne-Les-Beaune	“Les Pimentiers” (Bourg.)		\$75
<i>Sparkling</i>			
Prosecco	Villa Cornaro extra dry (Italy) 187 ml bottle		\$16
Champagne	Waris Larmandier Grand Cru (France)		\$120
Lambrusco	sparkling red (Modena, Italy)		\$45
Cava Reserva	Castelroig (Spain)	\$16	\$54
<i>Rosé</i>			
	Ask your server for today’s selection	\$16	\$54
BEER			
Reissdorf Kolsch	classic lager (Germany)	\$12 (16 oz)	
Foundation	Riverton Flyer Pilsner (Portland, ME)	\$12 (16 oz)	
Foundation	”Epiphany” IPA (Portland, ME)	\$12 (16 oz)	
Oxbow Premium Lager	(Portland, ME)	\$16 (16 oz)	

Suzuki's

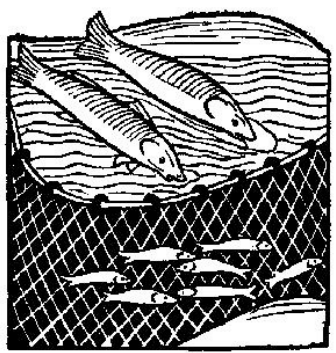
SUSHI BAR

SAKE

We are proud to feature a selection of sakes imported from Japan. All these fine sakes wonderfully compliment our food.

Served Hot:	180ml	360ml
Hakutsuru (special Junmai, Hyogo)	\$18	\$28
Working class old man’s sake, just nice!		
Served Cold:		bottle
Oni Koroshi (Honjyozou—Kyoto)		\$18 (180ml)
Popular Japanese standard		
Bride of the Fox (Junmai Ginjo - Nigata)		\$79 (720ml)
Fruity, silky texture, well balanced		
Uragasumi (Junmai—Miagi)		\$27 (300ml)
From Keiko’s home town, medium dry and highly recommended		
Uragasumi (Junmai Daiginjo—Miagi)		\$150 (720ml)
Beautiful rich flavored Ji-zake, melon aroma		
Yuki Musume (Nigori—Kyoto)		\$29 (300ml)
Creamy cloudy sake		
Nihonjin no Wasuremono (Yamahai—Saitama)		\$38 (300ml)
Full bodied and dry		
Ginsuika (Junmai Ginjyo—Yamagata)		\$55 (300ml)
Floral, light with a hint of melon sweetness		
Amabuki (Junmai-Yamahai Saga)		\$68 (720 ml)
Made with strawberry yeast, dry		
Suigei Drunken Whale (Tokubetsu Junmai—Kouchi)		\$66 (720 ml)
Full bodied well balanced		

SPIRITS		
Try a Saketume , Suzuki’s special version of the saketini, with gin or vodka, fine imported sake, and a tasty ume plum. Or try a classic Martini , as dry as you like, or a Gin or Vodka & Tonic :		
with Vodka - Icepick (New Hampshire)		\$13
	Haku (Japan)	\$16
or with Gin-	Roku (Japan)	\$14
	Hendricks	\$15
Single malt Scotch:		
	Highland Park (Orkney)	\$15
	MacCallan (Highland)	\$16
Bourbon:	Woodford Reserve	\$13
Japanese whiskies: ask your server		
TEA, WATER, JUICE, etc.		
Green Tea	the big cup is a sushi bar tradition	\$4
Iced Green Tea		\$6
Saratoga Spring Water	sparkling or still	\$9 (28 oz)
Apple or Cranberry juice		\$6
Ramune - Japanese soda pop		\$9





Suzuki's

**Sake List
&
Drinks Menu**

Suzuki's Sushi Bar
419 Main Street
Rockland, Maine
596-7447