

## WINE

	Glass	Bottle
<i>White</i>		
<b>Roero</b> Arneis Vietti (Italy)	\$17	\$51
<b>Txokoli</b> (Spain)	\$16	\$48
<b>Chablis Premier Cru</b> Les Fourneux (Bourg.)		\$80
<b>Sancerre</b> Domaine de la Pauline (Loire)		\$80

<i>Red</i>		
<b>Bourgogne Pinot Noir</b> “Les Forets” (France)	\$16	\$48
<b>Savigne-Les-Beaune</b> “Les Pimentiers” (France)		\$75

<i>Sparkling</i>		
<b>Prosecco</b> Superiore Motesel Garbel Brut (Italy)		\$48
<b>Prosecco</b> Villa Cornaro extra dry (Italy) 187 ml bottle		\$15
<b>Champagne</b> Jose Michel & Fils - Brut (France)		\$85
<b>Lambrusco</b> sparkling red (Modena, Italy)		\$45
<b>Cava</b> Reserva Castelloig (Spain)	\$16	\$48

<i>Rosé</i>		
Ask your server for today’s selection	\$16	\$48

## BEER

<b>Reissdorf Kolsch</b> classic lager (Germany)	\$12 (16 oz)
<b>Foundation</b> Riverton Flyer Pilsner (Portland, ME)	\$12 (16 oz)
<b>Foundation</b> “Epiphany” IPA (Portland, ME)	\$12 (16 oz)
<b>Hitachino White Ale</b> (Japan)	\$16 (16 oz)

## SAKE

We are proud to feature a selection of sakes imported from Japan.

# Suzuki's

## SUSHI BAR

All these fine sakes wonderfully compliment our food.

<b>Served Hot:</b>	180ml	360ml
<b>Oni Koroshi</b> (Kyoto)	\$17	\$27
Working class old man’s sake, just nice!		
<b>Served Cold:</b>		bottle
<b>Oni Koroshi</b> (Honjyozou—Kyoto)		\$17 (180ml)
Popular Japanese standard (see above)		
<b>Bride of the Fox</b> (Junmai Ginjo - Nigata)		\$78 (720ml)
Fruity, medium bodied		
<b>Uragasumi</b> (Junmai—Miagi)		\$26 (300ml)
From Keiko’s home town, medium dry and highly recommended		
<b>Uragasumi</b> (Junmai Daiginjo—Miagi)		\$150 (720ml)
Beautiful rich flavored Ji-zake, melon aroma		
		\$80 (720ml)
<b>Yuki Musume</b> (Nigori—Kyoto)		\$28 (300ml)
Creamy unfiltered sake from famed Kizakura brewery		
<b>Nihonjin no Wasuremono</b> (Yamahai—Saitama)		\$37 (300ml)
Full bodied and dry		
<b>Ginsuika</b> (Junmai Ginjo—Yamagata)		\$54 (300ml)
Full bodied with a hint of melon sweetness		
<b>Amabuki</b> (Junmai-Yamahai Saga)		\$67 (720 ml)
Medium bodied dry smooth		
<b>Suigei</b> Drunken Whale (Tokubetsu Junmai—Kouchi)		\$65 (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)	\$12
Haku (Japan)	\$15
or with Gin- Roku (Japan)	\$13
Hendricks	\$14

<b>Single malt Scotch:</b>	
Highland Park (Orkney)	\$14
MacCallan (Highland)	\$15

<b>Bourbon:</b> Woodford Reserve	\$12
<b>Japanese whiskies:</b> ask your server	

## TEA, WATER, JUICE, etc.

<b>Green Tea</b> the big cup is a sushi bar tradition	\$3
<b>Iced Green Tea</b>	\$5
<b>Saratoga Spring Water</b> sparkling or still	\$8 (28 oz)
<b>Apple or Cranberry juice</b>	\$5
<b>Ramune</b> - Japanese soda pop	\$8





*Suzuki's*

**Sake List  
&  
Drinks Menu**

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