



Champagne & Sparkling

Not Just For Special Occasions. Pairs Great With Sushi

Bin		Bottle
100	Prosecco, Mionetto (Italy)	187 ml. 7
102	Mumm, Napa Prestige (Napa, Cal.)	187 ml. 12
104	Chandon, Brut Rosé (Carneros, California)	187 ml. 10
106	Gloria Ferrer, Brut (Sonoma, California)	38
108	Moët & Chandon "Imperial" (France)	80
110	Veuve Clicquot "Yellow Label" (France)	90
112	Perrier Jouët Fleur de Champagne Brut (France)	200
114	Dom Pérignon (France)	240

Pinot Grigio

Lemony, Light, Crisp & Fruity. Pairs Great With Sushi

200	Borgo Conventi (Friuli, Italy)	8	30
202	Santa Margherita (Alto Adige, Italy)	11	42
204	Ferrari Carano (Sonoma, California)	9	34

Riesling

*Honey Dew Melon, Apricots & Vanilla Flavors.
Spicy, Fresh & Smooth*

210	Clean Slate (Germany)	8	30
212	J. Lohr "Bay Mist" (Monterey County, California)	7	26
214	Charles Smith "Kung Fu Girl" (Washington)	8	30

Viognier

*Exotic, Rich & Complex. Peach, Apricot,
Pear & Guava Flavors*

220	Angoves "9 Vines" (Australia)	9	34
222	The Crusher (California)	8	30

Sancerre/Sauvignon Blanc

*Elegant, Clean Fruity Flavors. Lemony, Grassy,
Passion Fruit & Tangerine Flavors*

230	Sancerre, Chateau De Sancerre (Loire Valley, France)	12	46
232	Oyster Bay (New Zealand)	9	34
234	The Crossings (New Zealand)	8	30
236	Ferrari Carano (Sonoma, California)	9	34
238	M'hundi (South Africa)	7	26



Chardonnay

*Buttery, Toasty & Complex. Fruit Flavors of Pineapple,
Vanilla & Peach*

Bin		Glass	Bottle
240	Hob Nob (France)	8	30
242	Cape Mentelle (Australia)	10	38
244	Ferrari Carano (Sonoma, California)	12	46
246	Toasted Head (Dunnigan Hills, California)	8	30

Winemaker's Designer Blends

*Exciting, Distinctive, Tantalizing Wines.
Beyond The Traditional.*

250	Oroya, Sushi Wine (Spain)	7	26
252	Beringer, Alluvium, Sauvignon Blanc & Semilion Blend (Napa, California)	9	34
254	Pine Ridge, Chenin Viognier Blend (California)	7	26
256	Seven Daughters, Blend Of 7 Grapes (California)	9	34
258	Kobi Plum Wine	7	26
260	Sokol Blossor Evolution (Oregon)	10	38

Pinot Noir

*Soft, Elegant & Full bodied.
Flavors of Black Cherry & Vanilla*

300	Pierre Sparr "Sensuous Red Silk" (Alsace, France)	10	38
302	Louis Latour (Burgundy, France)	7	26
304	Artesa (Carneros, California)	12	46
306	Brancott (New Zeland)	8	30

Merlot

Fruity, Rich & Mellow. Raspberry, Violets & Black Plum

310	Chateau St. Michelle "Indian Wells" (Washington)	9	34
312	Napa Cellars (Napa, California)	8	30
314	Blackstone (California)	7	26
316	Penfolds Koonunga Hill (Australia)	7	26



Cabernet Sauvignon

*The King, Full Bodied. Flavors of Cassis,
Rich Dark Chocolate & Vanilla*

Bin		Glass	Bottle
320	Coppola "Directors Cut" (Alexander Valley, California)	12	46
322	Napa Cellars (Napa, California)	9	34
324	Prevail, Back Forty By Ferrari-Carano (Alexander Valley, California)		110
326	Prevail, West Face By Ferrari-Carano (Alexander Valley, California)		82
328	Charles Krug (Napa, California)	12	46
330	Chimney Rock (Stags Leap District, Napa, California)		88
332	Cab. 337 (Lodi, California)	8	30
334	J. Lohr "Seven Oaks" (Paso Robles, California)	9	34
336	Ferrari-Carano (Sonoma, California)	12	46
338	Jade Mountani (California)	7	26
340	Cakebread (Napa, California)		140

Winemaker's Designer Blends

*Exciting, Distinctive, Tantalizing Wines.
Beyond The Traditional.*

350	Coppola, Black Label Claret "Bordeaux Blend" (Napa, California)	11	42
352	Artesa, Elements (Napa & Sonoma, California)	11	42
354	Ferrari-Carano, Siena (Sonoma, California)	10	38
356	BV Tapestry (Napa, California)		52
358	Seven Sisters Pinotage/Shiraz (South Africa)	8	30

Zinfandel, Shiraz & Malbec

*Robust, Fruity & Jammy & Full Bodied Vanilla,
Red Berries & Chocolate*

360	Zinfandel, Gnarly Head (Lodi, California)	7	26
362	Zinfandel, Cosentino "Cigar Zin" (Lodi, California)	9	34
364	Shiraz, Greg Norman (Australia)	10	38
366	Shiraz, Cape Mentelle (Australia)	12	46
368	Malbec, Tamari Reserve (Argentina)	8	30
370	Malbec, Broquel (Argentina)	9	34



SHINTO

Sparkling/Flavored Sake

	Glass	Bottle
Sake2me Ginger Mango		8
Sake2me Asian Pear		8
Sake2me Green Tea		8
Sake2me Yuzu Citrus		8
Zipang Sparkling		8
Moonstone Plum Sake	6	30

Premium Sake

(Listed from sweet to driest)

Happy Bride (Kamoizumi, Komekome-Shu)	8	34
Organic Nigori (Momokawa)	7	25
Snow Maiden (Tozai, Junmai Nigori)		18
Dreamy Clouds (Rihaku, Nigori)		28
Fair Maiden (Hoyo, Kura no Hana, Daiginjo)	10	38
Autumnal Elixir (Kamoizumi, Junmai Daiginjo)		38
Green Ridge (Dewazakura Dewasansan, Junmai Ginjo)		36
Star Filled Sky (Mantensei, Junmai Ginjo)		24
Northern Skies (Akitabare, Koshiki Juntsukuri, Junmai)	7	34

Super/Ultra Premium

(Listed from sweet to driest)

Black & Gold (Junmai)		36
Horin (Junmai Daiginjo)		60
Divine Droplets (Takasago, Junmai Daiginjo)		48
Ty Ku Black (Junmai Daiginjo)	12	56
Ty Ku White (Junmai Daiginjo)		200

Souvenir Cocktails

All specialty drink come with a Shinto Souvenir Mug \$10

Buda

A fruity concoction of Bombay Sapphire Gin and Ozeki Sake

Karate Punch

This drink packs a punch with Skyy Infusions Cherry and Absolut Mandrin, Orange and Cherry Liqueurs

Monk

Bombay Sapphire with a deliciously unusual blend of Apple Brandy and Pineapple

Ninja

Belvedere Vodka, Soho and Cranberry

Geisha

A heavenly drink of Malibu Rum and Grand Marnier with Pineapple Juice

Beer

IMPORT

Sapporo (Japan)	4.5	Tsingtao (China)	4.5
Sapporo Silver (22 oz Japan)	8	Harbin (China)	4.5
Sapporo Gold (22 oz Japan)	8	Tiger (Singapore)	4
Kirin Ichiban (Japan)	4	Hoegaarden (Belgium)	5
Kirin Light (Japan)	4	Stella Artois (Belgium)	4.5
Asahi Extra Dry (Japan)	4.5	Corona (Mexico)	4
Asahi Extra Dry (21.4 oz Japan)	8	Heineken (Holland)	4
		Amstel Light (Amsterdam)	4
		Labatt Blue (Canada)	4

SPECIALTY

Chimay (White Label) (Belgium)	8	Hitachino Nest Weizen (Japan)	7
Chimay (Red Label) (Belgium)	7	Hitachino Nest White Ale (Japan)	7
Morimoto Soba Ale (22 oz USA)	8	Hitachino Nest Ginger Ale (Japan)	7.5
Rogue Hazelnut Brown Nectar (22 oz USA)	8	Hitachino Nest Espresso Stout (Japan)	8
Morimoto Imperial Red Ale (22 oz USA)	18	Great Lakes Dortmunder Gold	4.50
Goose Island 312 (USA)	4		



SHINTO

Signature Martinis

Zen Martini

Grey Goose Le Citron, Zen Green Tea Liqueur,
Organic Nigori Sake, Limoncello, Fresh Lemons

Classic Saketini

Belvedere Vodka, Gekkeikan Sake, up or
on the rocks with a Fresh Cucumber Slice

Super Açai

Tru Organic Vodka, Tyku,
MonaVie E^{MV}, Fresh Lemon

Pearis

St. Germain, Grey Goose La Poire, Squeeze of Lime

Ecstasy

Grey Goose L'Orange Vodka, Grand Marnier,
Cranberry Juice and Fresh Squeezed Lime

Passiontini

Malibu Passion Fruit Rum, dash of Disaronno,
splash of Pineapple and Seven

Wicked Wasabi

Chopin Vodka, shaken til icy, splash of
Olive Juice, garnished with Shinto's
Wasabi Stuffed Olives

1X Tyku

1X Belvedere, Canton Ginger, Moonstone Plum Sake,
Cointreau, Tyku, Fresh Orange

Japanese Stripper

Midori, Grand Marnier, Fresh Lemon Juice,
Seven and a Twist

Lotus Blossom

Skyy Infusions Passion Fruit Vodka, Smirnoff White
Grape Vodka, Pomegranate Juice, splash of
Lime and a kick of 7-UP

Sour Peach Martini

Absolut Apeach, dash of Dekuyper Peachtree, Sour
and a hint of Grenadine

Ultimat Haze

Ultimat Vodka, Chambord, splash of Sour,
Pineapple and Cranberry Juice

The Madison

Patrón Tequila, Grand Marnier, Pomegranate Juice,
Lime with a splash of Sweet & Sour

Citrus Blue

UV Blue Raspberry Vodka, DeKuyper Grape
Pucker, Fresh Squeezed Lemon and a splash
of Dekuyper Triple Sec and 7-Up

Kai Cucumber

Kai Lychee, Simple Syrup, Lime Juice, shaken with
Fresh Cucumber and topped with 7-UP

Lychee Kiss

Kai Lychee, Pama Pomegranate Liqueur and
Pomegranate Juice with a splash of 7-UP

Loreta

Skyy Infusions Grape shaken with
Shakka Grape Liqueur

Delectable Energy

Skyy Infusions Passion Fruit, Ciroc Red Berry, Splash of
Cranberry Juice, topped with Energy Drink

Ty Moon

Moonstone Plum Sake and Tyku Citrus Liqueur
topped with Soda



SHINTO

Signature Cocktails

Shinto Maitai

Bacardi Superior, Bacardi Gold Rum, Apricot Brandy, Triple sec, shaken with Sour and Grenadine, Orange Juice, Pineapple, topped with Bacardi 151 float

Tokyo Tea

Grey Goose Vodka, Bacardi Superior, Bombay Sapphire, Patrón Reposado, Triple Sec, shaken with Midori, Sour and Seven

Hpnotiq Breeze

Malibu Coconut Rum, Hpnotiq and Pineapple Juice

Brazilian Sangria

Malibu Passionfruit Rum, Dekuyper Apricot Brandy, Brancott Pinot Noir, Fresh Squeezed Orange and Lemons, shaken with a little Lime, OJ and a dash of Grenadine, topped with a splash of Soda

NuVO sparkling

Nuvo Sparkling Liqueur served in a champagne flute over ice with a lime twist - (375ml bottle)
Serves 2

Shinto Lemonade

Skyy Infusions Raspberry, muddled Lemon, Fresh Sugar, Shaken

Ginger Drop

Malibu Mango Rum, Mango Puree, Skyy Ginger Vodka, Ginger Liqueur, Pineapple and Cranberry Juices

Spring/Summer Cocktails

Classic Mojito

10 Cane Rum ad Mojito Mix muddled with Fresh Lime and Mint, topped off with Soda Water

Buddha's Plum Mojito

Moonstone Plum Sake muddled with Lime, Mint and a dash of Mojito Mix and Plum Wine, topped off with 7-Up

Cucumber Mojito

10 Cane Rum, Mojito Mix, muddled with Mint and Cucumber topped with 7-up

Caipirinha

Leblon Cachaça, Sugar, Lime and splash of Soda

Pama Veev

Veev, Pama Pomegranate Liqueur, splash of Pineapple

Mango Amore

Skyy Infusions Pineapple, Malibu Mango, Pineapple Juice and a dash of Amaretto and Mango Puree

Strawberry Mojito

10 Cane, Muddled Strawberries, Lime & Mint, Mojito Mix, topped with Soda

Blueberry Mojito

10 Cane, Muddled Blueberries, Lime & Mint, Mojito Mix, topped with Soda

Dragon Berry Mojito

Bacardi Dragon Berry, Muddled Lime & Mint, Mojito Mix, topped with Soda