

SPECIALTY DRINKS

ultimate bloody mary	14
ultimat vodka, sally's signature spicy bloody mary mix, garnished with cucumber, caperberry, and jumbo blackened shrimp	
blueberry mojito	12
stoli blueberi vodka, lime muddled with mint and blueberries, topped with soda	
sally's grand margarita	13
don julio reposado tequila, cointreau, sally's signature margarita mix, topped with grand marnier	
mitch's raspberry lemonade	13
absolut raspberri vodka, muddled raspberries and lemons, topped with soda	
cucumber crush	13
henrick's gin, freshly crushed cucumber, topped with gingerale	
sally's sunburn	11
tommy bahamas white rum, malibu rum, banana liqueur, fresh pineapple and cranberry juices	
chris' painkiller	14
meyers rum, mount gay rum, cruzan estate rum, malibu rum, fresh coconut and pineapple juice, topped with nutmeg	

*raw or undercooked food may be
hazardous to your health

please notify your server if you
have any food allergies

MARTINIS

rey's basil bomb	13
grey goose citron vodka, cointreau, muddled basil and strawberries, shaken with sweet & sour mix	
ruby red lemon drop	12
absolut ruby red vodka, cointreau, shaken with fresh lemon juice	
citrus in the city	13
grey goose l'orange vodka, cointreau, fresh lime, orange and cranberry juices	
mint condition	12
bailey's irish cream, crème de menthe, goldschlager, shaken with whipped cream	
espresso martini	12
absolut vanilla vodka, chilled espresso, kahlua, shaken	
chocolatini	12
godiva chocolate liqueur, absolut vanilla vodka, shaken with whipped cream	

an 18% gratuity will be added to parties of six or more

a \$3 charge will be assessed on split orders

WHITE STEMS

domaine chandon BRUT "RESERVE"	12
napa-sonoma, california	
moët & chandon BRUT "IMPERIAL"	19
champagne, france	
milz 180° REISLING	10
mosel, germany	
von buhl "armand" KABINETT REISLING	13
pfalz, germany	
la vis dipinti PINOT GRIGIO	10
trentino, italy	
ponzi PINOT GRIS	14
willamette valley, oregon	
bodega norton TORRONTÉS,	9
mendoza, argentina	
domaines schlumberger PINOT BLANC	10
alsace, france	
ferrari-carano FUMÉ BLANC	10
sonoma, california	
frostwatch "kismet" SAUVIGNON BLANC	13
bennett valley, california	
cakebread SAUVIGNON BLANC	15
napa valley, california	
cloudy bay SAUVIGNON BLANC	16
marlborough, new zealand	
pazo de barrantes ALBARIÑO	12
rias baixas, spain	
kunin "stolpman vineyards" VIOGNIER	14
santa ynez valley, california	
marc bredif VOUVRAY	11
loire, france	
yalumba "unwooded" CHARDONNAY	9
south australia	
sonoma-cutrer CHARDONNAY	14
russian river ranches, california	
saintsbury CHARDONNAY	12
carneros, california	
zd CHARDONNAY	16
california	
fisher "unity" ROSE	11
napa valley, california	

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RED STEMS

nautilus	PINOT NOIR	14
marlborough,	new zealand	
fleur de california	PINOT NOIR	11
carneros,	california	
the four graces	PINOT NOIR	16
willamette valley,	oregon	
david bruce	PINOT NOIR	19
russian river valley,	california	
hogue "genesis"	MERLOT	10
columbia valley,	washington	
clos du val	MERLOT	15
napa valley,	california	
leese-fitch	CABERNET SAUVIGNON	10
california		
arbios	CABERNET SAUVIGNON	15
alexander valley,	california	
frank family	CABERNET SAUVIGNON	19
napa valley,	california	
eponymous "macallister"	RED BLEND	14
sonoma valley,	california	
valentin bianchi "famiglia"	MALBEC	
	12	
mendoza,	argentina	
aramis	SHIRAZ	13
mclaren vale,	south australia	
plungerhead	ZINFANDEL	11
dry creek valley,	california	

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SALLY'S SAKE LIST REPRESENTS SOME OF THE FINEST SAKE FROM JAPAN. SAKE IS LISTED BY VARIETY, FOLLOWED BY THE "NIHONSHU-DO" OR "SAKE MATER VALUE" (SMV), RANGING FROM DRIEST (+) TO SWEETEST (-).

DAIGINJO

MADE WITH RICE THAT HAS BEEN MILLED TO REMOVE AT LEAST THE OUTER 50% OF THE ORIGINAL SIZE OF THE GRAINS. GENERALLY LIGHT, COMPLEX AND QUITE FRAGRANT.

harushika DAIGINJO, 720 ml 30
 smv: +2.5
 gekkeikan "horin" DAIGINJO, 300 ml 40
 smv: +2.0
 wakatake "demon slayer" 70
 DAIGINJO, 720 ml
 smv: +/-0

GINJO

MADE WITH RICE THAT HAS BEEN MILLED TO REMOVE AT LEAST THE OUTER 40% OF THE ORIGINAL SIZE OF THE GRAINS. LIGHT, FRUITY, REFINED.

ichishima HONJOZO, 720ml 60
 smv: +8.0
 meibo "midnight moon" 45
 JUNMAI GINJO, 500 ml
 smv: +4.0
 momokawa "diamond sapphire" 15
 JUNMAI GINJO, 200ml,
 smv: +4.0
 kasumi tsuru YAMAHAI GINJO, 300 ml 40
 smv: +3.0
 yuki no bosha, JUNMAI GINJO, 300 ml 30
 smv: +1.0
 gekkeikan, "black and gold" 50
 JUNMAI GINJO, 750 ml
 smv: +/-0
 rock sake "cloud" 38
 JUNMAI NIGORI, 375ml
 smv: -12.0

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MADE WITH RICE THAT HAS MILLED, TO REMOVE AT LEAST THE OUTER 30% OF THE ORIGINAL SIZE

JUNMAI

OF THE GRAINS. LIGHT, MILDLY FRAGRANT, EASY
TO DRINK

ohyama "big mountain", 20
JUNMAI, 300 ml
smv: +6.0

ichishima genshu, JUNMAI, 720 ml
20
smv: +4.0

ohyama "ginsuika", JUNMAI, 500ml
45
smv: +3.0

ichishima "silk deluxe", JUNMAI,
500ml 55
smv: -35

harushika "sparkling" JUNMAI
NIGORI, 30
300ml, smv: -80.0

KIJOSHU

DEEP SWEET AROMA OF HONEY AND MAPLE SYRUP HARMONIZED
WITH DRIED FRUITS AND NUTS. A RICH,
SWEET TASTE IS NICELY BALANCED WITH SAVORY
FLAVORS. MAKES AN EXCELLENT DESSERT SAKE.

hanahato, KIJOSHU, 500 ml 70
smv: -44.0

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APPETIZERS

seafood selection*	SMALL
42 / LARGE 80	
fanny bay oysters, shrimp, alaskan king crab legs and maine lobster, drawn butter, horseradish, mignonette, cocktail sauces	
crab cakes	16
jumbo lump blue crab, tomato relish and old bay aioli	
tempura fried shrimp	12
citrus zest aioli	
hand battered calamari	12
sweet chili sauce, pickled cucumber	
shiitake chicken spring rolls	10
carrots, daikon sprouts, cilantro dipping sauce	
pesto fries	6
basket of shoestring fries tossed with pesto	
domestic and international cheeses	
15	
homemade fruit and nut bread	

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STARTERS	edamame lightly salted	4
	miso soup seasonal vegetables	4
	wakame-seaweed salad	5
	sesame dressing	
	sunumono salad*	7
	japanese seafood ceviche	
tuna tartar* pinenuts, wasabi aioli	10	

SASHIMI	5 PIECES FOR 15	9 PIECES FOR 26		
	maguro*	tuna*	tai*	red snapper
	hamachi*	yellowtail*	hirame*	
	halibut	*sake*	salmon	hotate*
	scallop*	bincho*	albacore	*saba*
	mackerel			

NIGIRI	2 PIECES FOR 6	
	maguro* tuna	
	tai* red snapper	
	hamachi* yellowtail	
	hirame* halibut	
	sake* salmon	
	hotate* scallop	
	bincho* albacore	
	saba* mackerel	
	kani snow crab	
	ebi shrimp	
	ikura* salmon caviar	tobiko*
	flying-fish caviar	
	unagi bbq eel	
tamago japanese omelet		

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ROLLS

california sunset* 8
 snow crab, avocado and cucumber
 on the inside, rice and tobiko
 on the outside

spicy tuna, spicy tail, or spicy
 scallop* 8
 choice of tuna, yellowtail or
 scallop, with cucumber, scallion
 and kaiware on the inside, rice
 and shichimi on the outside

k's style philly* 8
 smoked salmon and cream cheese
 on the inside, rice, dill weed
 and capers on the outside

buddha 8
 roasted bell pepper, asparagus,
 cucumber, and yamagobo on the
 inside, rice and avocado on the
 outside, topped with kabayaki
 sauce and roasted sesame

bamboo 9
 bbq freshwater eel and cucumber
 on the inside, rice and sliced
 avocado on the outside, topped
 with kabayaki sauce and roasted
 sesame

omega 9
 grilled salmon skin, jalapeño,
 scallion, yamagobo and kaiware
 inside, rice and toasted sesame
 on the outside

domo* 10
 cucumber and kombu seaweed wrap
 on the inside, rice, mackerel,
 scallion and grated ginger on
 the outside

vampire* 12
 tempura salmon and albacore,
 tobiko, jalapeño, rice on the
 inside, nori, micro greens on
 the outside,
 roasted garlic ponzu

rainbow* 13
 avocado, cucumber, and tobiko on
 the inside, rice and a selection
 of seven different fish on the
 outside

kazoo* 14
 salmon, mango, avocado, red-leaf
 lettuce and rice on the inside,
 soy wrap on outside, topped with
 crushed pistachio

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dragon* 14
 shrimp tempura, cucumber, and tobiko on the inside, rice, freshwater eel, and avocado on the outside, topped with kabayaki sauce and roasted sesame

margarita* 14
 shrimp and asparagus on the inside, rice, albacore, ponzu, lime and jalapeño on the outside

zak 14
 shrimp, papaya, asparagus, red-leaf lettuce and rice on the inside, soy wrap on the outside, served with kimizu sauce

surf 'n turf* 15
 snow crab and asparagus on the inside, rice and seared beef tenderloin on the outside, topped with yuzu-pepper sauce

tanuki 15
 bbq fresh water eel, shrimp and avocado on the inside, rice and tempura bits on the outside, topped with kabayaki sauce and hot sauce

crunchy crab* 16
 fried soft shell crab, avocado, cucumber, tobiko, roasted sesame and rice on the inside, nori on the outside, topped with kabayaki sauce

carnivore* 16
 tuna, albacore, spicy crab, avocado and yamagobo on the inside, soy wrap on the outside, topped with ponzu sauce and hot sauce

voodoo* 16
 tempura-style albacore, shrimp, crab and shiso mix on the inside, rice, seared albacore, scallion and tobiko on the outside, topped with kabayaki sauce and toasted sesame

DESSERTS

chocolate crunch 9
macadamia nut brittle, valrhona
chocolate ganache, espresso
mousse, mango coulis
cheesecake beignets 9
coconut shavings, strawberry-
mint compote, citrus and
chocolate sauces
warm peach crisp 9
oatmeal crumble, vanilla bean
gelato lemon mousse cake 9
ladyfinger crust, fresh orange
segments, citrus sauce
banana and chocolate trifle 9
sponge cake, banana mousse,
hazelnut liqueur and banana
compote
trio of gelato 9
housemade selections, please ask
your server for available
flavors

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DESSERT WINE

EACH GLASS / 375ML BOTTLE GLASS BOTTLE

pacific rim REISLING "vin de
glacière" 8 32
columbia valley, washington

yalumba "museum" MUSCAT 11 44
south eastern australia

adelsheim PINOT NOIR "deglacé" 15
60

willamette valley, oregon

chateau clos-haut peyraguey 18
72

sauternes, france, 2005

bert simon herrenberg REISLING 19
76

beerenauslese, mosel, germany
2003

inniskillin VIDAL ice wine21 84
niagara peninsula, canada

PORTS

PRICE FOR EACH GLASS

justin "obtuse" CABERNET PORT
9

paso robles, california, 2009

fonseca tawny porto - "10 years
old" 11
oport, portugal

graham's six grapes "reserve
porto" 13
oport, portugal

sandeman tawny porto - "20 years
old" 14
vila nova de gaia, portugal

taylor fladgate first estate
"reserve porto" 15
vila nova de gaia, portugal

graham's "quinta dos malvedos"
1998 18
vintage porto, oport, portugal

graham's 2003 vintage porto
21
oport, portugal

SHERRIES

PRICE FOR EACH GLASS

dry sack sherry 9

solera olorosso sherry 10

tio pepe fino sherry 12

alvear dry amontillado sherry 14

COGNACS	PRICE FOR EACH GLASS	
	hennessy vs	10
	courvoisier vsop	12
	remy martin vsop	13
	martell cordon bleu	32
	remy martin xo	33
	hennessy xo	35
	hennessy paradis	48
	remy martin extra	75

SINGLE MALT SCOTCHES	PRICE FOR EACH GLASS	
	glenkinchie 10 year	12
	glenlivet 12 year	13
	glenfiddich 12 year	13
	balvenie 12 year	14
	glenmorangie 10 year	14
	macallan 12 year	14
	macallan 18 year	19

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