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WINE

	gl	btl
Cremant De Bourgogne Brut, FRA <i>crisp, bubbly; complements rich fish. pairs with hamachi crudo</i>	18	70
Saint-Hilaire Brut, FRA, 2021 <i>effervescent; cuts creamy, spicy. pairs with tex mex tuna nachos</i>	12	46
Kamptal Grüner Veltliner, AUT, 2023 <i>peppery, bright; balances richness. pairs with sesame broccolini</i>	15	58
Faisão Vinho Verde, Portugal, DOC <i>light, slightly fizzy; won't overpower. pairs with vegetable tempura</i>	8	30
House of Brown Chardonnay, CA, 2022 <i>rich, acidic; complements spice. pairs with nashville hot fish cake</i>	12	46
Two Mountain Riesling, WA, 2023 <i>sweet, acidic; tames heat. pairs with yuzu pepper wings</i>	13	50
Pratsch Niederösterreich Rosé, AUS, 2021 <i>versatile; handles rich, spicy. pairs with miso crawfish ramen</i>	11	42
Pullus Haložan Orange, Slovenia, 2023, 1000ml <i>bold, flavorful; complements richness. pairs with duck dipping noodles</i>	14	62
Tesselaarsdal Chardonnay, South Africa, 2021 <i>complex; savory pairing. pairs with chicken rice & gravy</i>		102
Ant Moore Estate Sauvignon Blanc, Marlborough, New Zealand, 2023 <i>herbaceous, acidic; complements fresh. pairs with sorghum ginger salad</i>	12	46
Shucks Pinot Blanc & Melon, CA, 2024 <i>unique blend; balances richness. pairs with japanese fried chicken</i>	17	64
Pegos Claro Vinho Tinto Castelão, PORT, 2022 <i>fruity; complements savory. pairs with lamb meatball skewers</i>	13	50
Camp Cabernet Sauvignon, North Coast, CA, 2022 <i>dry; complements rich meat. pairs with pork tonkatsu steak</i>	17	66
Dancing Crow Cabernet Sauvignon, North Coast, CA, 2022 <i>rich, bold red; complements hearty meat. pairs with pork tonkatsu steak</i>	18	70