

## Japanese Sake

### House Hot Sake

Kyoto, Japan

Fusion House Selection...\$4/bottle

### Purple Haze

House Hot Sake and Chambord raspberry liqueur...\$5/bottle

### Golden Haze

House Hot Sake and Grand Marnier orange flavored cognac...\$5/bottle

### Zipang Sparkling Sake GehkkeikanJunmai Kyoto, Japan

Lively and bright with hints of tropical fruits. Medium-bodied with a refreshingly light finish...\$12/bottle

### Black & Gold GehkkeikanJunmai California

Hints of honeydew, papaya, anise, and roasted nuts. Full bodied with a long, smooth finish...\$9/glass ...\$33/bottle

## Beers

### Sapporo

Japan

### Asahi

Japan

### Singha

Thailand

### Estrella Damm

Spain

### New Castle

England

### Samuel Adam's Boston Lager

Massachusetts

### Breckenridge Agave Wheat

Colorado

### Trumer Pils

California

### Bavaria Light

Holland

### Clausthaler (Non-Alcohol)

Germany

## California and Washington Wines

### Kobai Plum Wine

California white wine infused with plums. A traditional favorite with pan Asian cuisine ...\$5 Glass...\$15 Bottle

### Sterling Chardonnay

2008 Sonoma

A fresh fruit forward wine with lush pineapple, guava, and peach flavors complemented by toasty oak and vanilla. Good with Salad, creamy pasta, Seafood, pork and chicken....\$7.00/glass

### EdnaValleyChardonnay

2007 San Luis Obispo County

An amazing flavor of lush white peach and sweet spice with a crisp, clean finish. A fine accompaniment of our Sea bass Fillet and Thai Fried Prawns....\$11/glass...\$33/bottle

### Painted Hills White Zinfandel

2008 Sonoma

Sweet full bodied wine with essence of fruit....\$6.00/glass

### Chandon Brut Classic(Sparkling) 2008

Individual serve bottle...\$10/bottle

### Sterling Merlot

2006 Sonoma

A bright wine with essence of cherry, plum, coco with a hint of cinnamon spice. Good complement with Teriyaki chicken, Grilled lamb chops....\$7.00/glass

### Field Stone Merlot

2005 Alexander Valley

A deeply extracted full-bodied wine with a pleasingly long and lingering finish, complex with fruit notes of cherry and plum and supple tannins. A balanced match for our Beef and Mushroom Stir-Fry...\$38/bottle

### Sterling Cabernet Sauvignon

2006 Sonoma

A light bodied Cabernet with lush blackberry, cherry and black currant. A Lovely complement to our Fusion Steak and Baked lamb chops...\$7.00/glass

### AstraleeTerra -Arcturus Cabernet Sauvignon 2003 Napa Valley

A rich elegant blended wine from distinctive Cabernet grapes grown on Atlas Peak above the Napa Valley floor. Paired with our Fillet Mignon for heaven on Earth...\$55/bottle

**Stryker Cabernet Sauvignon** 2005 Alexander Valley

A rich, ripe approachable cabernet hand crafted from some of the finest vineyards in Sonoma County. Harmonize with Baked Lamb and Steaks...\$44/bottle

**Tolosa Pinot Noir** 2006 Edna Valley

A dry spicy Pinot Noir with Lean fruit essence. An exquisite offering with our Wild Asian Mushroom Pasta...\$42/bottle

**7 Deadly Zins Old Vine Zinfandel** 2007 Lodi Appellation

One of kind blend from 7 Old Vine Zins of Lodi's seven best vineyards. Sinfully delicious with our Fusion Ribeye...\$11/glass...\$35/bottle

**The Climber** 2005 Oakville

A robust blend of Merlot, Syrah, Zinfandel, Cabernet Sauvignon, and Petite Sirah from the Cliff Bar Family Winery...\$11/glass...\$28/bottle

**The Prisoner** 2007 Napa Valley

This jammy zinfandel blend will take you prisoner with one taste. One of Orin Swift Cellar's most spectacular wines...\$16/glass...\$65/bottle

**Hogue Reserve Chardonnay** 2006 Yakima Valley

Aromas of pear, peach, cream and oak. Rich and creamy with flavors of pear, vanilla and oak on the pallet with a creamy ripe pineapple finish. Pair with Fusion's Seabass Fillet...\$43 Bottle

## European Wine

**Bella Costa Pinot Grigio** 2007 Italy

A dry Italian Pinot Grigio with fruit character. Couple with our Mango Shrimp Salad for a light and refreshing experience...\$8/glass...\$25/bottle

**Esperto Pinot Grigio** 2008 Italy

An exquisite accompaniment with Fusion's Stir Fried Diver Scallops or Asian Lobster...\$38/bottle

**Moscato D'Asti** Italy

A sweet floral, fruitful and refreshing wine with hints of elderflower, acacia, pear and vanilla...\$28 Bottle

**Gran Gesta Cava** Spain

Sparkling with flavors of butterscotch, apple, pear and a touch of citrus. Sophisticated and well balanced as a result of 16 months of aging in the caves of Sant Sadurni d'Anoia...\$30 Bottle

**Batterieberg Detonation Reisling** 2007 Germany

A light bodied Reisling with a crisp citrus flavor. The perfect accompaniment with spicy dishes such as Fusion's Seafood and Vegetable Medley...\$11 Glass...\$28 Bottle

## South African Wines

**Bradgate Syrah** 2006

Flavors of violets and sweet plums with nuances of crushed red pepper. A spicy oak smokiness turns jammy in the finish...\$8 Glass...\$25 Bottle

## South American Wines

**Lapostolle Casa Sauvignon Blanc** 2008 Chile

This crisp full-flavored Sauvignon Blanc has fresh aromas and flavors of melon and citrus. The perfect match for Fusion's shellfish, seafood and spicy cuisine...\$10/glass...\$25/bottle

**Lapostolle Casa Merlot** 2007 Chile

Aged for six months in French oak barrels, this wine has red fruit flavors with intense aromas and lush texture...\$10/glass...\$30/bottle

**Alto3 Malbec** 2006 Argentina

A medium bodied wine made from organic grapes. Light raspberry and cherry to the taste turns to a toasty and spicy finish...\$11 Glass...\$28 Bottle

## Wines of New Zealand

**New Harbor Sauvignon Blanc** 2008 New Zealand

An enticing bouquet of citrus, passion fruit and guava with a crisp finish. A pleasant addition to Thai Fried Prawns and baked Lobster Tail...\$34/bottle

**New Harbor Pinot Noir** 2008 New Zealand

An elegant and complex wine with a nose of ripe raspberry and red cherry balanced with sweet flavors of cranberry and orange pekoe tea. Pair with Fusion's Lobster and Scallop Pasta...\$48/bottle