

**AHI TUNA SASHIMI**

*spicy avocado, crunchies*

3pc 13 | 5pc 21

**SALMON SASHIMI**

*cucumber & ginger*

3pc 12 | 5pc 20

**HAMACHI SASHIMI**

*grated radish, ponzu*

3pc 12 | 5pc 20

**OYSTERS ON THE HALF SHELL**

*kimchi cocktail sauce*

3pc 8

# cerise

**HOT MAME**

*edamame, bacon, ghost pepper*

7

**CRABBY PATTY**

*lemon, thai basil, sweet peas, kewpie mayo*

9

**BEEF SHORTRIB SLIDERS**

*pickled bunashimeji mushrooms, kale*

9

**VEGGIE SPRING ROLL**

*veggies, spicy potato, shiso*

8

**SHRIMP DUMPLINGS**

*yuzu butter sauce, cilantro*

8

**PORK & GINGER DUMPLINGS**

*lap chung xo sauce*

8

**JAPANESE "CHICKEN WINGS"**

*pickled plum sauce, togarashi chicken skin*

9

\*\*Consuming raw or undercooked meat, seafood or eggs may increase your risk for foodborne illnesses.\*\*

## LARGE OR SMALL

\$11 for an individual

\$55 for a pitcher (serves 4-6)

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### VIRGIN SUMMER CUP

*bombay gin, martini bianco vermouth, st. germain,  
lemon, raspberry, verbena, cucumber, sparkling  
lemon soda*

### TRADEWINDS PUNCH

*el dorado 151 rum, bombay dry gin, grapefruit, guava,  
lime, vanilla, saffron, ipa*

# cerise

## COCKTAILS

\$13

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### COOL DOWN

*milagro tequila, rhine hall mango brandy, lime, kaffir  
lime cordial*

### BEACH BETTY

*bacardi heritage rum, giffard crème de banane, lime,  
grenadine, coconut*

### SAKURA FIZZ

*belvedere vodka, bunny sparkling sake, sakura syrup,  
lemon, soda water*

### FAR EAST GIMLET

*grey goose vodka or bombay sapphire east gin, house  
yuzu-lime cordial*

### IACA

*veev acai liqueur, lime juice, st. germain,  
spiced rose syrup*

### THE BACK ALLEY

*old forester bourbon, choya plum wine, hayman's sloe  
gin, maraschino, dandelion & burdock bitters*

## SAKE 4OZ/8OZ

*Kirinzan Shuzo Classic* **11 /20**  
*Kikusui Shuzo, Junmai Ginjo* **14/28**  
*Banzai Bunny Sparkling (10oz bottle)* **25**

## BEER

*Wheat, Bell's Oberon* **\$6**  
*IPA, Deschutes "Fresh Squeezed"* **\$6**  
*Ginger Beer, Crabbie's* **\$7**  
*Kolsch, Metropolitan Krankshaft* **\$6**  
*Pilsner, Lagunitas* **\$6**  
*Lager, Stella Artois* **\$6**  
*Light, Bud Light* **\$5**

# cerise

## DRAFT WINES GLASS/CARAFE

*Red Blend, Beckman "Cuvee Le Bec," Santa Ynez Valley, CA, 2012* **12/60**  
*Sauvignon Blanc, Tangent, Edna Valley, CA, 2013* **10/50**  
*Rose, Workbook, Mendocino, CA, 2013* **9/45**

## GLASS/BTL WINES

### SPARKLING

*Brut, Chandon, Napa, CA* **11/55**  
*Brut, Moet Imperial, Champagne, France* **22/110**  
*Brut Rose, Veuve Cliquot, Champagne, France* **25/150**  
*Henriot Blanc de Blancs, Champagne, France* **160**  
*Blanc de Blancs, Ruinart, Champagne, France* **180**

## WHITE

- Torrantes, Colome, Salta, Argentina, 2013 11/55*  
*Sauvignon Blanc, Tangent, Edna Valley, CA, 2013 10/50*  
*Pinot Grigio, Charles Smith "Vino," Washington State, 2013 10/50*  
*Chenin Blanc, Secateurs, Swartland, South Africa 2013 12/60*  
*Chardonnay, Colterenzio Altkirsch, Alto Adige, Italy 2013 11/55*  
*Chardonnay, L'Oliveto, Russian River Valley, CA 2013 13/65*  
*Vinho Verde, Conde Villar, Portugal, 2013 10/50*

# cerise

## ROSE

- Triennes, Provence, France, 2014 12/60*

## RED

- Malbec, Ernesto Catena "Padrillos," Mendoza, Argentina, 2013 11/55*  
*Cabernet Franc, Domaine de Pallus "Messange," Loire Valley, France, 2013 12/60*  
*Cabernet Sauvignon Bench, Alexander Valley, CA 2011 13/65*  
*Pinot Noir, Rickshaw, California, 2013 11/55*  
*Barbera, Marchesi di Gresy, Piedmont, Italy 12/60*  
*Gamay, Villa Ponciago La Fleurie, Beaujolais, France 13/65*