

Amura's wines have been carefully hand selected to compliment the extensive and diverse Asian cuisine and flavors. For sushi lovers, Riesling makes a great pairing extracting the flavors of both the food and wine.



Beer

Japanese Beers

Asahi
Sapporo
Sapporo Black
Kirin (Large)
Kirin (Small)
Kirin Light

Import

Corona
Corona Light
Guinness
Heineken
New Castle
Stella Artois
Tucher

American Craft

Jai Alai
Lagunitas
Funky Buddha
Right on Red
Sierra Nevada

Domestic

Blue Moon
Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Sam Adams
Yuengling
O'Douls

**Voted One of the
"World's Finest Restaurants"
- By Zagat**

Interesting Whites and Reds

Graffigna, Malbec	8/31
Diseno, Malbec	9/35
Estancia, Zinfandel	9/35
Estancia Meritage	12/45
Beringer, White Zinfandel, California	8/31
Monkey Bay, Sauvignon Blanc	9/35
Nobilo, Sauvignon Blanc	9/35
Whitehaven, Sauvignon Blanc	11/43
Mc Williams, Shiraz	8/31

Champagne & Sparkling Wine

Korbel Brut, California (split)	8
Korbel Brut, California	35
Moet & Chandon, Imperial, France	70
Veuve Clicquot Brut, France	80
Dom Perignon	250

Riesling

Kendall Jackson "Vintners Reserve"	8/31
T Schmitt "Classic", Germany	9/35
Bartenura, Moscato, Italy	9/35
Hogue, Riesling, Johannesburg	9/35
Amura, Riesling, Mosel, Germany	9/35

Pinot Grigio

Trinity Oaks, California	8/31
Fontana Candida, Italy	8/31
Santa Margarita, Italy	12/45

Chardonnay

Trinity Oaks, California	8/31
Murphy Goode, Sonoma	9/35
Hess, California	9/35
Kendall Jackson "Vintners Reserve"	10/39
Clos du Bois, Sonoma	10/39
Napa Cellars, Napa, California	12/45
Sonoma Cutrer, Russian river	12/45
William Hill, Napa, California	13/51
Cakebread, Napa, California	100

Pinot Noir

Cellar #8, California	8/31
La Crema, Monterey	9/35
Mark West, Central Coast	10/39
Rodney Strong, Russian River	11/43
Willamette Valley "Whole Cluster"	14/55

Merlot

Trinity Oaks, California	8/31
Burgess, Napa, California	10/39
Rutherford Ranch, Napa, California	9/35
Sterling, Central Coast	12/45
Clos du Bois, Sonoma	12/45
Markham, Napa, California	12/45
Duckhorn, Napa, California	125

Cabernet Sauvignon

Trinity Oaks, California	8/31
Raymond Collection, California	8/31
Max by Errazuriz, Chile	9/35
Michael David "Freakshow", Lodi	10/39
Josh, Joseph Carr	10/39
Kenwood Six Ridges	10/39
Silver Palm, California	12/45
Rodney Strong, Alexander Valley	12/45
Napa Cellars, Napa, California	12/45
Franciscan, Napa, California	13/51
Hess, Napa, California	15/59
William Hill, Napa, California	60
Chateau Montelena, Napa, California	75
Frog's Leap, Napa, California	150
Silver Oak, Alexander Valley	180
Far Niente, Napa, California	210

Featured Cocktails,

and Martinis

The Absolut Green Dragon

Absolut Vanilla Vodka, Melon Liqueur, & Pineapple Juice,
Lime Juice, and Simple Syrup
\$11



Suntory Japanese Whiskey Sour

Premium blend Japanese whiskey with flavors of apple,
vanilla, pear, walnut, & green tea. Served on Ice with
Lychee Juice & Sour Mix.
\$10

Amura's Signature Martinis

All Martinis - \$10.50

Amura Oral Fixation

Coconut Rum, Crème de Banana, Pineapple Juice,
& Cranberry Juice

Appletini

Vodka, Sour Apple Pucker, & Sweet & Sour Mix

Berry Berry Good Martini

Vodka, Chambord, Sprite, & Lemon Juice

Blueberry Lemon Drop Martini

Blueberry Vodka, Sour Mix, Blue Curacao

Blue Hawaiian Martini

Malibu, Blue Curacao, & Pineapple Juice

Cosmopolitan Martini

Vodka, Triple Sec, Cranberry Juice, & Lime Juice

Caribbean Surfer

Malibu, Crème de Banana, & Pineapple Juice

Chocolatini

Vodka, Crème de Cocoa, Irish Cream, & Cream

Key Lime Pie Martini

Whipped Vodka, Lime Juice, Simple Syrup, Cream,
with a crushed Graham Cracker Rim

Lemon Drop Martini

Citrus Vodka & Sour Mix, with a Sugar Rim

Plum Blossom Martini

Champagne & Plum Wine

Summer Romance Martini

Vodka, Watermelon Pucker, Sweet & Sour, & a Splash of Grenadine, with a Sugar Rim

Tropical Lifesaver

Citrus Vodka, Midori, Orange Juice, & Pineapple Juice

Sake Menu

Sake is Japan’s greatest cultural export. Sake quality is determined by rice variety, climate, water quality, and production technique. Our sake offerings have been specifically selected to pair perfectly with our world class sushi, hibachi, and modern and delicious main dining dishes.



Our portfolio of ultra-premium Jizake is exclusively procured from independent producers. All are handcrafted utilizing perfected traditional techniques passed down through generations of brewers. Our offerings are of the highest caliber.

This specialized ultra-premium selection is a testament to Amura’s expertise, foresight, and unrelenting focus on customer service.

We are proud to offer you our tradition of unremitting excellence.



Exceptional Premium Sake

Jizake Tenzan

35

Jizake Tenzan is made from highly refined Saikai No. 134 rice that undergoes extreme scrutiny for sake brewing suitability. It is best enjoyed chilled or on the rocks. Rich, heavy, yet slightly dry, with a distinctive sake flavor.



Karatamba

2

Moderate melons and fruity aroma. Medium body with a dry texture. Slight pineapple flavor with a medium sweet finish.



Wasuremono

It is made using a rare process called Yamahai, which means that the brewer uses native yeasts. It has a rich rice flavor with notes of melon and has a fairly lengthy finish. Sake lovers will enjoy this very much.



TY KU SUPER Premium "Black" 330ml: 38/ 750ml: 58

A Super Premium Junmai Ginjo sake, hand crafted in the traditional Japanese method, produced for the palate of the sophisticated sake enthusiast. Polished 40%.



Kurosawa from Nagano 30

Traditional Sake. Made using the rare Kimoto method, this sake is very approachable and flexible. Quite good chilled, but it really blossoms at room temperature or gently warmed which brings out more richness on the palate. Smooth and Dry.



Momokawa Pearl 16/37

Creamy, rich and filled with intense tropical flavors like coconut and banana, Momokawa Pearl is the number one Nigori Genshu for a reason. It's unexpected, undiluted, and minimally pressed to retain its hearty rice flavors.

Premium Filtered Sake



Momokawa Diamond 16/37

Balance is a delicate practice exhibited in Momokawa Diamond. It is neither overly dry nor too fruity. Integrated layers of earthy minerals and gentle fruit notes allow your taste buds to explore the diversity of saké while remaining focused on the glass in hand.

Flavored Sake



Takara Plum Wine 9/65

Takara Plum is a rich, sweet and aromatic plum wine. The plum flavor used for this product is based on "Ume", a special plum cultivated in Japan that has a tart flavor. It is made from premium white wine with natural plum flavor. Serve it chilled or on the rocks.



Ozeki Dry

A Dry, smooth rich sake made with from the finest ingredients

9



Asian Pear Sake 14/32

Made from rice and the Sansuya fruit, this Sake is soft, fruity and great for the beginner or expert Sake drinker.



House Sake 9/18

or

Purple Haze Sake 10/19



The Berry of Pomegranate 22

Pomegranate Sake, fruity, very soft with a long lingering finish, will leave you wanting more.



Unfiltered Nigori Sake



Sho Chiku Bai: Unfiltered

11

Sho Chiku Bai is a Nigori Sake which is the sweetest of all types of sake. It is especially delicious with very spicy foods. The bottle should be shaken each time before pouring due to the high rice content that settles in the bottom of the bottle. Bold and sweet with a rich and robust flavor.



Bok Bun Ja Joo 23

Korean black raspberry wine, unfiltered, fruity, great with sushi or by itself.

www

Sparkling Sake

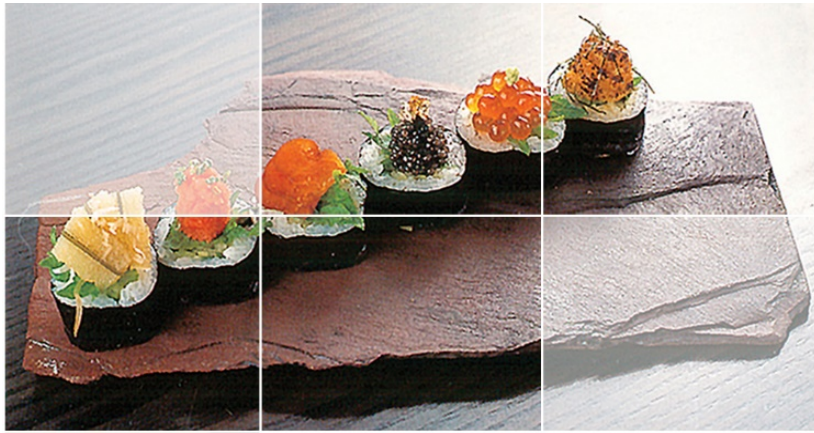


Zipang

Naturally carbonated sake, which is produced using special techniques. Zipang is a sweet yet

13

refreshingly light in flavor. Serve chilled.



AMURA



You can take your Amura favorites
anywhere. Just give us a call
and we would be happy to help you
with your order.

Call us for further details.

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