

**ABOUT THE MENU**

Welcome to Hiro 88. We take great pride in providing you with the most complete dining experience possible. Part of that experience includes drinks.

We have assembled what we believe to be an outstanding list of libations for you to choose from. As you look at our menu please make note of the pairings section, which will help you decide what drinks might best compliment your meal. If you are unfamiliar with any of the options, please let your server know and we will be happy to assist you.

Thank you for choosing to dine at Hiro 88. From our family, we offer you the most sincere thanks.

**PAIRING RECOMMENDATIONS**

Please keep in mind that these are general guidelines. There are exceptions to every rule, however these will point you in the right direction as to what we may recommend to you. If you have a particular request for a pairing please let your server know and we will assist you.

Food Choice	Recommendations
<b>Raw Sushi</b>	Sake, Sauvignon Blanc, Riesling, Pinot Grigio, Wheat/White Beers
<b>Cooked Sushi w/ Sauces</b>	Sake, Chardonnay, Pinot Noir, Wheat/White Beers
<b>Chinese Entrées</b>	IPA, Hard Cider, Lager, Pinot Noir, Zinfandel, Viognier, Red and White Blends
<b>Beef</b>	Pinot Noir, Zinfandel, Merlot, Cabernet Sauvignon, Red Blends
<b>Chicken</b>	Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, White Blends
<b>Seafood</b>	Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, White Blends

## COCKTAILS

### **Mojito / Mango Mojito**

bacardi rum/mango infused rum, fresh mint, sugar, fresh lime, soda 7.88

### **Raspberry Wisp**

citron vodka, finest call sour, raspberry purée 7.88

### **Make It Rain**

rain organic cucumber & lime infused vodka, agave nectar, sour, fresh mint & cucumber 7.88

### **Pink Elephant**

limoncello, citrus vodka, cranberry juice, soda, fresh mint & lemon 7.88

### **Jalapeño Popper**

anejo tequila, agave nectar, pineapple juice, muddled jalapeño & cucumber, sprite 9.88

### **SpaTini**

citron vodka, finest call sour, fresh mint & cucumber 7.88

### **Melonade**

citron vodka, melon liquor, finest call sour & soda 7.88

## HOUSE MARTINIS

### **Ginger Drop**

infused ginger vodka, fresh ginger, fresh mint, fresh lemons, finest call sour, candied ginger 7.88

### **Jimmy Hendricks**

hendricks gin, finest call sour, orange juice, syrup, raspberry purée 7.88

### **Princess**

uv blue raspberry vodka, pineapple vodka, finest call sour, pineapple juice 7.88

### **Hypnotiq**

hypnotiq pineapple vodka, pineapple juice 8.88

### **Cosmo**

hangar one citron vodka, triple sec, cranberry juice 7.88

### **Lemon Drop**

citron vodka, triple sec, fresh lemons, finest call sour, sugar-rimmed martini glass 7.88

### **Purple Kimono**

vodka, chambord, triple sec, finest call sour, cranberry juice 7.88

### **Red Sun**

crown royal, peach schnapps, triple sec, cranberry juice 7.88

### **Cucumber Martini**

effen cucumber vodka, simple syrup, soda 8.88

### **Mai Tai Tini**

coconut rum, dark rum, orange & pineapple juices, grenadine 7.88

### **Saketini**

onikoroshi sake, hangar one lime vodka, triple sec, finest call sour 7.88

### **Chocolate Cake**

uv cake vodka, bailey's & cola 8.88

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## BEERS

### DOMESTIC BEERS 3.00

Bud Light

Budweiser

Michelob Ultra

Miller Light

### IMPORT BEERS 4.00

Corona

Tsing Tao

Guinness

Fat Tire

Lucky Bucket Lager

Odell IPA

Sam Adams

Original Sin Cider

### IMPORT LARGE FORMAT 6.50

Asahi

Sapporo

Kirin Ichiban

### CRAFT BEERS (ALL LARGE FORMAT)

Rogue Hazelnut Ale 9

Saison Dupont 15

Rogue Morimoto Soba Ale 9

Delirium Nocturnum 15

Rogue Brutal IPA 11

Houblon Chouffe Dobbelen IPA 15

Hitachino White 15

Original Sin Craft Cider 15

## **ABOUT SAKE**

The closest comparison you could make to sake with conventional liquors would be to call sake a “rice wine.” Although sake is not technically a wine for many reasons, it contains approximately the same amount of alcohol as wine (roughly between 12-16%) and is served in similar size vessels. There are two major categories of sake, fortified (Honjozo) and pure rice (Junmai) sake. Pure rice sake can only be made with four ingredients, water, rice, yeast, and koji-kin. Fortified sake has the same four ingredients as pure rice sake, but a little brewer’s alcohol is added at the end for flavoring.

Sake is the perfect compliment to any meal containing sushi or fish. Its delicate flavor and aromas also pair well with almost any seafood or lightly seasoned meal. Different types of sake, such as junmai, junmai ginjo, or junmai daiginjo all have their own flavor profile. Everything from light citrus, to rich crème to cashews and banana can be experienced in well-balanced sake. For pairing suggestions please ask your server for assistance. We would love to share our passion for sake with you.

## SAKE

### PREMIUM SAKES

#### Genbeisan No Onikoroshi, Honjozo

light & dry, smooth aftertaste  
carafe 7.95  
large carafe 12.95

#### Kuromatsu Hakushika, Junmai

rich with smooth aftertaste  
720ml bottle 25.00

#### Suehiro Densho Yamahai, Junmai

hints of hay & smoke  
carafe 9.95  
large carafe 14.95

#### Kubota "Senjyu", Honjozo

full-bodied, smooth, touches of clove & nutmeg  
carafe 11.00  
large carafe 17.50  
720ml bottle 44.00

#### Shirakabegura, Junmai

smooth, fruity with crisp, dry finish  
carafe 8.75  
large carafe 14.00

#### Gekkeikan, Junmai Nigori

fruity, full-bodied, unfiltered  
300ml bottle 14.00

#### Hakkaisan, Junmai Ginjo

dry & spicy with flavors of stewed apples, toasted nuts, & wood  
720ml bottle 72.00

#### Kikusui, Junmai Ginjo

aroma of rose & mandarin orange, beautiful citrus flavors, clean crisp finish  
carafe 14.00  
large carafe 18.00  
720ml bottle 55.00

### DAIGINJO / JUNMAI DAIGINJO

#### Hakutsuru Sho-Un, Junmai Daiginjo

fresh rice & fruit aromas & mellow palate with a pleasant dry finish  
720ml bottle 45.00

#### Kikusui, Junmai Daiginjo

subtle floral aroma with hops & walnut shell flavor  
720ml bottle 90.00

#### Kan Chiku, Junmai Daiginjo

well-balanced, sweet & dry taste, handmade from one of the oldest breweries  
carafe 20.00  
large carafe 25.00  
720ml bottle 75.00

#### Kubota "Hekijyu", Junmai Daiginjo

nutmeg, stewed pear, & grape flavor with ripe pear, brandy, & sugar cane on the nose  
720ml bottle 85.00

#### Kubota "Manjyu", Junmai Daiginjo

honeysuckle aroma with flavors of fuji apple & spiced tart pear  
720ml bottle 125.00

### SAKE FLIGHTS

#### Super Sake Flight

2oz tasting portions of Kan Chiku, Suehiro Densho Yamahai, Gura, & Kubota "Senjyu" 15.88

#### The Sake Flight

2oz tasting portions of Genbeisan No Onikoroshi, Suehiro Densho Yamahai, Gura, & Kubota "Senjyu" 12.88

## OVERVIEW OF VARIETALS

### *REDS*

#### **CABERNET SAUVIGNON**

Rich bold flavors usually centering around cedar, spice, chocolate, tobacco & dark fruits embody this varietal. Its texture is typically strong & bold with a big mouth feel & strong finish. Pairs well with steak & other dishes with high fat content. Try our Teriyaki Steak or Salmon Plank.

#### **SHIRAZ/SYRAH**

Shiraz is robust & fruit forward, often described as “both ripe & smooth.” Typical flavors include jam, blueberries, dark cherry & preserves. The primarily Australian wine is strong, but less tannic than a Cabernet. Shiraz pairs well with any of our Chinese entrees, steak, & more seasoned dishes featuring chicken or fish, like our Salmon Plank.

#### **MERLOT**

With a body in the medium to light range, Merlot features good up-front flavor & a lighter finish. Its flavors include berry, currant & plum. This versatile wine can accompany most any meal of chicken, shrimp, fish or beef.

#### **PINOT NOIR**

Best described as light. Flavors range dramatically from sweet & fruit-forward to light & floral. Flavor notes include cherry, raspberry, or other pitted-fruits. Because of its lightness, it is one of the few reds that pairs well with sushi, as its flavors do not overwhelm as Cabernet, Merlot, or Zinfandel would. Chicken & fish also pair very well with this varietal.

#### **MALBEC**

Prominently produced in South America, Malbec is spicy & forward. Aromas of cedar, black/white pepper, bell pepper, & even leather can be coaxed out of this grape. Malbec is typically blended to mellow out the forward characteristic of this wine. Pairs well with beef dishes like Teriyaki Steak, Mongolian Beef, or Yin’s Chicken.

#### **ZINFANDEL**

Full-flavored, with raspberry, blackberry, cherry, plums, raisins, spice & black pepper all wrapped around various intensities of oak make up this varietal. Not to be confused with White Zin (a pinkish blend), Zinfandel is dark red in color with mid-level tannins & intensity. Pairs well with heavily seasoned dishes like our Salmon Plank, Sesame Chicken, or Braised Shrimp.

## WHITES

### CHARDONNAY

Widely accepted as the boldest of white wines, Chardonnay exhibits aromas of green apple, butter, & oak. With a strong flavor & mouth feel, this wine is best reserved for meals which include heavy sauces & seasoning.

### PINOT GRIGIO

Light & showing mineral content, this wine contains dry flavors from the grounds where it was planted. With citrus notes, it pairs well with light fish & poultry. Try the Milton's Chicken or the Chilean Sea Bass.

### SAUVIGNON BLANC

Citrus fruit abounds in this wine. From the start the diner smells grapefruit, lemons & lime. The wine is more acidic than most & pairs well with any sort of raw fish. We recommend any sashimi, nigiri & most all fish items.

### RIESLING

Typically a sweeter wine, Riesling pairs well with most dishes. It's main flavors include honey, apple, pear & spice.

### VIOGNIER

One of the most floral of varieties. Viognier is found blended with Shiraz & other grapes to add aroma. On its own, you will find ripe melon, pitted fruits & floral scents. Pairs well with most white meats & items with sweet seasonings. The Crispy Garlic Beef or Szechwan Scallops would be ideal options.

## WINES

### HIRO 88 BLENDS

#### HIRO 88 Red Blend

Cabernet Sauvignon, Old Vine Zinfandel, Petite Syrah  
glass 7.00  
bottle 28.00

#### HIRO 88 White Blend

Sauvignon Blanc, Viognier, Chardonnay  
glass 6.50  
bottle 26.00



### ABOUT OUR BLENDS

Hiro 88 is proud to offer our very own red and white blends from California. We have paid special attention and formulated our wines to pair well with foods you will find on our menu. If you would like to try a sample, please let your server know and we would be happy to accommodate you.

## SPARKLING

	Glass	Bottle
Martini & Rossi Asti, Italy (187ml)	5	
Mumms Prestige Brutt		37
J Champagne, Russian River		55
Veuve Clicquot Champagne, France		90
Perrier Fleur Brut Champagne, France 2004		256
Cristal Champagne, France 2005		314



## INTERESTING WHITES

Glass Bottle

Beringer White Zinfandel, California 2011	6	24
Pine Ridge Chenin Blanc Viognier, Clarksburg 2011	7	28
Chateau St. Michelle Saint M Riesling, Germany 2011	7	28
Coppola Sofia Riesling, Monterey 2011	8	32
Zaca Mesa Viognier, Santa Ynez 2009		35
Caymus Conundrum, California 2011		40

## CHARDONNAY

Glass Bottle

Beringer Stone Cellars Chardonnay, California	6	24
Kendall Jackson Chardonnay, California 2010	7	26
Bandwagon Chardonnay, Monterey 2010	8	32
Sonoma Cutrer Chardonnay, Sonoma 2011	9	36
Neyers Chardonnay, Carneros 2011	11	44
Domaine Drouhin Chardonnay, Oregon		48
Hendry "Barrel Fermented" Chardonnay, Napa 2009		52
Rombauer Chardonnay, Carneros 2011		54
Beringer Private Reserve Chardonnay, Napa 2010		55
Jordan Chardonnay, Sonoma 2010		55
Cakebread Chardonnay, Napa 2010		68
Chateau Montelena Chardonnay, Napa Valley 2009		70
Paul Hobbs Chardonnay, Russian River 2010		77
Ramey Ritchie Chardonnay, Sonoma Coast 2008		100
Pahlmeyer Chardonnay, Napa 2010		105

*Find our overview of varietals on pages 6 & 7*

## PINOT GRIGIO / PINOT GRIS

Glass Bottle

Banfi San Angelo Pinot Grigio, Montalcino 2010-11	7	28
Joel Gott Pinot Gris, Willamette Valley 2012	8	32
J Pinot Gris, Sonoma 2011	9	36

## SAUVIGNON BLANC

Glass Bottle

Oyster Bay Sauvignon Blanc, Marlborough 2012	7	28
Crossings Sauvignon Blanc 2011	8	32
Kim Crawford Sauvignon Blanc, Marlborough 2011-12	9	36
Frog's Leap Sauvignon Blanc, Napa 2011		33
Cakebread Sauvignon Blanc, Napa 2011		52

## SYRAH / SHIRAZ / PETITE SYRAH

Glass Bottle

Hogue Genesis Syrah, Columbia Valley 2009	8	32
Mollydooker Blue Eyed Boy Shiraz, Australia 2010	13	52
Michael David Petite Petite 2010		30
Mollydooker The Boxer Shiraz, McLaren Vale 2010		44
Two Hands Angel's Share Shiraz, McLaren Vale 2011		52
Elyse Syrah, Napa Valley 2005-06		53
Zaca Mesa Bear Block Syrah, Santa Ynez Valley 2008		80
Ramey Ritchie Syrah, Sonoma Coast 2006		89
Two Hands Bella's Garden Shiraz, McLaren Vale		90
Krupp Brothers Black Bart Syrah, Napa 2006		105

**PINOT NOIR**

	Glass	Bottle
Masked Rider Pinot Noir, Sonoma 2011	8	32
Mark West Pinot Noir, California 2010	9	36
Row 11 Pinot Noir 2007	10	40
Chamisal Pinot Noir, Edna Valley 2011	11	44
Wild Horse Pinot Noir, Napa 2011		34
Montinore Pinot Noir, Willamette Valley 2011		41
Argyle Pinot Noir, Willamette Valley 2011		46
Rex Hill Pinot Noir, Oregon 2010		48
Witness Tree "Estate", Willamette Valley 2010		49
Duckhorn Migration Pinot Noir, Napa Valley 2010		55
J Pinot Noir, Russian River 2010		57
Etude Pinot Noir, Napa 2009		60
Rex Hill Reserve Pinot Noir, Oregon 2007-09		62
Willakenzie Pinot Noir, Willamette Valley 2009-10		62
Belle Glos "Clark & Telephone" Pinot Noir, Santa Barbara 2011		62
Paul Hobbs Pinot Noir, Russian River Valley 2010-11		81
Duckhorn Golden Eye, Mendocino 2009		85
Domaine Serene Evenstad Rsv, Oregon 2008-09		87
Jayson Pinot Noir, Sonoma Coast 2010		95

**MERLOT**

	Glass	Bottle
Angeline Merlot, Sonoma 2011	8	32
Rodney Strong Merlot, Sonoma 2009		29
Columbia Crest Horse Heaven H3, Columbia Valley 2010		30
Mollydooker Scooter, McLaren Vale 2011		44
Twomey Merlot, Napa 2008		60
Duckhorn Merlot, Napa 2009		69

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## CABERNET

Glass Bottle

Beringer Stone Cellars Cabernet, California	6	24
Motos Liberty Cabernet, California 2008	8	32
Broadside Cabernet, Paso Robles 2010-11	9	37
Mt. Veeder, Napa Valley 2010-11	11	44
Joel Gott 815 Cabernet, California 2010-11		30
Black Stallion Cabernet, Napa Valley 2009		39
Coppola "Director's Cut" Cabernet, Alexander Valley 2010-11		40
Mollydooker Maitre D, McLaren Vale 2010-11		44
Justin Cabernet, Paso Robles 2010		46
Beringer Knights Valley Cabernet, Napa 2010		48
Simi Landslide Cabernet, Sonoma 2008-09		55
Steltzner Cabernet, Stags Leap District 2006		60
Hall Cabernet, Napa 2009-10		65
Honig Cabernet, Napa Valley 2010		65
Heitz Napa Cabernet, Napa Valley 2007-08		73
Jordan Cabernet, Alexander Valley 2008		80
Mollydooker Gigglepot Cabernet, McLaren Vale 2010		84
Michael-David Rapture Cabernet, Lodi 2010		85
Joseph Phelps Cabernet, Napa 2009		85
Justin "Isoceles" Cabernet, Paso Robles 2009		90
Stag's Leap "Artemis", Napa 2010		90
Chateau St. Jean Cinq Cepages, Sonoma 2007		96
Silver Oak Cabernet, Alexander Valley 2008		100
Cakebread Cabernet, Napa 2009		110
Etude Cabernet, Napa 2007		111
Paul Hobbs Cabernet, Napa 2009-10		117
Krupp Brothers "The Doctor" Cabernet, Napa Valley 2006		131
Stag's Leap "Fay" Cabernet, Napa 2009		150
Beringer Private Reserve Cabernet, Napa 2008		182

**MALBEC**

Glass Bottle

Alto del Plata Malbec, Mendoza Argentina 2011	8	32
Llama Malbec, Argentina 2011		32

**ZINFANDEL**

Glass Bottle

4 Vine Zinfandel, Paso Robles 2009	7	28
Seghesio Zinfandel, Sonoma 2010	10	40
Charles Krug Zinfandel, Napa Valley 2008	10	40
Ridge Zinfandel East Bench, Sonoma		42
Orin Swift "Saldo" Zinfandel, California 2010		51
Rombauer Zinfandel, Carneros 2010		53
Elyse Morisoli Vineyard Zinfandel, Napa 2007		57
Michael David Lust Zinfandel, Lodi 2009		62
Cakebread Zinfandel, Red Hills Lake County 2009		78

**BLENDS**

Glass Bottle

Troublemaker Blend, Paso Robles	8	32
Stella Maris Blend, Napa Valley 2008		48
Girard Artistry Blend, Napa Valley 2005		59
The Prisoner, Napa 2011		71
Conn Creek Anthology Blend, Napa Valley 2008		80
Jayson Red, Sonoma Coast 2010		90
Orin Swift "Papillion", California 2009		91
Pahlmeyer Proprietary Red, Napa 2009		174
Joseph Phelps Insignia, Napa 2009		272

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