Zest
JAPANESE CUISINE

Perfect Marriage of

Wine
&
Japanese Cuisine

We are the very first Japanese restaurant in Vancouver to implement a refined wine program with a focus on diversification, current trends and food pairing. This has been recognized by Vancouver Playhouse International Wine Festival Awards from 2008 to the present.

Our modern Japanese cuisine is executed with pride, passion and flair based on traditional methods utilizing the finest local ingredients around British Columbia.

To harmonize the intricate and delicate flavour of Japanese cuisine, we carefully hand-select wines from all over the world.
We also continue to place our effort into introducing small boutique wineries from British Columbia through our monthly features.

It is our pleasure to assist you in any way for your enjoyable dining experience at Zest. Please do not hesitate to ask any question.

Beer

<Small >

Granville Island Brewing - Lager – Vancouver B.C.	6
Steam Whistle Pilsner – Toronto, ON	6
Parallel 49 "Gypsy Tears" Ruby Ale – Vancouver, B.C.	6
Kona Brewing "Castaway" I.P.A. – Kona, Hawaii	6
Kirin Ichiban -Lager	6
Asahi - Black	6

<Large>

Sapporo	10
Asahi	10
Orion Premium - Okinawa, Japan	11
Driftwood Crooked Coast Ale - Victoria, B.C.	11
St, Peter's - Gluten Free Beer (500ml)- U.K.	11
Echigo Koshihikari Rice Beer (500ml) - Niigata, Japan	12
Rouge Morimoto Imperial Pilsner (750ml) - Oregon, U.S.A.	24

Sparkling Wine

Anna Spinato organic Prosecco Brut mini N/V 200ml Veneto,Italy	12
Segura Viudas Cava Gran Cuvee Reserva Catalunya, Spain	54
Blue Mountain Brut Rose (11) Okanagan Falls, B.C.	64
Veuve Clicquot Brut N/V 375ml Champagne, France	72
Le Mesnil Blanc De Blancs Grand Cru Brut N/V Champagne, France	110
Taittinger Brut Reserve N/V Champagne, France	132

Rose

	2oz	Gl	1/2L	Bt
Okanagan Crush Pad "Haywire" Gamay Noir Rose (14) Summerland, B.C.	3.8	8.5	28	42
Domaine Lafond Tavel "Roc-Epine" (14) Rhone Valley, France				48

White Wine

By the glass

	2oz	Gl	1/2L	Bt
Gruen Riesling (13) Rheingau, Germany	3.5	8.0	25	38
Di Lenardo Pinot Grigio (14) Venezia Giulia, Italy	3.8	8.5	28	42
Kanazawa "Nomu" (13) Viognier / Semillon/ Muscat Blanc Naramara, B.C.	3.8	8.5	28	42
Ata Rangi Sauvignon Blanc (13) Martinborough, New Zealand	4.2	9.5	31	46
Delicato Familly "First Press Chardonnay"(12) Napa Valley, California	5.0	11	36	52

By the bottle

Thornhaven Gewurztraminer (14) Summerland, B.C.	38
Blue Mountain Pinot Blanc (14) Okanagan Falls, B.C.	41
Le Chant de la Mer Muscadet sevre et maine (12) Loire Valley, France	41
Laurenz und Sophie "Singing" Gruner Veltliner (13) Niederosterreich, Austria	42
Kettle Valley Pinot Gris (13) Naramata, B.C.	46
Road 13 Old vines Chenin Blanc (14) Oliver, B.C.	48
Kentia Albarino (13) Rias Baixas, Spain	52
Tantalus Riesling (14) Kelowna, BC	54
Matteo Correggia Roero Arneis (12) Piemonte, Italy	58
Meyer Familly Tribute "Pat Quinn" Chardonnay(13) Okanagan Falls, BC	62
William Fevre "Champs Royaux" Chablis (13) Burgundy, France	64
Priest Ranch Grenache Blanc (12) Napa Valley, California	72
Zinck Riesling Grand Cru "Pfersigberg" (12) Alsace, France	84
Tyrrell's Vat1 Semillon (10) Hunter Valley, Australia	104
Flowers "Sonoma Coast" Chardonnay (13) Sonoma, California	128
Olivier Leflaive Meursault Les Narvaux (10) Burgundy, France	144

Red Wine

By the glass

	2oz	Gl	1/2L	Bt
Fontanafredda "briccotondo" Barbera (13) Piemont, Italy	3.8 /	8.5 /	28 /	42
Henry Lagarde Malbec (12) Mendoza, Argentina	4.2 /	9.0 /	30 /	44
Spierhead Pinot Noir (14) Kelowna, B.C.	4.5 /	10 /	33 /	49

By the Bottle

Tabali Reserva Pinot Noir (13) Limari Valley, Chile	42
Vinos de Finca Losada Mencia (09) Bierzo, Spain	46
Pentage Syrah (12) Skaha Bench, BC	48
Kestrel Merlot (11) Yakima Valley, Washington	54
Paddy Borthwick "Paper Road" Pinot Noir (10) Wairarapa, New Zealand	56
La Crema Pinot Noir (12) Sonoma Coast, California	58
J.P.Brun Terres Dorées Moulin A Vent (11) Beaujolais, France	60
Orofino "Scout Vineyard" Cabernet Sauvignon (12) Cawston, B.C.	62
Josef Chromy Pinot Noir (13) Tasmania, Australia	74
Et Fille Pinot Noir (11) Willamette Valley, Oregon	82
Montevertine (07) Sangiovese/Canaiolo/Colorino Tuscany, Italy	102
Black Hills "Nota Bene" (12) (13) Cabernet Sauvignon/Merlot/Cabernet Franc Oliver, BC	112
Vincent Girardin VieilleVignes Chambolle-Musigny (09) Bourgogne, France	119
Chateau Soutard Grand Cru Classe (06) Saint-Emillion, France	132
Albino Rocca Ronchi Barbaresco (10) Piemont, Italy	144

Dessert Wine

	2oz / Bt
Pentage Late Harvest Viognier (11) 375ml Skaha Bench, B.C.	8 / 44
Warre's "Otima" 10 year Tawny Port(n/v)500ml Douro, Portugal	9 / 60

Sake – rice wine

Sake is brewed from water, rice, yeast & koji . Sake still requires the constant attention of the Toji (brew master) and during brewing season, he(or she) constantly adjusts the many variables that result in Sake. Influenced by skill and sculpted by nature, Sake embodies a combined artistry that delights the palate with delicate flavours & intoxicating aroma.

Sake grades are determined by the quality of rice used, the application of traditional methods versus automation and the resultant Purity achieved.

At Zest, we offer Tokubetsu Meishoushu (Special Designation) = only premium sake, Daiginjo, Ginjo, Junmai, Honjozo class.

Sake Tasting Flight 16

3 kinds of sake - 30 ml each

Dai Ginjo – "Super Premium Sake" made from rice polished to 50% or less of its original size.

	150ml / 300ml / 720ml
Tengumai – Junmai Dai Ginjo Ishikawa	18 / 35 / 80
Kozaemon – Junmai Dai Ginjo Gifu	(300ml) 55
Dassai 50 – Junmai Dai Ginjo Yamaguchi	(720ml) 96
Kagatobi Ai – Junmai Dai Ginjo Ishikawa	(720ml) 108
Kuheiji "Human" – Junmai Dai Ginjo Aichi	(720ml) 118
Otokoyama "Man's Mountain" – Junmai Dai Ginjo Hokkaido	(720ml) 188
Kamotsuru Sokaku – Junmai Dai Ginjo Hirohima	(720ml) 298

Ginjo – "Premium Sake" made from rice polished to 60% or less of its original size.

	150ml / 300ml / 1.8l
Masumi – Black Label Junmai Ginjo Nagano	13 / 25 / 139
Kikusui – Junmai Ginjo Niigata	(300ml) 30
Sake Hitosuji - "Jungin Black"Junmai Ginjo Okayama	(720ml) 72
Jikon Senbon Nishiki – Junmai Ginjo Mie	(720ml) 82

Junmai – "pure rice sake," made from only rice, water and kōji with no brewer's alcohol or other additives.

	150ml / 300ml / 1.8l
Meikyo Shisui Taruhi – Junmai Nagano (warmed or chilled)	12 / 23 / 118
Tengumai – Yamahai Junmai Ishikawa (warmed or chilled)	14 / 27 / 64
Osake – Fraser Valley Junmai made in Canada Granville Island	(375ml) 45
Kikumasamune Taru – Junmai Kimoto Hyogo (warmed or chilled)	(720ml) 64
Suigei – Tokubetsu Junmai Kochi (warmed or chilled)	(720ml) 66
Shichida – Junmai Saga (warmed or chilled)	(720ml) 72

Honjozo – in which a slight amount of brewer's alcohol is added to the sake before pressing in order to extract extra flavors and aromas from the mash

	150ml / 300ml / 1.8l
Yoshinogawa Gensen Karakuchi – Honjozo Niigata (warmed or chilled)	11 / 21 / 105
Hakkaisan – Honjozo Niigata (warmed or chilled)	(720ml) 59

Nigori – unfiltered / cloudy sake – sake with some lees remaining

Hakkaisan - Sparkling Nigori Unfiltered Niigata	(360ml) 48
Dassai Nigori – Junmai Dai Ginjo Unfiltered Yamaguchi	(300ml) 48

Umeshu (Japanese plum wine)

	2oz/10oz/Bt
Uguisutomari – Umeshu with Kasutori Shochu (720ml) Fukuoka	8 / 35 / 82

Sho Chu (Japanese distilled spirit)

	2oz /Bt
Enma **Barley** shochu - 3 yrs barrel aged, Oita	9 / 86
Hakkaisan Yoroshiku Senman **Rice** shochu - 2 yrs aged Niigata	9 / 88
Kiroku **Sweet potato** shochu - 3 yrs earthenware jar aged Miyazaki	10 /100
Hyakunen no Kodoku - One Hundred Years of Solitude **Barley** shochu - blend of 3, 4, 5 yrs aged in French white oak Miyazaki	18 /180