

There are some basic rules that people who love wine and food have followed since the dawn of time. [Red wines](#) go with meat and [white wines](#) go with fish. However, this paradigm does not consider how different everyone's palate can be and the multitude of flavors, spices, and textures that exist in the culinary world. First and foremost, if you like a wine, and like how it goes with what you are eating, then cheers to you!

If you would like a little more guidance on getting the best complementary or contrast of flavors, then here are some easy guidelines to follow:

Sweet Likes Sweet

A food that is sweet can make dry wines seem flat or bitter. Typically pair a wine that is sweeter than the food. This will enhance both experiences in your mouth. A wine does not have to be labeled a dessert or late harvest wine to be sweet, some table wines have a little residual sugar that will pair nicely with your Tonkatsu.

Salt Rounds Tannin

Salty food can help smooth out largely tannic wines. If your wine makes you pucker or dries out your mouth, consider a dish that is salty, like mixed yakatori, and that wine will shine.

Acid Balances Acid

Foods that are acidic, like different salads with acidic dressings, can be paired with very acidic wines. Adding acid to a dish with an acidic wine can also help make the balance, like a squeeze of lemon to a raw dish with a [Sauvignon Blanc](#).

Acid Cuts Fat

An indulgent, fatty dish can make wines feel thin or without backbone. A more acidic wine will help cut through the fat and brighten the meal, like Shimofuri Wagyu and a [Cabernet Sauvignon](#).

Low Alcohol Tempers Chili

Spicy meals can make the alcohol in the wine burn as you swallow it and enhance bitterness and/or acidity. Try a lighter bodied wine with less alcohol, like a no oak Chardonnay with your favorite spicy dish.

Umami Loves Light Body

Savory and bold dishes that are Umami rich can make some bigger wines taste more acidic and bitter. However, a lighter bodied wine that is more nuanced and pretty can help enhance flavors in both the wine and the dish. Like Matsutake/Shiitake with [Pinot Noir](#).

Ultimately your palate will determine what dish goes best with what wine because if you like a high alcohol [Zinfandel](#) with your peppered steak, then enjoy!

For Reds

Tonkatsu (pork cutlet): oaked red wine with higher sugars

Pomar Junction Zinfandel

Pomar Junction Sidetrack

Giornata Rosso

Matsutake/Shiitake (mushrooms): mature Pinot Noir

Tolosa Pinot Noir

Giornata Gemellaia

Pomar Junction Rhone Red

Shimofuri Wagyu (wagyu steak, high fat): higher acid red

Pomar Junction Cab Forward

Dusi The Don

Peppered Steak:

Dusi The Don

Pomar Junction Zinfandel

Giornata Rosso

Genghis Kahn (bbq lamb)

Pomar Junction Sidetrack

Giornata Gemellaia

Dusi The Don

Tolosa Chardonnay

Mixed Yakitori (char grilled chicken, liver, heart, wings, chicken & scallions: pairing may depend on whether they are salt-grilled or dipped in a tare--a viscous sauce that contains soy sauce)

Pomar Junction Zinfandel

Pomar Junction Sidetrack

Tolosa Pinot Noir

Tolosa Sauvignon Blanc

Tolosa Chardonnay

Unadon (steamed fresh-water eel char-grilled, dipped in tare and laid over a bowl of rice)

Pomar Junction Rhone Red

Tolosa Pinot Noir

Dusi Rose

Giornata Bianco

Rava Sparkling Wine

For Whites

Tamago (sweet fried egg):

Tolosa Chardonnay

Mixed tempura:

Tolosa Sauvignon Blanc

Dusi Rose

Rava Sparkling Wine

Raw Lobster Sashimi

Rava Sparkling Wine

Tolosa Chardonnay

Tolosa Sauvignon Blanc

Giornata Bianco

Tai Sashimi (snapper)

Giornata Bianco

Rava Sparkling Wine

Dusi Pinot Grigio

Ankimo (monkfish liver, fatty)

Tolosa Chardonnay

Tolosa Sauvignon Blanc

Dusi Pinot Grigio

Cucumber Sunomono (vinegar cucumber salad with a touch of sugar)

Tolosa Sauvignon Blanc

Giornata Bianco