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 Pinor 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