

Creating a perfect wine and food pairing is magical. Our menu is loaded with endless opportunities to experiment and explore with wines from around the world. Each category is designed to intuitively lead you to a perfect pairing so you can try multiple wines with multiple courses to fully experience what makes OIA special.

Sake

Sake goes with everything, creating magical pairings all across the OIA menu. Light, dry sake brings out the freshness in dishes, while more savory bottles love grilled vegetables and robata.

Nigori & Specialty

Nigori is a cloudy white sake that is fruity & rich, and sparkling sake has a plush, light bubble with subtle ricey sweetness. These pair well with spicy foods, desserts, or the beach. Keep them cold for the best experience.

Hou Hou Shu “Blue Clouds” Sparkling Sake 300ml	68		
Tozai “Snow Maiden” Junmai Nigoir 720ml	80	17	30
Daimon “Road to Osaka” Tokubetsu Honjozo Nigori 720ml	108	22	40

Fruity & Floral

These all pair well with light & fresh starters, shellfish, or fish. Keep them cold for the best experience.

Tozai “Plum Blossom of Peace” Plum Sake 720ml	80	17	30
Toko “Sun Rise” Junmai Ginjo 720ml	156	32	58
Sōtō Junmai Daiginjo 720ml	240	49	89

Light & Dry

These sakes are clean, light, and dry. Perfect to pair with both fresh fish & richer more oily foods. Keep lightly chilled to cold and let them warm up on the table through your meal.

Tozai “Living Jewel” Junmai 720ml	80	17	30
Tensei “Infinite Summer” Tokubetsu Honjozo 720ml	144	30	54
Takaharo Nagayama “Noble Arrow” Tokubetsu Junmai 720ml	156	32	58
Konteki “Pearls of Simplicity” Junmai Daiginjo 720ml	180	37	67

Savory & Complex

These sakes pair well with meat dishes, mushrooms, tempura, and rich and fatty food. Try them at room temperature for an authentic experience.

Tozai “Typhoon” Futsu 1.8L	128	16	27
Sōtō Junmai Daiginjo 720ml	144	30	59
Konteki “Tears of Dawn” Daiginjo 720ml	180	37	67
Dassai 45 Junmai Daiginjo 720ml	280	54	99

Garden

Sparkling

All things vegetable will pair brilliantly with the slight herbaceousness of these dry, zippy sparklers.

Mylonas Pet Nat NV — Attika	120	
Scarpetta Prosecco DOC Brut ’21 — Friuli Light, dry, vibrant, and the perfect way to begin every meal.	90	19

White

Vegetables range in style from crisp, savory, and fresh to creamy-textured and sweet. The best pairings are dry whites built on a solid acid core with citrus and herbal notes.

Altos Las Hormigas Blanco ’21 — Mendoza	70	
Alpha Estate Sauvignon Blanc ’22 — Florina	100	
Château du Mayne Graves Blanc Semillon/Sauvignon Blanc ’21 — Bordeaux White Bordeaux with soaring aromatics, pink grapefruit, and rich texture.	80	17
Sohm & Kracher “Lion” Grüner Veltliner ’21 — Weinvertel Vegetarians need to embrace Gruner as it loves all things green.	100	22
Sylvain Cathiard Bourgogne Aligoté ’20 — Burgundy	165	

Rosé

Soft, elegant, and herbal rosé is ideal with Chef’s brilliant vegetarian dishes, especially tempura.

Chateau Calavon “Agathe” ’22 — Provence Light on its feet with crunchy rhubarb & lavender.	80	17
Domaines Ott “Château Romassan” ’21 —Bandol	190	

Red

Vibrant, crunchy, earthy and awesome. Some of the most amazing food pairings you will ever experience are red wines with vegetables; you can’t go wrong with any of these.

Douloufakis “Dafnios” Liatiko ’20 — Crete Lipsmacking Liatiko with lovely dark red fruits and savory spice.	80	17
Kelley Fox “Mirabai” Pinot Noir ’21 — Willamette Valley	180	
Fontaine-Gagnard Bourgogne Rouge Pinot Noir ’20 — Burgundy	155	
Valentin Morel “Les Trouillots” Trousseau ’20 — Jura	190	
Gentle Folk “Village” Grenache ’22 — Adelaide Hills	100	
Karydas Xinomavro ’19 — Naoussa	130	
Cavallotto Nebbiolo Langhe ’19 — Piedmont	165	



Sparkling

Great raw fish is luxurious, creamy, and delicate, so Champagne is a match made in heaven.

Pierre Gerbais “Grains de Celles” Extra Brut NV - Champagne	180
Veuve Clicquot “Yellow Label” Brut NV - Champagne	190
Louis Roederer “Collection 243” NV- Champagne	240
Moët & Chandon “Dom Pérignon” Brut ’13 - Champagne	580
Perrier-Jouët “Belle Époque” Brut ’12 - Champagne	680

White

Clean, bright, and pure is what you want for sushi. Wines focused on freshness that cut through the richness without overpowering the delicate flavors, keeping you coming back for more.

G.D. Vajra Moscato d’Asti ’21 — Piedmont Sweet, fruity, frothy and smashable.	80	17
Josef Leitz QbA Riesling Feinherb ’21 — Rheingau Mouthwatering citrus with a kiss of residual sugar.	80	17
Weingut Dreissigacker Organic Troocken Riesling ’21 — Rheinhessen	90	
Adelina “Ruchioch” Riesling ‘22 — Polish Hill River	80	
Mylonas Winery Savatiano ’22 - Attika	80	
Domaine Vacheron Sauvignon Blanc Sancerre ’22 — Sancerre	170	
Gaja “Alteni di Brassica” Sauvignon Blanc ’18 — Piedmont	470	
Domaine De Oliveira Lecestre Chablis Chardonnay ’21 — Burgundy	125	

Rosé

Dial up the wild red fruits and drinkability with these two smashable rosé that love raw fish and acid-driven crudo.

G.D. Vajra “Rosa Bella” ’21 — Piedmont Dry rosato bursting with red fruit and lush texture.	80	17
Gentle Folk “Rainbow Juice” ’22 — Adelaide Hills	80	

Red

Believe it or not, red wine loves sushi; you just need to pick the right one. Think silky, sexy, soft, and smooth, so Gamay and Pinot Noir are superb.

Athletes du Vin Gamay ’21 — Touraine Supersonic carbonic Gamay with amazing drinkability.	80	17
Louis Claude Desvignes “Javernières” Morgon ’20 — Beaujolais	120	
Pax Wines “Alpine Peaks” Gamay Noir ’20 — El Dordado	150	
Block Nine “Caidan’s Vineyards” Pinot Noir ’21 — California Fresh, silky, sexy Pinot that loves fatty fish.	85	18
Failla Sonoma Coast Pinot Noir ’21 — Sonoma	160	
Jean-Marc Pavelot Savigny-les-Beaune Pinot Noir ’20 — Burgundy	240	
Thomas Bouley Pommard Pinot Noir ’19 — Burgundy	300	

Sea

Sparkling

Hip and cool bubbles that pair swimmingly with anything from the sea.

Arnaud Lambert Crémant de Loire Blanc ‘21 — Saumur Chardonnay adds weight to and softens up the jagged acidity that makes Chenin Blanc so brilliant. Dry & elegant	90	19
AT Roca “Clàssic Penedès” Reserva Mètode Tradicional Cava ’18 — Penedès	90	
Alfredo Maestro “Don Perdigon” Pet Nat Rosé ’21 — Castilla y León	125	

White

The sea is a big place with many different creatures, flavors, and textures. Wines with some weight and richness offer amazing versatility pairing with everything from whole roasted fish to rich crab & lobster.

Arnaud Lambert “les Parcelles” Chenin Blanc Saumur Blanc ’22 — Loire Chenin Blanc brings unparalleled energy to the table.	80	17
Santo Assyrtiko Santorini ’21 — Santorini	130	
Douloufakis “Aspros Lagos” Vidiano ’22 — Crete	140	
4 Monos “GR-10” Blanco ’21 — Madrid	115	
Athletes du Vin Chardonnay ’21 — Loire Delicious, unoaked French Chardonnay ripping with pear, lemon, and fresh apples.	80	17
Jean-Marc & Hugues Pavelot Savigny-les-Beaune Chardonnay ’20 — Burgundy	160	
Failla Sonoma Coast Chardonnay ’20 — Sonoma	155	

Rosé

Exotic aromas and lush texture need meaty fish and octopus.

Zoe ’22 — Peloponnese Vibrant rose from Greece with an intense core of red fruits and soaring aromatics.	75	16
Domaine Skouras “Peplo” ’20 — Peloponnese	100	

Red

Dialing up the intensity, but still want moderate tannin wines? These reds pair beautifully with all things robata and dishes full of savory herbs.

Altos Las Hormigas “Clasico” Malbec ’20 — Mendoza High-altitude, organically farmed vineyards that bring out the softer, more supple side of Malbec.	80	17
Viñateros Santos “Villa la Piedra” ’19 — Zamorra	90	
Girolamo Russo “Caldera Sottana” ’19 — Sicily	300	
Alfredo Maestro “Viña Almate” ’21 — Ribera del Duero	100	

Land

Sparkling

Rose Champagne has the depth and power to balance many meat dishes, creating a rare pairing.

Roland Piillot “les Protelles” Rose Extra Brut NV - Champagne	265
Veuve Clicquot Rose Brut NV - Champagne	250
Louis Roederer Rose Brut ‘16 - Champagne	300
Moet & Chandon “Dom Perignon” Rose Brut ‘08 - Champagne	775

White

Not many whites love red meat, but plenty are perfect with pork & Chicken. Full- Bodied, dense, and penetrating wines that offer plenty of power.

Scarpetta Pinot Grigio ‘21 - Friuli	80	
Cavallotto “ Pinner” Pinot Nero ’20 - Piedmont	135	
Grayson Cellars Chardonnay ‘22 - californa Lush, tropical fruits, and new oak so toasty and rich	75	16
Fontanine-Gagnard Chassagne-Montrachet Chardonnay ’20 - Burgundy	300	
Walter Scott “Cuvee Anne” Chardonnay ‘21 - willamette Valley	170	
Joseph Phelps “Freestone Vineyard” Chardonnay ’19 - Sonoma	175	

Rosé

Cannot decide white or red? Bold rose has the chops to pair with anything on the menu

Alpha Estate “Hedgehog Vineyard” ‘21 - Florina	105
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Red

Now we are talking meat. Full-bodied, deep, dark & delicious reds begging for a hunk of beef or roasted lamb.

Bodegas Akutain “crianza” ’18 - Rioja	120	
G.D. Vajra Barbera d’Alba - Piedmont	95	
Castello di Verduno Barolo ‘18 - Piedmont	200	
Domaine Sigalas “MM” Mavrotragano/ Mandiliria ’20 - Santorini	140	
Adelina McLaren Vale Shiraz ‘22 - McLaren Vale Meaty, creamy, peppery, full- throttle Aussie Shiraz	90	19
Day Sonoma County Zinfandel ’18 -Sonoma	125	
Grayson Cellars Cabernet Sauvignon ‘21 - California Deep, dark, brooding black & blue fruits with all of the Cab power you need for Beef	75	16
Domaine Skouras “Megas Oenos” Cab/Agiorgitiko ’19 - Peloponnese	170	
Clos Ddu Jaugueyron Haut-Medoc ‘17 - Margaux	170	
Opus One Cabernet Sauvignon ’18 - Napa	975	
Caymus “Special Select ” Cabernet Sauvignon ’18 - Napa	680	