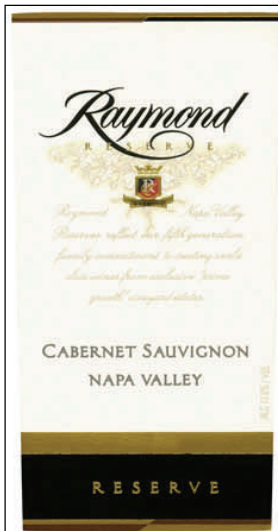


Raymond Reserve Cabernet 2004

Opening aromas of cassis, cherry, blackberry, earth, lilacs and cedar followed by ripe blueberry and blackberry flavors with black pepper and vanilla notes. A complex, full-bodied wine highlighted by lush fruit, and a long, smooth finish. Pairs well with filet mignon with a Cabernet reduction sauce, marinated prime rib, braised beef short ribs, grilled portobello mushrooms with blue cheese butter, grilled tuna, wild game and hearty pasta dishes or stews. Also a wonderful wine to pair with dark chocolate desserts.

92 pts — *Wine Enthusiast*

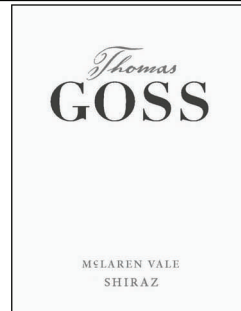


Thomas Goss Shiraz

This wine has a long, soft and juicy palate and lush mouthfeel, bursting with blackberry, blueberry jam and liquorice. This wine guarantees a true Australian Shiraz experience.

91 pts — *Wine Spectator*

Fujioka's Wine Times Exclusive



Rogue VooDoo Doughnut Ale

Rogue Ales has collided with Voodoo Doughnut to create Bacon Maple Ale! This unique artisan creation contains a baker's dozen number of ingredients including bacon and maple syrup from one of Voodoo's signature doughnuts.

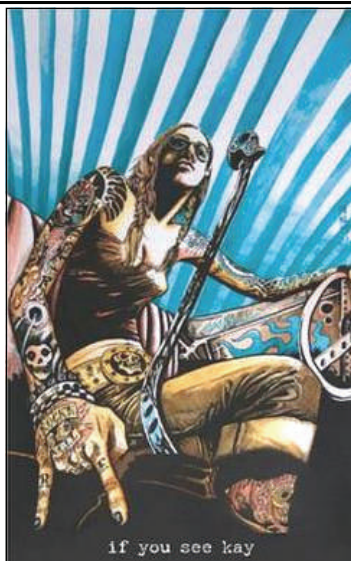
Style: Brown Ale

Food Pairing: Doughnuts & Pork



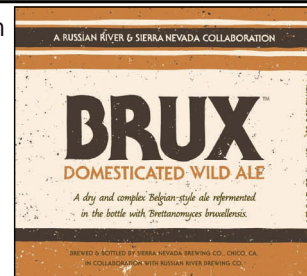
if you see kay

Jayson Wood-bridge's winemaking philosophy is "Wide open throttle or don't bother doing it at all." With that in mind, no matter where you see kay, you can be sure you will be drinking a bottle of Italian Red Wine made with One Hundred Percent pure unrestrained Attitude. Jayson doesn't care what anybody thinks. He searches out the best vineyards and makes uncompromised wine; wine that is powerful and complex, yet elegant.



Sierra Nevada Brux

What began as mutual admiration between Sierra Nevada's Grossman family and Russian River's Cilurzos has grown into a genuine friendship. Copper-colored, dry, and complex, with slightly tart notes of green grass, pear, spice and lemon.



FEATURED ITEMS...

10 for under \$10

14 Hands Hot To Trot Red Blend '10

Columbia Valley, Washington

This approachable and easy drinking red wine offers generous aromas of berries, cherries and currants. Soft tannins supports the red and dark fruit flavors that leisurely give way to subtle notes of baking spice and mocha on the finish.



Campos Reales Tempranillo

La Mancha, Spain

A deep violet color and a nose of fresh berries and cherries. On the palate, ripe blackberries, strawberries and pomegranate, soft tannins and so easy to drink.



Di Majo Normante Sangiovese '10

Southern Italy

This Sangiovese exhibits a fresh bouquet of violets, woodland berries, spices and leather. Deliciously smooth, plush and juicy on the palate with loads of ripe fruit. Recommended with pasta, pizza, sausages, and grilled meats. It's also ideal with cheeses.



Domaine Sonoma Cabernet '08

Sonoma, California

Intense color; berry fruit aromas; classic Cabernet depth of flavor with hint of spice and pepper; oak complexity smooth finish.

Silver Medal — San Francisco International Wine Competition, 2012

Domaine Sonoma Chardonnay '10

Sonoma, California

Crisp, dry Chardonnay with hints of grapefruit, apples, and vanilla with a smooth, long, full finish while still retaining the aroma and flavors of the Chardonnay grape.

Bronze Medal — California State Fair



Snoqualmie Merlot '08

Columbia Valley, Washington

Aromas of black currant and cranberry fruit, with hints of rosemary and sweet oak, followed on the palate by bright acidic structure and luscious, round tannins. Recommended with pepper-crusted lamb, barbecued steak, or gourmet burgers.



Thorny Rose Cabernet '09

Columbia Valley, Washington

Blackberry, smooth, beautiful, supple, fresh, layered, chocolate, cherry, strawberry, cocoa, spicy, exotic, complex, long finish, good weight, rich, dark, deep, round.



Thorny Rose Chardonnay '10

Columbia Valley, Washington

Creamy, apple, crisp, ripe, vibrant, quaffable, pear, citrus, orange, lemon zest, fruity, floral, and round notes on the palate with a long finish.



Thorny Rose Sauvignon Blanc '11

Marlborough, New Zealand

An off-dry, medium-bodied, mouth-watering, white wine with bright lime, green garden herb, passion fruit, and no oak. Blended with small percentages of Semillon and Riesling for brighter fruit.



Zardetto Private Cuvée Brut NV

Veneto, Italy

Brilliant straw-yellow in color. The fruity flavors of pears, apples and peaches dissolve into floral notes, with a hint of citrus fruit and an aromatic quality that is fresh and rich. To pair with fish and vegetables, seafoods and baked fish. Perfect as an aperitif as well.

85 pts — Wine Spectator

86 pts — Wine Advocate



BEERS...

Trappist Rocheford Ales

"6" or Red Cap is a Reddish-brown color, with amber-gold highlights; soft body leads to earthy flavors and an herbal character. Pairs well with cream soups and rich dishes.

Gold Medal - World Beer Championships 2006

92 pts — Beer Advocate



"8" or Green Cap is a Brown color with red highlights. The flavor is deep, vigorous and complex, with firm body to support the strength. Great with full-flavored dishes like pate, duck, or wild game; shows well with strong-flavored cheeses.

97 pts — Ratebeer.com

96 pts — Wine Enthusiast Magazine

95 pts — Beer Advocate

Gold Medal - World Beer Championships 2004, 2006



"10" or Blue Cap actually builds from the depth of Rochefort 8 - the great strength is balanced by a complexity of flavors and firm malt backbone.

97 pts — Ratebeer.com

99 pts — Beer Advocate

Gold Medal - World Beer Championships 2004, 2006

Traquair Jacobite Ale

Limited edition ale produced from an ancient recipe with the addition of coriander. Named for the 250th anniversary of the Jacobite Rebellion.

A strong ale based on an ancient recipe, Jacobite Ale is spiced with hops as well as another traditional and ancient seasoning: coriander. Deep brown color; rich aroma of spice, chocolate and leather; full, creamy body.

Pairs well with Pâté de foie gras and other rich appetizers. Excellent with fruit and cheese or as a winter warmer. Enjoy with a fine cigar.

99 pts — Ratebeer.com

Gold Medal, 2008; Platinum Medal & "Top-rated Strong Ale" - World Beer Championships 2005, 2004, 2003, 2000



SPIRITS...

Martin Miller's Westbourne Gin

Pure and clear in appearance; on the nose is citrusy, with hints of juniper and spice. Take a sip and taste juniper and lots of orange, plus a peppery and herbal background. The mouthfeel is thick and silky, but then turns toward a dry spiciness during the long finish. Overall it's complex, fairly-well balanced and bursting with flavor. Westbourne strength — 90 proof.

92 pts — Wine Enthusiast



CIGARS...

La Duena

This new stellar blend is created with the help of Pete Johnson from Tatuaje cigars and Don Pepin's beautiful daughter Janny Garcia from My Father cigars. The term La Dueña in Spanish means female owner, and Janny Garcia is the proud owner of this new La Duena cigar line. The blend on these range between a Tatuaje La Casita blend and the Jaime Garcia Reserva which delivers a full-bodied but smooth cigar. The wrapper is an well-aged oily Connecticut Broad-leaf that is filled by a mix of top-notch Nicaraguan tobacco from Estelli Nicaragua; home to the My Father cigar factory. The draw on the cigar is nearly perfect with a subtle but spicy flavors of coca, Spanish cedar, and woody notes.

Westmalle Trappist Dubbel Ale

Brown-amber color, subtle dark-malt aroma balanced by Belgian yeast character. Deeply malty, with a subtle and dry finish that hints at tropical fruit. Paires with sweeter soft cheeses, or with beef remoulade and rich sauces.

99 pts — Ratebeer.com

Traquair House Ale

Deep reddish-golden in color; full, velvet-like body; medium dry and powerful, with an earthy hint of peat character.

Pairs well with Pâté de foie gras and other rich appetizers. Excellent with fruit and cheese or as a winter warmer.

97 pts — Ratebeer.com

Gold Medal - World Beer Championships 2010, 2008, 2005, 2004, 2003, 2000

Platinum Medal & World Champion Scotch Ale - World Beer Championships 1996 & 1997 .



September 2012

SUN	MON	TUES	WED	THUR	FRI	SAT
					LABOR DAY SALE STARTS ON 8/31	1 LABOR DAY SALE SOUTH AMERICA WINE TASTING @ FUJIOKA'S 3-6p
2 LABOR DAY SALE	3 LABOR DAY SALE	4	5	6	7 SWS-COASTAL @ FUJIOKA'S 4-7p	8
9	10	11	12	13	14 CHERRY CO. @ FUJIOKA'S 4-7p	15
16	17	18	19	20	21 JMD/PB @ FUJIOKA'S 4-7p	22
23 30 WINE SEMINAR	24	25	26	27	28 JOHNSON BRO @ FUJIOKA'S 4-7p	29



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HONOLULU, HI 96826
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SUN 11AM-5PM
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