

SAKE MENU

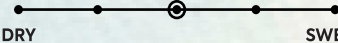
DAIGINJO SAKE 純米大吟醸・大吟醸 – BY BOTTLE



KATSUYAMA "DEN", MIYAGI 勝山「伝」、宮城

Food Pairings: Sushi/Sashimi, Meat, Sukiyaki

Tasting Notes: Den features a fruity aroma and distinct rich flavors. It's crisp and clean umami stands out clearly and lingers as a distinctly mouth-watering aftertaste

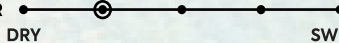
FLAVOR  **720ML \$380.00**



KUBOTA HEKIJYU, NIIGATA 久保田 碧寿、新潟

Food Pairings: Beef, Sushi/Sashimi, Tempura

Tasting Notes: As they utilize the traditional Yamahai brewing method, this Kubota Hekijyu is granted extra deep flavors, yet still carries a light and clean mouthfeel and swallows easily.


FLAVOR  **720ML \$120.00**



HAKKAISAN JUNMAI DAIGINJO 45, NIIGATA 八海山、新潟

Food Pairings: Sushi/Sashimi, Seafood

Tasting Notes: This sake has a restrained and delicate aroma offering hints of steamed rice with the barest touch of floridity and earth. The first sip evokes a gentle rice flavor with a pristine and invigorating dry finish.


FLAVOR  **300ML \$40.00**
720ML \$80.00



SENKIN MODERN MUKU, TOCHIGI 仙禽、宮城

Food Pairings: Seafood, Fruit

Tasting Notes: The brewery touts this as their daily drinking sake. Muku, meaning pure or innocent, refers to a lack of excessive embellishment in the sake. It has a sharp, vibrantly fruity flavor with a well-balanced umami heft

FLAVOR  **300ML \$34.00**



DASSAI 45, YAMAGUCHI 獺祭45、山口

Food Pairings: Sushi, Sashimi, Fruit

Tasting Notes: Clean, soft, subtle taste and well-balanced aroma of mild sweetness. Has a hint of anise and a sneaky mild veggie aftertaste. Aromas become more pronounced when warmed

FLAVOR  **300ML \$35.00**

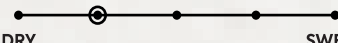
GINJO SAKE 純米吟醸・吟醸 – BY BOTTLE



KUROUSHI, WAKAYAMA 黒牛、和歌山

Food Pairings: Sushi, Sashimi, Seafood, Sukiyaki

Tasting Notes: Clean, bold, smooth, elegant flavor and a satisfying thickness from being unfiltered/undiluted. Wrapped in a faint earthy tone; a quality of a once pasteurized sake

FLAVOR  **720ML \$95.00**



IZUMIBASHI MEGUMI BLUE, KANAGAWA 泉橋、神奈川

Food Pairings: Sushi/Sashimi, Seafood, Chicken

Tasting Notes: This Junmai Ginjo is made to be good for any time, any meal, and any temperature. The nose is gentle and floral, and it has a delicious and refreshing flavor that cleans the palate.

FLAVOR  **720ML \$84.00**



FUKUCHO BIHO, HIROSHIMA 美穂、広島

Food Pairings: Seafood, Poultry, Tempura

Tasting Notes: This elegant and intense brew has a nose of wisteria and fruit, and hints at crisp muscat grapes

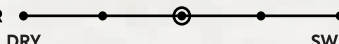
FLAVOR  **300ML \$37.00**
720ML \$75.00



FUKUJYU "BLUE", HYOGO 福寿、兵庫

Food Pairings: Seafood, Meat, Fruit

Tasting Notes: Fruity, medium-dry, crisp and clean finish. Feel the solid structure provided by rigorous fermentation thanks to a careful balance of water and nutrients

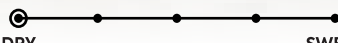
FLAVOR  **720ML \$90.00**



KUBOTA SENJYU, NIIGATA 久保田 千寿、新潟

Food Pairings: Poultry, Hotpot

Tasting Notes: Timeless flavor that one does not tire of drinking. Velvety mouthfeel and excellent chilled. The modest nose and classic melon flavor are the perfect touch to a wide range of cuisine

FLAVOR  **300ML \$36.00**

"NIPPON SAKE SAMPLER"

日本酒飲み比べセット

3 sake (1.6oz each)

\$25.00

SAKE MENU

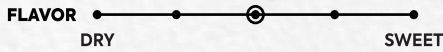
JUNMAI SAKE 純米 – BY BOTTLE



NOGUCHI NAOHIKO, ISHIKAWA 農口尚彦 本醸造、石川

Food Pairings: Sukiyaki, Tonkatsu, Poultry

Tasting Notes: Dry, with a sharp finish. A scent of a fruit with a fresh sweetness like pear. After a sip, a fresh mouthfeel spreads, a rich flavor and sweet fragrance in your mouth follows



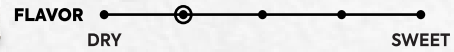
720ML
\$150.00



SUIGEI, KOCHI 酔鯨、高知

Food Pairings: Seafood, Poultry, Meat, Tempura

Tasting Notes: A reserved aroma, gentle rice notes, perfect acidity and a fine finish combine to create the unique flavor profile of this sake



300ML
\$34.00
720ML
\$70.00

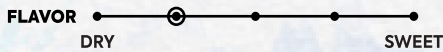
JUNMAI SAKE 純米 – BY GLASS (5OZ), CARAFE (12OZ)



OTOKOYAMA, HOKKAIDO 男山、北海道

Food Pairings: Seafood, Meat

Tasting Notes: Has an earthy, yet sweet aromatic nose that borders on ripe fruit. Dry, full-bodied taste with hints of dried fruits. A great sake for beginners



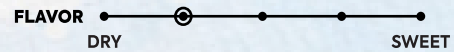
GLASS
\$16.00
CARAFE
\$38.00



SHICHIDA, SAGA 七田、佐賀

Food Pairings: Seafood, Meat

Tasting Notes: Juicy melon on the nose and packed with full expressive flavor, this sake is unlike any other Junmai, yet with the solid structure of Junmai



GLASS
\$16.00
CARAFE
\$38.00



OYAMA, YAMAGATA 大山、山形

Food Pairings: Sushi, Sashimi, Seafood, Meat

Tasting Notes: Medium texture that holds flavors of apple, pear, and cream with a slightly dry touch. A very well-rounded sake



GLASS
\$16.00
CARAFE
\$38.00



KIKUMASAMUNE KIMOTO, HYOGO 菊正宗 生酛、兵庫

Food Pairings: Meat, Richly-Flavored Dishes

Tasting Notes: This traditional style Junmai sake has a deep, round flavor and is excellent at any temperature with nearly any kind of food



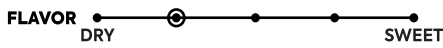
GLASS
\$13.00
CARAFE
\$30.00



TENGUMAI YAMAHAI, ISHIKAWA 天狗舞 山麴、石川

Food Pairings: Seafood, Meat

Tasting Notes: This sake is a harmonious amber brew with a unique, mushroom-like scent to compliment its earthy tones.



GLASS
\$14.00
CARAFE
\$33.00

"NIPPON SAKE SAMPLER"

日本酒飲み比べセット

3 sake (1.6oz each)

\$25.00

YUZU SAKE



YUZU OMOI SAKE, KYOTO 柚子想い、京都

Tasting Notes: Very citrusy nose. Flavors are balanced by a firm acidity on a smooth and expansive flow. Sweet but not overtly so

GLASS
\$16.00
500ML
\$60.00

NIGORI SAKE



OHYAMA NIGORI SAKE, YAMAGATA 大山にごり 山形

Tasting Notes: Very dry unfiltered sake, with pear and apple aromas. Clean taste with fresh and expansive flavors and steamed rice finish

500ML
\$60.00