

**tsukiakari nigori** *by yamatogawa*

"moonlight"

well balanced with a subtle aroma and round flavor of the rice. lots of characters with distinctive texture
fukushima 720ml

~~38~~ 27**jozen "aqua"** *by shirataki*

junmai

precious mountain water creates this dry sake, ease to drink with light notes of stone fruit that leaves a subtle feeling on the palate
niigata 720ml

~~48~~ 34**winter warrior** *by yoshi no gawa*

junmai ginjo

richly aromatic with tropical flowers and fruit of lush guava, mango, pear and apple notes accentuate this slightly sweet and wonderfully easy to enjoy sake
niigata 720ml

~~55~~ 39**kinokuniya bunzaemon** *by nakano*

junmai

rich body and bright aroma, this is a gentle-tasting junmaishu full of robust savory flavor and sweetness of rice.
wakayama, 720ml

~~40~~ 28**mukansa** *by ichinokura*

honjozo

a very dry sake with notes of mint and black pepper, this sake is balanced with a nice spicy finish
miyagi 720ml

~~55~~ 39**mu** *by yaegaki*

"nothingness"

junmai daiginjo

rich, flowery and aromatic.
hyogo 720ml

~~60~~ 42**omachi** *by choryo*

tokubetsu junmai

this sake has been aged for 4 years while still giving off elegantly rich aroma, bright fruit flavors with a delicately creamy finish
nara

~~53~~ 37**shoin** *by yamagata honten*

"samurai"

junmai ginjo

clean refreshing taste with a crisp and dry finish.
yamaguchi 500ml (17oz)

~~53~~ 37**denshu** *by nishida*

"country squire"

impeccably structured and full flavor. rich umami goodness, local hanafubuki rice.
aomori 720ml

~~85~~ 60**tatsuriki kimoto** *by honda shoten*

tokubetsu junmai

bold with a full body, noticeable acidity and a dry finish. distinctly complex aroma with notes of toasted nuts lead to balanced and mature flavors of savory richness complemented by a nutty and light sweetness in the mouth.
hyogo 720ml

~~85~~ 60