

SAKE MENU

HOUSE HOT SAKE



sushi ran *by hakushika*

junmai

mellow, fresh and versatile japan

6oz glass 12oz carafe
8 15

WARM SAKE



"heart and soul" *by sohomare*

kimoto tokubetsu junmai

a rich and complex mouthfeel with plenty of umami. tochigi

4.5oz glass 9oz carafe
9 18

PREMIUM SAKE



premium hot sakes

individually warmed in ceramic. rich, full bodied seasonal sake.

6oz.



omachi *by choryo*

tokubetsu junmai

elegantly rich aroma, bright fruit flavors with a delicately creamy finish. nara

16



kiminoi *by kiminoi shuzo*

"emperor's well"

yamahai junmai ginjo

rich aromas, complex flavors and an elegant clean finish. niigata

20

NAMA SAKE



rei *by sho chiku bai*

daiginjo bright floral,

bouquet, delicate refreshing fruity flavor, Berkeley 300ml

2oz taste 5oz glass 16oz carafe Btl
4 9 18



funaguchi

honjozo nama genshu rich, full-bodied flavor but with a refreshing clean finish. Niigata 200ml

9



ura-gassanryu *by shindo*

honjozo nama

aromatic nose of melon, a succulent fresh taste with a dry finish. yamagata 720ml

5 13 39 65



amabuki strawberry *by*

amabuki shuzo.

junmai ginjo

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

6 15 46 70



oze x rose *by oze no*

yukidoke.

daiginjo genshu.

strawberries and light sweetness followed by a tartness that is balanced & refreshing. gunma 720ml

6.5 16 48 80



eternal spring *by*

kameizumi.

genshu ginjo.

Luscious, fruity, and soft on the palate, yet refreshing with a long creamy finish.

7 17 53 85



born *by katakichibee*

nama-genshu,

junmai daiginjo

unpasteurized, rich aromas and fresh full-bodied flavopr

8 19 57 95

NIGORI SAKE



shochikubai sho ginjo nigori

by takara

a soft fruity fragrance.

smooth and rich body.

berkeley

6 13



shochikubai sho ginjo nigori

by takara

a soft fruity fragrance.

smooth and rich body.

berkeley

4 8.5 25 36



sayuri nigori *by hakutsuru*

"little lily"

a graceful and elegant

coarse filtered sake. kobe

4 8.5 25 36



tsukiakari nigori *by*

yamatogawa "moonlight"

well balanced with a subtle

aroma and round flavor of

the rice. fukushima 720ml

4 9 27 38



dassai nigori 45 *by asahi*

shuzo "otter fest"

daiginjo. mild, smooth,

velvety texture, light

fragrances and easy to






drink. yamaguchi 720ml

6 14 42 62

UME SHU

	2oz taste	5oz glass	16oz carafe	Btl
 yuzu umeshu <i>by kishu</i> a refreshing sweet and sour taste. Wakayama 720ml	6	14	42	62
 umeshu <i>by kamoizumi</i> "umelicious" vivid balance of sweetness and acidity. hiroshima	7	17	50	80
 kuramoto no nigori umeshu <i>by eikoh sake brewery</i> this shoshu base plum liquor contains fine pieces of succulent nakoume pulp, giving the beverage a cloudy appearance and more viscous, full bodied texture. 12% ehime	7	17	50	85







LIGHT & SMOOTH – SOUSHU SAKE

 kinokuniya bunzaemon <i>by nakano</i> junmai rich body and bright aroma, full of robust savory flavor and sweetness of rice. wakayama 720ml	4	9	27	40
 jozen "aqua" <i>by shirataki</i> 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	5	12	36	48
 mukansa <i>by ichinokura</i> honjozo. a very dry sake with notes of mint and black pepper, this sake is balanced with a nice finish. miyagi	6	13	39	55
 winter warrior <i>by yoshi no gawa</i> junmai ginjo richly aroma with tropical flowers and tropical fruit notes accentuate this slightly sweet and great finish. niigata	6	13	39	55
 yoshinosugi <i>by choryo shuzo</i> tarusake this sake is stored in cedars barrels to mature giving it a fresh yet pleasant well balance notes of cedar. nara	6	14	42	60


2oz
taste 5oz
glass 16oz
carafe Btl

 shoin <i>by yamagata honten</i> "samurai" junmai ginjo clean refreshing taste with a crisp and dry finish. yamaguchi 500ml (17oz)	7	17		53
 wa <i>by houraisen</i> junmai ginjo refreshing acidity and soft sweetness makes this a well balanced sake full of umami.	7	17	53	85
 shunka shusetsu <i>by koshi no iso</i> light, vibrant and dry, brewed from gohyakumangoku sake rice., fukui	7	17	53	85


FRAGRANT - KUNSHU SAKE


 mu <i>by yaegaki</i> "nothingness" daiginjo rich, flowery and aromatic. hyogo 720ml	5	13	39	60
 dassai 45 <i>by asahi shuzo</i> daiginjo clean, soft and very subtle. yamaguchi 720ml	6	14	42	65
 black label <i>by shochikubai</i> junmai daiginjo exceptionally smooth and creamy. berkeley usa	8	19	60	90
 horin <i>by gekkeikan</i> mild fruity aroma w/ delicate notes of tropical fruit. round and smooth, with a medium, creamy body. kyoto	9	21	63	95
 temahima <i>by rokkasen</i> "time and effort" daiginjo draft style sake, rich & complex. a very special by the glass offering yamaga	11	26	80	150
 naginata <i>by takumi kuwabara</i> daiginjo limited production. Bright, fruity aromas are balanced by subtle dryness and tropical fruit with lingering finish. oregon	12	28	84	107


RICH – YAMAHAI AND OTHER STYLE SAKE

 **kiminoi** by *kiminoi shuzo* 6 15 45 72
 “emperor’s well”
 yamahai 3unmai ginjo
 rich aromas, complex
 flavors and an elegant clean
 finish. niigata


 **amabuki 3unmai daiginjo** by *amabuki* 7 17 51 85
 the yeast used in this sake
 is from abelia flowers. This
 special yeast gives this
 sake its lush and glossy
 taste and delicious but
 restrained aroma. Saga


 **kosu** by *ichishima shuzo* 7 18 54 90
 “five year aged” ginjo
 exudes a bold complexity of
 nutty and creamy flavors yet
 incredibly smooth on the
 palate. niigata 720ml


 **denshu** by *nishida* 7 18 54 81
 “country squire”
 full flavor. rich umami
 goodness, local hanafubuki
 rice. aomori 720/1800ml / 160


 **black dragon** by *kokuryu* 8 19 57 90
 junmai ginjo
 rich, dynamic and
 welcoming. a long time
 guest favorite / 165
 fukui 720ml / 1800ml


RICH – JUNSHU SAKE

 **omachi** by *choryo* 5 12 36 53
 tokubetsu junmai
 rich aroma, bright fruit
 flavors with a delicately
 creamy finish nara 720ml

 **otokoyama** by *otokoyama shuzo* 5 12 36 130
 “man mountain” junmai
 very dry and rich flavors of
 rice and grain living up to it's
 name. hokkaido 1800ml

 **gozenshu 9** by *tsuji hoten* 6.5 16 48
 junmai
 sake with complex aromas
 of tree fruits, and creamy
 yogurt notes. okayama
 500ml

 **ruten** by *nanbu bijin* 7 17 51 80
 junmai ginjo
 subtle fragrant notes with a
 bite, light and clean finish
 that evolves with each sip.
 lwate 720ml

 **ama no to** by *tasami shuzo* 7 17 51 80
 “heaven's door”
 tokubetsu junmai
 slightly dry, medium body,
 with a touch of apple
 essence and herbal notes. i.
 akita