

SAKE LIST

Junmai

Junmai is pure rice sake made with rice where 30% or more of the outer layer of rice kernel is polished away. Junmai has its own unique character and can be served with a variety of foods.

HARUSHIKA 春鹿- Spring Deer "Extra Dry"

Light and smooth. Extra dry with medium body. Sharp citrus flavor with crisp bitter finish.

SMV +12 Acidity 1.6

Carafe/ 11

OTOKOYAMA 男山- "Man's Mountain"

Light and smooth. Fresh aroma of wild plants mixed with grain-like aroma. Very clean, medium dry sake with round taste and soft texture.

SMV +2 Acidity 1.3

Carafe/ 17

Ginjo

Ginjo premium pure rice sake made with rice where 40% or more of the outer layer at low temperature. Its aroma of fruits and flowers is slightly rich and robust with a smooth, light and fruity taste

NARUTOTAI NAMA GENSHU 酒王鳴門- "Sake King"

Bombastic full rich flavor. This is a ginjo (slightly fortified) Nama (unpasteurized) Genshu (undiluted cask strength)... Vivacious and fruity, big and brassy, but easy to love.

SMV +5 Acidity 1.7

Carafe/ 18

HANA KIZAKURA 黄桜

Clean, light and semi sweet with beautiful floral fragrance up front from Kizakura original Hana Kobo (flower yeast) and crisp finish at the end. The attack on a front palate is soft and gentle.

SMV -8 Acidity 1.1

300ml Bottle/ 19

Daiginjo

Daiginjo super premium pure rice sake made with rice where 50% or more of the outer layer of rice kernel is polished away and fermented at low temperature. It has pleasant fruity aromas and it still retains the fragrant aroma in your mouth.

Dassai 50 獺祭- "Otter Festival"

Dassai 50 has collection of sweet aromas including grape juice, cotton candy, and a hint of lemonade. It is wide and heavy with lots of expansive elements that talk to those who like a mouthful. The subtle sweetness including grape and berries becomes more pronounced when the fluid warms in the mouth.

SMV +3 Acidity 1.4

720ml bottle/ 49

Carafe/ 19

AIZU HOMARE YAMADANISHIKI "Black Label"

**International Wine Challenge 2015 Champion Sake*

Black Label demonstrates this well. It's like putting your nose into, and biting down on a juicy, overripe melon. This sake is so viscous and creamy - she's got legs!

SMV +2 Acidity 1.4

Carafe/ 26

ONIKOROSHI WAKATAKE 若竹鬼ころし- "Demon Slayer" Daiginjo

Flavorful type. Beautifully round and alluring sake with a silky texture. Deep taste and slight sweetness from an elegant fruity aroma and superb acidity.

SMV 0 Acidity 1.4

Carafe/ 24

Nigori Unfiltered- 濁り酒 "Milky white"

KIZAKURA

300ml Bottle/ 15

Strawberry Nigori

254ml Bottle/ 15

Soju

Kannoko 神の河- "God's River"

This premium Shochu is made from 100% select barley.

Rich and mellow flavor with fragrant aroma.

Kannoko's amber color comes naturally from the oak barrel aging process for 3 years. All natural ingredients. No additives .

Alcohol% 24%

Bottle/ 49

Carafe/ 17

House sake

Large/ 7

Small/ 5

Flavored sake

Yuzu Sake

750ml Bottle/ 36

Glass / 8

Beer

Asahi/ Kirin/ Sapporo 12oz 5

Asahi/ Kirin/ Sapporo 22oz 8

Asahi Black 7

Orion 12oz 7

Orion 22 oz 10

Asahi pitcher (made in Japan) 19

Wine (glass)

Pinot Noir 7

Cabernet Sauvignon 7

Merlot 7

Chardonnay 7

Rosé 7

Plum wine/ Choya Umeshu 7

Sparkling wine

Japanese Ume

Bottle/ 24

Beverages

Soda/ Calpico/ Ramune 3

Iced Oolong / Green Tea 3

Orange Juice 3

Yuzu sparkling (24oz) 4

San pellegrino (500ml) 3.5