

SAKE LIST

SEASONAL SAKE

4oz/200ml/BOTTLE(720ml)

KID ~HARU NO KUNPU~ 14 / 23 / 75 "SPRING BREEZE"

The soft and mellow texture gives a lovely sweetness and light umami. The slight sourness is pleasant, nicely balanced with bitterness. it's crisp, refreshing and juicy with cool mineral finish.

DRY & UMAMI

4oz/200ml/BOTTLE(720ml)

*Good for Warm or Hot sake. can be served 200ml only

*CHORYO YAMAHAI OMACHI 13 / 20 / NA "CEDAR AGED TARU-SAKE"

Brewed using old-school methods & aged cedar barrel using heirloom rice "Omachi". Omachi rice has deep, rich flavor.

AMA NO TO 14 / 23 / NA "HEAVENS DOOR"

This sake is made only with rice and water from its own prefecture of "Akita". Slightly dry, medium-bodied with floral, nutty and bright koji aromas. Clean and lovely lychee finish.

HEIWA TOKUBETSU JUNMAI 17 / 26 / NA "KID OMACHI"

Omachi rice, typically known for its rich and earthy characteristics. Fruity and rich with hints of grape and pear. followed by a smooth umami flavor that finishes dry and crisp

*DAN ~JUNMAI GINJO~ 20 / 32 / 105 "DAYBREAK"

Brewed with soft water from Mt. Fuji, this sake presents an elegant nose of crisp autumn fruits. Rich, medium body with a clean umami finish.

COMPLEX

4oz/200ml/BOTTLE(720ml)

**New*

SHINOMINE 12 / 19 / 62 "OMACHI 666" ~NAMA GENSHU~

first note is sweet and fresh like a yogurt. Quite rich and a lots of umami, the finish is clear and crispy owing to its full of sourness comes in the end.

KAZE NO MORI 18 / 27 / NA "ALPHA 3"

This medium-sweet sake is slightly effervescent with pear flavor that bubbles on the palate. Bright fresh acidity and creaminess.

SMOOTH & ELEGANT

4oz/200ml/BOTTLE(720ml)

**New*

OHMINE~DEWA SANSAN~ 21 / 33 / 108 "3 GRAIN NAMA GENSHU"

This unpasteurized and undiluted sake made with "Dewa sansan" rice milled 50% and not charcoal filtered. A pleasant effervescent and light balance of sweetness with a crisp finish like a muscat.

**Only KAEDE is serving this sake in Oregon!!*

KUHEIJI ~DAIGINJO~ 17 / 25 / NA "EAU DU DESIR"

This elegant sake is well balanced and sweetness, umami, acidity and a hint of astringency with floral aroma. A bitter accent like a citrus, layer of flavor leads to aftertaste.

SPECIALTY SAKE

HEIWA ~PREMIUM PLUM SAKE~ "TSURU UME KANJUKU" (4oz) 13

Their local plum "Nanko-bai" in Wakayama, is one of the most popular kinds of plum in Japan, which offers some sweetness with a tart character.

