

SAKE LIST

DRY & UMAMI

4oz/200ml/BOTTLE(720ml)

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

*CHORYO YAMAHAI OMACHI 13 / 20 / 68 "CEDAR AGED TARU-SAKE"

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

IZUMO FUJI 11 / 17 / 58 "ANCIENT SHRINE"

Violet aroma, plum on palate; soft, relaxed, and expansive in texture. An "Umami type" of sake with ricey dryness.

HEIWA TOKUBETSU JUNMAI 17 / 26 / 84 "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.

REFRESHING

4oz/200ml/BOTTLE(720ml)

KIZAN SANBAN 13 / 20 / 66 "BACK TO THE MOUNTAIN"

This is a "Nama Genshu" (unpasteurized and undiluted), aromatic Ginjo-style sake like a complex white wine. Fruity with a great acid balance. Smooth palate with aniseed/licorice character.

COMPLEX

4oz/200ml/BOTTLE(720ml)

AZUMA NO FUMOTO 14 / 21 / 70 "FIRST WAVE"

This Nama-sake is the first free-flowing sake released from the fermentation tank with minimal pressing. It is brash, bold and robust, but balanced with a lovely astringency.

TENKYU 16 / 24 / 80 "RAINBOW IN THE SKY"

Uniquely brewed, highly acidic sake showcasing the ingenuity and local rice of Yamagata prefecture. Juicy and rich, notes of green apple and citrus with a yogurt like taginess.

SMOOTH & ELEGANT

4oz/200ml/BOTTLE(720ml)

OHMINE ~DAIGINJO~ 16 / 24 / 80 "THREE GRAIN"

This sake has a sweet and rich aroma of white peaches, and is created with layers of minerality. Tastes of muscat and pineapple are well balanced with minerality.

KUHEIJI ~DAIGINJO~ 17 / 25 / 82 "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.

