



KAEDE Sushi & Bistro Sake Selections



Dry with Umami Flavor

	4oz	200ml	Bottle
Choryo Yamahai Cedar-aged Taruzake	12	18	60
<i>Brewed using old-school methods & aged in a cedar barrel using Japan's oldest heirloom rice Omachi. Omachi rich has deep, rich umami flavor. Excellent enjoyed warm</i>			

"Autumn Deer" Akishika Muroka Nama Genshu 16 24 80
*"**Super Dry**" sake that is unpasteurized, undiluted and non-charcoal filtered. Bold, robust and lively, this sake is produced in Osaka prefecture by a brewery that is a pioneer of sustainable and biodynamic methods for estate-grown rice. **Excellent enjoyed warm***

Light & Refreshing

"Sword of the Sun" Takatenjin Tokubetsu Honjozo 11 16 55
*One of Japan's first breweries to use solar power, this sake is light & refreshing. Family-owned brewery since 1868 brewed in Shizuoka near Mt. Fuji. **Excellent enjoyed warm***

"KID" Heiwa Shuzou Kid ~Shiboritate~ 13 20 68
"Shiboritate" means "fresh squeezed"! This is a limited release seasonal nama, or unpasteurized sake. Bright, crisp, and incredibly fresh, with a pleasant tingling sensation on the palate.

Smooth & Elegant

"Red Mask" Akabu Junmai Ginjo 16 24 80
"Red Mask" is the pride of Iwate prefecture, and uses only local yeast and their own prefectural rice varietal, Gin Ginja. This sake is pleasantly smooth and fruity, with notes of green apple and an excellent umami finish.

"Eau De Desir" Kuheiji Junmai Daiginjo 15 23 77
The "Water of Desire" comes from Kuheiji Kuno, who has built a bridge between the wine and sake world with this brew that has the bright tropical aromas of a daiginjo, coupled with the pleasant acidity and minerality of an Old World white.

"The 55" Watari Bune Junmai Ginjo 14 22 75
Watari Bune is a rare heirloom revived after 60 years of non-use. Smooth & refreshing with an effervescent presence. Watari Bune is one of the most popular sake in Oregon - very rare!

"Castle in the Snow" Yuki no Bosha Junmai Daiginjo 32 48 165
The brewmaster was recognized by the Emperor of Japan as one of the best craftsmen in Japan. Brewed with 2 types of yeast & rice polished to 45% of its original size, this sake is silky smooth with luscious, layered flavors of peach, melon & honeysuckle. 92 points Wine Advocate.

All Sake can be served warm 200ml size only

All Sake is Gluten & Sulfite Free