

SAKE LIST

DRY & UMAMI

4oz/200mL/BOTTLE(720mL)

CHORYO YAMAHAI OMACHI 13 / 19 / 65 "CEDAR AGED TARUSAKE"

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

IZUMO FUJI 11 / 16 / 55 "ANCIENT SHRINE"

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

LIGHT & REFRESH

4oz/200mL/BOTTLE(720mL)

IZUMI JUDAN GINJO 13 / 20 / 68 "TENTH DEGREE"

Crisp and dry with notes of juniper and floral berries. Family-owned brewery in Yamagata since 1892.

DEWA SANSAN 15 / 23 / 75 "GREEN RIDGE"

Dewa sansan is a rice specific to Yamagata prefecture. This rice has earthy flavor with hints of green apple. Refreshing.

SPECIALTY SAKE

YUKI-TORA NIGORI (4oz) 9 "SNOW TIGER"

This is a new cloudy sake from Aomori in Japan. Thick & creamy with dry notes

WAKAZE "YUZU SAKE" (4oz) 13

Infuse with yuzu, a typically Japanese citrus fruit that grings acidity but also a touch of bitterness, refreshing and invigorating

SMOOTH & ELEGANT

4oz/200mL/BOTTLE(720mL)

AKABU JUNMAI GIONJO 17 / 25 / 82 "RED MASK"

Pleasantly smooth and fruity, with notes of green apple and an excellent umami finish.

OHMINE DAIGINJO 16 / 24 / 80 "3 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, giving way to a finish that is both bitter like Matcha, and sweet, like coconut.

YUKI NO BOSHA 32 / 48 / 165 "CASTLE IN THE SNOW"

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.

COMPLEX

4oz/200mL/BOTTLE(720mL)

KAZE NO MORI 13 / 20 / 68 "BLACK LABEL"

This rich and naturally effervescent sake is brewed with a local rice from Nara prefecture called Tsuyuhakaze. It is unpasteurized, undiluted and non-charcoal filtered, giving it great body and minerality with notes of banana, honeydew and jasmine tea.

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

"Arabashiri", means that this 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. Using only locally grown rice from the Okitama Basin and water from the Azuma mountains in Yamagata prefecture, this sake is very versatile when paired with food.

