

## JUNMAI

### **Katsuya sake - “Victory”**

250ml/29 720ml/70

From the historical Sasaichi brewery. This well balanced sake is custom made for Katsuya using water from Mount Fuji.

### **Murai Family - “Tanrie Junmai”**

300ml/30

Crisp and dry. Melon aromas, creamy body.

### **Dewatsuru Kimoto - “Ancient Harmony”**

720ml/75

Using Kimoto Brewing method, Dewatsuru possesses a nice rustic, mellow taste, with a crisp, acidic finish.

### **Tsuzumi - “Samurai Drum”**

720ml/88

Very complex and aromatic, with elements of mushroom, sesame, nuts, and melon.

## JUNMAI GINJO

### **Yumeakari - “Dream Light”**

250ml/29 720ml/70

Mild and fruity, with hints of pink rose.

### **Yoshi No Gawa - “Winter Warrior”**

720ml/70

Tropical fruits, with a surprising fresh taste.

### **Kikusui - “Chrysanthemum Water”**

720ml/85

Cotton candy with bright aromas.

### **Shimizu - “Pure Dawn”**

720ml/89

Fresh and well structured, subtle notes of pear, and Fuji apple.

### **Hakaissan - “Eight Mountains”**

720ml/110

Tremendous balance, dry, crisp, and

refreshing.

### **Harada Muroka - “Shogun Honor”**

720ml/148

Lily flowers, and orange blossoms, rich and full body. Perfect sweetness and acidity balance. No charcoal filtering, medium dry.

## JUNMAI DAIGINJO

### **Osakaya Chobei - “Ancient Heritage”**

300ml/40

Floral, with hints of melon. Full on the palate.

### **Soto Sake - “Outside”**

300ml/45 720ml/125

From Niigata, this aromatic sake displays soft flavors of fresh apple and lime zest, with a hint of cucumber. Crisp, dry finish.

### **Mu Sake - “Nothingness”**

300ml/45

Ripe fruit aroma with elements of melon and grapes. Talk about a smooth sake, as full flavors of white grapes and strawberries vanish in a whisper finish.

### **Tomoju - “Friends and Longevity”**

375ml/50

Melons and grapes, light body, sweet.

### **Rock Sake - “Oregon Sake”**

375ml/42 720ml/82

Well balanced, light, floral, and sweet citrus notes.

### **Wakatake Onikoroshi - “Demon Slayer”**

720ml/110 1.8L/250

Well rounded, silky texture, superb acidity.

### **Gekkeikan - “Horin”**

720ml/120

Round and smooth, with medium creamy body, and hints of pear.

### **Ken - “Vigorous”**

720ml/165

Rich aroma, savory, with a clean finish.

### **Chokaisan - “Ocean Mountain”**

720ml/145

Made with flower yeast, produces hints of pear, herbs, and licorice.

### **Kakurei - “Age of the Crane”**

720ml/180

Full and aromatic. Hints of pear and apple, with a superbly clean finish.

<b>Murai Family - “Passion”</b>	720ml/180
Clean, and lightly creamy, complex, yet dry.	
<b>Ryusei Kuro Label - “Power of the Dragon”</b>	720ml/185
Elegant aroma of citrus fruit. Perfectly harmonized with delicate umami, with a crisp flavor.	
<b>Dewasakura - “Mountain Cherry”</b>	720ml/200
Blossoms on the nose, with a velvety texture and subtle taste of cherry.	
<b>Dassai - DY23 - “Otter Festival”</b>	720ml/275
Polished 77%, orange blossoms, mild body, and rich.	
<b>Houreki - “Kimoto”</b>	720ml/400
Exquisite, fruity aroma, with slightly sour accents.	
<b>Hakutsuru Nishiki - “White Crane”</b>	720ml/480
Exceptionally full bodied and brewed with Hakutsuru Nishiki strain of rice. Yielding lovely floral aromas, and a mouth filling richness that showcase its superior attributes.	
<b>Kyokusen - “Japanese fan with Sunrise”</b>	720ml/610
Attractively redolent of mint combining with ripe cantaloupe on the palate. Umami contributing to round texture and long finish. Supremely elegant	
<b>Hideyoshi - “Flying Pegasus”</b>	
The ultimate aged sake, this Daiginjo is milled to 40% and produced in very limited quantities to ensure its exceptionally mellow flavor and elegant aroma.	
<b>Myouka Rangyoku - “Blossom’s Blessing”</b>	720ml/990
This carefully matured sake gives balanced sweet and sour accents, and boasts an exquisite, fruity aroma that envelopes you in its gentle, creamy perfume.	
<b><u>NON-TRADITIONAL</u></b>	
<b>Gekkeikan - Nigori</b>	300ml/33 720ml/62
<b>Kamoizumi - Nigori</b>	500ml/75
<b>Murai Family - Nigori</b>	720ml/75
<b>Rock Sake - Nigori</b>	375ml/50 720ml/85
<b><u>SPARKLING</u></b>	
<b>Sho Chiku Bai - Sparkling “Mio”</b>	300ml/34
<b>Hana Hou Hou Shu - Sparkling Rose</b>	300ml/45
<b><u>SHOCHU</u></b>	
<b>Tombo</b>	750ml/44
<b>Takara Shochu - “Kuro Yokaichi”</b>	750ml/45
<b>TYKU - Soju</b>	750ml/68
<b><u>TARUSAKE</u></b>	
<b>Choryo Yoshinosugi - “Frozen Forest”</b>	720ml/100
Aged in barrels made from the koutsuri section of the cedar tree, this sake boasts stellar body, with slight spice and cold wood finish.	
<b><u>OTHER</u></b>	
<b>Hakutsuru - Plum Wine</b>	120ml/12 720ml/68
<b>Kaori Mikan - Mandarin Orange</b>	360ml/63
<b>Tokubetsu Honjozo - Taketenjin</b>	300ml 42 720ml/90

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