

SAKE

CHILLED PREMIUM SAKE

{ HONJOZO } ~ *easy & crisp*

TENSEI “Endless Summer” *tokubetsu honjozo* 66 BTL(720ml)
light and breezy, mild hints of briny melon, crisp finish, Kanagawa

{ JUNMAI } ~ *structured & flavorful*

YAMADA SHOTEN *tokubetsu junmai* 62 BTL(900ml)
Savory and rustic style, nutty and slightly smoky w/mild fruit flavors, Gifu

FUKUCHO “Forgotten Fortune” *junmai* 66 BTL(720ml)
Fullflavor, earthy and ricey umami, balanced long finish, Hiroshima

SOOKUU *junmai* 75 BTL(500ml)
clean flashy rice & sweet Asian pear notes with full of umami, finish with lingering acidity, Fushimi

HEIWA SHUZO “KID” *junmai* 60 BTL(720ml)
Dry soft mouthfeel with balanced acidity, hint of fruit and gentle umami, Wakayama

{ GINJO } ~ *aromatic & showy*

MANZAIRAKU “eternal happiness” *junmai ginjo* 62 BTL(720ml)
Yamadanishiki(toku A-A)rice, fresh and crisp, aromas of almond and honey, Ishikawa

FUKUCHO “Moon on the water” *junmai ginjo* 66 BTL(720ml)
Soft, silky with dry and spicy firm finish, Hiroshima

TENSEI “Song of the Sea” *junmai ginjo* 66 BTL(720ml)
Hints of apple and melon, saltwater taffy salinity notes with a crisp and clean finish, Kanagawa

HAKKAISAN *junmai ginjo* 125 BTL(720ml)
Aged 3 yrs in “Yukimuro”, hints of clean spring water with complexity of snow crystals, Niigata

{ DAIGINJO } ~ *elegant & refined*

KONTEKI *daiginjo* 60 BTL(720ml)
delicate refinement, soft on palate with long finish, Kyoto

JOTO “72 clocks” *Junmai daiginjo* 80 BTL(720ml)
Hints of herbs on the nose, green apple on palate, supple satin textured finish, Hiroshima

CHOKAISAN *junmai daiginjo* 90 BTL(720ml)
Floral and elegant, clean and feminine, Akita

KUBOTA *junmai daiginjo* 99 BTL(720ml)
hint of flower, light, sophisticated elegance, Niigata

MANZAIRAKU “White mountain” *daiginjo* 120 BTL(720ml)
The best (YN toku A-A) rice is used to make this elegant sake.
Smooth and creamy texture; complexed yet focused refined finish, Ishikawa

{ SPECIALTY }

RIHAKU *junmai ginjo nama genshu* 75 BTL(720ml)
Seasonal namazake made w/Omachi rice. Notes of toasted cereal and candied nuts; bright and vibrant acidity, Shimane

SHIOKAWA *yamahai junmai ginjo* 66 BTL(720ml)
Robust, full of umami, nutty w/woody notes and undiluted, Niigata

BUSHIDO *ginjo genshu* 12 CAN(200ml)
Hints of asian pear and watermelon rind balanced with white flowers, Kyoto

HEIWA SHUZO *junmai nigori unfiltered* 49 BTL(720ml)
Smooth, well balanced sweetness and flavors of sake rice, Wakayama

SEQUOIA NIGORI *junmai nigori unfiltered* 34 BTL(375ml)
excellent balance between sweet & dry, San Francisco