

SAKE LIST

Sake Samplers -- 3 Tasters of 2 oz. Pours

(Sorry, NO Happy Hour Discounts applied to Samplers)

SAKURA SAMPLER \$22

MIZBASHO

Medium-full bodied, fruity with anise whipped cream finish.

WATARI BUNE

Complex, floral and fruity with a bright acidity.

RIHAKU "WANDERING POET"

Clean, crisp acidity with honeydew & herbal notes.

SHOGUN SAMPLER \$22

YURI MASAMUNE

Nutty and earthy with underlying fruit.

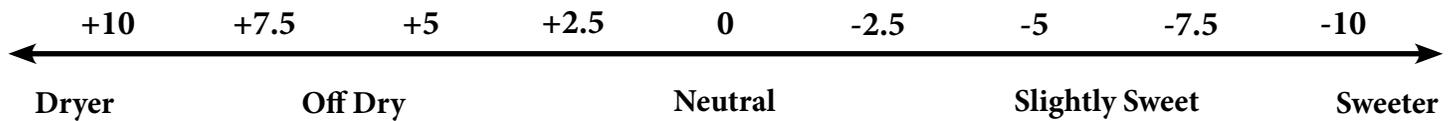
SEIKYO TAKEHARA

Sweet and full sake.

KONTEKI

Using highest quality rice and pure water.

SAKE METER - SMV (NIHONSHU-DO)



Gekkeikan (Hot Sake)

One of Japan's oldest sake manufacturers.

4 oz.: \$8 8 oz.: \$15



Otokoyama

One of Japan's famous sakes for its full body and dryness.

SMV: +5

4 oz.: \$14 8 oz.: \$27



Sho Chiku Bai Nigori (Unfiltered)

Naturally brewed, unfiltered sake. Silky, mild and soft textured.

SMV: -20

4 oz.: \$9 8 oz.: \$17



Yuri Masamune

Honjozo

This sake is mellow and rustic and has a firm structure. Nutty and earthy notes are balanced by an underlying fruitiness.

SMV: +2.5

4 oz.: \$17 8 oz.: \$33

720 ml Bottle: \$65



Seikyo Takehara

Junmai

Brewed with high quality Shin-Senbon and other rice locally grown in Hiroshima causing a somewhat sweet and full sake.

SMV: +1

4 oz.: \$17 8 oz.: \$33

720 ml Bottle: \$72



Rihaku "Wandering Poet"

Junmai Ginjo

Well-rounded with banana & very-ripe honeydew aroma, clean crisp acidity, a light-to-medium body, finishing with herbal notes.

SMV: +3

4 oz.: \$17 8 oz.: \$33

720 ml Bottle: \$79



Ty Ku Silver

Premium Junmai

Fresh & smooth with subtle pear notes, leaving softness on the palate.

SMV: +1.9

4 oz.: \$14 8 oz.: \$27

720 ml Bottle: \$61



Watari Bune

Junmai Ginjo

Floral, fruity, funky and complex, finishing lively to the end with a bright, snappy acidity.

SMV: +3

4 oz.: \$17 8 oz.: \$33

720 ml Bottle: \$82



Mizbashi

Ginjo

Bold overripe pineapple and apply candy, medium-full body with a water chestnut and anise whipped cream finish.

SMV: +4

4 oz.: \$17 8 oz.: \$33

720 ml Bottle: \$103



Hakushika

Junmai Daiginjo

Awarded the 2011 Monde Selection GrandGold Medal. Pure, clean, round taste.

SMV: 0

4 oz.: \$21 8 oz.: \$41

720 ml Bottle: \$115



Konteki "Pearls of Simplicity"

Junmai Daiginjo

From one of Japan's smallest breweries made with Japan's highest quality rice and local soft pure water from Japan's Eastern mountains.

SMV: +2

4 oz.: \$17 8 oz.: \$33

720 ml Bottle: \$105



Takara Plum Wine

Takara Plum is a rich, sweet and aromatic plum wine suitable as an aperitif.

4 oz. Glass: \$5

750 ml Bottle: \$26

JUNMAI SAKE

Made with only rice, water and koji mold. The rice used must be polished to at least 70%. Often a full and solid flavor profile, clean and well structured.

GINJO SAKE

Brewed with labor-intensive steps, using traditional tools and methods, using highly polished rice (at least 60%) and fermented at colder temperatures for longer periods of time. Light, aromatic, fruity and refined.

DAIGINJO SAKE

Brewed with very highly polished rice (to at least 50%) and even more precise and labor intensive methods. Generally light, complex and quite fragrant.