

saké酒

- sake [pronounced “sah-keh”] is a brewed beverage, made from fermented rice and is produced in a similar manner to beer.
- there are hundreds of different strains of sake rice, grown specifically for sake making.
- sake is classified into distinct categories based on the amount each rice grain is milled before brewing.
- most sake ranges from 14 - 16% alcohol, while genshu or “cask strength” style averages 18 - 20% a.b.v.
- sake is naturally perseverative/sulfate/gluten free.
- japanese etiquette is to pour for others when sharing.
- “kanpai” translates to “cheers” in japanese.

honjozo 本醸造

light, crisp, dry, medium acid, complements food

enter “black dot” honjozo

glass 11. / carafe 22. / bottle 42.

wonderful clean and soft silky texture. cleansing acidity and subtle hints of mango, peach and pineapple.

taketenjin “sword of the sun” tokubetsu honjozo

glass 12. / carafe 24. / bottle 46.

aromas of green melon rind, pear, and banana, with a creamy, slightly lactic quality to the finish. structure, depth, complexity.

nigori 濁り酒

unfiltered, bold, sweet, smooth and creamy texture

rihaku “dreamy clouds” tokubestu junmai nigori

glass 14. / carafe 28. / bottle 52.

elegant, dry and fruity. refined and roughly filtered.

hakutsuru sayuri “small lily” junmai nigori

glass 9. / carafe 18. / bottle 32.

refreshingly floral. creamy, soft and sweet with a smooth finish.

murai family nigori genshu

glass 11. / carafe 22. / bottle 42.

antique-style. undiluted. bold, hearty and complex, with vanilla and coconut notes.

specialty スペシャル

ninki-ichi sparkling sake junmai ginjo

300ml bottle 13.

perfect aperitif or palate cleanser, light and bubbly. natural bottle fermentation. slightly sweet. fruity, dry tangy finish.

junmai 純米

structured, full-bodied, higher in acidity, light on sweetness, pairs well with hearty food

murai family tanrei junmai

glass 9. / carafe 18. / bottle 34.

clean, dry and crisp. melon and ripe cantaloupe aroma. creamy body.

yaegaki kuro-bin “black bottle” junmai

glass 10. / carafe 20. / bottle 38.

dry-yet fruity. vanilla custard and baked apple aroma. clean, silky finish.

yuho “eternal embers” junmai

glass 13. / carafe 26. / bottle 50.

mushroom and raisin. nutty, smooth finish. pure umami.

kasumi tsuru kimoto junmai

glass 10. / carafe 20. / bottle 38.

traditional, labor-intensive “kimoto” methods yield an earthy, smoky taste with notes of shiitake mushroom, roasted nuts, and dried fruit.

junmai ginjo 純米吟醸

aromatic, fruity, floral, smooth, low acidity

momokawa silver junmai ginjo

glass 6. / carafe 12. / bottle 24.

crisp and dry. complex fruit and minerality.

kikusui “chrysanthemum water” junmai ginjo

glass 12. / carafe 24. / bottle 46.

elegant citrus aroma. crisp and clean. dry, light finish.

yuki no boshu “cabin in the snow” junmai ginjo

glass 15. / carafe 30. / bottle 56.

light and soft. ripe tropical mango, peach and pineapple.

momokawa “g fifty” junmai ginjo genshu

glass 11. / carafe 22. / bottle 42.

undiluted, cask-strength. notes of pear, grape and mint. mineral and spice finish.

rihaku “wandering poet” junmai ginjo

glass 15. / carafe 30. / bottle 56.

banana and ripe honeydew. light-medium body. intriguing salinity. long finish.

kanbara “bride of the fox” junmai ginjo

glass 13. / carafe 26. / bottle 50.

rich and fragrant. herbs, spices and nuts. juicy fruit finish. lingering sweetness.

junmai daiginjo 純米大吟醸

elegant, complex, balanced, smooth, precise

hakurosuishu “winter water” junmai daiginjo

glass 16. / carafe 30. / bottle 58.

delicate, soft, and clean. asian pear and apple nose.

yaegaki mu “nothingness” junmai daiginjo

glass 14. / carafe 28. / bottle 52.

soft and balanced. full fruit nose, ripe melons and pears. medium-full body. long finish.