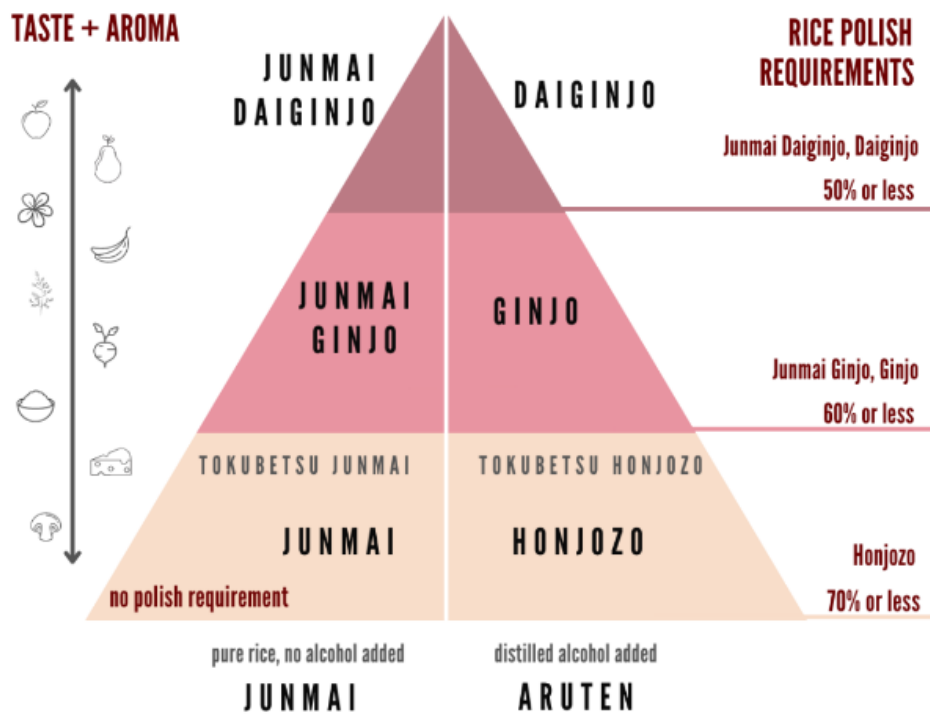


PREMIUM SAKE

The premium sake category contains eight classifications, although it accounts for only 25% of total sake production in Japan (the other 75% is known as Futsuu-shu, or “table sake”).

“Distilled alcohol added” means any sake labeled with the word “Junmai” is “pure rice”. This means the sake was made with only the 4 key ingredients: rice, water, koji-kin, and yeast.

It tends to have a stronger taste of rice and be somewhat thicker on the palate. Contrary to popular belief, this does not make it superior to other sakes, and many brewers prefer to add some alcohol, claiming it helps thin the sake and lift its aroma. In the end, it is simply a matter of preference.



JUNMAI-SHU (PURE SAKE)



“BLACK DRAGONFLY” IZUMIBASHI KURO TOMBO KIMOTO JUNMAI 720ml - \$

Buttery, hints of sweet rice, marshmallow, light umami
Rich and full-bodied, but drinks light and elegantly.
Recommended pairings: Fried food

“DRUNKEN WHALE” SUIGEI TOKUBETSU JUNMAI 300ml - \$ 720ml - \$47

Soft aromas of tart fruits and wild flowers
Clean, crisp texture with bright, dry flavors. Lingering umami finish
Recommended pairings: Tempura, all Japanese foods



“CHRYSANTHEMUM MIST” KIKUSUI JUNMAI GINJO 300ml - \$20 720ml - \$55

Mandarin, cantaloupe, yogurt, sesame seeds. Medium-bodied and smooth.
A great substitute for white wine drinkers
Recommended pairings: Tempura, deep-fried foods

NIHON SAKARI JUNMAI GINJO 720ml - \$

Tropical fruit, mango, with slight umami
Vegetarian, Gluten-free, Preservative-free!
Recommended pairings: Tempura, stir-fry, chicken, beef



“45” DASSAI JUNMAI DAIGINJO 720ml - \$55

Orange peels & jasmine, with a subtle fruit-forward flavor
Delicate mouthfeel and slightly dry, making it easy to drink.
Recommended pairings: Sushi, fruits, cheese

“HEKIJU” KUBOTA JUNMAI DAIGINJO 720ml - \$99

Brandy. sugarcane, nutmeg with white grapes. Complex yet easy to drink
Recommended pairings: Roast beef, sushi, tempura





“GOBLIN DANCE” TENGUMAI JUNMAI DAIGINJO 50 720ml - \$

Refreshing, semi-dry, full-bodied with a refreshing, lifted finish
Recommended pairings: Sushi, sashimi, veggie tempura

DAIGINJO

NIHONSAKARI NAMA GENSU DAIGINJO 200ml - \$14

Rich yet fruity flavors with a full, silky texture on the palate
Recommended pairings: Rich foods



NIHON SAKARI DAIGINJO 720ml - \$

Refreshingly light, dry, and well-balanced with soft, rich flavors of rice and melon.
Vegetarian, Gluten-free, and Preservative-free!
Recommended pairings: Sashimi of white fish, chicken, shrimp

CLOUDY (UNFILTERED)

SHIBATA PINK 200ml - \$

Velvety and smooth. Notes of orange and cherry blossom, with a quick dry finish
Recommended pairings: Oysters, vongole, chicken (especially gizzard)



“PERFECT SNOW” KIKUSUI NIGORI 300ml - \$

Coconut, steamed rice, porridge-like texture
Recommended pairings: Spicy foods

NATURALLY FLAVORED

SHIBATA YUZU 200ml - \$

Refreshing, light citrus, crisp



NIHONSAKARI SAKARI YUZU 710ml - \$

Sweet citrus with well-balanced tartness and slight umami finish
Gluten-free, and Preservative-free!

HEIWA TSURU UME (PLUM) KANJUKU 720ml - \$

Tart and sweet ripened plum
Bright, mouthwatering acidity and a richly sweet finish.



SAKE COCKTAILS

CITRUS SPRITZ - \$

Featuring Sakari Yuzu with a splash of soda water!

FIZZY PLUM - \$

Featuring Heiwa Ume Kanjuku with a splash of soda water!

BEER



LUCKY CAT WHITE ALE 300ml - \$

Yuzu and flowery sansho flavors with a clean and crisp finish