

PREMIUM SAKE SELECTION

DAIGINJO

USD

TAKATENJIN - *soul of the sensei* 180
Soft and rich impact on the palate with cantaloupe, anise notes, pepper and jasmin dry finish.
720ml / S.M.V +5 / Region : Shizuoka

MURAI FAMILY *daiginjo* 320
The pinnacle of the saké brewer's craft. The brewer employs the rare "shizuku" method of filtration where the sake is not put through a press, but instead allowed to drip slowly through cotton bags.
PROFILE: Dry, Crisp, Fruity, Floral
720ml / S.M.V +5 / Region : Aomori

YOSHINOAWA *daiginjo* 300
Incredibly complex with hints of white flower, strawberry, fresh mint and green herbs in the aroma. Tastes of strawberry, melon and musk, kissed with ginger, lead to a delightfully rich and lingering finish. Complex, clean and Elegant
PROFILE: Dry, Crisp, Floral
720ml / S.M.V +3 / Region: Niigata

GINJO

FUKUCHO *moon on the water* 180
The fruity nose of lime and melon is pressed to the forefront with bold hints of fennel, white pepper and allspice.
720ml / S.M.V +3 / Region: Hiroshima

RIHAKU *wandering poet* 70
Notes of banana with a clean, crisp acidity that highlights its light to medium body.
300ml / S.M.V +3 / Region: Shimane

MOMOKAWA *silver* 60
Features a light, crisp and dry mouthfeel with hints of mineral and citrus. Green apple and spice on the nose.
PROFILE: Dry, Crisp, Fruity
750ml / S.M.V : n.e / Region: Oregon, USA

JUNMAI

SHIRAKABE GURA *tokubetsu junmai* 125
Brewed using exceptionally pure water. Smooth, well balanced and full body with a complex, crisp finish.
720ml / S.M.V +2 / Region: Hyogo

HONJOZO

HIDEYOSHI NAMACHO *honjozo* 55
Youthful and vibrant, with notes of toasted nut, fresh bread and lychee
300ml / S.M.V +0.5 / Region: Akita

MANOTSURU *demon slayer honjozo* 65
Medium-bodied and very dry sake, with tantalizing fruit flavors and a pleasant nuttiness on the mid-palate
300ml / S.M.V +15 / Region: Niigata

NIGORI

HAKUTSURU SAYURI *junmai nigori sake* 60
Nicely balanced and finely textured with pineapple, coconut, almond and radish aprout flavors
300ml / S.M.V -11 / Region : Hyogo

MURAI FAMILY *nigori genshu* 125
Mildly sweet scent with notes of vanilla followed by flavors of coconut, currant, cream and spice with a velvety, lingering finish. Layered and bold, round and robust.
PROFILE: Dry, Earthy, Floral
720ml / S.M.V -22 / Region : Aomori

SAKE FLIGHT

Sampling of 3 different types of Sake at one time or triple paring ocrding to your food selection
35

The S.M.V. (Sake Meter Value) measures the density of sake relative to water, ar gauging the dryness or sweetness of the sake

