

SAKE

“THE DRINK OF THE GODS”

RICE

High quality and carefully farmed rice is expensive, but worth it.

Good sake is made from rice specifically bred for sake. It isn't made from table rice. Great sake uses higher quality rice grown in higher quality fields. A great sake brewery will keep a close relationship with their local farmers to find the best rice grown in the region.

POLISHING

The best sake is made only from the heart of the rice grain.

The outer layer of sake rice contains protein and fatty acids that produce harsh flavor.

To make great sake the brewer must polish away the outer layers.

The state of the art machine needed to polish rice to ultra premium levels without breaking the grains costs over one million dollars.

ATTENTION

Hand crafted, labor intensive techniques lead to better sake.

Many steps of modern mass-produced sake are done by machines following a procedure. This hands-off approach loses the careful oversight of a great Toji (Master Brewer). Only a diligent and talented Toji is able to make the small adjustments needed at every step to produce the best sake every time.

HONJOZO

Rice polished to at least 70%. A small amount of distilled alcohol is added to the rice mash. This is added to extract aromas and flavor compounds that do not dissolve in water. These compounds would otherwise be removed during the filtering process. Honjozo's are light and easy to drink.

JUNMAI

Rice polished to at least 70%. Made with only rice, water, yeast and koji. Junmai typically are fuller bodied and richer than other types often with good acidity. Junmai paired with a higher grade means that the rice is polished to that level AND was made with only rice, water, yeast and koji.

GINJO

Rice polished to at least 60%. Brewed with labor intensive steps. Fermented at colder temperatures for longer periods. Ginjos are quite fragrant, with rich fruit flavors.

DAIGINJO

Rice polished to at least 50%. The pinnacle of the sake brewer's art. Brewed with painstaking precision. Daiginjos are generally delicate with complex flavors and aromas. They are the smoothest of all sake.

NIGORI

Cloudy. Coarsely filtered to allow rice particles to remain in sake to increase texture and flavor.

NAMA

Unpasteurized. fresh, fuller flavored, lively

GENSHU

Undiluted, cask strength. Higher alcohol content

TOKUBETSU

Special. A Sake that the brew master has designated as special. Made with extra attention.

COCKTAILS

AKASHI UME PLUM MANHATTAN 21

akashi ume plum whisky, angostura bitters, mata vermou
cherry on a big ice cube

IWAI OLD FASHIONED 22

iwai mars japanese whisky, angostura & orange bitters
granulated sugar, orange, cherry, on a big ice cube

THE NAKED LADY 20

stoli vodka infused with pineapple
served in a martini glass with a sugar rim

TOKYO DRIFT 24

siete leguas reposado tequila, agave, orange-yuzu juice,
salted rim on a big ice cube

KENICHI SAKETINI 16

haku vodka, cold sake, fresh cucumber, pickled ginger

SLAY THE DEMON 38

saketini with demonslayer daiginjo, vera wang chopin

THE ANGRY MULE 16

angry orchid cider, infused spirits cinnamon apple vodka
fresh lime, ginger beer, cinnamon stick

HIBISKISS 19

hyogo japanese gin, fresh lemon, hibiscus simple syrup
with a hibiscus crystal sugar rim

YUZU DROP 21

nikka japanese vodka, yuzu sake, agave, lemon juice
served in a martini glass with a sugar rim

HABASHISO SPICY MARGARITA 21

dona vega mezcal, habanero simple syrup,
lime juice with a spicy sugar rim

THE SHOGUN'S RESERVE

THE GREEN NINJA 32

unsuspectingly refreshing
monkey 47 gin, green chartreuse, cucumber juice,
lemon, ginger simple served in a Collins glass
topped with yuzu foam

DRAGON LADY 46

mizunara oak tequila old fashioned
casa dragones reposado, orange, agave
and a dash of Japanese umami bitters

DEATHWISH 34

coffee infused japanese old fashioned
nikka coffey malt whisky, coffee infused tableside through
a pour over of deathwish dark roast coffee
flamed orange peel garnish

MAN ON MARS 42

luxury japanese manhattan
iwai mars 'cosmo' limited edition, anitco sour cherry
vermouth, rhubarb and peach bitters

JAPANESE WHISKY FLIGHTS

Discover why Japanese Whisky has become some of the most highly regarded in the World
1oz of each

THE FOUNDERS FLIGHT 45

Nikka Coffey Malt, Iwai Fuyu, Hibiki Harmony

THE INDULGENCE FLIGHT 148

Bainbridge Yama, Nikka 17 Yr, Hakushu 12 Yr

THE NIKKA FLIGHT 42

Nikka From the Barrel, Nikka Yoichi Single Malt, Nikka Miyagikyo Single Malt

NON ALCOHOLIC COCKTAILS

amalfi spritz 13

classico prosecco 13

WINE BY THE GLASS

NV	MIONETTO ORGANIC - PROSECCO	Prosecco, Italy	15/60
NV	CHAMPAGNE LALLIER R.018- CHAMPAGNE	Champagne, France	24/96

WHITE & ROSÉ

2022	LE FRUIT DÉFENDU - DRY ROSÉ	Cotes de Thongue, France	15/60
2021	DONINI - PINOT GRIGIO	Delle Venezie, Italy	14/56
2021	ABADIA DE SAN CAMPIO - ALBARIÑO	Rias Baixas, Spain	15/60
2021	TE PĀ - SAUVIGNON BLANC	Marlborough, New Zealand	17/68
2022	BRAVIUM - CHARDONNAY	Russian River Valley, California	18/72
2021	DOMAINE DAULNY SANCERRE - SAUV BLANC	Sancerre, France	24/96
2020	GUY BOCARD WHITE BURGUNDY- CHARDONNAY	Cote D'Or, Burgundy, France	25/100

RED

2021	PIATELLI RESERVE - MALBEC	Mendoza, Argentina	15/60
2021	THE CALLING- PINOT NOIR	Monterey County, California	17/68
2022	EVESHAM WOOD - PINOT NOIR	Willamette Valley, Oregon	23/92
2021	MAURO MOLINO 'LERADICI' - BARBERA D'ASTI	Piedmont, Italy	16/64
2020	FILIUS - CABERNET	Margaret River, Australia	17/68
2020	FARMSTEAD - CABERNET	Napa Valley, California	25/100

BEER

SAPPORO	9/15
ASAHI	9/15
KIRIN ICHIBAN	9/15
KIRIN ICHIBAN LIGHT	9
HITACHINO NEST - WHITE ALE	17
HITACHINO NEST - RED RICE ALE	17
KYOTO "WHITE YUZU" LAGER	17
KYOTO "JAPANESE IPA"	20
LAGUNITAS NON ALCOHOLIC IPA	9

SAKE BY THE GLASS

SUIGEI	TOKUBETSU JUNMAI	17
CHERRY BLOSSOM BOUQUET	GINJO	21
WANDERING POET	JUNMAI GINJO	22
DASSAI 45 NIGORI	DAIGINJO NIGORI	23
AKABU 'THE RED SAMURAI'	JUNMAI GINJO	23
HEIWA "KID" OMACHI	TOKUBETSU JUNMAI	24
SOUL OF SENSEI	JUNMAI DAIGINJO	28
DEMON SLAYER	JUNMAI DAIGINJO	35/70
SAKE FLIGHT <i>2oz each</i> - AKABU, DASSAI NIGORI, DEMONSLAYER -		35

HOT SAKE CARAFES

HOUSE HOT SAKE	FUTSU-SHU	13
PREMIUM HOT SAKE	HEIWA JUNMAI	26

SAKE - JUNMAI & GINJO

		300 ML	720 ML	1.8 L
SUIGEI <i>55% SMB, Akitsuho Rice, Kochi</i>	TOKUBETSU JUNMAI		92	
DRAGON GOD <i>55% SMB, Gohyakumangoku Rice, Gunma</i>	NAMAZUME GINJO GENSHU		98	
DREAMY CLOUDS <i>59% SMB, Gohyakumangoku Rice, Shimane</i>	JUNMAI NIGORI	54	108	
SEVEN SPEARSMEN <i>60% SMB, Tamazakae Rice, Shiga</i>	JUNMAI		98	
OKA 'CHERRY BLOSSOM BOUQUET' <i>50% SMB, Dewasansan & Haenuki Rice, Yamagata</i>	GINJO	56	112	224
WANDERING POET <i>55% SMB, Yamada Nishiki Rice, Shimane</i>	JUNMAI GINJO	61	122	
HEIWA 'KID' OMACHI <i>1/2 50% - 1/2 60% SMB, Omachi Rice, Wakayama</i>	TOKUBETSU JUNMAI		128	
AKABU 'THE RED SAMURAI' <i>50% SMB, Gin Ginga Rice, Iwate</i>	JUNMAI GINJO		138	
KATSU-YAMA 'KEN' <i>50% SMB, Yamada Nishiki Rice, Miyagi</i>	JUNMAI GINJO		194	
HAKKAISAN YUKIMORO 3 YEAR 'SNOW AGED' <i>50% SMB, Yamada Nishiki Rice, Niigata</i>	AGED JUNMAI GINJO	98	220	

SAKE - DAIGINJO

		300 ML	720 ML	1.8 L
FAIR MAIDEN - 500 ML <i>45% SMB, Kura no Hana Rice, Miyagi</i>	JUNMAI DAIGINJO		96	
HAKKAISAN <i>45% SMB, Yamada Nishiki Rice, Niigata</i>	DAIGINJO		132	
DASSAI 45 NIGORI <i>45% SMB, Yamada Nishiki Rice, Yamaguchi</i>	DAIGINJO NIGORI		136	
SOUL OF THE SENSEI <i>50% SMB, Yamada Nishiki Rice, Shizuoka</i>	JUNMAI DAIGINJO	76	152	
MU 'BLACK LABEL' <i>40% SMB, Yamada Nishiki Rice, Hyogo</i>	JUNMAI DAIGINJO		174	
WAKATAKE ONIKOROSHI 'DEMON SLAYER' <i>50% SMB, Aichi no Kaori Rice, Shizuoka</i>	JUNMAI DAIGINJO		202	404
DASSAI 23 <i>23% SMB, Yamada Nishiki Rice, Yamaguchi</i>	JUNMAI DAIGINJO		294	588
SEVENTH HEAVEN <i>23% SMB Yamada Nishiki Rice, Yamaguchi</i>	JUNMAI DAIGINJO YAMAHAI		318	
NISHIDE SHUZO '100 YEAR' <i>50% SMB, Gohyakumangoku Rice, Ishikawa</i>	JUNMAI DAIGINJO		368	
AKABU 'GOKUJU NO KIRE' <i>35% SMB, Yuinoka Rice, Iwate</i>	JUNMAI DAIGINJO		398	
KIKUSUI KURAMITSU <i>23% SMB, Koshihikari Rice, Niigata</i>	JUNMAI DAIGINJO		498	
HEIWA 'KID MURYOZAN 30' <i>30% SMB, Yamada Nishiki Rice, Wakayama</i>	JUNMAI DAIGINJO		900	

SAUVIGNON BLANC

2021	ILLUMINATION BY QUINTESSA	North Coast, California	88
2020	CADE	Napa Valley, California	92
2021	ROGER NEVEU 'COTE DES EMBOUFFANTS'	Sancerre, France	98
2021	GERARD BOULAY 'CHAVIGNOL'	Sancerre, France	112
2021	CLOUDY BAY	Marlborough, New Zealand	118
2021	ALPHONSE MELLOTT 'LA DEMOISELLE'	Sancerre, France	138
2018	CHÂTEAU CARBONNIEUX GRAND CRU CLASSE	Pessac-Leognan, Bordeaux	142
2020	PASCAL JOLIVET 'SAUVAGE'	Sancerre, France	195

WHITES WINES OF OTHER VARIETIES

2020	PORTAL - GARNACHA BLANCA	Terra Alta, Spain	68
2022	PAZO CILLEIRO - ALBARIÑO	Rias Baixas, Spain	74
2020	ABBAAZIA DI NOVACELLA - PINOT GRIGIO	Alto Adige, Italy	78
2019	SUN GODDESS - PINOT GRIGIO RAMATO	Friuli, Italy	78
2020	MAISON SAUVION - VOUVRAY	Vouvray, France	82
2020	WHISPERING ANGEL - ROSÉ	Côtes de Provence	86
2021	VON HOVEL 'KABINETT' - RIESLING	Saar, Mosel, Germany	98
2020	CHÂTEAU LA NERTHE - WHITE RHONE BLEND	Chateauneuf-du-Pape, France	136
2017	MARCEL DEISS CRU D'ALSACE 'ENGELGARTEN' - RIESLING	Alsace, France	138
2019	ALBERT BOXLER RESERVE - RIESLING	Alsace, France	152
2018	LIVIO FELLUGA 'TERRE ALTE' - FRIULANO & SAUVIGNON BLEND	Rosazzo, Italy	195

CHAMPAGNE

NV	GASTON CHIQUET 'CUVEE DE RESERVE' - BRUT PREMIER CRU	Champagne	138
NV	H. BILLIOT - BRUT ROSÉ GRAND CRU	Montagne de Reims, Champagne	156
NV	VEUVE CLICQUOT - BRUT	Reims, Champagne	188
NV	BILLECART-SALMON - BRUT ROSÉ	Champagne	224
2012	VEUVE CLICQUOT 'LES GRAND DAME'	Reims, Champagne	378
2012	DOM PÉRIGNON - BRUT	Epernay, Champagne,	538
2014	CRISTAL MILLESIME - BRUT	Reims, Champagne,	698

CHARDONNAY

2018	TIMBRE WINERY 'OPENING ACT'	Santa Barbara, California	88
2019	FAILLA	Sonoma Coast, California	94
2021	ROMBAUER VINEYARDS	Carneros, California	124
2019	PLUMP JACK RESERVE	Napa Valley, California	132
2021	FAR NIENTE	Napa Valley, California	138
2020	KISTLER 'LES NOISETIERS'	Sonoma Coast, California	158
2020	LEWIS CELLARS 'BARCAGLIA LANE'	Russian River Valley, California	174

WHITE BURGUNDY

2019	RAOUL GAUTHERIN 'VIEILLES VIGNES' CHABLIS	Chablis, Burgundy	108
2018	DOMAINE DE MONTILLE 'CLOS DE CHATEAU'	Bourgogne Blanc, Burgundy	112
2021	DOMAINE BILLARD 'SUR LE SENTIER DU CLOU' PREMIER CRU	Saint-Aubin, Burgundy	125
2020	DOMAINE VOCORET 'MONTÉE DE TONNERRE' CHABLIS 1ST CRU	Chablis, Burgundy	138
2020	DUBUET-MONTHELIE MEURSAULT	Meursault, Burgundy	162
2015	LA CHABLISIENNE 'CHATEAU GRENOUILLES' CHABLIS GRAND CRU	Chablis, Burgundy	184
2018	COMTESSE DE CHERISEY MEURSAULT	Meursault, Burgundy	228
2020	RENE LEQUIN-COLIN 'LES VERGERS' PREMIER CRU	Chassagne-Montrachet, Burgundy	212
2019	JEAN-LOUIS CHAVY PULIGNY-MONTRACHET	Puligny-Montrachet, Burgundy	238
2020	OLIVIER LEFLAIVE CHASSANGE-MONTRACHET	Chassagne-Montrachet, Burgundy	272
2020	JOSEPH DROUHIN 'LES FOLATIERES' PREMIER CRU	Puligny-Montrachet, Burgundy	312
2018	ANTONIN GUYON 'CORTON-CHARLEMAGNE' GRAND CRU	Corton-Charlemagne	458
2019	PHILIPPE COLIN 'CHEVALIER-MONTRACHET' GRAND CRU	Chevalier-Montrachet, Burgundy	1200

PINOT NOIR

2020	MELVILLE	St Rita Hills, California	112
2018	MERRY EDWARDS 'SONOMA COAST'	Sonoma Coast, California	142
2021	PENNER-ASH	Willamette Valley, Oregon	148
2018	FREEMAN 'GLORIA ESTATE'	Russian River Valley, California	156
2018	DOMAINE DELLA 'GRAHAM FAMILY VINEYARD'	Russian River Valley, California	186
2018	FLOWERS 'SEAVIEW RIDGE'	Sonoma Coast, California	198
20	DONUM	Carneros, California	228
2019	BEAUX FRERES 'ZENA CROWN SLOPE'	Eola-Amity Hills, Willamette Valley	236

RED BURGUNDY

2018	LOUIS LATOUR Marsanne	Marsanne, Burgundy	84
2017	AURELIEN VERDET 'LE PRIEURE'	Hautes-Cote de Nuits, Burgundy	128
2018	CHARLES AUDOIN 'LES LONGEROIES'	Marsanne, Burgundy	158
2017	BOUCHARD PERE ET FILS 'BEAUNE CLOS DU ROI' PREMIER CRU	Beaune, Burgundy	160
2019	HUGES PAVELOT Volnay	Volnay, Burgundy	164
2020	BERNARD MOREAU Chassagne-Montrachet Rouge	Chassagne-Montrachet, Burgundy	186
2018	REMOISSENET PÈRE & Fils Gevery-Chambertin	Gevrey-Chambertin, Burgundy	218
2018	DOMAINE BERTAGNA 'LES PLANTES' PREMIER CRU	Chambolle-Musigny, Burgundy	298
2019	BOUCHARD PERE ET FILS 'LE CORTON' GRAND CRU	Corton, Burgundy	348

RED WINES FROM AROUND THE NEW WORLD

2018	LUIGI BOSCA - MALBEC	Lujan de Cuyo, Argentina	78
2017	DAY - ZINFANDEL	Sonoma County, California	94
2015	PIATELLI RESERVE 'ARLENE SERIES' - MALBEC	Mendoza, Argentina	112
2016	MT BRAVE - MALBEC	Mt. Veeder, Napa, California	160

CABERNET SAUVIGNON

2020	CHAPPELLET 'MOUNTAIN CUVÉE'	Napa Valley, California	96
2020	DAOU VINEYARDS 'RESERVE'	Paso Robles, California	128
2017	HEITZ	Columbia Valley, Washington	138
2017	ADAPTATION BY ODETTE	Napa Valley, California	162
2020	STAG'S LEAP 'ARTEMIS'	Napa Valley, California	172
2018	JUSTIN ISOSCELES	Paso Robles, California	195
2018	MT BRAVE	Mt. Veeder, Napa, California	204
2018	DANA ESTATES 'VASO'	Napa Valley, California	212
2020	CAYMUS	Rutherford, Napa, California	224
2018	SILVER OAK	Alexander Valley, California	242
2017	ROBERT MONDAVI 'THE RESERVE' TO KOLAN VINEYARD	Oakville, Napa, California	338
2018	QUINTESSA	Rutherford, Napa, California	468
2018	OPUS ONE	Napa Valley, California	778

RED WINES FROM AROUND THE OLD WORLD

2017	LUBERRI 'BIGA DE LUBERRI' - TEMPRANILLO	Rioja, Spain	72
2019	DOMAINE DE FA 'FLEURIE' - GAMAY	Fleurie, Beaujolais, France	92
2019	CHATEAU DE LA FONT DU LOUP - RHONE BLEND	Chateauneuf-du-Pape, France	108
2019	DOMENICO CLERICO - BAROLO	Piedmont, Italy	128
2017	LE RAGNAIE - BRUNELLO DI MONTALCINO	Tuscany, Italy	168
2014	MUGA 'PRADO ENEA' GRAN RESERVA - TEMPRANILLO	Rioja Alta, Spain	186
2019	GAJA - BARBARESCO	Piedmont, Italy	648

SAKE

NIGORI

Cloudy Sake. Coarsely filtered to allow the unfermented rice particles to remain in the sake to increase feeling and flavor

		SPLIT	BOTTLE
DREAMY CLOUDS	TOKUBETSU JUNMAI NIGORI	54	108
<i>Rihaku Brewery, Shimane Prefecture</i>			

This Nigori is special because its milling rate of 41% technically qualifies it as Junmai Ginjo grade sake, a rare quality level for a nigori sake. The nose is led by steamed rice, fresh red plums, and suggestions of roasted peanuts. Unlike many Nigori, it is lean and very dry in the mouth, and the impact is chewy with rice flavors intermingling with the nutty and slightly fruity characteristics.

59% SMB, Gohyakumangoku Rice

			BOTTLE
DASSAI 45 NIGORI	DAIGINJO NIGORI		136
<i>Asahi Brewery, Yamaguchi Prefecture</i>			

Dassai Sake's are deservedly put in the upper echelons of Sake. Their nigori is no exception. It is uniquely lighter in style, unlike other nigori that smack you in the face with sweetness. Dassai Nigori strikes the perfect balance of sweetness and dryness, creating the house favorite nigori.

45% SMB, Yamada Nishiki Rice

FRUIT INFUSED SAKE

These Sakes have been Infused with Fresh Japanese Fruit. Bursting with flavor these Sakes delightfully showcase the tropical fruits they are infused with

			BOTTLE
YUZU BAY - 500ml	YUZU INFUSED SAKE		80
<i>Funasaka Brewery, Gifu Prefecture</i>			

Yuzu is a Japanese citrus fruit. The infusion gives this sake a rich sweetness balanced by the crisp acidity of yuzu. It is made from spring water from the beautiful mountains of Hida. The fruit used in this sake is grown in Kaminoho Village, renowned for high quality yuzu.

SAKE JUNMAI

Made with nothing but rice, water, yeast and koji
Usually a bit richer and fuller than other types, often with good acidity

		BOTTLE
SUIGEI	TOKUBETSU JUNMAI	92
<i>Suigei Brewery, Kōchi Prefecture</i>		

This Tokubetsu Junmai is brewed for the whales that reside off the Pacific coast of Kochi. Suigei literally means “The drunken whale”. This is a sake that is dry, yet with high acidity and umami. A reserved aroma, gentle rice notes, perfect acidity and a fine finish.

55% SMB, Akitsuho Rice

		BOTTLE
SEVEN SPEARSMEN	JUNMAI	98
<i>Tomita Brewery, Shiga Prefecture</i>		

Founded in the 1540s, Tomita is the third oldest brewery in Japan. The ‘Seven Spearsmen’ are Legendary Generals who decisively won the battle of Shizugatke in 1583, which was fought in the fields just outside of the brewery. This is a traditional style Junmai, rich and earthy with lots of umami. Hints of dried mushrooms accentuate its flavors.

60% SMB, Tamazakae Rice

		BOTTLE
HEIWA ‘KID’ OMACHI	TOKUBETSU JUNMAI	128
<i>Heiwa Brewery, Wakayama Prefecture</i>		

Tokubetsu means special. It designates a sake that is a passion project of the brewer. This sake is made from Omachi rice, the grandfather of all other types of sake rice. Omachi is difficult to brew, but when done right, the perfect blend of fruit and umami create a Sake worthy of the ‘Special’ title.

1/2 50% - 1/2 60% SMB, Omachi Rice

GINJO

Rice Polished to at least 60%. Brewed with labor intensive steps. Fermented at colder temperatures for longer periods. Fragrant, with rich fruit flavors.

	SPLIT	BOTTLE	MAGNUM
OKA ‘CHERRY BLOSSOM BOUQUET’ GINJO	56	112	224
<i>Dewazakura Brewery, Yamagata Prefecture</i>			

Cherry Bouquet was the very first widely available and reasonably priced Ginjo sake released in Japan. Its release started the modern renaissance of Ginjo Sake. Delicate flavors come from the Dewasansan rice, which has been specially cultivated to thrive in this mountainous region. This sake is wrapped in aromas of cherry blossom flowers with deeper layers of ripe fruit notes.

50% SMB, Dewasansan & Haenuki Rice

		SPLIT	BOTTLE
WANDERING POET	JUNMAI GINJO	51	122
<i>Rihaku Brewery, Shimane Prefecture</i>			

This sake has broad appeal with a memorable, sturdy flavor. Rihaku was named for the famous Chinese poet, Li Po, who lived from 701-762 and was known to drink a lot of sake before writing. According to local legend, he would drink a bottle of sake and write 100 poems. It has notes of banana and very-ripe honeydew with a clean, crisp acidity that highlights its light-to-medium body. A lingering finish moves from juicy fruitiness to green herbal notes making it a great food companion.

55% SMB, Yamada Nishiki Rice

SAKE

GINJO

Rice Polished to at least 60%. Brewed with labor intensive steps. Fermented at colder temperatures for longer periods. Fragrant, with rich fruit flavors.

		BOTTLE
AKABU 'THE RED SAMURAI'	JUNMAI GINJO	138
<i>Akabu Brewery, Iwate Prefecture</i>		

Disaster struck in 2011 when the original brewery was destroyed by the Tohoku earthquake, but from the ashes a new young and innovative brewery was born. Akabu is crisp and refreshing with delightful notes of ripe bananas and cantaloupe.

50% SMB, Gin Ginga Rice

		BOTTLE
'KEN'	JUNMAI GINJO	194
<i>Katsuyama Brewery, Miyagi Prefecture</i>		

Founded by Japan's greatest Samurai, Date Masamune, with a mission to make a sake worthy of his greatest allies. To this day Katsuyama brewery continues to make the most luxurious and meticulously brewed sake. While most others will brew one tank of sake every day, Katsuyama will only brew one tank per week, giving attention to every meticulous detail. This sake won the 2019 IWC Sake competition, denoting it as the Worlds best Sake from a pool of 1,500 entries.

This sake is elegant, crisp and dry. An excellent choice with sushi.

50% SMB, Yamada Nishiki Rice

NAMAZAKE

Un-pasteurized sake

Bold, fresh and more fragrant than pasteurized sake

		BOTTLE
DRAGON GOD	NAMAZUME GENSHU GINJO	98
<i>Ryujin Brewery, Gunma Prefecture</i>		

Dragon God is a stronger sake with the livelier flavors generally associated with unpasteurized sake. Fresh and fruit forward with a plush, cream-like mouthfeel. Flavors languish in your mouth with a slow burn that will suddenly fade into nothingness for a beautifully clean finish, calling for a second glass.

55% SMB, Gohyakumangoku Rice

PREMIUM SAKE

DAIGINJO

Rice Polished to at least 50%. The pinnacle of the sake brewer's art. They are brewed using painstaking, labor intensive methods. Delicate with complex flavors and aromas. Daiginjo's are the smoothest sakes.

		BOTTLE
FAIR MAIDEN - 500 ML	JUNMAI DAIGINJO	96
<i>Uchigasaki Brewery, Miyagi Prefecture</i>		

In 1620, the Daimyo of Miyagi Prefecture ordered a tavern to be built along the road between his capital and his farthest most city. 40 years later, the tavern started brewing sake and has continued to brew for 355 years. This sake is made from specialty rice grown only in Miyagi Prefecture.

45% SMB, Kura no Hana Rice

		BOTTLE
HAKKAISAN	DAIGINJO	132
<i>Hakkaisan Brewery, Niigata Prefecture</i>		

Classic Niigata style brewing means that Hakkaisan has a superbly clean texture and a whisper finish. The brewery is covered by deep snow all winter and embodies the spirit of the clean, cold air during the winter season. This popular Daiginjo has a unique sharp and crisp taste with a slight, pleasant umami note.

45% SMB, Yamada Nishiki Rice

		SPLIT	BOTTLE
SOUL OF THE SENSEI	JUNMAI DAIGINJO	76	152
<i>Doi Brewery, Shizuoka prefecture</i>			

This sake commemorates the life of the previous Toji, who was a Brew Master Sensei and one of the 'Four Guardians of Heaven' from the prestigious Noto Toji Guild. Doi brewery continues its former sensei's traditions with this clean, dry and rich brew, which is considered one of Japan's most highly regarded sake. It has a rare combination of concentrated fruit aromatics and dry mouthfeel for a Junmai Daiginjo.

It has aromas of clean honeydew rind and grainy rice, with a touch of earth. While zesty cantaloupe and dry anise dominate up front, the finish is dry with white pepper and jasmine notes.

50% SMB, Yamada Nishiki Rice

		BOTTLE
MU 'BLACK LABEL'	JUNMAI DAIGINJO	174
<i>Yaegaki Brewery, Hyogo Prefecture</i>		

This sake is brilliant silvery emerald straw in color. It is rich and has candied floral aromas and flavors of rice pudding, cinnamon roll, dried tropical fruits and dusty balsa. Silky and vibrant, medium-to-full bodied. Medium-long finish with notes of coconut cream, delicate spiced nuts, and pepper.

40% SMB, Yamada Nishiki Rice

		BOTTLE	MAGNUM
WAKATAKE ONIKOROSHI	JUNMAI DAIGINJO	202	404
<i>Oomuraya Shuzoba Brewery, Shizuoka Prefecture</i>			

The original Wakatake Onikoroshi "Demon Slayer" sake is historically famous for having comforted many weary travelers crossing the cold water of the Ohi river. A light and smooth sake, its overall impression is very modest. It has both a savory aroma as well as a sweet aroma of licorice and wild fruits. Its fine sweetness and crisp acidity are well-balanced.

50% SMB, Aichi no Kaori Rice

PREMIUM SAKE

DAIGINJO

Rice Polished to at least 50%. The pinnacle of the sake brewer's art.
They are brewed using painstaking, labor intensive methods. Delicate with complex flavors and aromas.
Daiginjo's are the smoothest sakes.

	SPLIT	BOTTLE
HAKKAISAN YUKIMORO 'SNOW AGED' AGED JUNMAI GINJO <i>Hakkaisan Brewery, Niigata Prefecture</i>	98	220

This sake is matured for three years in a 'Yukimuro,' a traditional snow covered storeroom. The temperature is naturally kept just above freezing, allowing this sake to gently mellow with out being disturbed. It is round with layered flavors and a smooth texture. The aromas from the rice used in brewing are fairly intense, with a long finish.

50% SMB, Yamada Nishiki Rice

	BOTTLE	MAGNUM
DASSAI 23 JUNMAI DAIGINJO <i>Asahi Brewery, Yamaguchi Prefecture</i>	294	588

The theme underlying Dassai sake is "Making sake is making dreams: opening a new era of sake". It uses the King of all sake rice, Yamada Nishiki, and is milled down to an unbelievable 23%, which delivers delicate floral aromas with a palate reminiscent of honey and an elegant lasting finish.

23% SMB, Yamada Nishiki Rice

	BOTTLE
SEVENTH HEAVEN JUNMAI DAIGINJO YAMAHAI <i>Miyasaka Brewery, Nagano Prefecture</i>	318

Masumi is one of the great names of the sake world, admired throughout Japan for its unshakable down-to earth reliability. The brewery where it is made was founded in 1662 in the town of Suwa, where a tradition of precision craftsmanship had led to the development of the silk spinning trade. Masumi achieved great prominence in 1946 with the discovery of a new yeast variety, "Nanago" or Association No. 7. With its gentle aroma and ease of use Nanago continues to be used by over half of the breweries in Japan.

40% SMB Kinom Nishiki Rice

	BOTTLE
NISHIDE '100 YEAR' JUNMAI DAIGINJO <i>Nishide Brewery, Ishikawa Prefecture</i>	368

This Sake has a distinct savory character that not many other sakes can ever achieve. There are distinct notes of Japanese yam and a rich umami flavor accompanied by a distinct lack of fruitiness. This flavor comes from the yeast used to make the sake. This yeast was discovered in the brewery's water well 100 years ago, and is unique proprietary property of Nishide. No other brewery may use it to make sake. A truly unique treat for any sake connoisseur

50% SMB, Gohyakumangoku Rice

THE PINNACLE OF SAKE

DAIGINJO

Rice Polished to at least 50%. The pinnacle of the sake brewer's art. They are brewed using painstaking, labor intensive methods. Delicate with complex flavors and aromas. Daiginjo's are the smoothest sakes.

BOTTLE

AKABU 'GOKUJU NO KIRE'
Akabu Brewery, Iwate

JUNMAI DAIGINJO

398

Ryunosuke Kodate is the innovative young Master Brewer of Akabu. In an unheard of break from tradition, he took the position at the age of 22. He was determined to reinvent the sake brewing process for this next generation of sake drinker. His sakes are all made in a clean fresh style. The 'Gokuju no Kire' is the finest and driest bottle that the Akabu Brewery produces. The pressing and filtering of the sake is done in a special room chilled to sub zero temperatures to ensure only the most pure sake is bottled.

35% SMB, Yuinoka Rice

BOTTLE

KIKUSUI KURAMITSU
Kikusui Brewery, Niigata

498

Kuramitsu stands apart from all other sakes because of the rice used. Unumasan Koshihikari is the highest grade of koshihikari only 1% grown is this superior type. It only survives on steep slopes in very specific conditions, which demands farming by hand and produce very low yields. For the effort, we are rewarded with pure, excellent sake which few ever get the chance to taste.

Kuramitsu has a gorgeous perfume, cradling your senses as you raise the glass to your lips. The first sip is an experience in complete and utter refinement. It is smooth, clean and slightly sweet, complete with utter sophistication.

23% SMB, Unumasan Koshihikari Rice

BOTTLE

HEIWA 'KID MURYOZAN 30'
Heiwa Brewery, Wakayama

900

This treasure is not to be missed. Only a few hundred bottles are produced a year. Heiwa is currently one of the top breweries in all of Japan, having recently become the only brewery to ever be named the IWC's '#1 Sake Brewer of the year' two years in a row. Their secret: the softest water source in all of Japan. This creates sake with depth and complexity. This is no light watery brew, as seen in so many other highly polished daiginjo's. KID Muryozan 30 has notes of ripe pear, honeycomb and vanilla bean, wrapped in a rich velvety texture. Flawless and smooth a true sake lovers sake.

30% SMB, Yamada Nishiki Rice

