

# 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, using specialized equipment that can cost up to hundreds of thousands of 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, they are 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, rich flavors, 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

## DEATHWISH 30

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

## AKASHI UME PLUM MANHATTAN 21

akashi ume plum whisky, angostura bitters, mata vermouth  
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

weber ranch vodka infused with pineapple  
served in a martini glass with a sugar rim

## TOKYO DRIFT 24

El Velo reposado tequila, agave, orange-yuzu juice,  
salted rim on a big ice cube

## KENICHI SAKETINI 16

haku vodka, cold sake, fresh cucumber, pickled ginger

## ASPEN VODKA ESPRESSO MARTINI 20

aspen vodka, deathwish cold brew, coffee liqueur, irish cream

## 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

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

## 135 LAVANDER WAY 21

hyogo 135° gin, yuzu sake, lavender syrup  
served in a martini glass with a sugar rim

## LYCHEE MARTINI 20

haku vodka, sake, lychee syrup, whole lychee garnish

# JAPANESE WHISKY FLIGHTS

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

## THE FOUNDERS FLIGHT 45

Nikka Coffey Malt, Iwai Tradition sherry cask, Hibiki Harmony

## THE INDULGENCE FLIGHT 118

Yamazaki 12, 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

## Redentore NA Prosecco 17

### Milano Spritz 17

free spirits 'milano' na aperitivo, redentore na prosecco

### The Virgin Kiss 17

lyre's na gin, fresh lemon, hibiscus simple syrup  
with a hibiscus crystal sugar rim

## Phony Negroni 17

### Lavender Mint Cream Soda 15

lavender syrup, lime juice, cream, shiso leaf

### 0.0 Lavender Way 17

lyre's na gin, yuzu juice, lavender syrup  
served in a martini glass with a sugar rim

## WINE BY THE GLASS

NV	CARA MIA - <b>PROSECCO</b>	Prosecco, Italy	15/60
NV	CHAMPAGNE LALLIER R.021- <b>CHAMPAGNE</b>	Champagne, France	24/96

## WHITE & ROSÉ

2023	LORENZA - <b>ROSÉ</b>	California	15/60
2024	DONINI - <b>PINOT GRIGIO</b>	Delle Venezie, Italy	14/56
2023	ABADIA DE SAN CAMPIO - <b>ALBARIÑO</b>	Rias Baixas, Spain	15/60
2024	TE PĀ - <b>SAUVIGNON BLANC</b>	Marlborough, New Zealand	17/68
2024	BRAVIUM - <b>CHARDONNAY</b>	Russian River Valley, California	18/72
2024	DOMAINE DAULNY SANCERRE - <b>SAUV BLANC</b>	Sancerre, France	26/104
2022	RENE LEQUIN-COLIN WHITE BURGUNDY- <b>CHARDONNAY</b>	Burgundy, France	25/100

## RED

2023	FINCA 'EL ORIGEN' RESERVA - <b>MALBEC</b>	Valle de Uco, Mendoza, Argentina	15/60
2021	BALLETTO - <b>PINOT NOIR</b>	Russian River Valley, California	18/72
2022	LEMELSON 'THEA'S SELECTION' - <b>PINOT NOIR</b>	Willamette Valley, Oregon	24/96
2023	CA DEL BAIO 'PAOLINA' - <b>BARBERA D'ALBA</b>	Piedmont, Italy	16/64
2022	FILIUS - <b>CABERNET</b>	Margaret River, Australia	17/68
2022	TRUCHARD ESTATE - <b>CABERNET</b>	Napa Valley, California	25/100

## BEER

SAPPORO	9/15
ASAHI	9/15
Kirin	9/15
Kirin lite	9
COEDA "SHIRO" HEFEWEIZEN	12
KYOTO "WHITE YUZU" LAGER	17
KYOTO "JAPANESE IPA"	20
NA BLUE MOON BELGIAN WHITE	9

## SAKE BY THE GLASS

TANUKI	<i>JUNMAI</i>	15/30
SUIGEI	<i>TOKUBETSU JUNMAI</i>	17/34
CHERRY BLOSSOM BOUQUET	<i>GINJO</i>	21/42
WANDERING POET	<i>JUNMAI GINJO</i>	22/44
KUBOTA NIGORI	<i>JUNMAI GINJO NIGORI</i>	20/40
MIDNIGHT MOON	<i>DAIGINJO</i>	23/46
HEIWA "KID" OMACHI	<i>TOKUBETSU JUNMAI</i>	24/48
SOUL OF SENSEI	<i>JUNMAI DAIGINJO</i>	28/56
DEMON SLAYER	<i>JUNMAI DAIGINJO</i>	35/70
SAKE FLIGHT <i>2oz each</i> - MIDNIGHT MOON, HEIWA OMACHI, DEMONSLAYER -		35

## HOT SAKE CARAFES

HOUSE HOT SAKE	<i>FUTSU-SHU</i>	13
PREMIUM HOT SAKE	<i>HAKKAISAN HONJOZO</i>	26

## SAKE - JUNMAI & GINJO

		300 ML	720 ML	1.8 L
SUIGEI <i>55% SMB, Akitsuho Rice, Kochi</i>	<i>TOKUBETSU JUNMAI</i>		96	
DRAGON GOD <i>55% SMB, Gohyakumangoku Rice, Gunma</i>	<i>NAMAZUME GINJO GENSHU</i>		102	
KUBOTA NIGORI <i>60% SMB, Gohyakumangoku Rice, Niigata</i>	<i>JUNMAI GINJO NIGORI</i>		112	
OKA 'CHERRY BLOSSOM BOUQUET' <i>50% SMB, Dewasansan &amp; Haenuki Rice, Yamagata</i>	<i>GINJO</i>	58	116	232
KENBISHI 'KUROMATSU' - 900ML <i>60% SMB, Yamada Nishiki &amp; Aiyama Rice, Hyogo</i>	<i>HONJOZO</i>		118	
DREAMY CLOUDS <i>59% SMB, Gohyakumangoku Rice, Shimane</i>	<i>JUNMAI NIGORI</i>		120	
WANDERING POET <i>55% SMB, Yamada Nishiki Rice, Shimane</i>	<i>JUNMAI GINJO</i>	63	126	
TAMANO HIKARI 'SPARKLING NIGORI' - 360 ML <i>Yamada Nishiki Rice, Kyoto</i>	<i>SPARKLING NIGORI</i>	84		
HEIWA 'KID' OMACHI <i>1/2 50% - 1/2 60% SMB, Omachi Rice, Wakayama</i>	<i>TOKUBETSU JUNMAI</i>		136	
MIDNIGHT MOON <i>50% SMB, Gin Ginga Rice, Iwate</i>	<i>DAIGINJO</i>		148	
KATSU-YAMA 'KEN' <i>50% SMB, Yamada Nishiki Rice, Miyagi</i>	<i>JUNMAI GINJO</i>		198	

# SAKE - DAIGINJO

		300 ML	720 ML	1.8 L
FAIR MAIDEN - 500 ML <i>45% SMB, Kura no Hana Rice, Miyagi</i>	JUNMAI DAIGINJO		98	
HAKKAISAN <i>45% SMB, Yamada Nishiki Rice, Niigata</i>	DAIGINJO		136	
SOUL OF THE SENSEI <i>50% SMB, Yamada Nishiki Rice, Shizuoka</i>	JUNMAI DAIGINJO	78	156	
MU 'BLACK LABEL' <i>40% SMB, Yamada Nishiki Rice, Hyogo</i>	JUNMAI DAIGINJO		178	
DAISHICHI MINOWAMON <i>50% SMB, Yamada Nishiki Rice, Fukushima</i>	KIMOTO JUNMAI DAIGINJO		198	
WAKATAKE ONIKOROSHI 'DEMON SLAYER' <i>50% SMB, Aichi no Kaori Rice, Shizuoka</i>	JUNMAI DAIGINJO		210	420
HAKKAISAN YUKIMORO 3 YEAR 'SNOW AGED' <i>50% SMB, Yamada Nishiki Rice, Niigata</i>	AGED JUNMAI GINJO	112	224	
DIVINE DROPLETS <i>50% SMB, Dewasansan Rice, Yamagata</i>	JUNMAI DAIGINJO		248	
DASSAI 23 <i>23% SMB, Yamada Nishiki Rice, Yamaguchi</i>	JUNMAI DAIGINJO		298	596
NISHIDE SHUZO '100 YEAR' <i>50% SMB, Gohyakumangoku Rice, Ishikawa</i>	JUNMAI DAIGINJO		368	
IWA 5 'ASSEMBLAGE 5' <i>a blend of 5 different rice and yeasts, Toyama</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

2019	GITTON 'LES BELLES DAMES'	Sancerre, France	88
2023	CADE	Napa Valley, California	92
2021	FRANCOIS CROCHET 'LES CHENE MACHARD'	Sancerre, France	116
2022	CLOUDY BAY	Marlborough, New Zealand	118
2023	GERARD BOULAY 'MONTS DAMNE'	Sancerre, France	132
2022	PASCAL JOLIVET 'SAUVAGE'	Sancerre, France	195

## WHITES WINES OF OTHER VARIETIES

2020	MAISON SAUVION - CHENIN BLANC	Vouvray, France	72
2020	REMI JOBARD - ALIGOTE	Burgundy, France	82
2024	WHISPERING ANGEL - ROSÉ	Côtes de Provence	86
2023	LEIRANA - ALBARIÑO	Rias Baixas, Spain	92
2021	VON HOVEL 'KABINETT' - RIESLING	Saar, Mosel, Germany	98
2017	MARCEL DEISS CRU D'ALSACE 'ENGELGARTEN' - RIESLING	Alsace, France	138
2022	KEN FORRESTER 'FUCKING MARVELOUS CHENIN' - CHENIN BLANC	Stellenbosch, South Africa	165
2019	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
2013	DOM PÉRIGNON - BRUT	Epernay, Champagne,	648
2014	CRISTAL MILLESIME - BRUT	Reims, Champagne,	698

## CHARDONNAY

2022	FAILLA	Sonoma Coast, California	94
2021	HARTFORD COURT 'FOUR HEARTS VINEYARDS'	Russian River Valley, California	112
2022	SANDHI 'SANFORD & BENEDICT'	St Rita Hills, California	124
2023	PLUMP JACK RESERVE	Napa Valley, California	138
2021	FAR NIENTE	Napa Valley, California	142
2021	KISTLER 'LES NOISETIERS'	Sonoma Coast, California	158
2023	SHAFFER 'RED SHOULDER RANCH'	Carneros, California	168

## WHITE BURGUNDY

2023	RAOUL GAUTHERIN 'VIEILLES VIGNES' CHABLIS	Chablis, Burgundy	108
2022	JOSEPH PASCAL 'AUXEY-DURESSES'	Auxey-Duresse	112
2021	DOMAINE VOCORET 'MONTÉE DE TONNERRE' CHABLIS 1ST CRU	Chablis, Burgundy	158
2021	VINCENT LEGOU 'PULIGNY-MONTRACHET'	Puligny-Montrachet, Burgundy	180
2020	RENE LEQUIN-COLIN 'LES VERGERS' PREMIER CRU	Chassagne-Montrachet, Burgundy	212
2018	COMTESSE DE CHERISEY MEURSAULT	Meursault, Burgundy	228
2020	JEAN-LOUIS CHAVY PULIGNY-MONTRACHET	Puligny-Montrachet, Burgundy	238
2020	OLIVIER LEFLAIVE CHASSANGE-MONTRACHET	Chassagne-Montrachet, Burgundy	272
2022	CHRISTIAN MOREAU 'LES CLOS' CHABLIS GRAND CRU	Chablis, Burgundy	296
2020	JOSEPH DROUHIN 'LES FOLATIERES' PREMIER CRU	Puligny-Montrachet, Burgundy	312
2018	ANTONIN GUYON 'CORTON-CHARLEMAGNE' GRAND CRU	Corton-Charlemagne	482
2019	PHILIPPE COLIN 'CHEVALIER-MONTRACHET' GRAND CRU	Chevalier-Montrachet, Burgundy	1200

## PINOT NOIR

2021	MELVILLE	St Rita Hills, California	112
2021	VAN DUZER 'BIEZE VINEYARD'	Eola-Amity Hills, Willamette Valley	138
2019	MERRY EDWARDS 'SONOMA COAST'	Sonoma Coast, California	142
2022	EVENING LANDS SEVEN SPRINGS ESTATE 'LA SOURCE'	Eola-Amity Hills, Willamette Valley	150
2019	FREEMAN 'GLORIA ESTATE'	Russian River Valley, California	156
2018	DOMAINE DELLA 'GRAHAM FAMILY VINEYARD'	Russian River Valley, California	186
2021	DUMOL 'ESTATE VINEYARD'	Sonoma Coast, California	198
2019	DONUM 'CARNEROS'	Carneros, California	228
2021	BEAUX FRERES 'BEAUX FRERES VINEYARD'	Ribbon Ridge, Willamette Valley	248

## RED BURGUNDY

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
2018	HUGHES PAVELOT 'VOLNAY'	Volnay, Burgundy	168
2020	BERNARD MOREAU 'CHASSANGE-MONTRACHET ROUGE'	Chassagne-Montrachet, Burgundy	186
2022	REMOISSENET PÈRE & Fils 'GEVERY-CHAMBERTIN'	Gevrey-Chambertin, Burgundy	218
2018	DOMAINE BERTAGNA 'LES PLANTES' PREMIER CRU	Chambolle-Musigny, Burgundy	298
2022	TOLLOT-BEAUT 'CORTON' GRAND CRU	Corton, Burgundy	348
2023	GERARD MUGNERET 'VOSNE-ROMANEE'	Vosne-Romanee, Burgundy	398

## RED WINES FROM AROUND THE NEW WORLD

2019	LUIGI BOSCA - MALBEC	Lujan de Cuyo, Argentina	78
2017	DAY - ZINFANDEL	Sonoma County, California	94
2019	PIATELLI RESERVE 'ARLENE SERIES' - MALBEC	Mendoza, Argentina	124

## CABERNET SAUVIGNON

2016	RODNEY STRONG 'ALEXANDER CROWN'	Alexander Valley, California	112
2022	DAOU VINEYARDS 'RESERVE'	Paso Robles, California	128
2022	CHAPPELLET 'MOUNTAIN CUVÉE'	Napa Valley, California	132
2018	HEITZ	Napa Valley, California	168
2022	STAGS' LEAP	Napa Valley, California	172
2021	JUSTIN ISOSCELES	Paso Robles, California	195
2018	DANA ESTATES 'VASO'	Napa Valley, California	198
2019	MT BRAVE	Mt. Veeder, Napa, California	204
2023	CAYMUS	Rutherford, Napa, California	224
2018	SILVER OAK	Alexander Valley, California	242
2017	ROBERT MONDAVI 'THE RESERVE' TO KOLAN VINEYARD	Oakville, Napa, California	338
2020	CAYMUS 'SPECIAL SELECTION'	Napa Valley, California	450
2018	QUINTESSA	Rutherford, Napa, California	498
2021	OPUS ONE	Napa Valley, California	848
2021	HUNDRED ACRE 'WRAITH'	Napa Valley, California	1375

## RED WINES FROM AROUND THE OLD WORLD

2019	LUBERRI 'BIGA DE LUBERRI' - TEMPRANILLO	Rioja, Spain	72
2019	DOMAINE DE FA 'FLEURIE' - GAMAY	Fleurie, Beaujolais, France	92
2017	LA FERME DU MONT 'VENDANGE' - RHONE BLEND	Chateauneuf-du-Pape, France	108
2019	DOMENICO CLERICO - BAROLO	Piedmont, Italy	128
2020	CIACCI PICCOLOMINI - BRUNELLO DI MONTALCINO	Tuscany, Italy	152
2015	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

BOTTLE

### DREAMY CLOUDS

TOKUBETSU JUNMAI NIGORI

112

*Rihaku Brewery, Shimane Prefecture*

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*

SPLIT

### TAMANO HIKARI

SPRKLING NIGORI

84

*Tamano Hikari Brewery, Kyoto Prefecture*

A modern twist from a storied old brewery. Bringing the magic of sparkling to the sake world. The bubbles come from in-bottle secondary fermentation. The lightly cloudy sake boasts natural bubbles, complimented by the subtle sweetness of nigori sake. It stimulates the palate and is ideal both for celebrating with a toast and pairing throughout a meal.

*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

*Funasaka Brewery, Gifu Prefecture*

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 & HONJOZO

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

		BOTTLE
<b>SUIGEI</b>	<b>TOKUBETSU JUNMAI</b>	<b>96</b>
<i>Suigei Brewery, Kochi 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
<b>KENBISHI ‘KUROMATSU’ - 900ML</b>	<b>HONJOZO</b>	<b>118</b>
<i>Kenbishi Brewery, Hyogo Prefecture</i>		

Kenbishi was founded in 1505. The logo on the bottle is the oldest know logo still in continuous use. They are a traditional brewery that intentionally brews in the old style, every sake lover should experience this heritage. They use hand crafted wooden tools, hand make their koji, use the old methods of fermentation and age their sake a year before release, as they have for centuries. Savory with rich umami depth, this is traditional sake in its most authentic form.

*60% SMB, Yamada Nishiki & Aiyama Rice*

		BOTTLE
<b>HEIWA ‘KID’ OMACHI</b>	<b>TOKUBETSU JUNMAI</b>	<b>136</b>
<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
<b>OKA ‘CHERRY BLOSSOM BOUQUET’ GINJO</b>	<b>58</b>	<b>116</b>	<b>232</b>
<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
<b>WANDERING POET</b>	<b>JUNMAI GINJO</b>	<b>63</b>	<b>126</b>
<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

### MIDNIGHT MOON

DAIGINJO

148

*Tsukinowa Brewery, Iwate Prefecture*

Every sip of Midnight Moon offers more than delicate fruity elegance, its steeped in centuries of family devotion, led by a pioneering female toji who infuses both innovation and soul into her craft. When you raise your glass at midnight, you're not only tasting sake, you are honoring moonlit Japanese history and the spirit of a modern trailblazer.

*50% SMB, Gin Ginga Rice*

BOTTLE

### KATSUYAMA 'KEN'

JUNMAI GINJO

198

*Katsuyama Brewery, Miyagi Prefecture*

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

102

*Ryujin Brewery, Gunma Prefecture*

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	
<b>FAIR MAIDEN - 500 ML</b>	<b>JUNMAI DAIGINJO</b>		<b>98</b>
<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	
<b>HAKKAISAN</b>	<b>DAIGINJO</b>		<b>136</b>
<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
<b>SOUL OF THE SENSEI</b>	<b>JUNMAI DAIGINJO</b>	<b>78</b>	<b>156</b>
<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	
<b>MU 'BLACK LABEL'</b>	<b>JUNMAI DAIGINJO</b>		<b>178</b>
<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
<b>WAKATAKE ONIKOROSHI</b>	<b>JUNMAI DAIGINJO</b>	<b>210</b>	<b>420</b>
<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.

		BOTTLE
<b>DAISHICHI 'MINOWAMON'</b>	<b>KIMOTO JUNMAI DAIGINJO</b>	<b>182</b>
<i>Daishichi Brewery, Fukushima</i>		

10 generations of brewing experience comes together to create this treasured almanac of ancient sake knowledge. The Kimoto method is the traditional way to brew sake before quicker shortcuts were invented in the early 1900s. It is very labor intensive and involves using heavy poles to crush the rice grains into a pulp. It also takes twice as long to brew, leading to more intense aromas and flavors. There is a little zest of citrus, a splash of umami and a velvety rich body.  
*50% SMB super flat polishing, Yamada Nishiki Rice, Fukushima*

		SPLIT	BOTTLE
<b>HAKKAISAN YUKIMORO 'SNOW AGED'</b>	<b>AGED JUNMAI DAIGINJO</b>	<b>112</b>	<b>224</b>
<i>Hakkaisan Brewery, Niigata Prefecture</i>			

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
<b>DIVINE DROPLETS</b>	<b>JUNMAI DAIGINJO</b>	<b>248</b>
<i>Ginga Shizuku Brewery, Yamagata Prefecture</i>		

Flawless yet incredibly persistent. The purity of Yamagata shines in this sake with the crispness of their pristine water and the spicy quality of the local dewasansan rice. This is a 'shizuku' or free run sake. At the end of the brewing process instead of squeezing all the liquid sake from the rice mash, it is hung in burlap sacks and only the purest sake that freely drips is bottled, hence the name Divine Droplets.  
*50% SMB, Dewasansan Rice*

		BOTTLE	MAGNUM
<b>DASSAI 23</b>	<b>JUNMAI DAIGINJO</b>	<b>298</b>	<b>596</b>
<i>Asahi Brewery, Yamaguchi Prefecture</i>			

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. Dassai pioneered the centrifuge pressing method, which is used to separate the pure sake from the rice mash. This unique method has contributed to Dassai's character of smooth velvety sake.  
*23% SMB, Yamada Nishiki 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

**NISHIDE '100 YEAR'** JUNMAI DAIGINJO  
*Nishide Brewery, Ishikawa Prefecture*

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*

BOTTLE

**IWA 5 'ASSEMBLAGE 5'** JUNMAI DAIGINJO  
*Shiraiwa K.K Brewery, Toyama Prefecture*

398

A beautiful union of Japan and France. This new project is lead by Richard Geoffroy, the former master blender of Dom Perignon. To understand this project, you must understand sake yeast. Each yeast used to brew sake creates different flavor compounds which drastically alter the final sake. Every yeast accentuates different flavors and textures. Iwa 5 is a blend of 5 sake each brewed with a different yeast. Drawing from his extensive experience blending champagne, Richard brings the 5 sake together to achieve unique complexity from initial taste to the long lasting finish.

*A blend of 5 different rice and yeasts*

BOTTLE

**KIKUSUI KURAMITSU**  
*Kikusui Brewery, Niigata*

498

Kuramitsu stands apart from all other sakes because of the rice used. Uonumasan 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, Uonumasan 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*

# SPIRITS

## VODKA

ASPEN VODKA	17
CHOPIN	16
VERA WANG X CHOPIN	22
GREY GOOSE	17
GREY GOOSE - CITRON	17
GREY GOOSE - ORANGE	17
HAKU VODKA	15
NIKKA COFFEY VODKA	15
WEBER RANCH	18

## GIN

MONKEY 47	24
BOMBAY SAPPHIRE	15
HYOGO 135° JAPANESE GIN	17
JUNIPERO	15
NIKKA COFFEY GIN	15
ROKU JAPANESE GIN	15
GRAY WHALE	18

## RUM

CRUZAN SPICED	15
BACARDI	12
GOSLINGS BERMUDA	13

## TEQUILA

AGUASOL - BLANCO	17
FORTALEZA - BLANCO	18
LALO - BLANCO	16
POLANCO - BLANCO	18
CASA DRAGONES - JOVEN	54
CASA DRAGONES - REPOSADO JAPANESE OAK AGED	47
CLASE AZUL - REPOSADO	44
FLECHA - REPOSADO	18
FORTALEZA - REPOSADO	24
LA GRITONA - REPOSADO	19
REAL DEL VALLE - REPOSADO	18
CASA DEL SOL - ANEJO	26
FLECHA - ANEJO	21

## ALQUIMIA - 6YR EXTRA ANEJO

ALQUIMIA - 6YR EXTRA ANEJO	36
DIVINO MAGUEY - MEZCAL	17
DEWAR'S	16
GLENLIVET	16
JOHNNIE WALKER - BLACK	18
MACALLAN 12 YR	21

## SCOTCH

DEWAR'S	16
GLENLIVET	16
JOHNNIE WALKER - BLACK	18
MACALLAN 12 YR	21

## COGNAC & LIQUORS

AQUAVIT	16
LUXARDO APERITIVO	15
CAMPARI	15
DISSARANO AMARETTO	15
FERNET BRANCA	15
LICOR 43	15
GRAND MARNIER	15
HENNESSEY VS	30
HINE VSOP	17

## JAPANESE WHISKY

AKASHI UME PLUM	17
AKASHI SINGLE MALT	34
AKASHI 5 YEAR SHERRY CASK	72
ICHIRO'S MALT & GRAIN	37
IWAI MARS WHISKY	14
IWAI COSMO WINE CASK FINISH	38
IWAI TRADITION SHERRY CASK	26
HIBIKI HARMONY	34
HIBIKI 100TH ANNIVERSARY	50
HAKUSHU 12 YEAR	40
SHINOBU PURE MALT	24
NIKKA DAYS	16
NIKKA - FROM THE BARREL	19
NIKKA COFFEY MALT	26
NIKKA YOICHI SINGLE MALT	30
NIKKA MIYAGIKYO SINGLE MALT	30
NIKKA - 17 YEAR	86
NIKKA - 21 YEAR	106
TOKI SUNTORY	17
YAMAZAKI 12 YEAR	52

## WHISKEY

ANGEL'S ENVY PORT CASK FINISHED	24
BASIL HAYDEN	17
BLANTON 'S	22
HIRSCH - THE HORIZON	15
MAKERS 46	18
REDEMPTION RYE	17
JAMESON	13
BOOKERS	25