



SAKE SELECTIONS

- Heiwa Omachi** Tokubetsu Junmai - Wakayama - Earthy, muscat, apple, dry - 125
- Taiheizan Kimoto** Junmai - Akita - Chestnut, dried fruit, cedar, served room temperature - 125
- Sequoia Coastal** Junmai Ginjo - San Francisco - Green apple, refreshing, medium dry finish - 150
- Yuri** Junmai Ginjo - Fukushima - Pear, lychee, soft minerality - 150
- Isojiman** Junmai Ginjo - Miyagi - Apricot, pear, persimmon, saline - 150
- Niwa No Uguisu 50** Junmai Daiginjo - Fukuoka - Apple, light dry pear, barely sweet - 135
- Tsuji Zenbei Aiyama** Junmai Daiginjo - Tochigi - Pear, nectarine, mineral, dry finish - 188
- Dewazakura Ichiro** Junmai Daiginjo - Yamagata - Papaya, melon, strawberry, balance - 145
- Sohomare** Kimoto Junmai Daiginjo - Tochigi - Stone fruit, mushroom, anise, dry - 195
- Dewazakura Yukimanman** Daiginjo - Aged for 5 years, pomegranate & persimmon - 300
- Kokuryu Ryu** Daiginjo - Fukui - Smoke, mineral, fruit, dry finish - 240
- Kirei Mannen** Nama Genshu - Hiroshima - Spice, mineral, soft fruit, dry finish - 125
- Noguchi Honjozo** Muroka Nama Genshu - Ishikawa - Melon, persimmon, forest, grapes - 150
- Noguchi Yamahai Aiyama** Muroka Nama Genshu - Ishikawa - Strawberry, light sweet umami, crisp finish - 288
- Naba Shoten Minato** Yamahai Nama Genshu - Akita - Wild, earthy, mushroom, persimmon, cinnamon - 125
- Soma No Tengu** Nama Junmai Ginjo Muroka Genshu Usu-Nigori - Mushroom, pear, persimmon, honey-tea - 125
- Sequoia Coastal Nigori** Junmai - San Francisco - Creamy sweetness, banana, nutty - 125

Sake Pairing - 5 Varieties - 130



Rare & Interesting Sake

Katafune Lagoon Boat 2004 Daiginjo Genshu - Niigata - Complexity of aged Meursault, mandarin blossom, meyer lemon, marzipan, rich & long finish - 1500

Kokuryu Nizaemon Junmai Daiginjo - Fukui - Rich melon & fruit, elegant & delicate - 988

Masumi Yumedono Junmai Daiginjo - Nagano - Complex & fruity, dry finish - 588

Seven Ultra Junmai Daiginjo - Niigata - Orchard fruits, vanilla, soft dry finish - 450

Nihon No Sakura Gold Junmai Daiginjo - Hyogo - Light, dry, banana, cream, perfect acid - 420

Born Chogin Junmai Daiginjo - Fukui - Melon, pineapple, caramel, rich & deep, dry finish - 700

Tedorigawa Mangekyo Junmai Daiginjo - Crisp, mint, tangerine, white grape, dry - 850

GoSenHa Junmai Daiginjo - Nagano - Medium body, lychee, pear, white peach - 388

Suigei Daito Junmai Daiginjo - Kochi - Lush melon, banana, rich & sweet - 950

Tenko 20 Junmai Daiginjo - Akita - Silky, pear, mango, apple, papaya - 498

Born Junmai Daiginjo - Fukui - Papaya, mango, honey, maple, lemon - 850

Kubota Tsugu Junmai Daiginjo - Niigata - Floral, mineral driven, dry, complex - 1188

Hitakami Yasuke Clear Junmai Daiginjo Genshu - Miyagi - Apple, honeydew, pear - 340

Carafes 8 oz

Sohomare - Kimoto Tokubetsu Junmai - 39

GoSenHa - Junmai Daiginjo - 129

Hitakami - Junmai Daiginjo Genshu - 115

Akitabare Suitakuton - Daiginjo - 57

Noguchi Aiyama - Nama Genshu - 99

Kizan Sanban - Nama Genshu - 39

Soma No Tengu - Usu-Nigori - 43

Sequoia Coastal Nigori - Junmai - 43