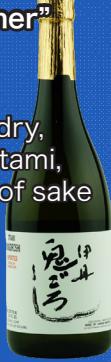


JUNMAI 純米

Itami Onigoroshi “Ogre Tamer”  light, ultra dry, brewed in Itami, birthplace of sake 15-16%	Bijofu Tokubetsu “The Gentleman”  tropical, light, clean and precise 15%	Hakkaisan Tokubetsu  mellow, fruity, dry finish 15.5%	Isojiman Tokubetsu “Omachi”  fruity aroma, fresh herbs, salinity 16-17%	Kaze No Mori “Wind of the Woods”  earthy, delicate, effervescent 16%
10/20/120 (1.8L)	17/34/80	20/40/90	105	100
Shirayuki “Snow White”  nutty aroma, rice-forward, dry 14%	Sempuku Shinriki 85  heirloom rice, umami, powerful 19%	Hojo Biden Yamahai  bold, rich, earthy sweetness 16-17%	Hakkaisan Nama Genshu  toasted grain, melon, fresh and bold 19%	Kikuhibe Yamahai Nama Genshu  honey, pear, roasted nuts, umami 19.5%
11/22/130 (1.8L)	23/46/103	18/36/82	20/40/90	32/64/145

BUSHIDO 生涯



draft sake
served on the rocks
20% abv

11 (3oz)



HONJOZO 本釀造酒

Kirinzan Classic  dry, light, toasted rice, hazelnut 15.4%	Genzou Haguro  full body, rich, handmade clay bottle and cup 14-15%	Kikusui Funaguchi  undiluted, unpasteurized, powerful 19%	Kikusakari Tarusake  aged in Akita cedar casks, peppery, dry 15%	Hakkaisan Awa  sparkling, crisp, elegant 13%	Golden Amber  12 years aged in oak, nutty, vanilla, complex 18-19%
16 / 32 / 72	175	24 (200ml can)	19 / 38 / 86	165	185

GINJO 吟

Kikusui Chrysanthemum Mist  gentle fruity aroma, light dry finish, versatile 15%	Fuku Shogun  clean, rice-forward, textured, crisp finish 15-16%	Esshū “Sakura Biyori”  light-bodied, floral, refreshing 13%	Kimurashiki Kiseki No Osake “Miracle Sake”  natural, bright, fruit-forward, refreshing 15-16%	Yamachu Honke Gikyo  melon, dry and balanced, savory 16-17%
26/52/115	18/36/82	135	24/48/108	24/48/110
Sake Hitosuji “The Only Sake”  rich and earthy, viscous creamy texture 15-16%	Sawanoi Tokyo Kurabito  red fruit, lychee, apple, spice 15-16%	Amabuki Ichigo “Strawberry”  hint of juicy strawberry, dry finish 16%	Kikuhibe Yamahai Ginjo Genshu  funky, powerful, well-structured 18.5%	Kikuhibe Yamahai Ginjo Genshu Origarami  lightly-filtered style, rich and creamy texture, complex 18.5%
23/46/215 (1.8L)	23/46/103	28 (180ml cup)	40/80/180	38/76/415 (1.8L)

DAIGINJO 大吟

Bijofu “Hina”  bright citrus, peach, green pear, dry finish 15%	Tatenokawa “Tatenyan”  round, ripe fruit notes, umami, dry finish 15%	Kikuhibe B.Y.  refined, structured, chewy texture 17.5%	Dassai 39  fruity nose, expertly balanced, long finish 16%	Kitaya Arabashiri  honeyed melon, earthy, hint of effervescence 16-17%
27/54/120	32/64/135	56/112/250	80 (300ml)	155
Isojiman 50  sea spray, pear, guava, melon 16-17%	Born Gold  lively aroma, clean, elegant 15%	Born Nihon no Tsubasa “Wing of Japan”  aged two years, unique, dynamic, expressive, complex 15%	Kubota Manju  100% Niigata rice, sophisticated, refined, gorgeous 15.5%	Sawanoi Hojo 35  sweet rice, spiced pear, white grape, smooth and elegant 15-16%
170	125	360	260	300
		Kitaya 33  limited production, soft yet strong aroma, lingering mouthfeel 16-17%	Kikuhibe B.Y. “Library Release”  long aging before release, extremely elegant, complex, versatile 17.5%	
		400	2008 edition: 550	2002 edition: 600

NIGORI 濁り酒



Hakutsuru Sayuri
“A Little Lily”

creamy,
semi-sweet,
coconut
12.5%



12/24/54

Joto
“The Blue One”

lightly cloudy,
nutty, earthy
15%



16/32/72

Kunizakari
“Green Cup”

velvety texture,
sweet fruit notes,
coconut
16%



18 (200ml cup)

Kikusui
“Perfect Snow”

full-bodied,
sweet rice
21%



56 (300ml)

SHOCHU 烧酎



• Neat



• Rocks



• Oyuwari



• Highball +2



• Chu-Hai +2

Satsuma Mura Imo (sweet potato) earthy, crisp, smoky finish 25%	Satsuma Kuro Shiranami Imo Kogane Segan (sweet potato) bold, sharp, mild sweetness 25%	Watanabe Kuro-Koji Asahi-Mannen (sweet potato) complex, green walnut, bitter chocolate 25%	Amami Kokuto (brown sugar) full-bodied, molasses, semi sweet finish 25%	Jougo Kokuto (brown sugar) citrusy, tropical, earthy 24%
 9/75	 11/90	 10/85	 12/100	 11/90
Zuisen “Hakuryu” Awamori (rice) Thai rice, balanced, mellow 26%	Hakutake Kome (rice) white rice, smooth, long dry finish 25%	Shimauta Awamori (rice) crisp and dry, herbaceous 24%	Gyokuro: Excellent Green (rice with green tea) aromatic, herbaceous, dry 25%	Awa No Kaori (sudachi) sweet citrus aroma, bright acidity, dry finish 20%
 11/90	 13/110	 13/110	 12/100	 10/85
Yokaichi Mugi (barley) floral aroma, herbal, peppery 25%	Non No Ko Kuro Mugi (barley) smooth, long dry finish 25%	Watanabe Asahi-Mannenboshi (barley) chocolate, nuts, spice 25%	Sennen No Nemuri Mugi (barley) creamy, elegant 40%	
 8/65	 9/75	 10/85	 18	