

Chiyonosono

“Shared Promise” 720ml

Glass: \$16

Bottle: \$96



Producer: Chiyonosono

Category: Sake, Junmai

Geography: Kumamoto Prefecture

TASTING NOTES

Soft, expansive texture with aromas of orange blossom. Straightforward, with a very subtle sweetness coddled in layers of subtle umami.

ABOUT

A commitment from the brewery to make premium sake despite agricultural hardships like those of WWII. Until this sake came along in the 1960's, all sake had distilled alcohol added to it due to rice shortages and war rationing. After the war, Chiyonosono crafted the first junmai sake (brewed without distilled alcohol nor additives of any kind) and celebrated by sharing it from a large, red lacquered sake cup called a Shuhai.

Hakkasan Tokubetsu Honjozo

"Eight Peks" 300ml

Bottle: \$32



Producer: Hakkasan

Category: Sake, Junmai

Geography: Niigata Prefecture

TASTING NOTES

The signature ingredient of this sake is the fine local water, snowmelt of Hakkai Mountain. The purity of this naturally soft water is what gives Hakkaisan Tokubetsu Junmai the especially smooth mouthfeel, helping it pair easily with not only sushi and sashimi but also light or oily dishes such as tempura.

ABOUT

Founded in 1922, Hakkaisan Brewery is situated at the foot of Mount Hakkai in Niigata. The spring water that flows from the mountain is used to produce its sake. The guiding principles of the brewery are to produce the finest sake that people will never tire of, to apply the highest standards of production to all its sakes, and in order to achieve the smooth wonderfully pure and mellow flavors of Hakkaisan sake, the Brewery insists on producing in small batches, using hand-made koji and slow fermentation at low temperatures

Takatenjin Tokubetsu Honjozo

“Sword of the sun” 300ml

Bottle: \$33



Producer: Takatenjin

Category: Sake, Junmai

Geography: Takatenjin

TASTING NOTES

Melon ,pear ,and banana drive the aromas and combine with a subtle sweet touch highlighted by a subdued acidity in the butter-tinged flavor. Great depth and plenty of complexity. Try it with grilled shrimp, roasted beets, and whole - grain salads.

ABOUT

The juniper botanicals and cucumber notes make it the perfect gin lover's sake. It is named after the brewery founder who fought many battles near the ruins of Takatenjin Castle. It is very close to being a Ginjo but reined in by flavors and aromas to allow more easy drinking.

Oze No Yukidoke Karakuchi

“Super Dry” 300ml

Bottle: \$30



Producer: Ryujin Shuzo

Category: Sake, Junmai

Geography: Gunma Prefecture

TASTING NOTES

Ryujin Shuzo's underground water is very soft and feminine, lending to their brewers the power to draw out the hidden flavors in their rice. Their aim is to create flavorful, mellow, high quality sake that warms the heart upon drinking. They like to combine their traditional skills and methods with the brewer's heart. To this end, they work hard to improve their skills every day to work towards the next challenge, and brew excellent beer in the off season.

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Tentaka Organica

720ml

Bottle: \$77



Producer: Tochigi Prefecture

Category: Sake, Junmai

Geography: Tochigi Prefecture

TASTING NOTES

Clean, dry, and straightforward, with bright banana and mild melon aromas and soft, subdued rice flavors. Careful tasting will reveal hints of smoke and crisp acidity from the yamahai process.

Try with brussels sprouts, butternut squash, shiitake mushrooms, or pork loin.

ABOUT

One of the few organic sakes produced in Japan and made with the intention of creating a completely natural product with nothing added. It is also made using the Yamahai method which starts the yeast production naturally instead of adding in the yeast starter. The area's natural underground springs provide Tentaka with a pure, fresh water source, which is also triple-filtered.

Fukucho

"Forgotten Fortune" 720ml

Bottle: \$81



Producer: Fukucho

Category: Sake, Junmai

Geography: Hiroshima Prefecture

TASTING NOTES

Full flavor, earthy touches and great texture with a long, persistent finish.

An amazing oyster pairing, as Hiroshima has more oyster beds than anywhere else in Japan and influences the sake. Also try it with red curry and ginger steamed clams.

ABOUT

Miho-san revived Hattanso rice, an extinct heirloom breed, by devoting over 10 years of her life to learning how to grow it and brew with it. Female brewery owner and Toji, Miho Imada, mills the rice for this sake less than most Junmais because she believes it results in the best expression of rice flavor, balance, and complexity.

Kubota Kouju

"Celebrations" 720ml

Glass: \$13

Bottle: \$75



Producer: Kubota

Category: Sake, Junmai Ginjo

Geography: Niigata Prefecture

TASTING NOTES

Has a gentle aroma and a semi-sweet acidity that evolves in your mouth. Notes of grain and flowers, with excellent umami. Most enjoyable chilled, but can be great warmed as well..

ABOUT

Established in 1830 with the motto of "quality first". Brewing sake is making rice. Not only do they focus on obtaining high quality sake rice, they dedicate time and effort in their labs to increase said rice's quality. Their efforts do not stop there however - in order to help sustain the environment, they implement the ISO14000 system of environmental sustainability, and also participate in various activities to preserve their natural surroundings. Additionally, they hold tea ceremonies, concerts, and cultural events for the local community. The goal is to make a fun, sustainable, and ultimately enjoyable environment with sake.

Kanbara

“Bride of the Fox” 300ml

Bottle: \$38



Producer: Kanbara

Category: Sake, Junmai

Geography: Niigata Prefecture

TASTING NOTES

Intense aromas of grilled nuts, pistachio, and a hint of white chocolate. Ripe honeydew notes finish crisp with a hint of lingering sweetness.

One of the best meat pairings in the portfolio. Try with duck, fig-stuffed pork loin, or black cod with miso glaze.

ABOUT

This savory sake is inspired by local legends of Niigata's annual fox-bride festival. Local lore tells of mysterious lights that appeared on nearby Mt. Kirin in the distant past, which are claimed to be the lanterns carried in the fox-bride procession. With a 50% polishing rate, this sake could technically qualify as a Junmai Daiginjo, but the savory notes and food pairing versatility identify more with the style expected from Junmai Ginjo.

Enter

“Silver” 720ml

Bottle: \$75



Producer: Sekiya Brewery

Category: Sake, Junmai Ginjo

Geography: Takatenjin

TASTING NOTES

ENTER.Sake Silver is an aromatic Ginjo sake with honeysuckle on the nose and floral notes of cherry blossoms. Has good weight on the palate with notes of mango, Asian pear, and honeydew melon. Finishes clean and smooth.

ABOUT

Sekiya Brewery is in Kitashitara-gun located in a mountain valley pass in the Japanese Alps between Nagoya and Nagano. For hundred of years the town was a waypoint and resting place for travelers between the two cities. Sekiya Brewery was established because of the abundance of clean water from the mountains to make sake and the thirsty travelers crossing the mountains. Now it is a state-of-the-art sake brewery with a tasting room and sake-focused restaurant built out of an Meiji-era farmhouse in Nagoya

Amabuki Nama

“Sunflower” 720ml

Bottle: \$75



Producer: Amabuki

Category: Sake, Junmai Ginjo

Geography: Saga Prefecture

TASTING NOTES

This unpasteurized stunner has a hint of dryness on the finish that pairs beautifully with an array of cuisines. Enjoy the smooth palate and crisp finish. Sunflower yeast gives a rounded flavor you won't soon forge

ABOUT

Established 1688 in the northern Kyushu region, Amabuki Brewery has been producing sake earnestly for over 325 years. They make use of locally harvested Saga rice and underground water and to create unique, high grade sake. Their specialty - a new style of using flower yeasts - is a combination of their skill, creativity and hard work, and led to new level in sake. Enriching your most relaxing times with the elegant and unique fragrances and flavors in their brews has been their ultimate duty for generations.

Tensei

“Song of the Sea” 720ml

Bottle: \$90



Producer: Tensei

Category: Sake, Junmai Ginjo

Geography: Kanagawa Prefecture

TASTING NOTES

A medley of apple, banana, and melon lead the aromas and carry through on the palate. Saltwater taffy salinity notes add a touch of sweetness and minerality. Intense throughout with a crisp, clean finish.

Pair with grilled lamb chops, couscous, or paprika chicken.

ABOUT

A rare opportunity to try sake made with Yeast #9 sourced from the brewery that discovered it, rather than from the National Research Institute of Brewing. The result is lively and intense flavors of saltwater taffy salinity that evokes memories of the beach. Song of the Sea is an ode to the brewery's seaside location in Kanagawa..

Katsuyama

"Ken" 720ml

Bottle: \$150



Producer: Katsuyama

Category: Sake, Junmai Ginjo

Geography: Miyagi Prefecture

TASTING NOTES

This is an expertly Junmai Ginjo with a 50% milling rate. Very reasonably priced compared to other Katsuyama sake but still maintains the same superior quality. Has a light fragrance and is very flavorful. A perfect sake to pair with many types of dishes

ABOUT

Established in 1688, Katsuyama is a sake brewery with traditions lasting well over three century. They were established to brew the upscale sake enjoyed exclusively by the feudal lords of the Sendai domain, where was founded by Japan's Most famous samurai & military commander Date Masamune. To this day, Katsuyama carries on he reputation and tradition of its origins as a brewery for the lords

Nanbu Bijin Shinpaku

“Southern Beauty” 720ml

Glass: \$16

Bottle: \$96



Producer: Nanbu Bijin

Category: Sake, Junmai Daiginjo

Geography: Iwate Prefecture

TASTING NOTES

Made from 100% Yamada Nishiki rice, the label was designed to evoke the image of a single grain of this pure white Sakamai (sake rice). Has an elegant ginjo aroma, an a pillowy mouthfeel. Splendidly balanced.

White Fish Sashimi, Grilled Fish, Soup with Dashi, Nabe hotpot

ABOUT

The brewery was established in 1902, and the Nanbu Bijin brand name came to be in 1951. The Iwate area used to be called Nanbu (South), and is a place rich with nature, abundant water and fertile soil. In Japan, most breweries of the time made quite rough, inelegant, sweet sake, but this brewery wanted to make clean & beautiful sake like a fair southern maiden. Hence, the name Nanbu Bijin, or Southern Beauty.

Kiku-Masamune Kimoto

"Classic" 720ml

Bottle: \$81



Producer: Kiko-Masamune

Category: Sake, Junmai Daiginjo

Geography: Hyogo Prefecture

TASTING NOTES

The compelling balance between this Kimoto's flowery bouquet and complex, lively flavor make this an excellent choice to pair with food.

Sashimi, Vinegared Dishes or Pickles

ABOUT

Established over 350 years ago, Kiku-Masamune takes their status as a representative brand of Authentic Dry Sake very seriously, and their mission is clear. As stated in their famous 1983 commercial, "As your eyes fall upon good food, you begin to crave Kiku-Masa. As the dryness of Kiku-Masa hits your tongue, you begin to crave good food". Their history is steeped in the image of Dry Sake one enjoys with a meal, and to that end Kiku-Masamune utilizes their multiple facilities across Japan to create the ideal sake that one will never tire of drinking.

Tentakaka

“Silent Stream” 720ml

Bottle: \$261



Producer: Tentaka

Category: Sake, Junmai Daiginjo

Geography: Tochigi Prefecture

TASTING NOTES

Soft lime, mint, and lychee dominate the nose. Medium-bodied with flavors of honeydew, pear and fresh cut hay amplified by vibrant acidity. The laser-focused finish has an enjoyable dusty character with clean anise-like flavors

Pair with red snapper with lemon and mint, stilton with apricots, pate.

ABOUT

The ultimate luxury sake that is made from the most premium of all rice strains and polished down to an exceedingly labor-intensive 35%. Out of the 24 grades of Yamada Nishiki rice, this sake is made from the very highest (Toku A Tokujo-Mai) and then made in the non-pressed free run shizuku style resulting in extreme purity. Silent Stream is named after the clear and untouched water that originates deep in the jagged, snow-covered Nasu Mountains.

Tentakaka

“Silent Stream” 720ml

Glass: \$11

Bottle: \$64



Producer: Rihaku Brewery

Category: Sake, Nigori

Geography: Shimane Prefecture

TASTING NOTES

Bright and lean in the mouth, unlike many Nigori, and the impact is chewy with sweet rice flavors intermingling with the nutty and slightly fruity characteristics of the sake.

Pair with spicy noodle dishes, risotto, or white fish.

ABOUT

Dreamy Clouds is quite special because its milling rate of 59% technically qualifies it as Junmai Ginjo grade - a rare quality level for a nigori (cloudy) sake. It presents an opportunity to move Nigori drinkers forward to new styles of sake.

Dessai 50 Sparkling

“Awa” 360ml

Bottle: \$49



Producer: Dessai

Category: Sake, Junmai Daiginjo Sparkling

Geography: Yamaguchi Prefecture

TASTING NOTES

Containing fine rice sediments that give it a pleasant milky aspect, its lactic nose associates white and exotic fruits with a touch of fennel. The bubble forms a delicate yet slightly fiery foam, which quickly gives way to a powerful lactic attack, dominated by chestnut notes from the koji. On the palate, this sake develops notes of white peach, William pear and sour candy. The rice residues give it a creamy texture reminiscent of almond milk and a slightly sweetened finish. *This rich, sparkling and generous sake can make for a creative aperitif or accompany desserts with subtle sweetness.*

ABOUT

It can truly be said that DASSAI Beyond was more than a decade-in-the-making. The origins of this rare and extraordinary sake began with a simple, yet most challenging ambition: to handcraft a sake that would surpass the excellence of DASSAI 23, widely praised by critics as a “perfect” sake. And so, driven by the passion of DASSAI’s founder, Hiroshi Sakurai, he and his small group of the finest sake artisans began their quest to improve upon perfection at DASSAI’s tiny, countryside brewery in Yamaguchi prefecture.

Kikusui

"Perfect Snow" 300ml

Bottle: \$27



Producer: Kikusui

Category: Sake, Nigori

Geography: Niigata Prefecture

TASTING NOTES

A mouthful of Japan's #1 selling Nigorizake "Perfect Snow" leaves a perfectly excellent impression. "Impact" is the main idea, coming from a flowery, full body, a crisp and dynamic sweetness, and the delectable aftertaste of steamed rice from the coarsely filtered rice mash particles - not to mention the amazing 21% ABV! It's no wonder there is no Nigorizake that can share the spotlight with this tasty sake giant.

Spare Ribs, Spicy Korean Cuisine,
Strongly Seasoned dishes, Sushi,
Yakitori

ABOUT

With 130 years of history on their shoulders, the Kikusui Sake Company of Niigata prefecture built themselves up from the bottom. The name "Kikusui" is a reference to a Noh theatre play, wherein the dew (Sui) from the petals of chrysanthemums (Kiku) grant eternal life.

In 2004 they established the Kikusui Sake Research Institute in an effort to both raise the bar on the quality of their offerings and wrestle with concepts such as enjoyment of sake, and sake culture. They are proud to produce "Funaguchi" - Japan's first commercially available Nama (unpasteurized) sake.

