



The sake meter value (SMV) high number is dry, lower number is sweet.

Jumai Grade

Made with only rice, water and koji mold. The rice used must be polished to at least 70%**. Often a full and solid flavor profile, clean and well structured.



Arajin 300ml (SMV) **+3** **19**

Elegant aroma unfolds w/ layer of fresh apple & melon.



Kurobin Yaegaki 300ml (SMV) **+2** **20**

Impact & aroma refined taste.



Hatsumago 300ml (SMV) **+1** **23**

Smooth & complex taste w/ crisp refreshing end.



Koshiki 300ml (SMV) **+1** **22**

Pleasingly dry & quite mild, a well-crafted traditional.



Masumi 300ml (SMV) **+3** **25**

Comfortingly familiar, surpassingly smooth.



Hoyo 720ml (SMV) **+2** **48**

Mild, soft and gently evocative.



Asamai Shuzo 300ml (SMV) **+4** **20**

Slightly dry, mouthwatering apple flavor, agreeable earthiness.



Denemon Jumai (SMV) **+1** **20**

A smooth silk mouth feel w/ a crisp refreshing finish.



Kurosawa 300ml (SMV) **+3** **19**

Tradition of sake, smooth & dry, earthy.

Nigori

This premium unfiltered sake is rich, creamy and brimming with exuberant natural flavor. Mildly sweet, yet surprisingly robust.



Kamoizumi 500ml **+1** **47**

Lively, voluptuous. a deluxe label.



Arajin 300ml **-20.5** **20**

Elegant aroma w/ light and clean sparkling.



Aged Sake 5 Years (limited bottles)



Yukimanman 720ml (SMV) +3 **200**

Elegantly nuanced, with notes of pomegranate and persimmon.

Dai-ginjo

A subclass of ginjo-shu below, brewed with very highly polished rice (to at least 50%** see below) and even more precise and labor intensive methods. The pinnacle of the brewers' art. Generally light, complex and quite fragrant.



Denemon, 300ml (SMV) +1 **30**

The rich flavors are balanced w/a soft but crisp acidity.



Mu 720 ml (SMV) +1 **66**

Perfectly balanced w/ fruitiness & dryness.



Tedorigawa Yamahai 300ml (SMV) +6 **32**

supple, racy, with enticing imprint of honey and herbs.



Dewazakura (mini) 300ml (SMV) +6 **32**

Easy drinkability w/ clean, invigorating finish.

Sparkling



Ozeki Hana Awaka 300ml (SMV) -35 **17**

Japanese Sake Champagne



Kizakura Stars (sparkling) 300ml (SMV) -35 **16**

Harmony of light sweet, light pure & sharp.

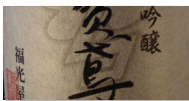
Ginjo Grade

Brewed with labor-intensive steps, eschewing machinery for traditional tools and methods, using highly polished rice (at least 60%**) and fermented at colder temperatures for longer periods of time. Light, aromatic, fruity and refined.



Katana 180ml (SMV) +7 **12**

Sharp, yet noble like a samurai sword.



Kagatobi 300ml (SMV) +4 **23**

Very smooth texture w/ luscious aroma of fruit & flowers.



Dewazakura Oka (SMV) +5 **26**

Supple & fragrant, soft as a summer breeze.




Rihaku 300ml (SMV) +3 **18**


Crisp & acidity that highlights its light-to medium body.



Kanbara 300ml (SMV) +3 **18**

Flavors of nuts & honeydew explode at front and finish crisp.





SAKE SAMPLER

集客 **3 Shot Glasses of your choice for \$9.00**

Drink Responsibly.