SAKE BY BOTTLE

JUNMAI & NASAGERU
Made with rice, yeast, 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.

KIKUSUI NASAGERU 18
“GOLD CAN” 200ML
bright, bold, and rich with fresh flavors of ripe fruit

NANBU BJIN TOKUBETSU JUNMAI 33
“SOUTHERN BEAUTY” 300ML
bouquet of ripe cantaloupe, rich, and refreshing with silky texture, koshi

TENTAKA JUNMAI 29
“HAWK IN THE HEAVENS” 300ML
dry and crisp earthy flavors, with a rich mouthfeel

SUIGEI TOKUBETU JUNMAI 54
“DRUNKEN WHALE” 720ML
gentle rice aroma, clean, viscous texture, dry finish

GINJO & JUNMAI GINJO SAKE
Brewed using rewhirring machinery, traditional tools, and methods. The rice used is highly polished of at least 60%. Also, rice is fermented at colder temperatures for longer periods, yielding a light, aromatic, fruity, and refined profile.

RIHAKU JUNMAI GINJO 34
“WONDERING POET” 300ML
notes of banana, ripe honeydew, and a clean, crisp acidity

KIKUSUI JUNMAI GINJO 27
“CHRYSANTHEMUM” 300ML
citrus and persimmons aromatics with citrus flavors leading to a dry, clean finish

FUKUCHO JUNMAI GINJO 39
“MOON ON WATER” 300ML
soft and silky with notes of lime and ripe melons

TOZAI GINJO 51
“WELL OF WISDOM” 720ML
fresh watermelon, honeydew, sweet melon, with a touch of white pepper

JUNMAI DAIGINJO SAKE
Brewed with very highly polished rice of at least 50%. The pinnacle of the brewers’ art. Generally light, complex, and fragrant.

DASSAI JUNMAI DAIGINJO 33
“OTTER FEST” 300ML
sweet aromas of cotton candy, with a hint of lemon and a full figured flavor

KONTAKI JUNMAI DAIGINJO 39
“PEARLS OF SIMPLICITY” 300ML
aromas of banana custard with praline and a supple, silky finish

TENSAI JUNMAI DAIGINJO 69
“DANCE OF GOBLIN” 720ML
velvety texture, rich, full bodied, hints of banana and apple, luscious finish

SPECIALTY SAKE
Nigori, Infused, Honjozo, and Sparkling.

BUNNY NATURAL SPARKLING SAKE 32
“RABBIT IN THE MOON” 300ML
elegantly sweet with a soft texture from natural bubbles and a crisp, refreshing finish

KIKUSUI NIGORI 29
“PERFECT SNOW” 300ML
robust and complex aromas of crisp green apple and honey

ENTER HONJOZO 56
“BLACK DOT” 720ML
floral aromatics, soft, silky mouthfeel, hints of ripe mango, peach, and pineapple

"BREWED USING TRADITIONAL METHODS AND RICE POLISHED TO AT LEAST 60%."
WINES BY BOTTLE

BUBBLY

VEUVE CLIQUOT 110
Yellow Label brut, champagne, NV

PERRIER JOUET 250
La Belle Époque brut, champagne, 2011

DOM PERIGNON 337
brut, champagne, 2009

TORESELLA 44
prosecco, Italy, NV

BIN 30 44
brut rosé, Australia, NV

ROSE

JUSTIN 46
rosé, Central Coast, California, 2018

MOULIN DE GASSAC 45
Guilhem rosé, France, 2018

WHITES

SANTA MARGHERITA 32
pinot grigio, Alto Adige, Italy, 2018

VILLA SANDI 44
pinot grigio, Italy, 2018

CHATEAU DE SANCERRE 63
sancerre, France, 2016

LOS VASCOS 44
sauvignon blanc, Chile, NV

DUCKHORN 63
sauvignon blanc, Napa Valley, 2017

PATZ & HALL 52
chardonnay, Sonoma Coast, 2015

LANDMARK OVERLOOK 52
chardonnay, Sonoma, 2018

REDS

SOTER 65
pinot noir, Oregon, 2016

CLOUDLINE 54
pinot noir, Oregon, 2018

FLOWERS 90
pinot noir, Sonoma Coast, 2017

ELOAN 52
pinot noir, Oregon, 2018

UNO 44
malbec, Antigal, 2018

EMILIO MORO 85
Malleco tempranillo, Ribera del Duero, 2015

HAHN 52
cabernet sauvignon, California, 2017

THORN 115
merlot, Napa Valley, 2015

TURNBULL 185
cabernet sauvignon, Napa Valley, 2014

CAYMUS 213
cabernet sauvignon, Napa Valley, 2017