

what is nama sake? sake that is unpasteurized, it will continue to evolve after bottling. characterized by bright acidity, freshness, and light body.



yamahai 50 nama **miyasaka**  
junmai ginjo, unpasteurized, rich and complex flavors.  
nagano

65 720ml



eiko fuji nama "**glorious mt fuji**"  
junmai ginjo, unpasteurized, light and clean with green apple, tropical fruits, & crisp acidity. yamagata

65 720ml



sawanoi **hiyaoroshi** - "**fountain of tokyo**"  
unpasteurized, six month aged nama, soft and smooth, brown sugar, caramel notes, luxurious viscosity. tokyo

65 720ml



wakatake onikososhi **hiyaoroshi** - "**demon slayer**"  
unpasteurized, light and smooth nama, dry style with notes of fruit and muscat, impeccably balanced savory flavors. shizuoka

65 720ml



urakasumi **hiyaoroshi** - "**misty bay**"  
unpasteurized, medium bodied smooth type nama, balance of fruit aromas and soft body and texture on the palate. miyagi

65 720ml



harada nama **hatsumomiji**  
junmai ginjo, unpasteurized, aromas of sweet flowers, rich and full bodied, umami flavors, no charcoal filtration. yamaguchi

76 720ml



muroka **born** "no charcoal filtration"  
nama genshu junmai daiginjo, unpasteurized, rich aromas and fresh full-bodied flavor, aged for one year at freezing point. fukui

100 720ml

# NIGORI

bottle    btl size

what is nigori type sake? roughly translates to 'cloudy', nigorisake is a process where the majority of rice solids are not filtered out, giving this sake style a milky appearance. nigori should be served chilled and is generally the sweetest of all sakes



**takara sho chiku bai**  
nigori, cloudy country style unfiltered or coarsely filtered, creamy body. berkeley

25    720ml



**nigori genshu kamoizumi** "summer snow"  
junmai, floral nose with just a hint of anise & sweetness. rich mouth feel. hiroshima

45    500ml  
65    900ml

# WARM SAKE

bottle    size



**junmaishu sho chiku bai**  
the most traditional style sake. perfect pair with mildly seasoned dishes. 4.5oz or 9oz decanter. berkeley

6    133ml  
8    266ml



**old fashioned style**  
atsekan- individually warmed up in a ceramic 6oz vessel. rich, full bodied seasonal sake.

12    177ml

what is fragrant type sake? these sakes are generally polished to the highest levels, meaning that a majority of the rice kernel is removed creating sakes that possess intense aromatics and other ethereal qualities, usually daiginjo.



oka **dewazakura** "cherry bouquet"  
soft-feeing on the palate, floral with a touch of pear and melon. yamagata

60    720ml



mu **yaegaki** "nothingness"  
junmai daiginjo, rich, flowery and aromatic. hyogo

52    720ml



tokusen **born**  
junmai daiginjo, mellow and amazingly smooth, aged at freezing point for multiple years. fukui

60    720ml



horin **gekkeikan** "laurel crown"  
daiginjo, slowly fermented at low temperature gives fruit aromas & mild flavors. kyoto

70    720ml



kagatobi ai **fukumitsuya sake brewery**  
junmai daiginjo, yamada nishiki rice, ultra smooth, dry, & full bodied sake. ishikawa

88    720ml



sato no homare **sudou honke** "pride of the village"  
junmai ginjo , ethereal & light, smooth & soft, a hint of licorice. ibaraki










94    720ml



kubota manjyu **asahi shuzo** "ten thousands of celebration"  
daiginjo, sophisticated aroma and flavor, clean, light, and dry. niigata

94    720ml

what is rich type sake? boldness and body, weight and lingering flavors would best describe this sake type. flavor profiles range from earthy to fungal and possess a structure that proclaims gravitas

	koshiki junzukurikura <b>akitabare</b> “northern skies” subdued, understated refinement evokes a sense of the north. akita	90	1.8l
	man mountain <b>otokoyama</b> junmai, grain aroma, refreshing lightness, vivid acidity. dry sake with sharp full-bodied taste. hokkaido	95	1.8l
	onikoroshi black <b>wakatake</b> “devil killer” junmai ginjo, heavy sake with richness. similar to genshu type. shizuoka	110	1.8l
	iyodensetsu <b>seiryō shuzo</b> “fable of iyo” honjozo 19.5%, aromas of fresh cream, mineral, rich & sweet, full bodied & smooth. ehime	48	500ml
	black dragon <b>kokuryū</b> junmai ginjo, made with gohyakumangoku rice. deeply mysterious flavor seems to come from the earth itself: rich, dynamic and welcoming. fukui	65	720ml
	mantensei <b>suwa shuzo</b> “star filled sky” junmai ginjo, made with yamada nishiki & tamasakae, soft water. tottori	65	720ml
	koshi no kanbai <b>ishimoto shuzo</b> “vanishing point” subtle, ineffable flavors, elusive nature. niigata	55	500ml
	denshu <b>nishida</b> “country squire” impeccably structured and full of flavor. richness, umami goodness, local hanafubuki rice. aomori	60	720ml
	nanago <b>masumi</b> “seventh heaven” yamahai, flavorful daiginjo with attitude: old-style sake for the 21st century. brewed using the yamahai method. nagano	80	720ml

## AGED – KOSHU SAKE

bottle btl size

**what is koshu type sake?** aged by the brewmasters, koshu sakes are bold and expressive, rich & full flavored, and possess a distinctive coloring and aroma



**mizuho kuramatsu kenbishi**  
aged 1 year, junmai sake with rich earthy complexity and pungent aroma, oldest registered sake brewery of japan, est 1505. hyogo

96 720ml



**ginjo koshu ichishima**  
aged 5 years, made with gohyakumangoku rice, great pairing for chocolate & rich meaty foods. niigata

120 720ml

## LIGHT & SMOOTH – SOUSHU SAKE

bottle btl size

**what is light & smooth type sake?** lightness in body and structure and softness on the palate would best describe this sake type. classified as ginjo, these are great food pairing sakes.



**premium ozeki**  
ginjo, rich and full-bodied taste, slightly dry. hollister, ca

46 1.5l



**yawaraka miyasaka** "softness"  
junmai, light plum on the palate, gentle sweetness, mild alcohol (12%). nagano

42 720ml



**kaguyahime yamamoto honke** "bamboo princess"  
junmai, refreshing aroma of young leaves, mild sweetness, dry. kyoto

32 500ml



**omachi seikyo**  
junmai ginjo, soft grain like qualities, apple skin yeast, 100% omachi rice. hiroshima

65 720ml



**omachi dewazakura**  
junmai ginjo, fruity melon flavors 100% omachi rice. yamagata

65 720ml



**shoin yamagata honten** "samurai"  
junmai ginjo, clean refreshing taste with a crisp and dry finish. yamaguchi

40 500ml

**what is soju?** soju is a distilled beverage sometimes compared to vodka for its taste, however, it can be sweeter. generally made from rice, soju may also be made with other starches like sweet potato, wheat, or barley.



**tori kai**  
100% rice small batch, pot distillation, silky smooth & aromatic, japan

8

133ml



**kagemusha**  
distilled from sweet potato (80%) and rice (20%), oita prefecture

8

133ml



**ryukyu ohcho**  
distilled from rice (100%), yoshi's home of okinawa

9

133ml



**chiran bukeyashiki "samurai villa"**  
distilled from 83% sweet potato & 17% rice, kagoshima prefecture

9

133ml



**mugiwara boushi "straw hat"**  
distilled from barley (100%), 20% alcohol, kagoshima prefecture

9

133ml



**kannoko**  
distilled from barley (100%), 24% alcohol, amber, kagoshima prefecture,

9

133ml



**kohaku ginza no suzume "amber"**  
made from barley, aged in oak whiskey barrels, oita prefecture

9

133ml