



KAIUN TOKUBETSU HONJŌZŌ

Kaiun – Shizuoka, Japan

Junmai Ginjō

7.5 - 3oz glass

115 - 1.8L

21 - first 9oz carafe

19 - second carafe

Rice Polished Down to 60%

"Kaiun Tokubetsu Honjōzō" has bright flavours of melon, pear and banana aromas with a fine acidity. Clean, dry and rich, an easy drinking saké that offers depth and versatility.



KAIUN JUNMAI GINJŌ

Kaiun – Shizuoka, Japan

Junmai Ginjō

9.5 - 3oz glass

147 - 1.8L

27 - first 9oz carafe

25 - second carafe

Rice Polished Down to 50%

A highly aromatic bouquet with notes of honeydew are present on this refreshing, crisp, clean saké. Well balanced fruitiness and subtle acidity results in a clean finish.



AIZU HOMARE HONJŌ ZŌ

Homare – Fukushima, Japan

Honjōzō

6.5 - 3oz glass

115 - 1.8L

17 - first 9oz carafe

15 - second carafe

Rice Polished Down to 70%

Aizu Homare has won the Gold Medal at the 2012 Hot Saké Awards and a Silver Medal at the 2016 International Wine Challenge. Homare focuses on premium sake that can accompany any meal. With its strong umami character, it offers a vibrant aroma and is smooth yet robust. This medium bodied sake can easily be paired with any dish.



AIZU HOMARE KIWAMI

Homare – Fukushima, Japan

Junmai Dai Ginjō

9.5 - 3oz glass

147 - 1.8L

27 - first 9oz carafe

25 - second carafe

Rice Polished Down to 70%

Homare uses Gohyaku Mangoku sake rice in its koji and Masshigura sake rice as its Kakemai, the sake rice strains used are renowned for creating aromatic and floral sake. Because of the extremely high polish in Kiwami, it is rich on the palate with fruity aromas (known as ginjo-ka flavour) that flourish within one's mouth. A very beautiful sake.



HOURAISEN TOKUBETSU JUNMAI BESHI

Sekiya – Aichi, Japan

8 - 3oz glass

23 - first 9oz carafe

Tokubetsu Junmai

123 - 1.8L

21 - second carafe

Rice Polished Down to 55%

Houraisen uses "Yumesansui" strain of saké rice grown specifically by Sekiya Brewery to grow in colder mountainous regions of Aichi. A very simple and easy to drink saké that has a light tartness and an aroma that easily pairs with any dish. Best served cold.



TAISETSU "ICE DOME"

Takasago– Asakawa, Japan

8.5 - 3oz glass

25 - first 9oz carafe

Junmai Ginjō

138 - 1.8L

23 - second carafe

Rice Polished Down to 45%

Taisetsu is one of the few sakés made with Ginpu saké rice from Hokkaido. This sake is slowly aged in a "Yukimuro" (Japanese style igloo) creating a wonderfully dry yet smooth saké with a fragrant aroma. In 2013, Taisetsu, recieved the Grand Gold Medal at Hot Saké Awards in the premium saké category.



KOMÉ DRY

Yoshi no Gawa- Niigata, Japan

7 - 3oz glass

20 - first 9oz carafe

Honjōzō

110 - 1.8L

18 - second carafe

Rice Polished Down to 65%

Mildly sweet with soft tones of tropical fruit and a hint of light moss. "Komé Dry" is distinctively dry with an ultra clean finish. Discover the complex flavours.



MIKOTSURU JUNMAI GINJO KURO

Mikotsuru – Nagano, Japan

11 - 3oz glass

30 - first 9oz carafe

Junmai Ginjo

65.5 - 720mL

28 - second carafe

Rice Polished Down to 55%

Created in the Nagano Prefecture, known for having pristine water sources, Mikotsuru uses Yamada Nishiki Sake rice to its utmost potential. A full flavour sake that coats the entire palate with a silky smooth cloud and citrus notes that brightens the whole. A majestic sake that does not interfere with any type of food.



"G"

Saké One - Oregon

Junmai Ginjō Genshu

Rice Polished Down to 60%

Genshu sakés are full strength, making "G" stand at 18% alcohol. Robust with good acidity, subtle light touches of sweet melon are elevated by the lingering dry finish. A great saké brewed outside of Japan.

11 - 3oz glass

65.5 - 720mL

30 - first 9oz carafe

28 - second carafe



DASSAI "50"

Asahi Shuzo - Yamaguchi, Japan

Junmai Dai Ginjō

Rice Polished Down to 50%

Graceful and elegant, this well-balanced saké soars with vibrant acidity and light sweetness. Notes of ripe melon leads into a dry, wistfully clean finish. Easy to drink and extremely popular amongst aficionados and those new to saké.

13 - 3oz glass

75 - 720mL

35 - first 9oz carafe

33 - second carafe



GOKU JŌ

Yoshi no Gawa - Niigata, Japan

Ginjō

Rice Polished Down to 55%

Rich, delicate and soft in acidic structure "Goku jo" invites you with a crisp fennel aroma ensuing with light, fruity elements of honeydew and magnolia blossoms which concludes on a long herbaceous anise note.

12 - 3oz glass

72 - 720mL

35 - first 9oz carafe

31 - second carafe



BULZAI

Manotsuru - Niigata, Japan

Ginjō Nama-chō jō

Rice Polished Down to 55%

Nama-chōzō, meaning that the saké is left un-pasteurized until the bottling stage; this process allows for the zestiness to remain in the saké. Refreshing aromas of bananas and tropical fruit. With mineral undertones, the finish offers hints of licorice and white pepper.

8 - 3oz glass

23-300mL



KOMÉ DAKÉ NO SAKÉ

Yoshi no Gawa - Niigata, Japan

Junmai

Rice Polished Down to 65%

This 'pure-rice' saké is full bodied and easy to drink. Experience a balance of richness with exotic flavours of clementine and passion fruit.

9 - 3oz glass

25-300mL



NIGORI SAKÉ

MOMOKAWA PEARL NIGORI

8 / glass

50 / 750 ml

Saké One - Oregon

Junmai Ginjō Nigori Genshu

Rice Polished Down to 60%

'Nigori' is roughly pressed saké, which leaves lees visible in the finished product, giving it a creamier texture. This nigori produces a hint of melon, banana and coconut flavour ending on a slightly sweet note.



SPARKLING SAKÉ

INDIGO WIND SPARKLING

20 / 200 ml

Nakano Shuzo – Aichi, Japan

Sparkling Junmai Saké

Rice Polished Down to 30%

A delightful twist on regular saké! Bubbly, soft creaminess caresses the palate. Notes of citrus and vanilla flavours intertwine in a gentle satisfying balance of sweetness and acidity. A great aperitif!



UMÉ PLUM WINE

UMÉ

6 / 2oz

25 / 300 ml

Nakano Shuzo – Aichi, Japan

Plum Wine

Refreshing and unique, plum wine is gaining fans amongst wine and saké lovers alike. "Umé" has a sweet and deep plum essence, balanced nicely with a mild spicy tartness. Try it after dinner or with dessert, with some ice or a splash of soda.



TAKASAGO UMÉ

7 / 2oz

70 / 720 ml

Takasago - Ishikawa, Japan

Plum Saké

Brewed with Junmai grade saké. This Plum saké adds Kaga plums, found in the Ishikawa region, in two stages. Once at the initial brewing then again in the second year to make for a more robust plum flavour. No sugar added. This Plum saké is all natural and has an excellent balance of sweetness and tartness of plums.



SAKAGURA UMÉ

8 / 2oz

35 / 300 ml

Nakano Shuzo – Aichi, Japan

Nigori Pressed Plum Wine

By roughly pressing, "Sakagura Umé", achieves an unmatched complexity of texture and flavours of the plum. The juiciness of the plum is abundant and is punctuated with a gentle sweetness. Surprisingly light, enjoy it on it's own, with soda or on ice.

JAPANESE WHISKEY



Suntory "Toki"

7 - 1oz glass 12 - 2oz glass

Silky with a subtle sweet and spicy finish.

Colour: clear gold

Nose: basil, green apple, honey

Palate: grapefruit, green grapes, peppermint, thyme

Finish: subtly sweet and spicy finish with a hint of vanilla oak, white pepper and ginger



Suntory "Hibiki"

12 - 1oz glass 22 - 2oz glass

Luminous. Delicate. A transparency that unveils complexity.

Colour: amber

Nose: rose, lychee, hint rosemary, mature woodiness, sandalwood

Palate: honeylike sweetness, candied orange peel, white chocolate

Finish: subtle, tender long finish, with a hint of mizunara (Japanese oak)



Nikka "Red"

10 - 1oz glass 18 - 2oz glass

Fruity and soft, blend of miyagikyo and yoichi malts which adds a touch of spice and very light peat finish.

Colour: burnished gold with an amber hue

Nose: ample, marked by orange and preserved fruity notes. Once exposed to air, it develops herbal notes.

Palate: fine and unctuous, it moves from fruitiness to slightly smokey malt barley and honey

Finish: long, it develops malty and floral notes. On the whole, it is remarkably balanced and very fresh

SHŌCHŪ LIST

MUGI SHŌCHŪ (BARLEY)



ENMA

8 / glass

65 / 720ml

Oimatsu Shuzo- Oita, Japan

Barley Shōchū

Enma has a slight oak fragrance and well rounded flavours with a smooth finish. For those who like whisky, this one will be a big surprise.

SHISO SHŌCHŪ (JAPANESE PERILLA)



TAN-TAKA-TAN

8 / glass

65 / 720ml

Godo Shuzo – Hokkaido, Japan

Shiso Shōchū

Made from shiso (Japanese perilla), "Tantakatan" features a delicate, sweet and refreshing flavour. It's gentle bouquet of shiso has earned this shōchū a huge following.

WINE LIST

WHITE

Adega de Moncao, Vihno Verde 8 - 6oz 12 - 9oz
Portugal 33 - bottle

Grape: Loureiro

Very vibrant and fresh tasting with fruity notes of stoned fruit like apricots and peaches. A drier white that is great as an aperitif and accompanies seafood well.

Aria Siciliana, Grillo 8.5 - 6oz 12.75 - 9oz
Italy 35 - bottle

Grape: Grillo

Lively, vibrant and fresh. An aroma of peach blossoms and a taste of soft peach comes through. The dewy freshness is apparent and delectable. A truly delicate wine.

Joel Gott, Chardonnay 10.5 - 6oz 15.75 - 9oz
United States 43 - bottle

Grape: Chardonnay

Beautiful melody of melon, pineapple and apple are balanced by a clean, bright acidic backbone which rounds out on the mid-palate and finishes off on a slight mineral note.

RED

Valtier, Reserva 8.5 - 6oz 12.75 - 9oz
Spain 35 - bottle

Grape: Tempranillo, Bobal

Aged 18 months in the barrel and matured in the bottle for another 5 years. This dark ruby, medium bodied red wine has spicy accents that enriches mature fruit flavours. A good dry finish with a touch of liquorice and tobacco. Accompanies tempura and our house rolls very well..

Chateau Bois De La Salle Julienas 9.75 - 6oz 14.75 - 9oz
France 40 - bottle

Grape: Gamay

Youthful tannins, dry and crisp acidity adds to structure and balance to this medium bodied wine. This wine offers aromas of cherry, raspberry, blackberry and a hint of vanilla. A well rounded wine that compliments an array of dishes.

Chevalier De Dyonis, Pinot Noir 8 - 6oz 12 - 9oz
Romania 33 - bottle

Grape: Pinot Noir

Created in the southern hills of Romania. Medium-light body with a black currant and strawberry aroma and a hint of herb. This light pinot goes well with any sushi or sashimi.