

**SAKE**

Pure rice sake consists of rice, water & koji (the mold aiding fermentation). Sakes vary in quality depending upon the amount of grain polished away from the core. Polishing strips away the impurities found in the outer layers while revealing the starches found in the rice kernel's core.

———— **SPARKLING** ————

**HANA-AWAKA 300ML 16**

300 ml  
hyogo, japan  
lively / banana / fresh

———— **NIGORI** ————

a cloudy sake that has been roughly filtered

**GEIKKEIKAN 8 | 17**

300 ml  
kyoto, japan  
sweet / tropical / smooth

**RIHAKU "DREAMY CLOUDS 34**

300 ml  
shimane, japan  
creamy / complex / fruity

**TOZAI "VOICES IN THE MIST" 56**

300 ml  
shuzo, japan  
fresh cut flowers / anise / pear

———— **PLUM SAKE** ————

**HANA-KOHAKU 6 gl 18 btl**

300 ml  
kinki, hyogo  
distinctively sweet / plum

———— **JUNMAI** ————

70% polished

**KIRINZAN 74**

720 ml  
niigata, japan  
highly refined & smooth / subtle citrus

———— **TOKUBETSU JUNMAI** ————

a special designation of sake indicating the use of an extraordinary grain or additional polishing

**AMA NO TO "HEAVEN'S DOOR" 38**

300 ml  
akita, japan  
slightly fruity / dry & distinctive

———— **JUNMAI GINJO** ————

50-60% polished

**SHOIN 46**

500 ml  
yamaguchi, japan  
vivid citrus / lively acidity / clean / refreshing & dry

**MIZUNOSHIRABE 54**

720 ml  
kyoto, japan  
round & smooth / satisfying acidity

———— **JUNMAI DAI-GINJO** ————

50% polished

**KUROMATSU-HAKUSHIKA 28**

300 ml  
nishinomiya, japan  
rich / elegant / full flavored sake

**GINGA SHIZUKU  
"DIVINE DROPLETS" 70**

300 ml  
hokkaido, japan  
subtle minerality / persistent / dry finish

**WAKATAKE ONIKOROSHI 88**

720 ml  
shizouka, japan  
mildly fragrant / alluring with a silky texture

**TENTAKA KUNI "SILENT STREAM" 240**

720 ml  
tochigi, japan  
intense / exotic