

tasting flights: the perfect way to sample a wide range of flavors

- “fragrant & bright” 15.75 great as an aperitif: return to the mountain, cabin in the snow & fragrant jewel
- “rich & bold” 13.75 earthy, full-bodied, pair with grilled & savory: dewatsuru, true blue, 7 spearsmen
- “high & dry” 13.50 clean, crisp & dry: heaven & earth, snow shadow, akishika superdry
- “nama nama nama” 16.75 nama = unpasteurized & alive: moon mountain, forest spirit, sublime beauty
- “omakase chef’s choice” 29. flight of the week, featuring 5 sakes to match the flavors of our “omakase”

namazake: unpasteurized, alive, extra bright, bold & complex

- wind of the woods “kaze no mori” glass 11. / carafe 24. / 720 ml bottle 54.
- junmai muroka nama genshu. nara, +2.5, floral, fruity, slightly effervescent: the brightest nama in town!
- sublime beauty “tae no hana” glass 11.25 / carafe 22.50 / 500 ml bottle 54.
- arabashiri kimoto muroka nama genshu. mie, +5, brown rice sake made by japan’s first female toji
- return to the mountain “kizan #3” glass 11.50 / carafe 26. / 720 ml bottle 62.
- junmai ginjo nama genshu. nagano, -15, super high acidity & tart green apples. think bright, tart riesling
- mutemuka “mutemuka” glass 12.50 / carafe 25. / 720 ml bottle 64.50
- junmai genshu. kochi, +5, made from organically grown rice, super rich umami-bomb, hints of cocoa
- fragrant jewel, “hakugyokko” glass 13. / carafe 26. / 500 ml bottle 41.
- junmai yamahai muroka nama genshu. chiba, -5, super fragrant, big, bold, fruity, complex
- forest spirit “soma no tengu” glass 14. / carafe 29. / 500 ml bottle 51.50
- junmai muroka nama genshu. shiga, +6, close to drinking straight from the tank: alive, bright, complex
- moon mountain’s dew “hakurosuishu” glass 15. / carafe 30. / 720 ml bottle 67.50
- junmai ginjo muroka nama genshu. yamagata, +5, bright floral nose, well rounded but elegant
- super dry “akishika, okarakuchi” glass 15. / carafe 30. / 720 ml bottle xx.xx
- junmai ginjo nama genshu. osaka, +17, biodynamically grown rice, so clean, one of driest sakes in USA!
- AFS “quintessence” glass 18.50 / carafe 37. / 500 ml bottle 58.
- yamahai junmai nama. chiba, -33, super unique, tart acidity: green apples meets champagne yeast
- minato harbor yamahai nama genshu 720 ml can 73.
- futsuu-shu. akita, +1, intense aromas & rich flavors, slightly fruity—the popular one in the cool can!

daiginjo sake: elegant, most refined, sake for savouring

- heaven and earth “ten to chi” glass 13.25 / carafe 26.75 / 720 ml 75.50
- junmai daiginjo. niigata, +5, on the cleaner, drier side for a daiginjo, from new strain of sake rice
- midnight moon “yoi-no-tsuki” 720 ml bottle 78.75
- daiginjo. iwate, +5, super smooth, round & expansive, deep rich fruits, hints of melon, clean finish
- JOTO daiginjo glass 15.50 / carafe 37.50 / 720 ml 85.
- daiginjo, hiroshima, +5, subtle & soft, clean taste & finish, made with a rare apple yeast for great aromas
- red label “jokigen kimoto nakadori” 720 ml 92.
- junmai daiginjo. yamagata, +2, for red wine lovers: rich & earthy, mushrooms, great tangy acidity
- mt. chokai “chokaisan” glass 19.50 / carafe 43. / 720 ml 97.
- junmai daiginjo, akita, +1, made with a unique flower yeast, aromatic, soft as skin, delicate, bright
- cabin in the snow “yuki no bosha” 720 ml bottle 165.
- junmai daiginjo. akita, +1, graceful aromas of fruits & flowers, exquisite, elegant sake from akita
- purple mountain “murasaki-no-mine” 720 ml bottle 185.
- daiginjo. ibaraki, +4, refined, delicate, great aromas. mellow & slightly earthy for a daiginjo
- true mirror “seikyo maboroshi kurobako” 720 ml bottle 299.
- junmai daiginjo. hiroshima, +1, undiluted, unique apple yeast, super fragrant, great balance

ginjo sake: bright, clean, aromatic, pairs with everything

- true blue “manabito” glass 11. / carafe 22. / 720 ml bottle 62.
- junmai ginjo. akita, +5, earthy yet delicate, fantastic aromas of fruit and rice
- euphoria “jokigen” glass 11. / carafe 22. / 720 ml bottle 59.50
- junmai ginjo. yamagata, +4, velvety smooth, rich dry finish, layers of flavor (think chardonnay)
- JOTO junmai ginjo glass 12.50 / carafe 25. / 720 ml bottle 56.75
- junmai ginjo. ibaraki, +2, fruity, light & floral, made with 2 kinds of yeast by the makers of watari bune
- four diamonds “manotsuru” 500 ml bottle 59.25
- junmai ginjo. niigata, +3, undiluted so slightly richer, rounder, tropical nose, clean finish
- true mirror “seikyo omachi” glass 11. / carafe 26.50 / 720 ml bottle 60.
- junmai ginjo. hiroshima, +3, you really notice the clean, true flavor of the rice, japan’s oldest strain
- cabin in the snow “yuki no bosha” glass 11.75 / carafe 22.50 / 720 ml bottle 62.
- junmai ginjo. akita, +1.5, bright, great aromatics, finishes with a clear, dry almost peppery kick
- lightness “chikurin karoyaka” 720 ml bottle 73.
- junmai ginjo. okayama, +3, delicate rice flavors, floral overtones, with a dry, clean finish



we serve warm sake the traditional japanese way: 10 oz carafes gently warmed in hot water baths (add 2. per carafe to warm). symbol at left = our “hot picks” or try the same sake both warm & chilled!

junmai sake: full, rich, earthy, great match to things from the grill

snow shadow “yukikage” glass 8.75 / carafe 17.75 / 720 ml bottle 44.50

tokubetsu junmai. akita, +4, soft like skin, light as a feather, and yet clean and dry finish



dewatsuru kimoto junmai glass 9.25 / carafe 18.50 / 720 ml bottle 54.

junmai. akita, +3, great old-style, rustic yet smooth, tangy, can be gently warmed in winter

izumo fuji glass 10. / carafe 20.25 / 720 ml bottle 54.

junmai. shimane, +4.5, soft, relaxed umami-rich sake, made traditionally by hand

old mountain “jikomi” yamahai 720 ml bottle 52.50

tokubetsu junmai. tokushima, +3, slightly aged, full bodied, with a razor-smooth dryness

eternal spring “hanatomoe” glass 11.25 / carafe 23. / 720 ml bottle 59.50

junmai. nara, +3, super rare brewing process, high in acidity like tart apples, well-balanced, rich

seven spearsmen “shichi hon yari” glass 8.25 / carafe 20. / 720 ml bottle 59.25

junmai. shiga, +4.5, complex with layers of mushroom and earth, yet a long, clean finish

cabin in the snow “yuki no bosha” yamahai 720 ml bottle 62.

junmai. akita, +1, mellow, well-balanced, low in acidity, made with old-school yeast starter

mighty peak “tsukuba” 720 ml bottle 62.75

junmai. ibaragi, +1, flowery, candy-like aroma with spicy peppered dry finish



regal hawk “takacho” glass 14. / carafe 28. / 720 ml bottle 63.50

junmai muroka genshu. nara, made with original starter from nara temples, creamy & mellow

ine’s full bloom “inemankai” red rice glass 13. / carafe 26.25

junmai genshu. kyoto, -5. female brewer, ancient red rice, aperitif meets rose, slightly smokey

honjozo sake: lighter yet still earthy, slightly aromatic, smooth

yuri masamune “beautiful lily” glass 7. / carafe 14. / 720 ml bottle 37.

honjozo. akita, +2.5, both mellow and rustic, slight fruit balanced with nuttiness, earthy

10,000 ways “ban ryu” glass 7.50 / carafe 14.50 / 720 ml bottle 40.

honjozo. yamagata, +1, light and slightly fruity with a crisp and smooth finish

into your soul “nyukon” glass 9.50 / carafe 19.25 / 720 ml bottle 53.50

tokubetsu honjozo. niigata, +3, subtle nose with hints of tea & apricot. clean & understated



kitsukura barrel aged “taru” sake glass 12.75 / carafe 21.40 / 720 ml bottle 58.75

honjozo. nagano, +3, aged in cedar barrels for earthy aromas & woody flavors, refined yet rich

nigori: unfiltered “cloudy” sake, rounder textured experience

evoluzione “crazy milk” nigori glass 7. / carafe 14.25 / 720 ml 32.50

junmai. rich, creamy, well balanced and not overly sweet, but the sweetest one of this bunch

JOTO junmai nigori glass 9.25 / carafe 18.75 / 720 ml bottle 42.50

junmai. hiroshima, -3, bright & lively with tropical notes, creamy & almost chewy on the palate

forest spirit “soma no tengu” glass 14. / carafe 29. / 500 ml bottle 51.50

junmai muroka nama genshu. shiga, +6, unpasteurized, undiluted, slightly cloudy, dry and perfect

daku “daku nigori” glass 14. / carafe 29. / 500 ml bottle 54.

junmai. niigata, -12, tropical fruity nose, mild & creamy, slightly sweet but not too thick.

before or after: from tart to sweet, aperitif to dessert

bunny “natural” sparkling sake 300 ml bottle 21.

sparkling junmai. nara. naturally carbonated by yeast in the bottle, “methode japonaise.”

return to the mountain “kizan #3” glass 11.50 / carafe 26. / 720 ml bottle 62.

junmai ginjo nama genshu. -15, nagano. super high acidity and tart green apples. think riesling

umenoyado “aragoshi” yuzu or ume shu glass 16. / carafe 32.25 / 720 ml bottle 73.

“aragoshi” means “to juice”---made with fresh whole plums or yuzu fruit with pulp still in the bottle. great on the rocks or with a splash of seltzer. tart & refreshing, our favorite lower in alcohol “adult lemonade” sipper!

kakurei ume shu glass 17.50 / carafe 35.25 / 720 ml bottle 79.75

junmai ginjo. niigata, plum/apricot “ume “ fruit soaked in pure sake for 3 months, well balanced

JOTO yuzu glass 15. / carafe 36. / 500 ml bottle 55.

junmai. shimane, yuzu fruit blended with sake, delicious balance of sweetness & acidity

dewatsuru emaki “sakura” glass 15.25 / 360 ml bottle 35.

futsuushu. hiroshima, -24. silky “rosé sake” from red rice. not super sweet, nice acidity

ine’s full bloom “inemankai” red rice glass 13. / carafe 26.25

junmai genshu. kyoto, -5. female brewer, ancient red rice, aperitif meets rose, slightly smokey