

izanami sake

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

- wind of the woods "kaze no mori"** glass 12. / 300 ml carafe 28. / 720 ml bottle 67.
junmai muroka nama genshu. nara, +2.5, floral, fruity, slightly effervescent: the brightest nama in town!
- first wave "arabashiri"** glass 12.50 / 300 ml carafe 29. / 720 ml bottle 69.
tokubetsu junmai arabashiri shiboritate. yamagata, +0, arabashiri is the first third of sake from the tank with little pressing, shiboritate = "to squeeze" & this sake is indeed freshly squeezed! alive with flavor & bursting with a yeasty robustness!
- wind of the woods "kaze no mori black label"** glass 12.75 / 300 ml carafe 30. / 720 ml bottle 70.
junmai nama genshu. nara, ±0, grown with a rice only found in nara (tsuyuhakaze): mellow umami with a little spritz!
- amabuki "ichigo"** glass 13.75 / 300 ml carafe 32. / 720 ml bottle 75.
junmai ginjo. saga, +0. "ichigo" means strawberry, uses strawberry flower & fruit yeasts. fruity aromas, but not sticky.
- forest spirit "soma no tengu"** glass 14. / 300 ml carafe 33. / 720 ml bottle 93. / 1.8 liter 192.
junmai muroka nama genshu. shiga, +6, close to drinking straight from the tank: alive, bright, complex.
- fragrant jewel "hakugyokko"** glass 14. / 300 ml carafe 33. / 720 ml bottle 96. / 1.8 liter 195.
junmai yamahai muroka nama genshu. chiba, -5, super fragrant, big, bold, fruity, complex. magical paired with pork!
- moon mountain's dew "hakurosuishu"** glass 14. / 300 ml carafe 32. / 720 ml bottle 76.
junmai ginjo muroka nama genshu. yamagata, +5, bright floral nose, elegant, well rounded with medium umami.
- mt. chokai "chokaisan" nama** glass 14. / 300 ml carafe 33. / 720 ml bottle 108. / 1.8 liter bottle 195.
junmai daiginjo nama. akita, +0, classic akita style: elegant, flowery, fruity. yeasts made from nadeshiko flowers!
- sublime beauty "tae no hana"** glass 14. / 300 ml carafe 33. / 720 ml bottle 77.
arabashiri kimoto muroka nama genshu. mie, +5, a sublime brown rice sake made by japan's first female toji. smooth & soft.
- super dry "akishika okarakuchi"** glass 14.25 / 300 ml carafe 33.50 / 720 ml bottle 96. / 1.8 liter 195.
junmai ginjo nama genshu. osaka, +17, biodynamically grown rice, so clean, one of driest sakes in USA!
- harbor "minato"** glass 15. / 300 ml carafe 34. / 720 ml can 81.
yamahai nama genshu. akita, +1, bold, yeasty, notes of mushrooms, the hearty staff favorite in the can is BACK!
- chikurin "karoyaka otoro"** glass 15.50 / 300 ml carafe 37. / 720 ml bottle 86.
junmai ginjo. okayama, +3. mochi sweetness, crisp acidity in the finish. farmers who grow the rice also brew the sake!
- true mirror "seikyo omachi"** glass 16. / 300 ml carafe 38. / 720 ml bottle 89.
junmai ginjo. hiroshima, +3. brash & yeasty on the nose, herbal & grassy on the palate, finishes mild & delicate.

daiginjo sake: elegant, most refined, sake for savoring

- dassai 39** glass 13.50 / 300 ml carafe 32. / 720 ml bottle 74.
junmai daiginjo. yamaguchi, +3. skillfully balanced, chewy & bright, fruity nose, higher acidity & a plush, creamy texture.
- heavenly grace "tenko 50"** glass 13.50 / 300 ml carafe 31.50 / 720 ml bottle 96. / 1.8 ml 183.
junmai daiginjo. akita, +2, milled to 50%. fragrant summer flowers meet fresh fruits & citrus. full-bodied & robust.
- JOTO "the one with the clocks"** glass 13.75 / 300 ml carafe 32. / 720 ml bottle 96. / 1.8 liter 186.
junmai daiginjo. hiroshima, +5, delicate & elegant, soft on the palate, made with a rare apple flower yeast.
- mt. chokai "chokaisan"** glass 14. / 300 ml carafe 33. / 720 ml bottle 108. / 1.8 liter 195.
junmai daiginjo. akita, +0, classic akita style: elegant, flowery, fruity. yeasts made from local mountain nadeshiko flowers!
- KID junmai daiginjo** glass 14.25 / 300 ml carafe 33.50 / 720 ml bottle 98.25 / 1.8 liter 194.
junmai daiginjo. wakayama, +2, refreshing fruity aroma, elegant rich taste, balanced acidity all leads to a clean finish.
- heaven & earth "ten to chi"** glass 14.25 / 300 ml carafe 33.50 / 720 ml bottle 96. / 1.8 ml 194.
junmai daiginjo. niigata, +5, on the cleaner, drier side for a daiginjo, from new strain of sake rice.
- kuheji "eau de désir"** glass 15. / 300 ml carafe 36. / 720 ml bottle 84.
junmai daiginjo. aichi, +0, elegant + harmonious, with deep, profound flavors of the yamada nishiki rice.
- midnight moon "yoi-no-tsuki"** glass 16. / 300 ml carafe 38. / 720 ml bottle 89.
junmai daiginjo. aromatic & fresh. exquisite aroma will melt your heart & sooth your restless soul.
- indigo sky "tenkyu"** glass 20.50 / 300 ml carafe 48.50 / 720 ml bottle 114.
junmai daiginjo. yamagata, +1, perfect in every way: clean elegant sweetness, ripe fruit aromas, clean rich finish.
- ZAKU** 720 ml bottle 110.
junmai daiginjo. mie. luscious aroma falls into a bright, citrus acidity. rich & sweet in the best steamed rice way.
- akabu** 720 ml bottle 168.
junmai daiginjo. iwate. juicy, bright, lush. fruity but not sweet. elegant melon & floral nose, cherry blossoms in the springtime.
- kuheji "kyoden"** 720 ml bottle 183.
junmai daiginjo. aichi, + 0. floral & fruit bouquets on the nose, discreet acidity, rice-y umami from omachi sake rice.
- cabin in the snow "yuki no bosha"** 720 ml bottle 199.
junmai daiginjo. akita, +1, graceful aromas of fruits & flowers, exquisite, elegant sake from akita.

ask your server about the "sake flight of the week" for a tasty & educational tasting treat.

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

clear moon “chogetsu”	glass 10. / 300 ml carafe 23. / 720 ml bottle 70. / 1.8 liter 135.
junmai ginjo. akita, +1, aroma of white spring flowers, round & creamy mouthfeel, fresh long flavorful finish.	
kid hiyaoroshi fall limited seasonal sake	glass 13.50 / 300 ml carafe 31.50 / 720 ml bottle 74.
junmai ginjo. wakayama, +1.5. soft notes of banana, well balanced, gentle umami to match the autumn harvest season.	
cabin in the snow “yuki no bosha”	glass 14. / 300 ml carafe 33. / 1.8 liter 132.
junmai ginjo. akita, +1.5, bright, great aromatics, finishes with a clear, dry almost peppery kick!	
ancient shrine “izumo fuji”	glass 15. / 300 ml carafe 35. / 720 ml bottle 83.
junmai ginjo. shimane, +5, shimane-grown yamada nishiki. fruits on the nose, juicy soft melty palate.	
mutsu hassan “pink label”	glass 16. / 300 ml carafe 38. / 720 ml bottle 89.
junmai ginjo. aomori, -2. made with local yeast & rice + white koji (adds a little higher acidity). white flowers & cotton candy.	
akabu	glass 16. / 300 ml carafe 38. / 720 ml bottle 89.
junmai ginjo. iwate. gentle, nuanced, great balance of fruity nose & creamy umami. drinks like a whisper.	

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

snow shadow “yukikage”	glass 8.50 / 300 ml carafe 20. / 1.8 liter 113.
tokubetsu junmai. niigata, +4, soft like skin, light as a feather, fresh as snow, with a clean and dry finish.	
great peaceful mountain “taiheizan”	glass 9. / 300 ml carafe 20. / 720 ml bottle 63. / 1.8 liter 120.
kimoto junmai. akita, +3, earthy aroma, full-bodied & umami rich, with perfect bright acidity to pair with all food.	
KID junmai	glass 9. / 300 ml carafe 21. / 720 ml bottle 63. / 1.8 liter bottle 124.
junmai. wakayama, +4, brewed with soft spring water, acidity is balanced with the gentle umami of the sake rice.	
JOTO junmai “the green one”	glass 10. / 300 ml carafe 22. / 720 ml bottle 53.
junmai. yamagata, +7.5, rich, versatile & solid. clean, with hints of fruit. high crisp acidity in the finish.	
mutsu hassan “otokoyama chokara”	glass 10. / 300 ml carafe 23.50 / 720 ml bottle 79. 1.8 liter bottle 138.
junmai. aomori, +8. “chokara” means super dry & this one fits that name. dry stones, clean & fresh.	
wolf “chichibu nishiki”	glass 10. / 300 ml carafe 22. / 720 ml bottle 53.
tokubetsu junmai. saitama, +2.5, semi-dry, rich full mouth, crisp cool flavor: can you hear the wolf howl?	
seven spearmen “shichi hon yari”	glass 10.50 / 300 ml carafe 24.25 / 720 ml bottle 66. / 1.8 liter 141.
junmai. shiga, +4.5, complex with layers of mushroom and earth, yet a long, clean finish. classic junmai, staff fave.	
old mountain “jikomi” yamahai	glass 12. / 300 ml carafe 30. / 720 ml bottle 60.
tokubetsu junmai. tokushima, +3, slightly aged, full bodied, with a razor-smooth dryness.	
akabu	glass 13. / 300 ml carafe 31. / 720 ml bottle 73.
junmai. tochigi. layered with aromas of white peach & banana. slight sweetness balanced by earth & bright acidity.	
izumibashi kuro tomo “dragonfly”	glass 13.50 / 300 ml carafe 32. / 720 ml bottle 75.
junmai kimoto. kanagawa, +10. aged in the brewery for 2 years. subtle mature nose, savory sweet umami. warm or cold.	
cabin in the snow “yuki no bosha” yamahai	glass 14. / 300 ml carafe 32. / 720 ml bottle 75.75
junmai. akita, +1, mellow, well-balanced, low in acidity, made with old-school yeast starter. staff favorite.	

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

beautiful lily “yuri masamune”	glass 7. / 300 ml carafe 17. / 1.8 liter 99.
honjozo. akita, +2.5, both mellow & rustic, slightly fruity---all smoothly balanced with nuttiness. earthy.	
10,000 ways “ban ryu”	glass 7.50 / 300 ml carafe 18. / 720 ml bottle 50. / 1.8 liter 104.
honjozo. yamagata, +1, called “10,000 ways” because it pairs with everything. light & fruity, crisp refreshing finish.	
dry mountain “eiko fuji honkara”	glass 10. / 300 ml carafe 24. / 720 ml bottle 55.
honjozo. yamagata, +10, light & dry with a fruity bouquet, silky mouthfeel, slight marshmallow with a crisp, dry finish.	

nigori: unfiltered “cloudy” sake, rounder textured experience

great peaceful mountain “taiheizan” nigori	glass 10. / 300 ml bottle 24. / 720 ml bottle 56.
honjozo. akita, +2, aroma of distinct floral notes combined with tropical fruit. rich, chewy texture, dry & light.	
JOTO “the blue one”	glass 10. / 300 ml carafe 23.50 / 720 ml bottle 55.50
junmai. hirosima, -3. not super sweet, with depth & earthy notes. dry balanced with coconutty fruit notes. food friendly.	
heiwa shuzo nigori	glass 12. / 300 ml carafe 27.75 / 720 ml bottle 65.
junmai. wakayama, -8.5. smooth texture: the rice feels like powdery snow on your tongue. soft, clean, not too sweet.	
snow angel “yuki no tenshi”	glass 12.50 / 300 ml carafe 25. / 720 ml bottle 58.50
junmai. hyogo. delicate, silky, off-dry with a touch of sweetness. fruity aromas, great with spicier foods.	

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

wildflowers “karen”	glass 13. / 300 ml carafe 31. / 500 ml bottle 50.
junmai. akita, -44, aromas of lychee, apple, strawberry. sweet with good acidity. a great aperitif from a female master brewer.	
tsuru ume kanjuku	glass 13. / 300 ml carafe 30. / 720 ml bottle 70.50
junmai. wakayama. kanjuku means “fully matured, or ripe” — as the local plums used to make this pure rice sake. sweet/tart.	
kagatsuru “kaga’s cranes” ume-shu	glass 15. / 300 ml carafe 34. / 720 ml bottle 81.
junmai. kaga, 400-year old yachicha brewery makes this ume-shu with local plums + real rice sake. refreshing!	
JOTO yuzu	glass 13. / 300 ml carafe 30. / 1.8 liter bottle 174.
junmai. shimane, yuzu = lemony, with a tart sweetness. we call it “adult lemonade” with lower alcohol.	

🍯 this symbol denotes sake that tastes delicious when warmed (warmed by the bottle only)