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

“fragrant & bright” 15. great as an aperitif: cabin in the snow, clear moon, fragrant jewel
“rich & bold” 15. earthy, full-bodied, pair with grilled & savory: happy owl, great peaceful mt., 7 spearsmen
“high & dry” 17. clean, crisp & dry: heaven & earth, snow shadow, akishika superdry
“nama nama nama” 18. nama = unpasteurized & alive: forest spirit, sublime beauty, mutemuka

“heaven” 22. the most refined daiginjo tasting: heavenly grace “50”, heaven & earth, chokaisan

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

wind of the woods “kaze no mori” 11. glass 11. / 720ml bottle 54.
junmai muroka nama genshu. nara, +2.5, floral, fruity, slightly effervescent: the brightest nama in town!
sublime beauty “tae no hana” 12. glass 11.50 / 300ml carafe 24.
arabashiri kimoto muroka nama genshu. mie, +5, brown rice sake made by japan’s first female toji.
junmai genshu. kochi, +5, made from organically grown rice, super rich umami-bomb, hints of cocoa.
fragrant jewel “hakugyokko” 14. glass 14.50 / 300ml carafe 29.50
junmai yahamai muroka nama genshu. chiba, -5, super fragrant, big, bold, fruity, complex.
forest spirit “soma no tengu” 15. glass 14.50 / 300ml carafe 30.
junmai muroka nama genshu. shiga, +6, close to drinking straight from the tank: alive, bright, complex.
super dry “akishika, okarakuchi” 16. glass 15. / 300ml carafe 27.50
junmai ginjo nama genshu. osaka, +1, biodynamically grown rice, so clean, one of driest sakes in USA!
moon mountain’s dew “hakurosuishu” 17. glass 15.50 / 300ml carafe 32.
junmai ginjo muroka nama genshu. yamagata, +5, bright floral nose, elegant, well rounded with medium umami.
seven spearsmen “fresh katana nama” 18. glass 16. / 720ml bottle 74.
junmai nama. shiga, +4.5, brash, yeasty, biscuity nose; fresh, grapefruitly flavors, clean finish.
nama shoten “minato harbor” 19. glass 16.50 / 720ml can 78.
yamahai nama genshu. akita, +1, bold, yeasty, notes of mushrooms, the hearty one in the can!
daiginjo sake: elegant, most refined, sake for savouring

heavenly grace “tenko 50” 20. glass 14.50 / 300ml carafe 30.50 / 720 ml 82.50
junmai daiginjo. akita, +0, aromatic & fresh, bottled as nama genshu & flash pasteurized: rich yet refreshing.
heaven and earth “ten to chi” 21. glass 14.50 / 300ml carafe 30.50
junmai daiginjo. nigata, +5, on the cleaner, drier side for a daiginjo, from new strain of sake rice.
imperial moon “yoi-no-tsuki” 22. glass 15.50 / 720ml bottle 87.50
daiginjo, iwate, +5, super smooth, round & expansive, deep rich fruits, hints of melon, clean finish.
JOTO daiginjo 23. glass 16. / 300ml carafe 32.50 / 720 ml 90.50
daiginjo. hiroshima, +5, subtle & soft, clean taste & finish, made with a rare apple yeast for great aromas.
red label “jokigen kimoto nakadori” 24. glass 21. / 720 ml bottle 100.
junmai daiginjo. yamagata, +2, for red wine lovers: rich & earthy, mushrooms, great tangy acidity.
heavenly grace “tenko 40” 25. glass 22. / 720ml bottle 104.
junmai daiginjo, akita, +2, milled to 40%. fragrant summer flowers meet fresh fruits & citrus. full-bodied & robust.
mt. chokai “chokaisan” 26. glass 22. / 720ml bottle 104.
junmai daiginjo. akita, +1, made with a unique flower yeast, aromatic, soft as skin, delicate, bright.
red label “jokigen kimoto nakadori” 27. glass 21. / 720 ml bottle 100.
junmai daiginjo. yamagata, +2, for red wine lovers: rich & earthy, mushrooms, great tangy acidity.
heavenly grace “tenko 40” 28. glass 22. / 720ml bottle 104.
junmai daiginjo, akita, +2, milled to 40%. fragrant summer flowers meet fresh fruits & citrus. full-bodied & robust.
mountain “seikyo maboroshi kurobako” 29. glass 22. / 720ml bottle 104.
junmai daiginjo. akita, +1, made with a unique flower yeast, aromatic, soft as skin, delicate, bright.

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

clear moon “chogetsu” 30. glass 11. / 300ml carafe 22.
junmai ginjo. akita, +1, aroma of white spring flowers, round & creamy mouthfeel, fresh long flavorful finish.
euphoria “jokigen” 31. glass 11. / 300ml carafe 22. / 720 ml 65.
junmai ginjo. yamagata, +4, velvety smooth, rich dry finish, layers of flavor (think chardonnay!)
true blue “manabito” 32. glass 11.50 / 300ml carafe 23.50
junmai ginjo. akita, +5, earthy yet delicate, fantastic aromas of fruit and rice.
cabin in the snow “yuki no bosha” 33. glass 12. / 300ml carafe 24.

junmai ginjo. akita, +1.5, bright, great aromatics, finishes with a clear, dry almost peppery kick!
JOTO junmai ginjo 34. glass 13. / 720ml bottle 63.
junmai ginjo. ibaraki, +2, fruity, light & floral, made with 2 kinds of yeast by the makers of watari bune.
true mirror “seikyo omachi” glass 13.50 / 720ml bottle 64. 
junmai ginjo. hiroshima, +3, you really notice the clean, true flavor of the rice, japan’s oldest strain.
dragon mountain “kinrizan” glass 20. / 300ml carafe 41.50 
junmai ginjo. niigata, +4, multiple layers of flavor, buttery, lemony, rich on palate, smooth & pleasant umami.
lightness “chikurin karoyaka” glass 16.50 / 720ml bottle 78. 
junmai ginjo. okayama, +3, mild, ricey aroma; mochi sweetness on the palate; delicate cherry finish.
four diamonds “manotsuru” glass 18.50 / 500ml bottle 61. 
junmai ginjo genshu. niigata, +3, undiluted so slightly richer, rounder, tropical nose, clean finish.

junmai sake: full, rich, earthy, great match to things from the grill
great peaceful mountain “taieizan” glass 9. / 300ml carafe 19. 
kimoto junmai. akita, +3, earthy aroma, full-bodied & umami rich, with perfect bright acidity to pair with all food.
snow shadow “yukikage” glass 9. / 300ml carafe 19. 
tokubetsu junmai. niigata, +4, soft like skin, light as a feather, and yet clean and dry finish.
dewatsuru kimoto junmai glass 9.50 / 300ml carafe 20. 
junmai. akita, +3, great old-style, rustic yet smooth, tangy, can be gently warmed in winter.
seven spearsmen “shichi hon yari” glass 10.50 / 300ml carafe 21.50 
junmai. shiga, +4.5, complex with layers of mushroom and earth, yet a long, clean finish.
yeti “yuki otoko” glass 11. / 300ml carafe 22.50 
junmai. niigata, +12, bone-dry, soft & smooth with rice-laden umami, clean finish. excellent with pork or oysters.
old mountain “jikomi” yamahai glass 12. / 720ml bottle 58.50 
tokubetsu junmai. tokushima, +3, slightly aged, full bodied, with a razor-smooth dryness.
green river “midorikawa” glass 12. / 300ml carafe 24.50 
junmai. niigata, +4, clean, smooth, & gracious. mild, well-balanced with refreshing acidity. elegant aroma.
happy owl “fuku chitose” glass 13. / 720ml bottle 63. 
junmai yamahai. fukui, +3, layered & complex yamahai with savory aromas of pumpkin & spices, long dry finish.
izumo fuji glass 13.50 / 720ml bottle 67. 
junmai. shimane, +4.5, soft, relaxed umami-rich sake, made traditionally by hand.
mighty peak “tsukuba” glass 15. / 720ml bottle 67. 
junmai. ibaragi, +1, flowery, candy-like aroma with spicy peppered dry finish.
yeti one cup “yuki otoko” “one cup” 180ml 19. 
junmai. niigata, +12, bone dry, rice-forward umami, clean finish—in a collectible cup to take home!

honjozo sake: lighter yet still earthy, slightly aromatic, smooth
yuri masamune “beautiful lily” glass 7. / 300ml carafe 15. 
honjozo. akita, +2.5, both mellow and rustic, slight fruit balanced with nuttiness, earthy.
10,000 ways “ban ruy” glass 7.50 / 300ml carafe 15.50 
honjozo. yamagata, +1, light and slightly fruity with a crisp and smooth finish.
into your soul “nyukon” glass 12. / 720ml bottle 58.50 
tokubetsu honjozo. niigata, +3, subtle nose with hints of tea & apricot. clean & understated.
kitsukura barrel aged “taru” sake glass 13.50 / 720ml bottle 65.50 
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 7.50 / 720ml bottle 36. 
junmai. -4, rich, creamy, well balanced and not overly sweet, great paired with spicier foods.
JOTO junmai nigori glass 9.50 / 720ml bottle 47.50 
junmai. hiroshima, -3, bright & lively with tropical notes, creamy & almost chewy on the palate.
daku “daku nigori” glass 15. / 500ml 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
housemade yuzu or ume spritzer glass 10. 
light, slightly sweet & refreshing! ume is an apricot plum infused sake & yuzu is like a delicious “adult lemonade.”
bunny “natural” sparkling sake 300ml bottle 22. 
sparkling junmai. nara, naturally carbonated by yeast in the bottle, “methode japonaise.”
dewartsuru emaki “sakura” glass 16. / 360 ml bottle 39. 
futsuusuhi. hiroshima, -24, silky “rosé sake” from red rice. not super sweet, nice acidity.
umenoyado “aragoshi” ume shu glass 16.50 / 720ml bottle 81. 
“aragoshi” means “to juice”---made with fresh whole plums with pulp still in the bottle, great lower in alcohol “adult” sipper!
JOTO yuzu glass 17.50 / 500ml bottle 60. 
junmai. shimane, yuzu fruit blended with sake, delicious balance of sweetness & acidity.