

# izanami sake

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

- first wave “arabashiri”** glass 12.50 / 300 ml carafe 29. / 720 ml bottle 69.  
tokubetsu junmai shiboritate nama genshu. 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 muroka nama genshu. nara, ±0, made with a rice only found in nara (tsuyuhakaze): mellow umami with a little spritz!
- amabuki “banana”** glass 13.75 / 300 ml carafe 32. / 720 ml bottle 75.  
junmai daiginjo shiboritate nama. saga, ±0. made using yeasts derived from bananas! expressive, not too sweet.
- wind of the woods “yamadanishiki 807”** glass 14. / 300 ml carafe 33. / 720 ml bottle 77.  
junmai muroka nama genshu. nara, ±0. technically a brown rice sake, minimal polishing adds to great depth of flavor.
- wind of the woods “kaze no mori 507”** glass 14. / 300 ml carafe 33. / 720 ml bottle 77.  
junmai daiginjo. nara. made with local tsuyuhakaze rice, harmonious taste, clean and balanced with depth and personality.
- 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.
- fragrant jewel “hakugyokko”** glass 14. / 300 ml carafe 33. / 720 ml bottle 96. / 1.8 liter bottle 195.  
junmai yamahai muroka nama genshu. chiba, -5, super fragrant, big, bold, fruity, complex. magical paired with pork!
- mt. chokai “chokaisan” nama** glass 14. / 300 ml carafe 33. / 720 ml bottle 108. / 1.8 liter bottle 195.  
junmai daiginjo muroka nama genshu. akita, ±0, classic akita style: elegant, flowery, fruity. yeasts made from nadeshiko flowers!
- bouquet “hanabusa”** glass 15.50 / 300 ml carafe 36. / 720 ml bottle 85.  
junmai yamahai muroka nama genshu. mie, +7, made by japan’s first female toji. complex, yet fresh with high acidity.
- forest spirit “soma no tengu”** glass 17. / 300 ml carafe 41. / 720 ml bottle 96. / 1.8 liter bottle 192.  
junmai muroka nama genshu. shiga, +6. close to drinking straight from the tank: alive, bright, earthy & complex.
- super dry “akishika okarakuchi”** glass 17. / 300 ml carafe 41. / 720 ml bottle 96. / 1.8 liter bottle 192.  
junmai ginjo nama genshu. osaka, +17, biodynamically grown rice, one of driest sakes in the US. complex & rich, yet dry.
- heavenly grace “tenko nama”** glass 19. / 300 ml carafe 47.50. / 720 ml bottle 102.  
junmai muroka nama genshu. akita, ±0. elegant aroma of pear, mango, citrus with velvety layers and full bodied umami rich taste.
- AFS “quintessence”** glass 22. / 500 ml bottle 87.50  
junmai yamahai nama. chiba, -33. made with a rare “one phase fermentation” and hot yamahai production, this sake is powerful and complex. high acidity to match the sweetness, lemon, green apple, sourdough and umami harmony.

## daiginjo sake: elegant, most refined, sake for savoring

- tenkyu suiu “green rain”** glass 13. / 300 ml carafe 32. / 720 ml bottle 72.  
junmai daiginjo. yamagata, +1, perfect in every way: clean elegant sweetness, ripe fruit aromas, clean rich finish.
- ohmine 3grain** glass 14. / 300 ml carafe 33. / 720 ml bottle 77.  
daiginjo. yamaguchi. don’t overthink it, this sake is gentle, crisp and light with elegant asian pear, muscat grape, nuanced umami.
- 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  
junmai daiginjo. wakayama, +2, refreshing fruity aroma, elegant rich taste, balanced acidity all leads to a clean finish.
- kuheiji “eau de désir”** glass 14. / 300 ml carafe 33.5 / 720 ml bottle 98.25  
junmai daiginjo. aichi, ±0, elegant and harmonious, deep profound flavors of the yamada nishiki rice.
- wind of the woods “alpha 3”** glass 15. / 300 ml carafe 36. / 720 ml bottle 84.  
junmai daiginjo. nara, +3. rich in fruity flavor with a sweet nose. fresh & lively, bright & elegant. lower in alcohol.
- ZAKU** glass 16. / 300 ml carafe 38. / 720 ml bottle 89.  
junmai daiginjo. mie. luscious aroma falls into a bright, citrus acidity. rich & sweet in the best steamed rice way.
- dassai 39** glass 18. / 300 ml carafe 45. / 720 ml bottle 99.  
junmai daiginjo. yamaguchi, +3. skillfully balanced, chewy & bright, fruity nose, higher acidity & a plush, creamy texture.
- heavenly grace “tenko 40”** glass 22.50 / 300 ml carafe 54.00 / 720 ml bottle 126.  
junmai daiginjo. akita, +2. fragrant, smooth & full-bodied---quite robust for a daiginjo. dry, with some light fruit + earthiness.
- kurozaemon 3 year aged koshu** 720 ml bottle 126.  
junmai daiginjo koshu. yamagata, ±0. polished to 35%. aged for 3 years at cool temperatures for a rounder rich feel.
- kurozaemon yamadanishiki** glass 26. / 300 ml carafe 65. / 720 ml bottle 144.  
junmai daiginjo. yamagata, +1. gentle and juicy, but elegant with soft minerality. ripe peach, bitter melon and cherry.
- kurozaemon forever “mirokuenju”** 720 ml bottle 135.  
junmai daiginjo genshu. yamagata, ±0. undiluted & full of rich flavor. fresh & green with subtle fruitiness, crisp clean finish.
- heavenly grace “tenko 35”** 720 ml bottle 192.  
junmai daiginjo. akita, -2.3, well balanced complexity with long smooth finish. extremely silky, with fruity aromas.
- heavenly grace “tenko 20”** 720 ml bottle 299.  
junmai daiginjo. akita, ±0, milled to 20%! full bodied despite the low milling. exquisite aroma, silky texture.

## 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.
- JOTO “the pink one”** glass 12. / 300 ml carafe 28. / 720 ml bottle 66.  
junmai ginjo. ibaraki, +2, aromatic, fruity, light + floral, made with two kinds of “modern” yeast. lively + bright.
- 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.
- seikyo omachi** glass 14. / 300 ml carafe 33. / 720 ml bottle 77.50  
junmai ginjo, hirosshima +3. brewed with one of the oldest sake rices in japan. herbal & bright, clean clear finish.

**cabin in the snow “yuki no bosha”** glass 14. / 300 ml carafe 33. / 720 ml 79.50/ 1.8 liter 132.  
 junmai ginjo. akita, +1.5, bright, great aromatics, finishes with a clear, dry almost peppery kick!  
**happy owl “fuku chitose”** glass 15. / 300 ml carafe 35. / 720 ml bottle 83.  
 yamahai junmai ginjo. fukui, +3. earthy, yeasty classic yamahai “dirty” nose, smoky, roasted, smooth & round.  
**mutsu hassen “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.

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

♦ **great peaceful mountain “taiheizan”** glass 9.00 / 300 ml carafe 22.50. / 300 ml bottle 26. / 1.8 liter 120.  
 kimoto junmai. akita, +3, earthy aroma, full-bodied & umami rich, with perfect bright acidity to pair with all food.  
 ♦ **snow shadow “yukikage”** glass 8.50 / 300 ml carafe 20. / 720 ml bottle 50. / 1.8 liter 113.  
 tokubetsu junmai. niigata, +4, soft like skin, light as a feather, fresh as snow, with a clean and dry finish.  
 ♦ **blue spirit “tamashii”** glass 9. / 300 ml carafe 20. / 720 ml bottle 63. / 1.8 liter 120.  
 junmai. yamagata, +1, bright, notes of green apple & herbs. lush + juicy, finishes clean. can be enjoyed at any temperature.  
 ♦ **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. / 1.8 liter bottle 108.  
 junmai. yamagata, +7.5, rich, versatile & solid. clean, with hints of fruit. high crisp acidity in the finish.  
 ♦ **mutsu hassen “otokoyama chokara”** glass 10. / 300 ml carafe 23.50 / 720 ml bottle 79.  
 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?  
 ♦ **hitakami chokarakuchi** glass 11. / 300 ml carafe 25.50 / 720 ml bottle 60.  
 junmai. miyagi, +11, restrained aromas of mushroom, honey, pineapple. bright acidity, ample umami, finishes vibrant and crisp.  
 ♦ **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.  
 ♦ **yeti “yuki otoko”** glass 11.50 / 300 ml carafe 27. / 720 ml bottle 63.  
 junmai. niigata, +12, one of our driest sakes, with umami from the rice that expands on your palate. excellent warmed.  
 ♦ **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 favorite.  
**takacho “regal hawk”** glass 13. / 300 ml carafe 32.50 / 720 ml bottle 71.  
 bodaimoto junmai muroka genshu. nara, -25, cream and melon flavors with a bright, lactic acid herbal finish. high acidity!  
 ♦ **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.  
 ♦ **tenbi tokubetsu** glass 15. / 300 ml carafe 34. / 720 ml can 81.  
 tokubetsu junmai. yamaguchi. multi-layered umami flavors with golden kiwi aroma, this sake mellows as it opens up.

### 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.  
 ♦ **mt. kirin classic “kirinzan”** glass 8. / 300 ml carafe 18. / 720 ml bottle 50.  
 futsu-shu. niigata, +6, dry, clean, well-balanced, great minerality & intensity. slight aroma of hazelnut & melon.  
 ♦ **green spirit “tamashii”** glass 9. / 300 ml carafe 20. / 720 ml bottle 63. / 1.8 liter 120.  
 honjozo. yamagata, +3, notes of green grapes, bamboo & crisp orchard fruit. soft minerality + a long, clean 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: coarsely (un)filtered “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. hiroshima, -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.

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

**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!  
**kakurei ume shu** glass 15. / 300 ml carafe 34. / 720 ml bottle 81.  
 junmai ginjo. niigata, made by soaking local plums in real sake for 3 months, tart not cloyingly sweet. great on ice!  
**JOTO ume shu** glass 16. / 300 ml carafe 38. / 720 ml bottle 89.  
 junmai. shimane, local, hand-harvested ume plums bring bright, rich notes, deep sweetness and powerful acidity.  
**taiheizan yuzushu** glass 12. / 300 ml carafe 28. / 720 ml bottle 67.00  
 yuzu fruit liqueur. akita. made from yuzu sourced from farmer’s cooperative in kochi. juicy, refreshing, beautifully aromatic.  
**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. great on the rocks!  
**hou hou shu sparkling “blue clouds”** 300 ml bottle 39.  
 junmai. okayama, -40. made like prosecco, this sake undergoes a secondary fermentation in the tank to produce fine bubbles.  
**tsuru-ume “ichigo”** glass 16. / 300 ml carafe 40. / 720 ml bottle 86.  
 junmai. wakayama. ume-shu base with macerated local strawberries. juicy but tangy, not overly sweet.  
**tsuru-ume “orange”** glass 16. / 300 ml carafe 40. / 720 ml bottle 86.  
 junmai. wakayama. ume-shu base is fortified with fresh natsu mikan, amanatsu and lemon for zesty, lightly bitter fruit sake.

♦ **this symbol denotes sake that tastes delicious when warmed (warmed by the bottle only). ask your server about the “sake flight of the week” for a tasty & educational tasting treat.**