

izanami sake

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

wind of the woods “kaze no mori 657”	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 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!	
sublime beauty “tae no hana”	glass 13.50. / 300 ml carafe 31.50 / 720 ml bottle 76.
arabashiri kimoto muroka nama genshu. mie, +5, a sublime brown rice sake made by japan’s first female toji. smooth & soft.	
amabuki “banana”	glass 14. / 300 ml carafe 33. / 720 ml bottle 77.
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.	
forest spirit “soma no tengu”	glass 14. / 300 ml carafe 33. / 720 ml bottle 95.
junmai muroka nama genshu. shiga, +6. close to drinking straight from the tank: alive, bright, earthy & complex.	
super dry “akishika okarakuchi”	glass 14.50 / 300 ml carafe 34. / 720 ml bottle 96. / 1.8 liter 195.
junmai ginjo nama genshu. osaka, +17, biodynamically grown rice, one of driest sakes in the US. complex & rich, yet dry.	
fragrant jewel “hakugyokko”	glass 14.50 / 300 ml carafe 34. / 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!	
mt. chokai “chokaisan” nama	glass 14.50 / 300 ml carafe 34. / 720 ml bottle 96. / 1.8 liter 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.	
wind of the woods “kaze no mori 507”	glass 16. / 300 ml carafe 38. / 720 ml can 89.
junmai daiginjo muroka nama genshu. nara. refreshingly complex, creamy medium body, white flower and fun fruitiness	
harbor “minato”	glass 16. / 300 ml carafe 38. / 720 ml can 89.
yamahai nama genshu. akita, +1, bold, yeasty, notes of mushrooms, the hearty staff favorite in the can is BACK!	
chikurin “karoyaka otoro”	glass 18. / 300 ml carafe 42. / 720 ml bottle 99.
junmai ginjo nama. okayama, +3. mochi sweetness, crisp acidity in the finish. farmers who grow the rice also brew the sake!	
wind of the woods “omachi 807”	glass 18. / 300 ml carafe 42. / 720 ml bottle 99.
junmai muroka nama genshu. nara, ±0. brown rice sake made with flavorful sake rice omachi, balanced sweetness and acidity.	
heavenly grace “tenko nama”	glass 19. / 300 ml carafe 46. / 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”	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.	
mt. chokai “chokaisan”	glass 14. / 300 ml carafe 33. / 1.8 liter 195.
junmai daiginjo. akita, ±0, classic akita style: elegant, flowery, fruity. yeasts made from local mountain nadeshiko flowers!	
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.	
JOTO daiginjo “the one with the clocks”	glass 16. / 300 ml carafe 38. / 720 ml bottle 96.
daiginjo. yamagata, ±0, rich and bright, melon, lemon rind, white flower aroma with a clean finish.	
ohmine 3 grain omachi	glass 18. / 300 ml carafe 42. / 720 ml bottle 99.
daiginjo. yamaguchi. clean and smooth, chewy rice body with light effervescence, melon, mango, tangerine and honey tea.	
indigo sky “tenkyu ranten”	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.	
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.	
shichi hon yari “silent samurai”	500 ml bottle 162.
shizuku junmai daiginjo. shiga, +5. soft, ethereal, slightly dry and toasty. made with local rice using a slow drip method. rare and limited.	
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 24. / 720 ml bottle 70.
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.	
◆nandemo °C “any way you like it”	glass 12.50 / 300 ml carafe 30. / 500 ml bottle 42.
junmai ginjo. yamagata, ±0. dry, bright and refreshing, developed with tohoku university of technology to be delicious at any temperature!	
watari bune	glass 14. / 300 ml carafe 33. / 720 ml bottle 80.
junmai ginjo. ibaraki, +3. heirloom rice varietal with nutty, earthy notes, pineapple and honeydew, overall lively and bright	
seikyo omachi	glass 14. / 300 ml carafe 33. / 720 ml bottle 77.50
junmai ginjo, hiroshima +3. brewed with one of the oldest sake rices in japan. herbal & bright, clean clear finish.	
chikurin “karoyaka”	glass 15. / 300 ml carafe 35. / 720 ml bottle 83.
junmai ginjo. okayama, +3. light and gentle, mochi sweetness with delicate cherry. estate grown yamadanishiki rice.	

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

- 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.
- cabin in the snow “yuki no bosha” glass 15.50 / 300 ml carafe 36. / 720 ml 85.
- junmai ginjo. akita, +1.5, bright, great aromatics, finishes with a clear, dry almost peppery kick!
- 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.

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

- ❖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.
- ❖great peaceful mountain “taiheizan” glass 9.00 / 300 ml carafe 21. / 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. / 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 24. / 720 ml bottle 55. / 1.8 liter 108.
- junmai. yamagata, +7.5, rich, versatile & solid. clean, with hints of fruit. high crisp acidity in the finish.
- ❖wolf “chichibu nishiki” glass 10. / 300 ml carafe 24. / 720 ml bottle 55.
- tokubetsu junmai. saitama, +2.5, semi-dry, rich full mouth, crisp cool flavor: can you hear the wolf howl?
- ❖seven spearsmen “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.
- ❖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.
- ❖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.
- ❖seikyo takehara “mirror of truth” glass 12. / 300 ml carafe 27.75 / 720 ml bottle 65.
- junmai. hiroshima, +1, delicate and clean, mellow and balanced honey and brown butter notes.
- 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!
- ❖mutsu hassan “otokoyama chokara” glass 14. / 300 ml carafe 33. / 720 ml bottle 80.
- junmai. aomori, +8. “chokara” means super dry & this one fits that name. dry stones, clean & fresh.
- ❖cabin in the snow “yuki no bosha” yamahai glass 14. / 300 ml carafe 32. / 720 ml bottle 76.
- junmai. akita, +1, mellow, well-balanced, low in acidity, made with old-school yeast starter. staff favorite.
- ❖akabu “red samurai” glass 14. / 300 ml carafe 33. / 720 ml bottle 80.
- junmai. iwate. aroma of corn, persimmon and citrus, silky fruit balanced with grapefruit, umami and clean.

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.
- hakkaisan tokubetsu “hakkai mountain” glass 15.75 / 300 ml carafe 37.50 / 720 ml bottle 88.
- honjozo tokubetsu. niigata, +5. #1 honjozo in japan, smoke and tropical fruit aroma, mango, mint, honey, dry but balanced.

nigori: coarsely (un)filtered “cloudy” sake, rounder textured experience

- great peaceful mountain “taiheizan” nigori glass 10. / 300 ml carafe 24. / 720 ml bottle 55.
- 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.
- snow angel “yuki no tenshi” glass 12.50 / 300 ml carafe 25. / 720 ml bottle 58.50
- junmai. hyogo. -20. delicate, silky, off-dry with a touch of sweetness. fruity aromas, great with spicier foods.
- chokaisan sparkling sake 500 ml bottle 68.00
- junmai ginjo. akita, -13. satiny mouthfeel with white peach, floral notes. lovely, refreshing with delicate lively bubbles!

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

- 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 174.
- junmai. shimane, yuzu = lemony, with a tart sweetness. we call it “adult lemonade” with lower alcohol. great on the rocks!
- 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!
- amabuki blood orange “apollon” glass 15. / 300 ml carafe 34. / 720 ml bottle 81.
- umeshu blood orange liqueur. saga. ume based with vibrant blood orange, sweet, tart, lightly tangy. great as a spritzer!
- kakurei umeshu glass 15. / 300 ml carafe 35. / 720 ml bottle 83.00
- ginjo umeshu. niigata. ginjo sake infused with regional plum, sweetened with rock sugar, delicate plum flavor.
- taiheizan shiso liqueur glass 15. / 300 ml carafe 35. / 720 ml bottle 83.00
- shiso herb liqueur. akita. made from red shiso of the alpine fujisato region. uniquely herbal and spicy but sweet, basil-like with red hue.
- rumiko black coffee sake glass 19.50 / 300 ml carafe 48. / 500 ml bottle 76.
- junmai. mie. infused with high quality coffee beans and a touch of sugar to balance, strong, full-bodied coffee flavor.

❖ 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.