

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 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!	
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.	
KID “spring breeze”	glass 14. / 300 ml carafe 33. / 720 ml bottle 77.
junmai ginjo nama. wakayama, ±0. gentle and refreshing with a crisp edge, this seasonal release is perfect for springtime.	
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 bottle 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 bottle 195.
junmai yamahai muroka nama genshu. chiba, -5, super fragrant, big, bold, fruity, complex. magical paired with pork!	
mt. chokai “chokaisan” nama	glass 14.50 / 300 ml carafe 34. / 720 ml bottle 96. / 1.8 liter bottle 195.
junmai daiginjo muroka nama genshu. akita, ±0, classic akita style: elegant, flowery, fruity. yeasts made from nadeshiko flowers!	
true mirror “seikyo omachi”	glass 18. / 300 ml carafe 42. / 720 ml bottle 99.
junmai ginjo nama. hiroshima, +3. brash & yeasty on the nose, herbal & grassy on the palate, finishes mild & delicate.	
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!	
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. / 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!	
ohmine 3grain yamadanishiki	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.	
JOTO daiginjo “the one with the clocks”	glass 16. / 300 ml carafe 38. / 720 ml bottle 96. / 1.8 liter 192.
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.	
oze no yukidoke “ozé x rosé”	glass 19. / 300 ml carafe 46. / 720 ml bottle 102.
junmai daiginjo genshu. gunma, -33. juicy with tart fruit, sweet but not too sweet. notes of sherry, yeasty aromas, smooth finish.	
KID daiginjo 35	720 ml bottle 140.
junmai daiginjo. wakayama, +2.5, ripe apple and pear aroma, rich body with crisp 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 24. / 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.	
◆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 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 83.
junmai ginjo. okayama, +3. light and gentle, mochi sweetness with delicate cherry. estate grown yamadanishiki rice.	
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

- ◆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. / 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 24. / 720 ml bottle 55. / 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 24. / 720 ml bottle 79. / 1.8 liter 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 24. / 720 ml bottle 55.
tokubetsu junmai. saitama, +2.5, semi-dry, rich full mouth, crisp cool flavor: can you hear the wolf howl?
- ◆kamitaka mizumoto “octopus” glass 10. / 300 ml carafe 24. / 720 ml bottle 55.
junmai mizumoto. hyogo, -2.5. made using earliest recorded sake production technique, nutty, high acidity, earthy, savory and dry.
- ◆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.
- ◆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.
- ◆old mountain “jikomi” yamahai glass 12. / 300 ml carafe 30. / 720 ml bottle 63.
tokubetsu junmai. tokushima, +3, slightly aged, full bodied, with a razor-smooth dryness.
- ◆shichi hon yari “hiyaoroshi” glass 19. / 300 ml carafe 46. / 720 ml can 102.
junmai muroka. shiga, +3, seasonal fall release, a playful balance of umami, acidity, creaminess and dry, bold finish.

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.
- ◆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 carafe 24. / 720 ml bottle 55.
honjozo. akita, +2, aroma of distinct floral notes combined with tropical fruit. rich, chewy texture, dry & light.
- 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.
- miyashita momo “white peach” nigori glass 14.50 / 300 ml bottle 36.00
junmai. okayama -43. made with white peach yeast and red sake yeast, strawberries and cream with tart acidity to balance.
- 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.
- 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!
- 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, basil-like with red hue.
- tsuru-ume “orange” glass 16. / 300 ml carafe 38. / 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.