

izanami sake

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

wind of the woods “kaze no mori 657”	glass 13.50 / 300 ml carafe 33. / 720 ml bottle 67.
junmai muroka nama genshu. nara, +2.5, floral, fruity, slightly effervescent: the brightest nama in town!	
first wave “arabashiri”	glass 13.75 / 300 ml carafe 34. / 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 14.25 / 300 ml carafe 35. / 720 ml bottle 71.
junmai muroka nama genshu. nara, ±0, made with a rice only found in nara (tsuyuhakaze): mellow umami with a little spritz!	
wind of the woods “pink 507”	glass 15.50 / 300 ml carafe 38. / 720 ml bottle 78.
junmai daiginjo muroka nama genshu. nara. refreshingly complex, creamy medium body, white flower and fun fruitiness.	
wind of the woods “yamadanishiki 807”	glass 15.50 / 300 ml carafe 38. / 720 ml bottle 78.
junmai muroka nama genshu. nara, ±0. technically a brown rice sake, minimal polishing adds to great depth of flavor.	
sublime beauty “tae no hana”	glass 16.25 / 300 ml carafe 40. / 720 ml bottle 83.
arabashiri kimoto muroka nama genshu. mie, +5, a sublime brown rice sake made by japan’s first female toji. smooth & soft.	
amabuki “ichigo”	glass 16.25 / 300 ml carafe 40. / 720 ml bottle 83.
junmai ginjo nama. saga, ±0. “ichigo” means strawberry, uses strawberry flower & fruit yeasts. fruity aromas but not sticky.	
bouquet “hanabusa”	glass 17. / 300 ml carafe 42. / 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 19.25 / 300 ml carafe 48. / 720 ml bottle 96.
junmai muroka nama genshu. shiga, +6. close to drinking straight from the tank: alive, bright, earthy & complex.	
fragrant jewel “hakugyokko”	glass 19.25 / 300 ml carafe 48. / 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!	
omekashi “dolled up”	glass 19.50 / 300 ml carafe 48. / 500 ml bottle 76.
junmai kimoto muroka genshu. mie, -3.6. kijoshu process uses previous sake in brewing, extra depth, acidity and umami. sweet and fresh.	
super dry “akishika okarakuchi”	glass 19.75 / 300 ml carafe 49. / 1.8 liter 195.
junmai ginjo nama genshu. osaka, +17, biodynamically grown rice, one of driest sakes in the US. complex & rich, yet dry.	
hakkaisan “echigo de soro” red label	glass 19.75 / 300 ml carafe 49. / 720 ml bottle 99.
junmai daiginjo shiboritate nama genshu, niigata, ±0, spring water from snow melt, freshly squeezed raw sake, clean, crisp, balanced.	
hakkaisan “echigo de soro” blue label	glass 19.75 / 300 ml carafe 49. / 720 ml bottle 99.
junmai ginjo shiboritate nama genshu, niigata, +4, snow melt spring water, fresh squeezed raw sake, sharp, slightly dry, subtle umami.	
heavenly grace “tenko nama”	glass 20.50 / 300 ml carafe 51. / 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.	
mt. chokai “chokaisan” nama	glass 21.50 / 300 ml carafe 53. / 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!	

daiginjo sake: elegant, most refined, sake for savoring

suigei “harmony”	glass 16.25 / 300 ml carafe 40. / 720 ml bottle 81.
junmai daiginjo. kochi, +3, tropical aromas, strawberry, pear, papaya and apple. lush, fruity, round, smooth, juicy, and well balanced.	
dassai 45 “otter festival”	glass 16.50 / 300 ml carafe 41. / 720 ml bottle 82.
junmai daiginjo. yamaguchi, +3. subtle grape, berry flavors, light vegetal finish, exceptional aroma, expansive yet delicate.	
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 50”	glass 19.25 / 300 ml carafe 48. / 720 ml bottle 96.
junmai daiginjo. akita, +2, milled to 50%. fragrant summer flowers meet fresh fruits & citrus. full-bodied & robust.	
KID junmai daiginjo	glass 19.75 / 300 ml carafe 49. / 720 ml bottle 99. / 1.8 liter bottle 190.
junmai daiginjo. wakayama, +2, refreshing fruity aroma, elegant rich taste, balanced acidity all leads to a clean finish.	
mt. chokai “chokaisan”	glass 21.50 / 300 ml carafe 53. / 1.8 liter bottle 195.
junmai daiginjo. akita, ±0, classic akita style: elegant, flowery, fruity. yeasts made from local mountain nadeshiko flowers!	
hakkaisan 45	glass 22.50 / 300 ml carafe 56. / 720 ml bottle 112. / 1.8 liter bottle 225.
junmai daiginjo. niigata, +4, spring water from melted snow, classic crisp and clean style, elegant and gentle sweetness.	
kuroushi omachi	glass 23.25 / 300 ml carafe 58. / 720 ml bottle 116.
junmai daiginjo. wakayama, +4. muscat grape aroma, soft mellow taste with abundant layers of flavor, rich finish.	
heavenly grace “tenko 40”	glass 25.25 / 300 ml carafe 63. / 720 ml bottle 126.
junmai daiginjo. akita, +2. fragrant, smooth & full-bodied---quite robust for a daiginjo. dry, with some light fruit + earthiness.	
hakkaisan clear sparkling “awa”	720 ml bottle 180.
niigata, +1, true sparkling sake, made with white koji for brighter acidity, apple, lychee, toasty with refreshing fine bubbles.	
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 249.
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

JOTO “the pink one”	glass 14. / 300 ml carafe 35. / 720 ml bottle 70.
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 14. / 300 ml carafe 35. / 500 ml bottle 42.
junmai ginjo. yamagata, ±0. dry, bright and refreshing, developed with tohoku university of technology to be delicious at any temperature!	
clear moon “chogetsu”	glass 14.25 / 300 ml carafe 35. / 720 ml bottle 71. / 1.8 liter 135.
junmai ginjo. akita, +1. aroma of white spring flowers, round & creamy mouthfeel, fresh long flavorful finish.	
hakkaisan tokubetsu “hakkai mountain”	glass 16. / 300 ml carafe 40. / 720 ml bottle 80.
honjozo tokubetsu. niigata, +5. #1 honjozo in japan, refined to a ginjo level. smoke and tropical fruit aroma, mint, honey, dry but balanced.	

chikurin “karoyaka” glass 16.25 / 300 ml carafe 40. / 720 ml bottle 81.
junmai ginjo. okayama, +3. light and gentle, mochi sweetness with delicate cherry. estate grown yamadanishiki rice.
watari bune glass 16.25 / 300 ml carafe 40. / 720 ml bottle 81.
junmai ginjo. ibaraki, +3. heirloom rice varietal with nutty, earthy notes, pineapple and honeydew, overall lively and bright
mutsu hassan “pink label” glass 19.75 / 300 ml carafe 49. / 720 ml bottle 99.
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 9.75 / 300 ml carafe 24. / 720 ml bottle 49. / 1.8 liter bottle 112.
tokubetsu junmai. niigata, +4, soft like skin, light as a feather, fresh as snow, with a clean and dry finish.
❖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.
❖hitakami chokarakuchi glass 12. / 300 ml carafe 30. / 720 ml bottle 60.
junmai. miyagi, +11, restrained aromas of mushroom, honey, pineapple. bright acidity, ample umami, finishes vibrant and crisp.
❖seikyo takehara “mirror of truth” glass 12. / 300 ml carafe 30. / 720 ml bottle 60.
junmai. hiroshima, +1, delicate and clean, mellow and balanced honey and brown butter notes.
❖great peaceful mountain “taiheizan” glass 12.50 / 300 ml carafe 31. / 720 ml bottle 63. / 1.8 liter bottle 125.
kimoto junmai. akita, +3, earthy aroma, full-bodied & umami rich, with perfect bright acidity to pair with all food.
❖KID junmai glass 12.50 / 300 ml carafe 31. / 720 ml bottle 63. / 1.8 liter bottle 125.
junmai. wakayama, +4, brewed with soft spring water, acidity is balanced with the gentle umami of the sake rice.
❖suigei “drunken whale” glass 13.50 / 300 ml carafe 33. / 720 ml bottle 68.
tokubetsu junmai. kochi, +7, a brew for the whales, woody rose aroma, dry and extremely clean with strong, flavorful finish.
❖oze no yukidoke “oh karakuchi” glass 13.75 / 300 ml carafe 34. / 720 ml bottle 69.
junmai. gunma, +10. bright and beaming, light-body, hints of wet stone with super dry finish. easy and fun to pair with food.
❖yano “umami” aged kimoto glass 13.75 / 300 ml carafe 34. / 720 ml bottle 69.
junmai kimoto koshu. saga. brewed using traditional techniques and aged, plentiful umami, cinnamon, salted caramel, rich and dry.
takacho “regal hawk” glass 14.25 / 300 ml carafe 35. / 720 ml bottle 71.
bodaimoto junmai muroka genshu. nara, -25, cream and melon flavors with a bright, lactic acid herbal finish. high acidity!
❖old mountain “jikomi” yamahai glass 15.50 / 300 ml carafe 38. / 720 ml bottle 77.
tokubetsu junmai. tokushima, +3, slightly aged, full bodied, with a razor-smooth dryness.
abe junmai glass 16.25 / 300 ml carafe 40. / 720 ml bottle 81.
junmai. niigata, new style sake production, light and fruity aroma, easy drinking, bright and crisp with lovely acidity.
❖harada junmai 80 glass 16.50 / 300 ml carafe 41. / 720 ml bottle 82.
junmai. yamaguchi, +1. subtle marshmallow and coconut aroma, powerful flavor with pineapple and spice.
❖mutsu hassan “otokoyama chokara” glass 17.50 / 300 ml carafe 43. / 720 ml bottle 87.
junmai. aomori, +8. “chokara” means super dry & this one fits that name. dry stones, clean & fresh.
❖akabu “red samurai” glass 17.50 / 300 ml carafe 43. / 720 ml bottle 87.
junmai. iwate. aroma of corn, persimmon and citrus, silky fruit balanced with grapefruit, umami and clean.
❖nanbu bijin glass 19.75 / 300 ml carafe 49. / 720 ml bottle 99.
junmai. iwate, ±0. delicate, medium body, floral aroma. a perfect triangle of umami, sweet and acidic balance.
❖shichida 75 glass 21. / 300 ml carafe 52. / 720 ml bottle 105.
junmai. saga, +5. complex aroma of brown sugar, flavors of dried fruit and figs, solid acidity and wonderfully elegant.

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

beautiful lily “yuri masamune” glass 9. / 300 ml carafe 22. / 1.8 liter bottle 99.
honjozo. akita, +2.5, both mellow & rustic, slightly fruity---all smoothly balanced with nuttiness. earthy.
❖10,000 ways “ban ryu” glass 10.50 / 300 ml carafe 26. / 720 ml bottle 52. / 1.8 liter bottle 104.
honjozo. yamagata, +1, called “10,000 ways” because it pairs with everything. light & fruity, crisp refreshing finish.
dry mountain “eiko fuji honkara” glass 11.25 / 300 ml carafe 28. / 720 ml bottle 56.
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 11.25 / 300 ml carafe 28. / 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 11.50 / 300 ml carafe 28. / 720 ml bottle 58.
junmai. hiroshima, -3. not super sweet, with depth & earthy notes. dry balanced with coconutty fruit notes. food friendly.
snow angel “yuki no tenshi” glass 11.75 / 300 ml carafe 29. / 720 ml bottle 59.
junmai. hyogo. -20. delicate, silky, off-dry with a touch of sweetness. fruity aromas, great with spicier foods.
heiwa shuzo nigori glass 13.25 / 300 ml carafe 33.00 / 720 ml bottle 66.
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

taiheizan yuzushu glass 13.25 / 300 ml carafe 33. / 720 ml bottle 66.
yuzu fruit liqueur. akita. made from yuzu sourced from farmer’s cooperative in kochi. juicy, refreshing, beautifully aromatic.
taiheizan shiso liqueur glass 16.75 / 300 ml carafe 41. / 720 ml bottle 84.
shiso herb liqueur. akita. made from red shiso of the alpine fujisato region. uniquely herbal and spicy but sweet, basil-like with red hue.
kagatsuru “kaga’s cranes” ume-shu glass 17.50 / 300 ml carafe 43. / 720 ml bottle 87.
junmai. kaga, 400-year old yachicha brewery makes this ume-shu with local plums + real rice sake. refreshing!
JOTO yuzu glass 17.75 / 300 ml carafe 44. / 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!
kakurei umeshu glass 20.50 / 300 ml carafe 51. / 720 ml bottle 103.
ginjo umeshu. niigata. ginjo sake infused with regional plum, sweetened with rock sugar, delicate plum flavor.

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