

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. / 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 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!
- 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” 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.
- 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.
- KID junmai daiginjo glass 16. / 300 ml carafe 38. / 720 ml bottle 96.
junmai daiginjo. wakayama, +2, refreshing fruity aroma, elegant rich taste, balanced acidity all leads to a clean finish.
- 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 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. / 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 hassan “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.
- ❖hitakami chokarakuchi glass 11. / 300 ml carafe 25.50 / 720 ml bottle 58.
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.
- ❖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.
- 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.
- ❖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.
- ❖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 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 24. / 720 ml bottle 55.
junmai. hiroshima, -3. not super sweet, with depth & earthy notes. dry balanced with coconutty fruit notes. food friendly.
- 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!
- 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.
- 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.

❖ 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.