

## SAKÉ FLIGHTS

Sho Nigori Flight	13
Snow Tiger, Snow Maiden, Momokawa Organic Nigori	
Dry Saké Flight	17
Experts, Old School Ex Dry, Water God	
Omachi Flight	17
Mirror of Truth, Black Bull, 1859	
Saké Lover's Flight	17
Tears of Dawn, Brewer's Choice, Winter Warrior	
Rare Rice Flight	19
Watari Bune 55, Power Rice, Warriors Blend	
Passion Flight	19
Everlasting Roots, Day Break, Crane of Paradise	
The Specialty Flight	19
Hakushika Cherry, Yuzu Omoi, Matcha Omoi	
Smooth & Elegant Flight	20
Dassai 45, Cabin in the Snow, Soto Junmai Daiginjo	
Premium Flight	20
Snow Tiger, White Flower, Nobel Arrow	

## DRY & EARTHY

	glass	katakuchi	bottle
"Frozen Draft" Hakutsuru Draft 300ml			11
Rare frozen saké...perfect on a hot day			
"Brewer's Choice"			
Yoshinogawa Toji no Banshaku	9	17	45
Dry, crisp with robust umami and roasted nuts			
"Old School Extra Dry"			
Kasumi Tsuru Kimoto	10	18	50
Family owned since 1725, crisp and dry			
"Experts" Daishichi Kimoto Honjozo	9	17	45
Experts at the brewing dry, refreshing, umami rich saké			
"Water god" Suijin Junmai	12	22	60
Dry, crisp and bold from northern Japan			
"Everlasting Roots"			
Yamada Shoten - Mukashi No Manma	9	17	60
Brewed by 3 people in the Japanese alps			
"Precious" Taiten Shiragiku Nishiki	13	24	65
Rare Sake rice revived from only 55 grains....a must try			
"Warrior's Blend" Shichi Hon Yari	16	29	85
Family owned since 1540, this is brewed with elegance			
"1859" Gozenshu Omachi Bodaimoto	16	29	85
Omachi sake rice was discovered in 1859 – complex umami finish			

## LIGHT & FRUITY

"Crane of Paradise" Kawatsuru	12	22	60
Mild, refreshing and extremely pleasant sake			
"The Villain" Ukiyo-e Daiginjo	9	17	45
Elegant floral aroma, smooth flavor of melon & pear			
"Daybreak" Dan, Junmai Ginjo	16	29	85
Water used in this sake comes from sacred Mt. Fuji			

**Ask about our Seasonal Nama Selections**

20250225

	glass	katakuchi	bottle
"The 55" Watari Bune Junmai Ginjo	12	22	60
Melon & pineapple with a lingering finish.			
"Black Bull" Kuroushi Omachi	15	27	75
Bright, umami flavor from Omachi rice			
"Nobel Arrow" Taka Tokubetsu Junmai	13	24	65
Using wine making philosophy, slightly higher acidity			
"Power Rice" Chiyomusubi Goriki Junmai	16	29	85
Rare, heirloom rice that expresses powerful energy			

## SMOOTH & ELEGANT

"Winter Warrior"			
Yoshinogawa Junmai Ginjo	8	15	40
Delightful tropical notes with melon, lightly floral			
G fifty – Junmai Ginjo Genshu	9	17	45
Fresh, bold and smooth Brewed in Oregon			
"Cabin in the Snow"	15	28	80
Yuki no Bosha Junmai Ginjo			
Creamy, layered, aromatic and finished with a dry spiciness			
"Otter Festival" Dassai 45	12	22	60
Smooth flavors of melon and pear			
"Mirror of Truth" Seikyo Omachi	13	24	65
One of a kind smooth, umami driven sake			
"White Flower" Harada, Junmai Daiginjo	16	29	85
Brewed by a female brewmaster – elegant and delicious			
"Tears of Dawn" Konteki Daiginjo	14	26	70
Brewed in Kyoto, smooth with hints pineapple			
"Outside" Soto Junmai Daiginjo	15	28	80
Silky mouthfeel, tropical notes finishing dry			
"Heavenly Smile" Ippongi Kotona Egushi Daiginjo	105		
Elegant soft texture, complex off dry flavors...a truly amazing experience!			

## NIGORI

Sayuri Hakutsuru Nigori 300ml - Sweet & creamy	15
"Snow Maiden" Tozai Nigori	7 13 35
Slightly dry, brewed in Kyoto	
Moonstone Coconut Nigori	7 13 35
Infused with coconut & lemongrass	
Momokawa Organic Nigori	7 13 35
Perfectly balanced creamy cloudy saké	
"Snow Tiger" Yuki Tora Nigori	7 13 35
Bright & lively, semi-dry	

## SPECIALTY SAKÉ

Ozeki Ikezo Peach Jelly Sparkling Saké 180ml	8
Ozeki Yuzu Sparkling Saké 250ml	14
Choya Plum	10 38
Hakushika Cherry Junmai Daiginjo	9 17 45
Yuzu Omoi – Yuzu citrus infused saké	12 22 60
Matcha Omoi – Natural matcha saké	12 22 60
Ippongi Hot Plum Saké	13 24 65

## HOUSE SAKÉ

Hot - Hakutsuru Junmai	lg 11
Draft Sake - Momokawa "Organic" on Tap	lg 12