



sake - by the glass

warm

- Gekkeikan Futsu, California 5oz | 7 12oz | 15
Izumi 'Warm Blend' Junmai, Toronto 5oz | 15 10oz | 28
Masumi 'Okuden' Junmai, Nagano 5oz | 19 10oz | 37
Dewazakura 'Dewanosato' Junmai, Yamagata 5oz | 22 10oz | 40

Tokutei Meishoshu / Premium Chilled Sake (3oz)

- Izumi 'Gold' Junmai Ginjo Nama, Toronto | 12
Bunkajin 'Special Liseur' Tokubetsu Junmai, Kochi | 14
SakeOne 'G' Junmai Ginjo Genshu, Oregon | 14
Dewazakura 'Dewanosato' Junmai, Yamagata | 15
Masumi 'Karakuchi Ki-Ippon' Junmai Ginjo, Nagano | 15
Otokoyama 'Man's Mountain' Tokubetsu Junmai, Hokkaido | 17
Wakatake 'Homare Fuji' Ltd. Edition Junmai Daiginjo, Shizuoka | 19
Kikusui 'Funaguchi' (200ml) Honjozo Nama Genshu, Niigata | 20

The 'Others' (3oz)

- Moonstone Plum Sake Junmai Ginjo Umeshu, Oregon | 9
Momokawa 'Pearl' Junmai Ginjo Nigori Genshu, Oregon | 10
Tsukasabotan 'Yama Yuzu Shibori', Kochi | 12
Mio Sparkling Junmai, Nada | 14
Kikusui 'Perfect Snow' Nigori, Niigata | 14
Dassai '50' Junmai Daiginjo Nigori, Yamaguchi | 17

Premium Flights

- Sake Flight | 25
Honkaku Shochu Flight | 25
Japanese Whisky Flight | 26

sake - by the bottle

Honjozo-shu

rice polished down to a minimum of 70%. fragrant + light-bodied.

Takatenjin 'Sword of the Sun' Tokubetsu Honjozo Shizuoka, Japan 300 ml | 54
delicate + light with elegant flavours of banana + melon.

Hakkaisan Tokubetsu Honjozo Niigata, Japan 720 ml | 95
ultra clean + light, made with the pristine snowy waters that has made Niigata famous
for the last decade.

Junmai-shu

rice can be milled to any percentage so long as it is listed on the label.
full-bodied with pronounced acidity.

Bunkajin 'Special Liseur' Tokubetsu Junmai Kochi, Japan 300 ml | 46
clean, dry with aromatics of green banana, white flower + melon.

Mutsuhassen Tokubetsu Junmai Aomori, Japan 300 ml | 56
Honeydew, pineapple + honeyblossom notes with a clean, balanced palate.

Rihaku 'Dance of Discovery' Junmai Shimane, Japan 300 ml | 60
herbal + earthy with banana bread aromas. made with a Shimane rice called Kannomai.

Yoshi no Gawa 'Kome Dake no Sake' Junmai Niigata, Japan 300 ml | 58
full bodied + clean, with notes of passion fruit + citrus. founded in 1548, Yoshi no Gawa is the
oldest brewery in Niigata prefecture.

Tozai 'Living Jewel' Junmai Kyoto, Japan 720 ml | 80
elegant, full-bodied, with white grape + fennel notes. Living Jewel is the name given to the
brightly coloured koi fish in Japan.

Otokoyama 'Man's Mountain' Tokubetsu Junmai Hokkaido, Japan 500 ml | 82
very dry + subtle, with pronounced minerality. made with the medium hard water of the
Daisetsu volcanic range.

Sanzen 'Omachi' Tokubetsu Junmai Okayama, Japan 720 ml | 85
this savoury sake is laden with jack fruit, green fig + muscat grapes. made with
the oldest heirloom sake rice in Japan, Omachi.

Dewazakura 'Dewanosato' Junmai Yamagata, Japan 720 ml | 88
IWC 2016 winner. made with local dewanosato rice, this versatile sake has green apple +
spice notes with a rich + soft palate.

Tedorigawa Junmai Yamahai Ishikawa, Japan 720 ml | 92
elegant yet packed with umami + subtle pear notes. made from Yoshida Shuzo, the subject of
'The Birth of Sake' documentary.

Yamatan Masamune 'Tankan Wataribune' Junmai Ehime 720 ml | 95
a pleasant balance between fruit (apple, green banana + jack fruit) + the herbal backbone that
come from using Wataribune rice.

Ohyama 'Tomizu' Tokubetsu Junmai Yamagata, Japan 720 ml | 98
full + savoury with notes of white grape, pear and fresh herbs.

Makino Shuzo 'Osakazuki 90' MACHO Kimoto Junmai Gunma, Japan 720 ml | 105
this sake is an absolute mouthful! rich, complex, savoury with hints of honeyed
sweetness on the finish.

Kita Shuzo 'Kirakucho' Hiyaoroshi Tokubetsu Junmai Shiga, Japan 720 ml | 115
Shiga's brewers are all about harnessing the powerful flavours of the sake rice. This is no
exception, bursting with umami and sweetness from the Gin Fubuki and Yamada Nishiki rice.

Ginjō-shu

rice that has been milled down to 60% of its original size. elegant, refined + aromatic.

Kikusui 'Fountain of Youth' Junmai Ginjo Niigata, Japan 300 ml | 46
melon + banana aromas with a smooth, round palate. It's a perennial favourite!

Izumi 'Gold' Junmai Ginjo Nama Toronto, Canada 375ml | 48
unpasteurized, fresh, bold + fruity with hints of nuttiness. Izumi means spring water in
Japanese, referring to the fresh Huntsville water used to make it.

Zaku 'Miyabi no Tomo' Junmai Ginjo Mie, Japan 300 ml | 56
Gold medal winner. Bursting with green apple crispness and tropical fruit flavours.

SakeOne 'G' Junmai Ginjo Genshu Oregon, USA 750 ml | 90
big + bold! pear, melon + spice notes.

Masumi 'Karakuchi Ki-Ippon' Junmai Ginjo Nagano, Japan 720 ml | 96
clean, crisp + dry with green banana aromas. Masumi is the highest elevation brewery
in all of Japan, located high up in the Japanese Alps.

Hououbiden 'Phoenix' Wine Cell Junmai Ginjo Tochigi, Japan 720 ml | 100
made with wine yeast. fruity aromatics with a bright wine-like acidity on the palate. made
from a husband and wife team that love experimenting with sake (and wine) yeasts.

Amabuki 'Strawberry Yeast' Omachi Junmai Ginjo Saga, Japan 720 ml | 110
unpasteurized with incredible depth and flavour intensity. this brewery is a flower yeast
specialist and this strawberry yeast sake a representative sake.

Dewazakura 'Omachi' Junmai Ginjo Yamagata, Japan 720 ml | 110
layered + savoury notes of apple, melon and jack fruit laced with an herbal backbone.

Yoshi no Gawa 'Goku Jo' Ginjo Niigata, Japan 720 ml | 110
clean, light, dry, with orange peel + fennel notes. Niigata sake is renowned for its
tanrei karakuchi style - light, crisp + dry.

Shichida Junmai Ginjo Saga, Japan 720 ml | 115
elegant with juicy notes of apple, green melon + a clean finish. made with local,
medium-hard water from Mt. Tenzan.

Sharaku Junmai Ginjo Fukushima, Japan 720 ml | 125
clean + crisp with refreshingly grippy notes of green pear, melon + jack fruit.

Jikon 'Senbon Nishiki' Junmai Ginjo Mie, Japan 720 ml | 130
this rare gem is made with Senbon Nishiki, a rice cultivated in Hiroshima's northern
mountainous region. it provides the sake with notes of grapefruit peel + hints of tropical fruit.

Daiginjo-shu

rice has been milled down to less than 50% of its original size.
the pinnacle of the sake brewer's craft.

Hakutsuru 'Sho-Une' Junmai Daiginjo Hyogo, Japan 300 ml | 42
crisp + bone dry with notes of apple, white peach + pear.

Okunomatsu 'Sakura' Daiginjo Fukushima, Japan 300 ml | 50
aromatic cherry + green fruit notes with an elegant, balanced palate on this
perennial favourite!

Mizubasho 'Sui' Junmai Daiginjo Gunma, Japan 300 ml | 55
soft + delicate with notes of white peach and white lillies. made with the pristine water from
the Gunma's Oze wetlands.

Dassai '23' Junmai Daiginjo Yamaguchi, Japan 300 ml | 98
elegant palate with layers of tropical fruit + cucumber aromas. this cult sake is made using
high quality Yamada Nishiki rice, polished down to 23% of its original size.

SOTO Junmai Daiginjo Niigata, Japan 300 ml | 50 720 ml | 100
clean, crisp + dry with subtle hints of gala apple, lychee and cucumber notes.

Tatenokawa 'Phoenix' Junmai Daiginjo Yamagata, Japan 720 ml | 125
delicate floral + fruity characteristics intermingled with Yamagata's signature savoury style
from using the local Dewasansan rice.

Dassai '45' Junmai Daiginjo Yamaguchi, Japan 720 ml | 130
complex + ultra clean with notes of mango + forest berries. the first sake in Japan to
use centrifuge pressing, which attests to this sake's smooth taste.

Wakatake 'Limited Edition' Homare Fuji Junmai Daiginjo Shizuoka, Japan 720 ml | 136
from the waters of southern Mount Fuji. elegant aromas of melon, green banana and
a clean, dry finish.. the samurai's drink of choice.

Hiroki Junmai Daiginjo Fukushima, Japan 720 ml | 248
light + delicate with delicate aromas of white flowers, cantaloupe + apple. this is a tiny
brewery that only makes small batch artisanal sake and very hard to find.

Kokuryu 'Ryu' Junmai Daiginjo Fukui, Japan 720 ml | 270
dry yet rich with subtle pear, apple + red berry fruits notes. this was the first sake to bring
French wine maturation to sake brewing.

Hakkaisan 'Kongoshin' Junmai Daiginjo Niigata, Japan 800 ml | 610
'kongoshin' means 'wongoshin' heart in Japanese. this extremely rare bottling is made with
top quality yamada nishiki rice polished down to 40% and aged for more than two years at
sub-zero temperatures to give it complexity.

Nigori

roughly filtered or 'cloudy'. textured and creamy on the palate, with flavours of
coconut and tropical fruit.

Murai Family Nigori Genshu Aomori, Japan 300 ml | 42
coconut + banana with spice and anise aromas. this is bold + richly textured!

Kikusui 'Perfect Snow' Nigori Niigata, Japan 300 ml | 52
bold + creamy with notes of banana, spice + steamed rice.

Dassai '50' Junmai Daiginjo Nigori Yamaguchi, Japan 300 ml | 55
from one of Japan's cult breweries. melon, banana + bubblegum lead to savoury jackfruit fla-
vours on the palate.

Momokawa 'Pearl' Junmai Ginjo Nigori Oregon 300 ml | 32 720 ml | 58
the piña colada of sake. notes of coconut, pineapple + banana.

Wakatake 'Onikoroshi' Nigori Tokubetsu Junmai Shizuoka 500 ml | 82
clean, fruity + creamy with notes of bubblegum + melon.

Yamagata Masamune 'Usu' Nigori Junmai Ginjo Yamagata 720 ml | 110
Lightly cloudy, crisp, with tropical notes of lychee and pineapple.

Sparkling Sake

typically low alcohol + off dry.

Mio Sparkling Junmai Nada, Japan 300 ml | 38
bright + fruity with a refreshing palate of cream soda + fresh stone fruit.

Masumi 'Origami' Methode Ancestrale Junmai Ginjo Nagano, Japan 720 ml | 90
apple-like character that adds complexity while keeping it fresh and crisp. this sake is made in
the old method of making sparkling that is over 500 years old.

Fruit Infused Sake

Nakano Shuzo 'Kunizakari' Darjeeling - Plum sake Mie, Japan 300 ml | 35
elegant black tea notes balanced by the sweet-tart profile of Japanese plums.
Served chilled or over ice.

SakeOne 'Moonstone' Plum-Infused Junmai Ginjo Oregon 750 ml | 44
bold yet approachable fruit flavours combined perfectly with laced hints of citrus.

Tsukasabotan Yama Yuzu Shibori Kochi, Japan 720 ml | 85
lively citrus flavours with mandarin spice undertones from high quality yuzu fruit.

Nanbu Bijin 'Zen-Koji' Umeshu Iwate, Japan 720 ml | 108
perfectly balanced tart-sweet component of fresh Japanese plums.

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PLEASE TEXT YOUR FULL NAME TO
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