

■■■■ HOT SAKE ■■■■



SHOCHIKUBAI EXTRA DRY (Junmai)

A genuine dry sake with a clean and crisp finish.

松竹梅 超辛 <純米>
Small(150ml) 4.50
Large(300ml) 9.00



OTOKOYAMA (Tokubetsu Junmai)

It is robust, rice-forward, crisp and refreshingly dry.

男山 <特別純米>
Small(150ml) 9.50
Large(300ml) 19.00

■■■■ COLD SAKE ■■■■



JITSURAKU (Tokubetsu Junmai Kimoto)

Light and smooth. Grain and steamed rice aroma with touch of mineral.

実楽 <特別純米キモト>
Bottle(300ml) 14.00



KUROSAWA (Junmai Kimoto)

It is their policy to use traditional brewing process, "Kimoto".

くろさわ <純米キモト>
Bottle(300ml) 25.00



OHTOUKA (Nama)

Coming straight out of the final mash. It is unpasteurized. Genuine nama sake.

桜桃花 <本生>
Bottle(300ml) 25.00



KUROSAWA NIGORI SAKE (Nigori)

It is very easy on the palate with layers of gentle flavors. It has a low alcohol content of 8%.

くろさわ <にごり>
Bottle(300ml) 25.00



KIKUSUI NIGORI SAKE (Nigori)

Full-bodied sweetness coupled with the subtle texture of the moromi granules. ABV is 21%.

菊水 <にごり>
Bottle(300ml) 25.00



KIKUSUI (Junmai Ginjo)

A sweet aroma of rose and mandarin orange with a clean and spicy finish.

菊水 <純米吟醸>
Bottle(300ml) 25.00
Bottle(720ml) 60.00
Bottle(1800ml) 120.00



WAKATAKE ONIGOROSHI (Junmai Daiginjo)

Flavorful type. Deep taste and slight sweetness stemming from elegant, fruity aromas.

若竹鬼ころし <大吟醸>
Bottle(300ml) 40.00



HAKKAISAN (Junmai Daiginjo)

Dry and a bit spicy with subtle flavors of stewed apples, lightly toasted nuts and wood.

八海山 <純米大吟醸>
Bottle(300ml) 45.00

■■■■ BEER ■■■■

SMALL: Sapporo, Erdinger Non-Alcohol
Kirin Light, Asahi Black
LARGE: Sapporo, Kirin Ichiban
DRAFT: Suntory and Asahi
CRAFT: Kagua Blanc, Kagua Rouge
Ginga Kogen

WHITE:
RED:
PLUM WINE:
BOTTLE ONLY:

■■■■ COLD SAKE ■■■■



YOWANO TSUKI (Junmai Ginjo)

Fruity aroma of cantaloupe and green apple with touch of mineral. Light and Smooth.

夜半の月 <純米吟醸>
Bottle(500ml) 50.00



BORN GOLD (Junmai Daiginjo)

It is a limited edition Junmai Daiginjo. It is soft and easy with a medium sweetness and a lively aroma.

梵 <無濾過純米大吟醸>
Bottle(720ml) 75.00



KUBOTA HEKIJYU (Junmai Daiginjo)

Nutmeg, stewed pear and grape flavor with ripe pear, brandy and sugar cane on the nose.

久保田 碧寿 <純米大吟醸>
Bottle(720ml) 95.00



KUBOTA MANJYU (Junmai Daiginjo)

Honeysuckle and tuberose aroma with flavors of Fuji apple and spiced tart pear.

久保田 萬寿 <純米大吟醸>
Bottle(720ml) 145.00



OKUNOMATSU SHIZUKU "IHEI" (Junmai Daiginjo)

This high quality daiginjo "SHIZUKU" sake is created through a slow fermentation method.

奥の松"伊兵衛" <純米大吟醸>
Bottle(720ml) 295.00

■■■■ SHOCHU ■■■■



IICHIKO SEIRIN (Barley)

Clear aroma. Subtlety sweet. On the rocks or straight with lemon.

いいちこ 清凜 <麦焼酎>
Bottle(200ml) 19.00



KAKUSHIGURA (Barley)

This well-aged shochu, with its luscious flavor and full-bodied, is best served on the rocks.

隠し蔵 <麦焼酎>
Glass 7.50
Bottle(750ml) 55.00



KAIKOUZU (Sweet potato)

Delicate sweetness and bold flavor of "Kurikogane sweet potato" On the rocks, with water, or with hot water.

かいこうず <芋焼酎>
Glass 7.50
Bottle(750ml) 55.00



NAKA NAKA NAI (Rice)

Rice Shochu aged in Japanese cedar barrel with delicate sweet flavor. On the rocks or with cold water.

なかなかない <米焼酎>
Glass 9.50
Bottle(750ml) 85.00

■■■■ FLAVORED SAKE ■■■■



HANA (Fuji Apple or White Peach)

Low alcohol and sweetness makes it a fine aperitif or as dessert. Either straight up or on the rocks.

Bottle(375ml) 20.00

■■■■ Wine ■■■■

William Hills (Chardonnay), Delle Venezie (Pimot Grigio)
Liberty School (Cabernet), Angeline (Pinot Noir)
Choya Plum Wine, Premium Plum Wine
Treana (Chardonnay), Neyers (Chardonnay)
EnRoute (Pinot Noir)