

ensō

SAKE



	8oz carafe	btl
Lucky Dog <i>Futsushu</i> (180mL) <i>light, ripe apple with a honeydew finish</i>		8
Hourai "Jousen" <i>Futsushu</i> (300mL) <i>cedar, nutmeg, flowery apricot</i>		14
Tozai "Typhoon" <i>Futsushu</i> (720mL) <i>rustic banana bread, nut notes, hint of spice, pairs well with our sesame greens</i>	14	40
Kikusui "Funaguchi" <i>Nama Genshu Honjozo</i> (200mL) <i>roasted hazelnut, banana, honey</i>		10
Hakushika "Kijuro" <i>Tokubetsu Honjozo</i> (300mL) <i>sake blend, floral nose, spices, cocoa, dried fruit</i>		20
Taketenjin "Sword of the Sun" <i>Honjozo</i> (720mL) <i>melon, pear, banana, subtly sweet</i>	22	60
Konteki "Tears of Dawn" <i>Daiginjo</i> (720mL) <i>lush tropical banana, anise seed, truffle, velvety smooth, soft</i>	28	76
Tanuki <i>Junmai</i> <i>mild, saline-sweet, grainy, dry, crisp finish</i>		8
Hakushika "Kuromatsu" <i>Junmai</i> (720mL) <i>medium body, pear, melon, honeydew, stony minerals</i>	16	44
Yuho "Eternal Embers" <i>Junmai</i> (720mL) <i>bread pudding, aromatics of raisin, nut, fig, umami without being overbearing, cocoa</i>	24	64
Hakushika "Fresh and Light" <i>Junmai Namachozo</i> (300mL) <i>refreshing, cool, mild, light sweet, hints of pear and apple, medium body</i>		16
Ozeki "Yamada Nishiki" <i>Tokubetsu Junmai</i> (300mL) <i>white flowers, red apple, tapioca</i>		18
Hananomai "Katana" <i>Junmai Ginjo</i> (720mL) <i>creamed cereal, yam, coconut milk, silky, dry-yet fruity body</i>	18	46
Fukucho "Moon on the Water" <i>Junmai Ginjo</i> (300mL) <i>floral nose, ripe cantaloupe, anise, pear, yellow apple</i>		28
Shiokawa "Cowboy Yamahai" <i>Junmai Ginjo</i> (720mL) <i>hickory smoke, beefy, super full bodied, savory, extra-umami, appeals to big red wine drinkers, pairs well with any steak</i>	26	70
Momokawa "Pearl" <i>Nigori</i> (300mL) <i>unfiltered, rich, creamy, tropical, banana, pineapple, and coconut</i>		15
Rihaku "Dreamy Clouds" <i>Junmai Nigori</i> (300mL) <i>unfiltered, gentle creamy, floral, cashew, apple</i>		26

*Subject to Availability