

SAKE

	8oz	carafe	btl
Hananomai "Katana" <i>Junmai Ginjo</i> (720mL) <i>creamed cereal, yam, coconut milk, silky, dry-yet fruity body</i>	22		68
Yuho "Eternal Embers" <i>Junmai</i> (720mL) <i>bread pudding, aromatics of raisin, nut, fig, umami without being overbearing, cocoa</i>	26		76
Mantensei, Kinoko, <i>Junmai Ginjo</i> (720mL) <i>aromas of cocoa & dried porcini with notes of orange peel, mulling spice and caramel</i>	30		90
Hakushika "Kuromatsu" <i>Junmai</i> (720mL) <i>medium body, pear, melon, honeydew, stony minerals</i>	16		hot
Katori, Katori 90, <i>Nama Genshu</i> (720mL) <i>unique, low-intervention for those natural wine lovers, notes of buttered biscuit, full of flavorful grain notes and savory like soy</i>	31		93
Taketenjin "Sword of the Sun" <i>Honjozo</i> (720mL) <i>melon, pear, banana, subtly sweet</i>	24		72
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>	30		90
Tentakata "Hawk in the Heavens" (720mL) <i>dry and crisp, the flavors are dominated by mixed nuts, fresh cut green grass and other earthier flavors</i>	32		96
Ozeki "Yamada Nishiki" <i>Tokubetsu Junmai</i> (300mL) <i>white flowers, red apple, tapioca</i>	22		
Rihaku "Dreamy Clouds" <i>Junmai Nigori</i> (300mL) <i>unfiltered, gentle creamy, floral, cashew, apple</i>	30		
Konteki "Tears of Dawn" <i>Daiginjo</i> (720mL) <i>lush tropical banana, anise seed, truffle, velvety smooth, soft</i>	33		98
Fukucho "Moon on the Water" <i>Junmai Ginjo</i> (300mL) <i>floral nose, ripe cantaloupe, anise, pear, yellow apple</i>	32		
Hakushika "Kijuro" <i>Tokubetsu Honjozo</i> (300mL) <i>sake blend, floral nose, spices, cocoa, dried fruit</i>	20		
Hakushika "Tanuki" <i>Junmai</i> <i>mild, saline-sweet, grainy, dry, crisp finish</i>	10		
Hakushika "Fresh and Light" <i>Junmai Namachozo</i> (300mL) <i>refreshing, cool, mild, light sweet, hints of pear and apple, medium body</i>	18		
Fukucho "Seaside" Sparkling <i>Junmai</i> (500mL) <i>crisp notes of lemon-lime and apple aromas with a soft, frothy, finish, pairs well with our chili she-crab</i>	76		
Kawarsuru "Olive" <i>Junmai Ginjo</i> (700mL) <i>juicy notes of musk melon, white flowers and green pear with hints of starfruit and salinity</i>	24		72
Kikusui "Funaguchi" <i>Nama Genshu Honjozo</i> (200mL) <i>roasted hazelnut, banana, honey</i>	11		
Momokawa "Pearl" <i>Nigori</i> (300mL) <i>unfiltered, rich, creamy, tropical, banana, pineapple, and coconut</i>	18		

*Subject to Availability