

## SAKE

	8oz carafe	btl
Hananomai 'Katana' Junmai Ginjo (720mL)	22	68
creamed cereal, yam, coconut milk, silky, dry-yet fruity body	0.6	7.0
Yuho 'Eternal Embers' Junmai (720mL) bread pudding, aromatics of raisin, nut, fig. umami without being overbearing, cocoa	26	76
Mantensei, Kinoko, Junmai Ginjo (720mL) aromas of cocoa & dried porcini with notes of orange peel, mulling spice and caramel	30	90
Taketenjin 'Sword of the Sun' Honjozo (720mL) melon, pear, banana, subtly sweet	24	72
Shiokawa 'Cowboy Yamahai' Junmai Ginjo (720mL) hickory smoke, beefy, super full bodied, savory, extra-umami, appeals to big red wine drinkers, pairs well	30 I with any steak	90
Tentaka 'Hawk in the Heavens' Tokubetsu Junmai (720mL) dry and crisp, the flavors are dominated by mixed nuts, fresh cut green grass and other earthier flavo		96
Rihaku "Dreamy Clouds" Junmai Nigori (300mL) unfiltered, gentle creamy, floral, cashew, apple		30
Konteki 'Tears of Dawn' Daiginjo (720mL)  lush tropical banana, anise seed, truffle, velvety smooth, soft	33	98
Fukucho 'Moon on the Water' Junmai Ginjo (300mL) floral nose, ripe cantaloupe, anise, pear, yellow apple		32
Hakushika 'Kijuro' Tokubetsu Honjozo (300mL) sake blend, floral nose, spices, cocoa, dried fruit		20
Hakushika 'Tanuki' Junmai mild, saline-sweet, grainy, dry, crisp finish	10	
Hakushika 'Fresh and Light' Junmai Namachozo (300mL) refreshing, cool, mild, light sweet, hints of pear and apple, medium body		18
Fukucho "Seaside" Sparkling Junmai (500mL) crisp notes of lemon-lime and apple aromas with a soft, frothy, finish		76
Kawatsuru 'Olive' Junmai Ginjo (720mL) juicy notes of musk melon, white flowers and green pear with hinters of starfruit and salinity	24	72
Momokawa 'Pearl' <i>Nigori</i> (300mL) unfiltered, rich, creamy, tropical, banana, pineapple, and coconut		18
Wakaze "Classic" Junmai (750mL) french sake, a wine drinker's sake, medium body, floral, lemon cream, served with wine glasses	27	78