

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
Taka "Noble Arrow" <i>Junmai</i> (720mL) <i>romas of green melon rind and kaffir lime leaves. creamy, luxurious mid palate with a spearmint driven herbal finish</i>	33		98
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
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
Tentaka "Hawk in the Heavens" <i>Tokubetsu Junmai</i> (720mL) <i>dry and crisp, the flavors are dominated by mixed nuts, fresh cut green grass and other earthier flavors</i>	32		96
Rihaku, "Wandering Poet" <i>Junmai Ginjo</i> (720mL) <i>notes of banana and ripe honeydew with clean acidity that highlights its light-medium body</i>	32		94
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</i>			76
Kawatsuru "Olive" <i>Junmai Ginjo</i> (720mL) <i>juicy notes of musk melon, white flowers and green pear with hinters of starfruit and salinity</i>	24		72
Momokawa "Pearl" <i>Nigori</i> (300mL) <i>unfiltered, rich, creamy, tropical, banana, pineapple, and coconut</i>			18
Wakaze "Classic" <i>Junmai</i> (750mL) <i>french sake, a wine drinker's sake, medium body, floral, lemon cream, served with wine glasses</i>	27		78