

ensō

SAKE

| | 8oz carafe | btl |
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| 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 |
| Tentakaka "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 | |

*Subject to Availability

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| Fukucho "Seaside" Sparkling Junmai (500mL) <i>crisp notes of lemon-lime and apple aromas with a soft, frothy, finish</i> | | 76 |
| Kawatsuru "Olive" Junmai Ginjo (720mL) <i>juicy notes of musk melon, white flowers and green pear with hints of starfruit and salinity</i> | 24 | 72 |
| Wakaze "Classic" Junmai (750mL) <i>french sake, a wine drinker's sake, medium body, floral, lemon cream, served with wine glasses</i> | 27 | 78 |
| The Void Sake "Messenger" Junmai (750mL) <i>clean, fruity junmai, dry finish</i> | 38 | 70 |
| The Void Sake "Opalescent" Juneau Nigori (750mL) <i>clean, creamy, light and bright flavors</i> | 38 | 70 |
| The Void Sake "Shining One" Creamsicle Nigori (750mL) <i>clean, creamy, light and bright flavors</i> | 38 | 70 |