

Sake

Glass

Kamoizumi Kome Kome “Happy Bride”	10
<i>Seasonal sake, drinks like an aperitif at 9% ABV, refreshing and clean.</i>	
Kamoizumi “Summer Snow”	10
<i>Nigori styl, unfiltered with creamy notes of lemon and earth, medium long finish</i>	
Hoyo Genji “Shining Prince”	12
<i>Tokubetsu Junami, brisk, flavorful, cedar and citrus notes.</i>	

Cups

Miyozakura Panda Cup (200ml)	10
<i>Junmai, rice-forward profile for a very drinkable sake and a souvenir cup!</i>	
Kikusui Funaguchi Honjozo (200ml)	12
<i>Nama Genshu, 19% ABV, crisp, delicious, great viscosity and a session drinking sake.</i>	

Bottle

Dewazakura Tobiroku “Festival of Stars” (300ml)	21
<i>Nigori sparkling sake with a rice laden palate and crisp, dry finish.</i>	
Hakkaisan Junmai Ginjo (300ml)	28
<i>Niigata style so clean, bright, flavorful; extremely popular in Japan.</i>	
SOTO Junmai Daiginjo (300ml)	44
<i>Crisp, clean and rich sake with subtle notes of stone fruit and balance acidity.</i>	
Kobe Fukuju Junmai Ginjo	65
<i>A well balanced medium bodied sake ,velvety and semi- fruity on the palate</i>	
Kamoizumi Red Maple	67
<i>2-year aged Nama Genshu; unpasteurized, rounded and a bit floral.</i>	
Masumi Arabashiri	85
<i>Amazing seasonal junmai ginjo sake! A perennial favorite—rich and round with clean finish.</i>	
Koshi No Kanbai Muku	88
<i>Junmai Ginjo of unparalleled quality; crisp, clean and bright in the true Niigata style.</i>	
Azumaichi Junmai Daiginjo	138
<i>Incredibly versatile sake with light and heavy dishes, notes of passionfruit and great acidity</i>	