



JAPANESE SAKE

110 ICHIKO MUGI

A genuine shochu that further refines the taste of iichiko. Outstanding aroma combined with excellent body

110 KIKU-MASAMUNE JUNMAI DAI GINJYO

A junmai daiginjyo sake that has a persistent body with a complex flavor & pure, uplifting aroma. Food pairing: Edamame, squid pasta & seafood platter.

220 LICHIKO KOGANENO IMO (Sweet Potato)

Authentic shochu distilled from sweet potato has a soft and earthy flavor with a faint aroma that pairs wonderfully with any meal

150 HYAKUNEN UMESHU

Plum wine is made with distilled liquor and soaked with plum. Made by stepping green plums into liquor

150 OKUNOMATSU HONJYOZO MAME TARU

Smooth sake with woody aroma that complements well with appetizer or light flavored dishes

110 SAKE JUMMAI JOPPARI

Sweet, vinous rice-heavy aroma with some floral notes. Very nice sweet rice-dominant flavors. Some floral and citrus hints. Soft, Sweet, slightly syrupy mouthfeel with a smooth sticky finish. Super smooth, no trace of alcohol whatsoever

120 SAKE TAKASHIMIZU WACHO

Milling down the highest grade sake rice "Yamada-Nishiki" to 35% & brew it under the really severe cold environment in Akita. This severe coldness gives sake an elegant Ginjo fragrant & creamy taste.

150 SAKE TOSATSURU HONJO KARAKUCHI

A sweet-smelling flavor & slight viscosity. Distinguishing aroma spreads in the mouth. I knew, but again I cannot describe the complexity of aroma & flavor. It is full-bodied. Four essences of palates - sweet, hot, sour & bitter - are well combined to create a depth of flavor.

200 SAKE IPPOGI GINKOUBAI JAPANESE

Rich, Smooth, well-balanced, yet sweet with a quick tart taste that smartly cleans your palate for the next bite of food. Whip cream, and silk if it had a taste. Not like your average plum sakes