



## Sake

**Flight:** Enjoy the offerings of the Murai Family as you taste through three different styles of Sake: Junmai Daiginjo, 'Tanrei' Junmai and Nigori  
KYD | USD  
45 | 56.25

**Junmai Daiginjo:** The top tier in the Sake world. The rice is polished down to about half its size, removing a large portion of the outer layer. This gives the sake a light, floral and fruity character. Pairs perfectly with our fresh sashimi choices.

|                            |         |                           |                            |                          |
|----------------------------|---------|---------------------------|----------------------------|--------------------------|
| Hiro 'Gold'                | Niigata | <b>720ml</b><br>240   300 | <b>8oz</b><br>80   100     | <b>4oz</b><br>44   55    |
| Gekkeikan 'Horin'          | Kyoto   | <b>720ml</b><br>112   140 | <b>300ml</b><br>47   58.75 | <b>4oz</b><br>19   23.75 |
| Hakutsuru 'Soaring Clouds' | Kyoto   | <b>720ml</b><br>112   140 | <b>300ml</b><br>38   47.50 | <b>4oz</b><br>19   23.75 |

**Daiginjo:** The pinnacle of the Brewer's art, this style of sake is made with highly polished rice and a small portion of distilled alcohol. Aromas are generally light, complex and quite fragrant.

|                                |           |                             |                          |                          |
|--------------------------------|-----------|-----------------------------|--------------------------|--------------------------|
| Murai Family                   | Aomori    | <b>720 ml</b><br>180   225  | <b>8oz</b><br>60   75    | <b>4oz</b><br>30   37.50 |
| Joto 'The one with the Clocks' | Hiroshima | <b>1800 ml</b><br>240   300 | <b>300 ml</b><br>52   65 | <b>4oz</b><br>21   26.25 |

**Junmai Ginjo:** The baby brother of Junmai Daiginjo, these sakes have a bit more of an earthy side and can be light, fruity and refreshing.

|                                   |           |                               |                          |                          |
|-----------------------------------|-----------|-------------------------------|--------------------------|--------------------------|
| TY-KU 'Black'                     | Nara      | <b>720 ml</b><br>110   137.50 | <b>8oz</b><br>38   48.50 | <b>4oz</b><br>20   25    |
| Kanbara 'Bride of the Fox'        | Niigata   | 120   150                     | 45   56.25               | 24   30                  |
| Eiko Fuji 'Glorious Mt Fuji'      | Yamagata  | 160   200                     | 56   70                  | 28   35                  |
| Yuki No Bosha 'Cabin in the Snow' | Akita     | <b>720 ml</b><br>120   150    | <b>300 ml</b><br>52   65 | <b>4oz</b><br>21   26.25 |
| Hiro 'Blue'                       | Niigata   |                               | 60   75                  | 28   35                  |
| Maboroshi 'Mystery'               | Hiroshima | 125   156.25                  | 62   77.50               | 28   35                  |

**Junmai/Honjozo:** With a full, solid flavor profile and reasonable levels of acidity balanced with umami, these styles of sake are a food lover’s friend.

|                                   |           | <b>720 ml</b> | <b>8oz</b>    | <b>4oz</b> |
|-----------------------------------|-----------|---------------|---------------|------------|
| Kasumi Tsuru ‘Kimoto Extra Dry’   | Hyogo     | 95   118.75   | 32   40       | 16   20    |
| TY-KU – Cucumber Infusion         | Nara      | 88   110      | 30   37.50    | 16   20    |
| Murai Family ‘Tanrei’             | Aomori    | 88   110      | 30   37.50    | 16   20    |
|                                   |           | <b>720 ml</b> | <b>300 ml</b> | <b>4oz</b> |
| Shichi Hon Yari ‘Seven Spearsman’ | Shiga     | 95   118.75   | 60   75       | 28   35    |
| Seikyo Takehara ‘Mirror of Truth’ | Hiroshima | 95   118.75   | 60   75       | 28   35    |
| Hiro ‘Red’                        | Niigata   |               | 55   68.75    | 24   30    |

**Honjozo:** This style is a “special designation” sake that is fortified with a small amount of distilled alcohol. Generally speaking, Honjozo sake is lighter and drier than its Junmai counterpart, but still equally friendly with food.

|                                  |          | <b>1800 ml</b> | <b>8oz</b> | <b>4oz</b> |
|----------------------------------|----------|----------------|------------|------------|
| Eiko Fuji ‘Ban Ryu, 10,000 Ways’ | Yamagata | 160   200      | 22   27.50 | 11   13.75 |

**Nigori:** Cloudy Sake made by a rougher filtration process where particles of rice are allowed to remain in the bottle, enhancing the savory flavor.

|                        |         | <b>720 ml</b> | <b>8oz</b>    | <b>4oz</b> |
|------------------------|---------|---------------|---------------|------------|
| TY-KU Coconut Infusion | Nara    | 88   110      | 30   37.50    | 16   20    |
| Rihaku ‘Dreamy Clouds’ | Shimane | 100   125     | 34   42.50    | 17   21.25 |
|                        |         |               | <b>300 ml</b> | <b>4oz</b> |
| Gekkeikan              | Kyoto   |               | 28   35       | 11   13.75 |

**Sparkling Sake:** This sake is bottle fermented just like champagne. It is lively and balanced with a fruity taste that pairs well with seafood.

|                           |         | <b>300 ml</b> |
|---------------------------|---------|---------------|
| Hou Hou Shu ‘Blue Clouds’ | Okayama | 52   65       |
| Hou Hou Shu ‘Rosé Clouds’ | Okayama | 52   65       |

**Warm Sake:** This particular sake opens up just a little bit more when it is gently heated, bringing out the flavors and aromas.

|                       |             | <b>720 ml</b> | <b>8oz</b> | <b>4oz</b> |
|-----------------------|-------------|---------------|------------|------------|
| Gekkeikan Traditional | Oregon, USA | 45   56.25    | 16   20    | 8   10     |

### Japanese Whiskey Selections

|                             | <b>1.5oz</b> |
|-----------------------------|--------------|
| Mars Iwai – Tradition Blend | 15   18.75   |
| Mars Maltage ‘Cosmo’        | 28   35      |
| Mars Komagatake             | 40   50      |
| Kamiki                      | 23   28.75   |
| The Chita ‘Suntory’         | 28   35      |

### Japanese Beer Selection

|                          |           |
|--------------------------|-----------|
| Asahi ‘Super Dry’ 330 ml | 9   11.25 |
|--------------------------|-----------|