

PREMIUM JAPANESE SAKE

light & crisp

soft & mellow

earthy & savory

SAKE PROFILE

SUGGESTED FOOD PAIRINGS



TOZAI
Living Jewel
junmai
300ml | 720ml

rice: Koshihikari | prefecture: Kyoto
Light, soft sake with notes of banana and citrus.

West coast oysters, crab salad with vinegar based dressing, spiced shrimp with mango.



TAKATENJIN
Sword of the Sun
Tokubetsu Honjozo
300ml | 720ml

rice: Yamada Nishiki & Haenuki
prefecture: Shizuoka
Crisp, refreshing, green melon rind, cucumber, white pepper.

Shellfish ceviche with citrus and avocado, whitefish salad on toast points, marinated beets with citrus.



TENSEI
Endless Summer
tokubetsu honjozo
720ml

rice: Gohyakumangoku
prefecture: Kanagawa
Bright and fresh sake with a salted melon finish.

Whitefish ceviche with pineapple, pomegranate guacamole, citrus and beet salad.



FUKUCHO
Forgotten Fortune
junmai
300ml | 720ml

rice: Hattanso | prefecture: Hiroshima
Mineral-driven with citrus notes and a tart earthiness.

Leek vinaigrette, fava beans, whole steamed fish with ginger and scallions.



TAKA
Noble Arrow
Tokubetsu Junmai
720ml

rice: Yamada Nishiki & Hattan Nishiki
prefecture: Yamaguchi
Melon rind, creamy texture, spearmint notes on the finish.

Butter poached halibut, dover sole, shrimp in garlic oil.



KONTEKI
Pearls of Simplicity
junmai daiginjo
300ml | 720ml

rice: Yamada Nishiki | prefecture: Kyoto
Asian pear blossom, delicate minerality on the finish.

Linguine with clams, camembert cheese, creamed corn.



TOZAI
Night Swim
futsu
180ml

prefecture: Kyoto
Refreshing notes of banana, baked pear & caramelized pineapple.

Pair with pork or chicken kabobs, sweet & sour slaw or grilled peaches.



TOZAI
Typhoon
Futsu
720ml | 1.8L

prefecture: Kyoto
Banana nut bread, steamed rice aromas, medium dry finish.

Fried chicken, egg rolls, spicy mixed nuts.



CHIYONOSONO
Shared Promise
junmai
300ml | 720ml

rice: Gohyakumangoku
prefecture: Kumamoto
Softly rustic, sweet potato, orange blossom, rice texture on finish.

Braised red cabbage with apples & raisins, butternut squash ravioli, Swedish meatballs.



TENTAKA
Organaka
Organic Junmai
300ml | 720ml

rice: Organic Gohyakumangoku
prefecture: Tochigi
Grassy, steamed rice aromas, expansive finish.

Goat cheese, cucumber gazpacho, waldorf salad.



AMA NO TO
Heaven's Door
tokubetsu junmai
300ml | 720ml

rice: Ginnosei | prefecture: Akita
Floral, marzipan, salinity.

Cold soba in sesame sauce, maple glazed carrots, capesante sauce.



YAMADA SHOTEN
Everlasting Roots
tokubetsu junmai
900ml

rice: Hida Homare | prefecture: Gifu
Cocoa, clove, orange blossom, tart and slightly lactic finish.

Miso glazed salmon, pork belly buns, charred octopus.



RIHAKU
Dance of Discovery
junmai
300ml | 720ml

rice: Kan No Mai | prefecture: Shimane
Light and crisp sake with smoke and salinity.

Charred octopus, roasted branzino, escabeche.



YUHO
Eternal Embers
junmai
720ml | 1.8L

rice: Notohikari | prefecture: Ishikawa
High acid, full bodied style with raisin and pear.

Pork rillettes, chicken liver pate, prosciutto and figs.



		SAKE PROFILE	SUGGESTED FOOD PAIRINGS
	CHIYONOSONO Sacred Power junmai ginjo 300ml 720ml	rice: Shinriki prefecture: Kumamoto Seaweed, white flower, creamy, richly layered.	Kombu cured fluke, chicken roasted with fennel and olives, pasta with garlic, olive oil, preserved lemons.
	TENTAKA Hawk in the Heavens tokubetsu junmai 300ml 720ml 1.8L	rice: Gohyakumangoku prefecture: Tochigi High acid, full bodied style with mushroom, cocoa and walnut.	Braised brisket, mushroom risotto, asparagus with brown butter and hazelnuts.
	KANBARA Bride of the Fox junmai ginjo 300ml 720ml 1.8L	rice: Gohyakumangoku prefecture: Niigata Full bodied, savory and fruity with dashi, persimmon, quince.	Bacon wrapped dates, BBQ pulled pork, seared foie gras with a sweeter sauce reduction.
	MANA 1751 True Vision yamahai tokubetsu junmai muroka genshu 720ml	rice: Gohyakumangoku prefecture: Fukui Aromatic yamahai with notes of tart yogurt, mushroom, honey & banana.	Pork adobo, spicy and creamy rock shrimp or cumin spiced lamb chops.
	SHIOKAWA Cowboy Yamahai yamahai junmai ginjo genshu 720ml	rice: Niigata Shuzo Kotekimai prefecture: Niigata Aromas of cocoa and smoke with a rich & smooth finish.	Hearty meat dishes, stir fried beef, chicken mole or beef stew.
	YUHO Rhythm of the Centuries 4 yr. aged kimoto junmai 720ml	rice: Notohikari prefecture: Ishikawa Wild mushroom notes with elegant aromas of tangerine, banana, camomile.	Grilled pork chops, manchego cheese, tacos al pastor.
	MANTENSEI Star-Filled Sky 3 yr. aged junmai ginjo 300ml 720ml	rice: Yamada Nishiki & Tamakasae prefecture: Tottori Meat broth, smoky honey, mineral-rich finish.	Steak tartare, kimchi stew, tacos al pastor.
	BUSHIDO Way of the Warrior ginjo genshu 180ml	rice: Gohyakumangoku & Gin-Ohmi prefecture: Kyoto Passionfruit, raspberry, spiced finish.	Banh mi, spicy asian noodle salad, tempura sushi rolls.
	TOZAI Well of Wisdom ginjo 300ml 720ml	rice: Gohyakumangoku & Gin-Ohmi prefecture: Kyoto Watermelon, white pepper and a bright finish.	Watermelon and feta salad, tuna poke, crab and mango salad.
	KAWATSURU Crane of Paradise junmai 720ml	rice: Yamada Nishiki prefecture: Kagawa Grapefruit, grassy, fresh and lifted finish.	Pizza with prosciutto/speck, smoked salmon and cream cheese.
	TOKO Sun Rise junmai ginjo 720ml	rice: Dewasansan prefecture: Yamagata Grassy & floral with green apple and melon.	Teriyaki salmon, sauteed snow pea shoots or maple glazed ham.
	FUKUCHO Moon on the Water junmai ginjo 300ml 720ml	rice: Yamada Nishiki & Hattā Nishiki prefecture: Hiroshima Intense pineapple, fennel, violet, richly textured.	Dark chocolate with sea salt, pan seared scallops with lots of butter, broiled oysters with cream and breadcrumbs.
	RIHAKU Wandering Poet junmai ginjo 300ml 720ml 1.8L	rice: Yamada Nishiki prefecture: Shimane Green banana, lemongrass, and aloe vera.	Roasted brussels sprouts, broccoli rabe, sautéed kale.
	TENSEI Song of the Sea junmai ginjo 300ml 720ml	rice: Yamada Nishiki & Gohyakumangoku prefecture: Kanagawa Salt water taffy, fortune cookie, sea salt finish.	Sea urchin crostini, Cuban sandwich, briny olives and feta.

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	KONTEKI Tears of Dawn <i>daiginjo</i> 300ml 720ml 1.8L	<i>rice: Yamada Nishiki prefecture: Kyoto</i> Banana custard, anise, silky texture.	Cauliflower au gratin, la tur cheese, artichokes with melted butter.
	TAKATENJIN Soul of the Sensei <i>junmai daiginjo</i> 300ml 720ml	<i>rice: Yamada Nishiki prefecture: Shizuoka</i> Vibrant, juicy muscat grape, green apple, honeydew melon, dry finish.	Papaya salad, lemongrass grilled shrimp, coconut milk curry.
	GINGA SHIZUKU Divine Droplets <i>junmai daiginjo</i> 720ml	<i>rice: Dewasansan prefecture: Yamagata</i> Pineapple, white peach, green apple, lily and hints of white pepper.	Smoked salmon & cream cheese blinis, olive tapenade or tomato salad.
	TOKO Ultraluxe <i>junmai daiginjo</i> 720ml	<i>rice: Yamada Nishiki prefecture: Yamagata</i> Wild strawberry, grapefruit and lychee with a seamless finish.	West coast oysters, caviar or cheesecake.
	TENTAKA Silent Stream <i>junmai daiginjo</i> 720ml	<i>rice: Yamada Nishiki prefecture: Tochigi</i> Lychee, melon, blossom, seamless texture with structured acidity.	Crudo with high quality olive oil and salt, caviar, butter poached lobster.

	DAIMON Road to Osaka <i>tokubetsu junmai nigori</i> 720ml	<i>rice: Gohyakumangoku prefecture: Osaka</i> Creamy & mild with notes of banana, citrus and floral.	Great with fried foods like coconut shrimp, crab cakes or Pad Thai.
	RIHAKU Dreamy Clouds <i>tokubetsu junmai nigori</i> 300ml 720ml 1.8L	<i>rice: Gohyakumangoku prefecture: Shimane</i> Nutty, dark plum, tangy and citrus tinged finish.	Fried calamari with sweet chili sauce, bluefish pate, beet & goat cheese salad.
	TOZAI Snow Maiden <i>nigori</i> 300ml 720ml	<i>rice: Gohyakumangoku & Gin-Ohmi prefecture: Kyoto</i> Honeydew melon, raw pumpkin, radish, bright finish.	Korean style chicken wings, thai red curry or goat cheese cheesecake.

	BROOKLYN KURA Blue Door <i>junmai genshu namazake</i> 750ml	<i>rice: Yamada Nishiki prefecture: Brooklyn, NY</i> Full bodied, earthy & dry umami. Notes of banana & ripe melon.	Delicious with cured meats or smoky cheeses.
	BROOKLYN KURA #14 <i>junmai ginjo genshu namazake</i> 750ml	<i>rice: Yamada Nishiki prefecture: Brooklyn, NY</i> White flower, ripe apple & tropical fruit notes.	Fresh seafood or your favorite grilled cheese recipe.
	FUKUCHO Seaside Sparkling <i>junmai</i> 500ml	<i>rice: Nakase Shinsenbon prefecture: Hiroshima</i> Crisp notes of lemon-lime & apple with a soft, frothy finish.	Great paired with seafood. Try with West Coast oysters, spicy shellfish or fruit-based desserts.
	KANBARA Ancient Treasure <i>yamahai junmai genshu koshu</i> 720ml	<i>rice: Yamada Nishiki & Koshi Tanrei prefecture: Niigata</i> Pronounced umami, olive oil, sea salt and toasted sesame.	Caramelized onions, figs with goat cheese or seared foie gras.
	TOZAI Blossom of Peace <i>plum</i> 720ml	<i>rice: prefecture: Kyoto</i> Cherry, apricot, almond, tart and racy finish.	Stilton cheese, panna cotta or chocolate cake.