








PREMIUM JAPANESE SAKE

| | | SAKE PROFILE | SUGGESTED FOOD PAIRINGS |
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|  | TOZAI Living Jewel junmai 300ml 720ml | <i>rice: Koshihikari prefecture: Kyoto</i> 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 | <i>rice: Yamada Nishiki & Haenuki prefecture: Shizuoka</i> Crisp, refreshing, green melon rind, cucumber, white pepper. | Shellfish ceviche with citrus and avocado, whitefish salad on toast points, marinated beets with citrus. |
|  | TOZAI Typhoon Futsu 720ml 1.8L | <i>prefecture: Kyoto</i> Banana nut bread, steamed rice aromas, medium dry finish. | Fried chicken, egg rolls, spicy mixed nuts. |
|  | TENSEI Endless Summer tokubetsu honjozo 720ml | <i>rice: Gohyakumangoku prefecture: Kanagawa</i> Bright and fresh sake with a salted melon finish. | Whitefish ceviche with pineapple, pomegranate guacamole, citrus and beet salad. |
|  | TENTAKA Organaka Organic Junmai 300ml 720ml | <i>rice: Organic Gohyakumangoku prefecture: Tochigi</i> Grassy, steamed rice aromas, expansive finish. | Goat cheese, cucumber gazpacho, waldorf salad. |
|  | FUKUCHO Forgotten Fortune junmai 300ml 720ml | <i>rice: Hattanso prefecture: Hiroshima</i> Mineral-driven with citrus notes and a tart earthiness. | Leek vinaigrette, fava beans, whole steamed fish with ginger and scallions. |
|  | TOZAI Well of Wisdom ginjo 300ml 720ml | <i>rice: Gohyakumangoku & Gin-Ohmi prefecture: Kyoto</i> Watermelon, white pepper and a bright finish. | Watermelon and feta salad, tuna poke, crab and mango salad. |
|  | BUSHIDO Way of the Warrior ginjo genshu 180ml | <i>rice: Gohyakumangoku & Gin-Ohmi prefecture: Kyoto</i> Passionfruit, raspberry, spiced finish. | Banh mi, spicy asian noodle salad, tempura sushi rolls. |
|  | KAWATSURU Crane of Paradise junmai 720ml | <i>rice: Yamada Nishiki prefecture: Kagawa</i> Grapefruit, grassy, fresh and lifted finish. | Pizza with prosciutto/speck, smoked salmon and cream cheese. |
|  | AMA NO TO Heaven's Door tokubetsu junmai 300ml 720ml | <i>rice: Ginnosei prefecture: Akita</i> Floral, marzipan, salinity. | Cold soba in sesame sauce, maple glazed carrots, capesante sauce. |
|  | RIHAKU Dance of Discovery junmai 300ml 720ml | <i>rice: Kan No Mai prefecture: Shimane</i> Light and crisp sake with smoke and salinity. | Charred octopus, roasted branzino, escabeche. |
|  | CHIYONOSONO Shared Promise junmai 300ml 720ml | <i>rice: Gohyakumangoku prefecture: Kumamoto</i> Softly rustic, sweet potato, orange blossom, rice texture on finish. | Braised red cabbage with apples & raisins, butternut squash ravioli, Swedish meatballs. |
|  | TAKA Noble Arrow Tokubetsu Junmai 720ml | <i>rice: Yamada Nishiki & Hattan Nishiki prefecture: Yamaguchi</i> Melon rind, creamy texture, spear-mint notes on the finish. | Butter poached halibut, dover sole, shrimp in garlic oil. |
|  | YUHO Eternal Embers junmai 720ml 1.8L | <i>rice: Notohikari prefecture: Ishikawa</i> High acid, full bodied style with raisin and pear. | Pork rillettes, chicken liver pate, prosciutto and figs. |



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|  | YAMADA SHOTEN Everlasting Roots tokubetsu junmai 900ml | <i>rice: Hida Homare prefecture: Gifu</i> Cocoa, clove, orange blossom, tart and slightly lactic finish. | Miso glazed salmon, pork belly buns, charred octopus. |
|  | TENTAKA Hawk in the Heavens tokubetsu junmai 300ml 720ml 1.8L | <i>rice: Gohyakumangoku prefecture: Tochigi</i> High acid, full bodied style with mushroom, cocoa and walnut. | Braised brisket, mushroom risotto, asparagus with brown butter and hazelnuts. |
|  | MANA 1751 True Vision yamahai tokubetsu junmai muroka genshu 720ml | <i>rice: Gohyakumangoku prefecture: Fukui</i> 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 | <i>rice: Niigata Shuzo Koteikimai prefecture: Niigata</i> Aromas of cocoa and smoke with a rich & smooth finish. | Hearty meat dishes, stir fried beef, chicken mole or beef stew. |
|  | TOKO Sun Rise junmai ginjo 720ml | <i>rice: Dewasansan prefecture: Yamagata</i> Grassy & floral with green apple and melon. | Teriyaki salmon, sauteed snow pea shoots or maple glazed ham. |
|  | RIHAKU Wandering Poet junmai ginjo 300ml 720ml 1.8L | <i>rice: Yamada Nishiki prefecture: Shimane</i> Green banana, lemongrass, and aloe vera. | Roasted brussels sprouts, broccoli rabe, sautéed kale. |
|  | FUKUCHO Moon on the Water junmai ginjo 300ml 720ml | <i>rice: Yamada Nishiki & Hata Nishiki prefecture: Hiroshima</i> Intense pineapple, fennel, violet, richly textured. | Dark chocolate with sea salt, pan seared scallops with lots of butter, broiled oysters with cream and breadcrumbs. |
|  | CHIYONOSONO Sacred Power junmai ginjo 300ml 720ml | <i>rice: Shinriki prefecture: Kumamoto</i> Seaweed, white flower, creamy, richly layered. | Kombu cured fluke, chicken roasted with fennel and olives, pasta with garlic, olive oil, preserved lemons. |
|  | TENSEI Song of the Sea junmai ginjo 300ml 720ml | <i>rice: Yamada Nishiki & Gohyakumangoku prefecture: Kanagawa</i> Salt water taffy, fortune cookie, sea salt finish. | Sea urchin crostini, Cuban sandwich, briny olives and feta. |
|  | KANBARA Bride of the Fox junmai ginjo 300ml 720ml 1.8L | <i>rice: Gohyakumangoku prefecture: Niigata</i> Full bodied, savory and fruity with dashi, persimmon, quince. | Bacon wrapped dates, BBQ pulled pork, seared foie gras with a sweeter sauce reduction. |
|  | KONTEKI Tears of Dawn daiginjo 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 junmai daiginjo 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. |
|  | TENTAKA Silent Stream junmai daiginjo 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. |
|  | TOKO Ultraluxe junmai daiginjo 720ml | <i>rice: Yamada Nishiki prefecture: Yamagata</i> Wild strawberry, grapefruit and lychee with a seamless finish. | West coast oysters, caviar or cheesecake. |



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|  | 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. |
|  | YUHO Rhythm of the Centuries <i>4 yr. aged kimoto junmai</i> 720ml | <i>rice: Notohikari prefecture: Ishikawa</i> Wild mushroom notes with elegant aromas of tangerine, banana, camomile. | Grilled pork chops, manchego cheese, tacos al pastor. |
|  | MANTENSEI Star-Filled Sky <i>3 yr. aged junmai ginjo</i> 300ml 720ml | <i>rice: Yamada Nishiki & Tamakasae</i> <i>prefecture: Tottori</i> Meat broth, smoky honey, mineral-rich finish. | Steak tartare, kimchi stew, tacos al pastor. |
|  | RIHAKU Dreamy Clouds <i>tokubetsu junmai nigori</i> 300ml 720ml 1.8L | <i>rice: Gohyakumangoku</i> <i>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</i> <i>prefecture: Kyoto</i> Honeydew melon, raw pumpkin, radish, bright finish. | Korean style chicken wings, thai red curry or goat cheese cheesecake. |
|  | TOZAI Blossom of Peace <i>plum</i> 720ml | <i>prefecture: Kyoto</i> Cherry, apricot, almond, tart and racy finish. | Stilton cheese, panna cotta or chocolate cake. |
|  | KANBARA Ancient Treasure <i>yamahai junmai genshu koshu</i> 720ml | <i>rice: Yamada Nishiki & Koshi Tanrei</i> <i>prefecture: Niigata</i> Pronounced umami, olive oil, sea salt and toasted sesame. | Caramelized onions, figs with goat cheese or seared foie gras. |

