

PREMIUM JAPANESE SAKE - CANS & 300ML

PERFECT FOR TO-GO ORDERS & DELIVERY

		SAKE OVERVIEW	FOOD PAIRINGS	PRICING
	TOZAI Night Swim <i>futsu</i> 180ml can	<i>prefecture: Kyoto</i> Tropical stone fruit aromas, medium body & clean finish.	• pork dumplings • seafood salad • roasted veggies	\$120 30/180ML
	BUSHIDO Way of the Warrior <i>ginjo genshu</i> 180ml can	<i>rice: Gohyakumangoku & Gin-Ohmi</i> <i>prefecture: Kyoto</i> Passionfruit, raspberry, spiced finish.	• bahn mi • spicy noodles • tempura rolls	\$135 30/180ML
	AMA NO TO Heaven's Door <i>tokubetsu junmai</i> 300ml	<i>rice: Ginnosei prefecture: Akita</i> Floral, marzipan, salinity. Certified organic rice, sustainable brewing & Kosher	• soba noodles • glazed carrots • capesante sauce	\$152 12/300ML
	CHIYONOSONO Sacred Power <i>junmai ginjo</i> 300ml	<i>rice: Shinriki prefecture: Kumamoto</i> Seaweed, white flower, creamy, richly layered.	• roasted chicken • garlic pasta • calamari	\$186 12/300ML
	CHIYONOSONO Shared Promise <i>junmai</i> 300ml	<i>rice: Gohyakumangoku</i> <i>prefecture: Kumamoto</i> Softly rustic, sweet potato, orange blossom, rice texture on finish.	• creamy pasta • butternut squash • Swedish meatballs	\$120 12/300ML
	FUKUCHO Moon on the Water <i>junmai ginjo</i> 300ml	<i>rice: Yamada Nishiki & Hatta Nishiki</i> <i>prefecture: Hiroshima</i> Intense pineapple, fennel, violet, richly textured.	• dark chocolate • seared scallops • shellfish	\$168 12/300ML
	KANBARA Bride of the Fox <i>junmai daiginjo</i> 300ml	<i>rice: Gohyakumangoku prefecture: Niigata</i> Full bodied, savory and fruity with dashi, persimmon, quince.	• pulled pork • black cod • pork loin	\$152 12/300ML
	KONTEKI Pearls of Simplicity <i>junmai daiginjo</i> 300ml	<i>rice: Yamada Nishiki prefecture: Kyoto</i> Asian pear blossom, delicate minerality on the finish.	• clam linguini • creamed corn • camembert cheese	\$168 12/300ML
	KONTEKI Tears of Dawn <i>daiginjo</i> 300ml	<i>rice: Yamada Nishiki prefecture: Kyoto</i> Banana custard, anise, silky texture.	• artichokes • la tur cheese • pork ribs	\$168 12/300ML

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	MANTENSEI Star-Filled Sky 3 yr. aged junmai ginjo 300ml	<i>rice: Yamada Nishiki & Tamakasae</i> <i>prefecture: Tottori</i> Meat broth, smoky honey, mineral-rich finish.	• pastor tacos • pork stir fry • spinach salad \$152 12/300ML
	RIHAKU Dance of Discovery junmai 300ml	<i>rice: Kan No Mai prefecture: Shimane</i> Light and crisp sake with smoke and salinity.	• octopus • roasted branzino • escabeche \$112 12/300ML
	RIHAKU Dreamy Clouds tokubetsu junmai nigori 300ml	<i>rice: Gohyakumangoku</i> <i>prefecture: Shimane</i> Nutty, dark plum, tangy and citrus tinged finish.	• goat cheese salad • fried calamari • Pad Thai \$136 12/300ML
	RIHAKU Wandering Poet junmai ginjo 300ml	<i>rice: Yamada Nishiki prefecture: Shimane</i> Green banana, lemongrass, and aloe vera.	• brussels sprouts • broccoli rabe • sautéed kale \$144 12/300ML
	TAKATENJIN Soul of the Sensei Junmai Daiginjo 300ml	<i>rice: Yamada Nishiki prefecture: Shizuoka</i> Vibrant, juicy muscat grape, green apple, honeydew melon, dry finish.	• papaya salad • lemongrass shrimp • coconut milk curry \$200 12/300ML
	TAKATENJIN Sword of the Sun Tokubetsu Honjozo 300ml	<i>rice: Yamada Nishiki & Haenuki</i> <i>prefecture: Shizuoka</i> Crisp, refreshing, green melon rind, cucumber, white pepper.	• ceviche • marinated beets • spicy shrimp \$136 12/300ML
	TENTAKA Hawk in the Heavens tokubetsu junmai 300ml	<i>rice: Gohyakumangoku prefecture: Tochigi</i> High acid, full bodied style with mushroom, cocoa and walnut.	• brisket • mushroom risotto • lamb \$152 12/300ML
	TOZAI Living Jewel junmai 300ml	<i>rice: Koshihikari prefecture: Kyoto</i> Light, soft sake with notes of banana and citrus.	• crab salad • spiced shrimp • herbed salmon \$84 12/300ML
	TOZAI Snow Maiden nigori 300ml	<i>rice: Gohyakumangoku & Gin-Ohmi</i> <i>prefecture: Kyoto</i> Honeydew melon, raw pumpkin, radish, bright finish.	• red Thai curry • chicken wings • crab cakes \$88 12/300ML
	TOZAI Well of Wisdom ginjo 300ml	<i>rice: Gohyakumangoku & Gin-Ohmi</i> <i>prefecture: Kyoto</i> Watermelon, white pepper and a bright finish.	• tuna poke • bbq chicken • shrimp skewers \$120 12/300ML

