

Sake Selection

3 ounce pour

Namazake

Namazake is sake that has not been pasteurized. Traditionally released in the spring and early summer, these sakes have a fresher, livelier flavor than their counterparts. Produced in small batches, namazakes or “nama’s”, are eagerly awaited for by sake aficionados. As a special treat of the season, we offer multiple namazakes for your enjoyment.

Wataribune, “Shiboritate”

Junmai Namazake Genshu Ibaragi Prefecture, Japan
Well rounded, great mouth feel, and layered complexity. Bountiful notes of banana leaf, cantaloupe, baker’s yeast, walnut skin and horseradish.
15 glass 100 bottle

Eiko Fuji “Glorious Mt. Fuji”

Namazake Junmai Ginjō Yamagata Prefecture, Japan
Rich, viscous and complex style. Notes of apple blossom, bold melon fruit and daikon spiciness on the finish.
15 glass 100 bottle

Miyasaka Yamahai 50 “Last Ride Home”

Namazake Junmai Ginjō Nagano Prefecture, Japan
Full earthy nose with a meaty, pork barbecue essence. A robust and full style leading to a crisp finish. Notes of asian pear, cucumber, fresh fennel on the palate.
9.50 glass 66 bottle

Narutotai

Gingo Namazake Genshu Tokushima Prefecture, Japan
Aromas of clear spirits and puffed rice. Full on the palate, spicy, warm with alcohol, under ripe white peach and nectarine with a very dry finish.
10 glass 75 bottle

Sake Selection Continued...

3 ounce pour

Junmai

Mineno Hakubai

Niigata Prefecture, Japan

Fuller and richer but still light over all
with a dry finish.

7 glass

57 bottle

Masumi Okuden Kantsukuri "Mirror of Truth"

Nagano Prefecture, Japan

Dry earthy and rich style with notes of steamed rice and hay field. Spicy on the
palate, yeasty and well balanced.

6.75 glass

51 bottle

Junmai Gingo

Kikusui

Niigata Prefecture, Japan

Elegant sake with the fragrance of rice, medium dry.

6.50 glass

47 bottle

Taisetsu

Hokkaido Prefecture, Japan

Slow aged in "Igloos", super fragrant.

6 glass

50 bottle

Sake Selection Continued...

3 ounce pour

Junmai Gingo (continued)

Urakasumi Zen

Miyagi Prefecture, Japan

Sublime gentle sake with soft fruit tones,
from a saké manufacturer established in 1724.

14 glass

115 bottle

Chikurin, "Karoyaka"

Okayama Prefecture, Japan

Light and floral with subtle notes of cherry.

9 glass

72 bottle

Yamahai-Ginjo

Kasumi Tsuru, "Yamahai"

Hyogo Prefecture, Japan

Rich and fairly intense with mescal, earth, and smoke aromas. Incredibly balanced.

13 glass

89 bottle

Sake Selection Continued...

3 ounce pour

Junmai Dai-Gingo

Wakatake, "Oni Koroshi"

Shizuoka Prefecture, Japan

Flavorful style, round and alluring with elegant fruit.

10.50 glass

84 bottle

Tsukasabotan, "Kubitsuri"

Kochi Prefecture, Japan

Unblended sake Pressed by it's Own Weight

Exquisite balance with clean aroma of citrus, peach, pear and a long finish.

15 glass

121 bottle

Asahi Shuzo, "Senshin"

Nigata Prefecture, Japan

Made with rare Takanenishiki rice. Ripe cantaloupe, honey, citrus, and pepper.

18 glass

148 bottle

Nigori

Hitori Musume Junmai

Ibaraki Prefecture, Japan

Bright, mouthwatering acidity leads into a soft texture from the unfiltered rice particles.

6 glass

50 bottle