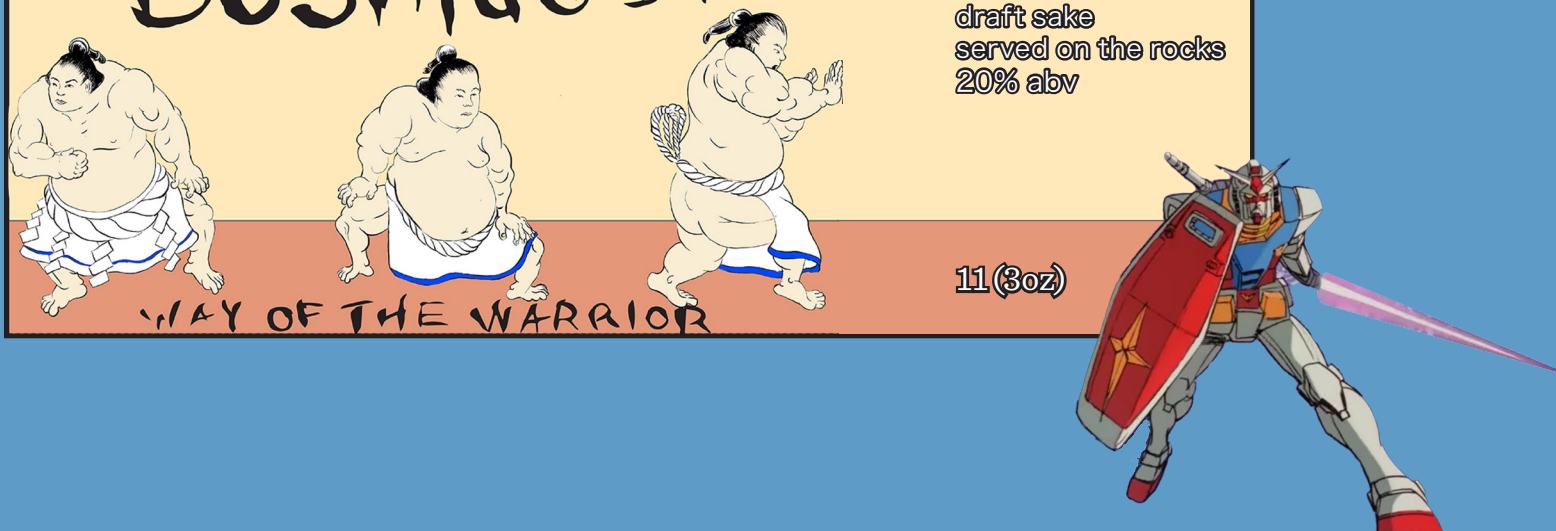


# JUNMAI 純米

<p><b>Itami Onigoroshi</b> "Ogre Tamer"</p> <p>light, ultra dry, brewed in Itami, birthplace of sake 15-16%</p>  <p>10/20/120 (1.8L)</p>	<p><b>Bijofu Tokubetsu</b> "The Gentleman"</p> <p>tropical, light, clean and precise 15%</p>  <p>17/34/80</p>	<p><b>Hakkaisan Tokubetsu</b></p> <p>mellow, fruity, dry finish 15.5%</p>  <p>20/40/90</p>	<p><b>Isojiman Tokubetsu</b> "Omachi"</p> <p>fruity aroma, fresh herbs, salinity 16-17%</p>  <p>105</p>	<p><b>Kaze No Mori</b> "Wind of the Woods"</p> <p>earthy, delicate, effervescent 16%</p>  <p>100</p>
<p><b>Shirayuki</b> "Snow White"</p> <p>nutty aroma, rice-forward, dry 14%</p>  <p>11/22/130 (1.8L)</p>	<p><b>Sempuku Shinriki</b> 85</p> <p>heirloom rice, umami, powerful 19%</p>  <p>23/46/103</p>	<p><b>Hojo Biden Yamahai</b></p> <p>bold, rich, earthy sweetness 16-17%</p>  <p>18/36/82</p>	<p><b>Hakkaisan Nama Genshu</b></p> <p>toasted grain, melon, fresh and bold 19%</p>  <p>20/40/90</p>	<p><b>Kikuhime Yamahai Nama Genshu</b></p> <p>honey, pear, roasted nuts, umami 19.5%</p>  <p>32/64/145</p>

**Bushido 生酒**

draft sake served on the rocks 20% abv



11 (3oz)

WAY OF THE WARRIOR

# HONJOZO 本醸造酒

<p><b>Kirinzan Classic</b></p> <p>dry, light, toasted rice, hazelnut 15.4%</p>  <p>16 / 32 / 72</p>	<p><b>Genzou Haguro</b></p> <p>full body, rich, handmade clay bottle and cup 14-15%</p>  <p>175</p>	<p><b>Kikusui Funaguchi</b></p> <p>undiluted, unpasteurized, powerful 19%</p>  <p>24 (200ml can)</p>
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# UNIQUE

(non-traditional sake)

<p><b>Kikusakari Tarusake</b></p> <p>aged in Akita cedar casks, peppery, dry 15%</p>  <p>19/38/86</p>	<p><b>Hakkaisan Awa</b></p> <p>sparkling, crisp, elegant 13%</p>  <p>165</p>	<p><b>Golden Amber</b></p> <p>12 years aged in oak, nutty, vanilla, complex 18-19%</p>  <p>185</p>
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# GINJO 吟

<p><b>Kikusui Chrysanthemum Mist</b></p> <p>gentle fruity aroma, light dry finish, versatile 15%</p>  <p>26/52/115</p>	<p><b>Fuku Shogun</b></p> <p>clean, rice-forward, textured, crisp finish 15-16%</p>  <p>18/36/82</p>	<p><b>Esshu "Sakura Biyori"</b></p> <p>light-bodied, floral, refreshing 13%</p>  <p>135</p>	<p><b>Kimurashiki Kiseki No Osake "Miracle Sake"</b></p> <p>natural, bright, fruit-forward, refreshing 15-16%</p>  <p>24/48/108</p>	<p><b>Yamachu Honke Gikyo</b></p> <p>melon, dry and balanced, savory 16-17%</p>  <p>24/48/110</p>
<p><b>Sake Hitosuji "The Only Sake"</b></p> <p>rich and earthy, viscous creamy texture 15-16%</p>  <p>23/46/215 (1.8L)</p>	<p><b>Sawanoi Tokyo Kurabito</b></p> <p>red fruit, lychee, apple, spice 15-16%</p>  <p>23/46/103</p>	<p><b>Amabuki Ichigo "Strawberry"</b></p> <p>hint of juicy strawberry, dry finish 16%</p>  <p>28 (180ml cup)</p>	<p><b>Kikuhime Yamahai Ginjo Genshu</b></p> <p>funky, powerful, well-structured 18.5%</p>  <p>40/80/180</p>	<p><b>Kikuhime Yamahai Ginjo Genshu Origarami</b></p> <p>lightly-filtered style, rich and creamy texture, complex 18.5%</p>  <p>38/76/415 (1.8L)</p>

# DAIGINJO 大吟

<p><b>Bijofu "Hina"</b></p> <p>bright citrus, peach, green pear, dry finish 15%</p>  <p>27/54/120</p>	<p><b>Tatenokawa "Tatenyan"</b></p> <p>round, ripe fruit notes, umami, dry finish 15%</p>  <p>32/64/135</p>	<p><b>Kikuhime B.Y.</b></p> <p>refined, structured, chewy texture 17.5%</p>  <p>56/112/250</p>	<p><b>Dassai 39</b></p> <p>fruity nose, expertly balanced, long finish 16%</p>  <p>80 (300ml)</p>	<p><b>Kitaya Arabashiri</b></p> <p>honeyed melon, earthy, hint of effervescence 16-17%</p>  <p>155</p>
<p><b>Isojiman 50</b></p> <p>sea spray, pear, guava, melon 16-17%</p>  <p>170</p>	<p><b>Born Gold</b></p> <p>lively aroma, clean, elegant 15%</p>  <p>125</p>	<p><b>Born Nihon no Tsubasa "Wing of Japan"</b></p> <p>aged two years, unique, dynamic, expressive, complex 15%</p>  <p>360</p>	<p><b>Kubota Manjyu</b></p> <p>100% Niigata rice, sophisticated, refined, gorgeous 15.5%</p>  <p>260</p>	<p><b>Sawanoi Hojo 35</b></p> <p>sweet rice, spiced pear, white grape, smooth and elegant 15-16%</p>  <p>300</p>
			<p><b>Kitaya 33</b></p> <p>limited production, soft yet strong aroma, lingering mouthfeel 16-17%</p>  <p>400</p>	<p><b>Kikuhime B.Y. "Library Release"</b></p> <p>long aging before release, extremely elegant, complex, versatile 17.5%</p>  <p>2008 edition: 550 2002 edition: 600</p>

# NIGORI 濁り酒



## Hakutsuru Sayuri "A Little Lily"

creamy,  
semi-sweet,  
coconut  
12.5%



12/24/54

## Joto "The Blue One"

lightly cloudy,  
nutty, earthy  
15%



16/32/72

## Kunizakari "Green Cup"

velvety texture,  
sweet fruit notes,  
coconut  
16%



18 (200ml cup)

## Kikusui "Perfect Snow"

full-bodied,  
sweet rice  
21%



56 (300ml)

# SHOCHU 焼酎



● Neat



● Rocks



● Oyuwari



● Highball +2



● Chu-Hai +2

## Satsuma Mura Imo

(sweet potato)  
earthy, crisp,  
smoky finish  
25%



9/75

## Satsuma Kuro Shiranami Imo Kogane Segan

(sweet potato)  
bold, sharp, mild  
sweetness  
25%



11/90

## Watanabe Kuro-Koji Asahi-Mannen

(sweet potato)  
complex, green  
walnut, bitter  
chocolate  
25%



10/85

## Amami Kokuto

(brown sugar)  
full-bodied, molasses,  
semi sweet finish  
25%



12/100

## Jougo Kokuto

(brown sugar)  
citrusy, tropical,  
earthy  
24%



11/90

## Zuisen "Hakuryu" Awamori

(rice) Thai rice,  
balanced, mellow  
26%



11/90

## Hakutake Kome

(rice) white rice,  
smooth, long dry  
finish  
25%



13/110

## Shimauta Awamori

(rice) crisp and dry,  
herbaceous  
24%



13/110

## Gyokuro: Excellent Green

(rice with green tea)  
aromatic, herbaceous,  
dry  
25%



12/100

## Awa No Kaori

(sudachi) sweet  
citrus aroma, bright  
acidity, dry finish  
20%



10/85

## Yokaichi Mugi

(barley) floral aroma,  
herbal, peppery  
25%



8/65

## Non No Ko Kuro Mugi

(barley) smooth, long  
dry finish  
25%



9/75

## Watanabe Asahi- Mannenboshi

(barley) chocolate,  
nuts, spice  
25%



10/85

## Sennen No Nemuri Mugi

(barley) creamy,  
elegant  
40%



18

