

★ TOP SHELF SAKE ★

NIGORI UNFILTERED SAKE 300 mL \$20.00

sweet / creamy / vanilla

This sake is very lightly-filtered and the sweetest of all our types of sake. The bottle should be shaken each time before pouring due to the high rice content that settles in the bottom of the bottle. It is especially delicious with very spicy foods such as our famous Spicy Tofu with Shittake mushrooms. This Junmai Nigori from Berkeley, California is unfiltered and milky white.

SAYURI NIGORI SAKE 300 mL \$22.00

sweet / creamy / vanilla

This delightfully elegant sake means "little lily" in Japanese. This creamy sake is created by a process of passing through a mesh and is coarsely filtered, using only deleted rice and rice koki. It is brewed carefully with the natural water of Rokko. The resulting product has a refreshing aroma, natural sweetness and a smooth aftertaste. This pretty pink bottle from Kobe, Japan needs to be shaken well before consuming.

HAKUTSURU JUNMAI GINJO 300ml \$24.00

dry / light / crisp

Hakutsuru is Japan's Number 1 selling brand of sake. This signature Junmai Ginjo is created using only the finest rice and the purest natural water from the famed Miyamizu spring. It is flowery and fragrant with silky, well-balanced smoothness complements dishes such as Whole Squid, Miso Black Cod and Tangy Tofu. This sake from Kobe, Japan can be enjoyed chilled or at room temperature.

SEVEN SPEARS 300 mL \$25.00 720 mL \$65.00

rich / round / heavy

Unlike most sake that is produced near the ocean, this Tama Sakae selection is produced in a Mountain Region so its rich and umami flavour pairs well with more "rugged" foods. Try this with Spicy Garlic Beef or Pork Gyoza. This Junmai from Shiga, Japan is polished down to 65%.

GINKARA 300 mL \$30.00

dry / mineral / apricot

A really lovely sake, this well balanced, very dry sake is crisp, clean and has a slight mineral after taste. Slightly woody and aroma of fresh baked baguette. This sake is beautiful paired with Ika Kaarage and Oysters with Ponzu. This Ginjo from Chiba, Japan is polished down to 54%

UMI BLU 300 mL \$30.00

smooth / anise / mango

This sake is a new release from the Yoshi No Gawa brewery, known as one of the oldest in Japan, established in 1548. This smooth and acidic sake pairs well with dishes that include mango, such as Mama Kani's Salad and Mango Caterpillar Roll. This beautiful blue bottle Gingo from Niigata, Japan is polished down to 60%.

KAGATOBI 300 mL \$32.00

nutty / pineapple / bright

A full-bodied sake with delicate flavour of tropical fruits on the finish. It is brewed in the coldest months of the year to create a sake with great acidity and balance. Pairs well with Miso Marinated Black Cod and Tempura. This Junmai from Kanazawa, Japan is polished down to 65%.

YOSHINO GAWA 300 mL \$34.00 Dumbo 1.8 Ltr \$174.00

rich / body / clementine

This full bodied sake is very drinkable with its well rounded richness. It is a clean on the palate with hints of such exotic flavours as clementine and passion fruit. Delicious with Seaweed Salad and Agedashi Tofu. This Junmai from Niigata, Japan is polished down to 65%.

GOLD OMACHI 300 mL \$46.00

caramel / light / clean

Omachi is made from one of the oldest strains of Sake Rice in Japan. This is a ultra premium sake that can stand up to rich umami dishes. Lovely clean finish. This pairs well with Oyster Motoyaki or our Shiitake and Scallop dish. This Junmai Dai Ginjo from Kyoto, Japan is polished down to 48%.

DRUNKEN SAMURI 300 mL \$23.00 720 mL \$50.00

bright / smooth / oak

A bright and flavourful sake from Hakuin Masamune with aromas of oak and caramel This delicious sake has a clean dry finish. An excellent sake for both beginner sake drinkers and expert, this easy drinking sake is loved best when paired with Tuna Tataki or Ahi Poke. This Junmai from Shizuoka, Japan is

WIND WATER MAN 300 mL \$28.00 720 mL \$58.00

fresh / floral / cedar

A deliciously clean and clear sake that has notes of cedar and tropical fruits. From the Fukumitsuya brewery, this a great starter sake for your meal or pairs well with tuna or hamachi sashimi or bright dishes like Salmon Skin Salad. This Junmai from Kanazawa, Japan is polished down to 65%.

GODDESS OF SAKE 720 mL \$48.00 Dumbo 1.8 Ltr \$110.00

warm / cocoa / full

This sake has a unique cocoa bean aroma and is made from mizunami nishiki rice, which the brewers grow themselves. The base junmai has been aged for a year before blending for complexity and fullness. Pairs well with everything, but especially our Ahi Poke and Ceviche Roll. This Junmai from Mizunami-Shi, Japan is polished down to 60%

WANDERING CRANE SUPER DRY 750 mL \$52.00

dry / crisp / clean

This dangerously good sake from Kawatsuru is very different due to its crisp, clean flavours that disappear from the mouth leaving no alcohol after-taste. This style of sake is popular with younger Japanese drinkers for it's non-traditional style. This fantastic sake pairs well with any dish due to its clean nature. This Honjozo from Kagawa, Japan is polished down to 65%

GOKU-JO YOSHINO GAWA 720 mL \$81.00

smooth / herbal / honeydew

This has a pleasant fennel aroma which lends itself to a smooth and refreshing sake. The delicate soft acid structure brings to mind a light fruity honeydew flavour with a long herbal finish. This restaurant best seller can be pair with anything, but is fabulous with Sashimi. This Ginjo from Niigata, Japan is polished down to 55%.

BY THE GLASS

YAMAHAI PLUM SAKE 2 oz \$8.50 gls 300mL \$30.00 blt

Naturally infused with ume plum flavour for 6 months, this sake has a substantial amount of sweetness and acidity. Best enjoyed on the rocks, some preferring it with a splash of soda.

UMESHU - GEKKEIKAN \$6.00

Japanese plum wine. Sweet, lightly acidic and delicious. Plum Gekkeikan is made with the choicest plums from the world-renowned orchard in Wakayama in central Japan. To start or end your meal.

UMESHU - CHOYA \$8.50

Choya is the best selling umeshu in all the world. Started in 1914, this Japanese plum wine is beautifully bottled with the whole fruit still in the bottle. It's flavour is a balance of sweet and the distinct "tang" of the ume fruit.

BANZAI ! \$6.00

Cold Sake and Umeshu over ice served in traditional square Japanese cocktail boxes.

SHOCHU EMMA \$8.50

A distilled beverage often referred to as Japanese whiskey. This sweet potato alcohol has a nutty, earthy flavour that is bracing and strong.