

Dry Cup



Kikumasamune Cup (SMV:+10)

180ml \$9.95

Simple flavors that play nice with food, but add that extra umami taste to your palate with an easy, soft, dry finish.



Kunizakari Nigori Cup (SMV:-5)

200ml \$11.50

A sweet, plush, and velvety nigori which still contains the rice granules from the fermentation process. It has a rustic quality that is comforting in its simplicity.

Junmai



Kimoto (SMV: +6)

500ml \$24.00

Kimoto is the oldest style of making sake. It brings out aromas of flowers and nougat. Medium-bodied with a rich, smooth, nutty, and almost creamy mouth feel. Finishes dry.



Asahiyama (SMV: +7)

Glass: \$14.00 Bottle:\$39.00

With a sturdy, dry finish, the aftertaste is sharp and clean. Perfect for those who love dry sake.



Kurosawa (SMV: +2)

Glass: \$16.00 Bottle:\$48.00

This sake boasts a natural Kimoto flavor, which is full-bodied and earthy, yet light. It is exquisitely balanced and masterfully brewed as the almighty sake.

**Gold Award at the 2008
US National Sake Appraisal**



Hatsumago (SMV: +2)

Glass: \$19.00 Bottle:\$54.00

The light aroma from this sake has a refreshing appeal. The subtle GInjo flavor enhances the taste of food, because it carries the Yamagata yeast as a raw ingredient.

**Gold Award at the 2009
US National Sake Appraisal**



Premium Sake List

Tokubetsu Junmai



Otokoyama (SMV:+10)

Glass: \$18.00 Bottle:\$50.00

“Otokoyama” means “Man’s Mountain.” It is the masterpiece sake of Japan and has been cherished by many historical figures since the Edo era. Light, smooth, and rich type.

**Honored at the International Liquor
Competition for the last 20 years.**

Honjozo



Onikoroshi (SMV: +10)

Glass: \$14.00 Bottle:\$39.00

Dry enough to slay demons, the onikoro-shi style of sake is reknowned in Japan for its straight flavors and no-nonsense.

Junmai Ginjo



Katana Extra Dry (SMV: +7)

Glass: \$17.00 Bottle:\$49.00

A full-bodied drink with SMV +7, this super dry sake has a strong presence and thick flavor with almost no perceptible smell or sweetness.

Junmai Daiginjo



Mu (SMV: +1)

Glass: \$20.00 Bottle:\$56.00

From your first sip, you will be satisfied by the brilliantly aromatic and complex flavor of this Junmai Daiginjo.

**Gold Award at the 2006 Japan
National Sake Competition**

Types of Pure Sake

There are two classes of sake: Junmai and Honjozo. Within those two classes, there are four grades of sake scaled according to their polishing rates. The polishing rate is the grading (milling) of the rice to a specific percentage. The more it is polished, the purer the sake.

Junmai

PURE RICE SAKE

Sake made from rice, koji (rice mold), and water.
Sake made with rice where 30% or more of the outer layer of rice kernel is polished away.
Junmai has its own unique character, and it can be served with a variety of foods.

Tokubetsu Junmai

SPECIAL PURE RICE SAKE

Tokubetsu means “special.” Any sake labeled Tokubetsu has been brewed in some special way. In some cases, this may mean a 60% or 50% polishing rate. Tokubetsu Junmai is generally a bit more fragrant and refined than regular Junmai.

Honjozo

SAKE WITH ALCOHOL ADDED

Honjozo is generally a lighter and more food-friendly sake compared to Junmai. It has one extra ingredient beyond rice, koji, and water; the brewer adds distilled alcohol to the sake to make the body of the sake lighter, and the aroma more heavy, but the ABV remains the same as Junmai.

Junmai Ginjo

PREMIUM PURE RICE SAKE

Ginjo ranks high among Junmai. Sake made with rice where 40% or more of the outer layer of rice kernel is polished away and fermented at a low temperature. Its aroma of fruits or flower is slightly rich and robust with smooth, light and fruity taste.

Junmai Daiginjo

SUPER PREMIUM PURE RICE SAKE

Daiginjo ranks the highest grade of sake. Sake made with rice where 50% or more is polished away and fermented at a low temperature. Daiginjo has pleasantly fruity aromas, and still retains its fragrant aroma in your mouth.

Sake Meter Value (SMV)

A representation of the hydrometer used to measure the Sake Meter Value (Nihonshu-do) of sake is often printed on its label with the value presented in a horizontal scale.

Higher numbers represent “dry” and lower numbers represent “sweet.”

