

## 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 Ginja 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 Ginja 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