

# SAKE

(3oz/BTL)

## GINJO

**ADATARA** 13/98

- F** FUKUSHIMA (720ML)  
complex lively aromas with a silky light body, smooth finish and refreshing aftertaste

## JUNMAI GINJO

**MOMOKAWA  
'G JOY' GENSHU** 13/98

USA (720ML)  
big and bold, melon cherry and peppery finish

**NAMINOOTO** 114

- S** SHIGA (720ML)  
clean & light with excellent balance & sharp finish

**DAIMON SHUZO,  
SHIZUKA** 129

- O** OSAKA (720ML)  
soft but complex, cocoa, cotton & caramel notes



## YOSHI NO GAWA

Brewmaster's Choice Premium Honjozo served hot or cold

5oz \$16 | 9oz \$28

# SAKE FLIGHT

\$31 | 2oz EA

**FUKUMITSUYA  
FUKUMASAMUNE  
JUNMAI**

balanced acidity, elegant sweetness

**ADATARA | GINJO**

complex lively aromas, with a silky light body

**DASSAI 45  
JUNMAI DAIGINJO**

graceful, mild sweetness, green apple

## JUNMAI

**FUKUMITSUYA  
FUKUMASAMUNE** 12/74

- I** ISHIKAWA (720 ML)  
well structured with balanced acidity & elegant sweetness

## JUNMAI DAIGINJO

**DASSAI 45** 19/130

- Y** YAMAGUCHI (720ML)  
graceful, mild sweetness, green apple, medium dry

**DASSAI 39** 189

- Y** YAMAGUCHI (720ML)  
fruity with koji rice, apple, honeydew, and strawberry aromas

**DASSAI 23** 257

- Y** YAMAGUCHI (720ML)  
grapes, flowers, brown sugar, plums and mineral water

**TAMA NO HIKARI  
SUPER PREMIUM  
JUNMAI DAIGINJO  
BLACK LABEL | 620**

KYOTO (720ML)

highest classification and most premium sake, produced with unsurpassed skill and passion, less than 35% rice polish

# SPECIALTY

JAPANESE FRUIT

**OBAACHAN'S' YUZU 52** (300ml)

all-natural japanese yuzu  
bursting with sweet, tart acidity, citrus aromas & a kiss of peel bitterness

**MOMO NO OSAKÉ 52** (300ml)

aromas of fresh cut peaches, rose and white grapefruit, viscous mouth-feel of ripened peach juice



tower  
**IZAKAYA**  
at D/6

