

SAKE

ROSE

GLASS | CARAFE | BOTTLE

OZE NO YUKIDOKE "OZE X ROSE" 尾瀬の雪どけ 22 | 42 | 125
Daiginjo brewed with red yeast. Aromas of pink grapefruit GUNMA

JUNMAI

TATSURIKI KIMOTO 龍力 22 | 42 | 125
Crafted with Tatsuriki's unwavering belief in the true potential of rice ,ISHIKAWA

TSUMAMITSUTSU つまみつつ 23 | 44 | 130
Crafted for Pairing with Sushi, Supervised by Sushi Chefs HOKKAIDO

GINJO

MORISHIMA MODERN CLASSIC 森島 モダンクラシック 16 | 30 | 96
Expressing the beauty and aesthetics of Japan IBARAKI

BIJOFU JUNREI TAMA 美丈夫 純麗 たまらベル 16 | 30 | 96
A tart and refreshing taste like orange. KOCHI

AKABU 赤武 25 | 48 | 140
Sweet-rice aromas with pear and melon notes. IWATE

DAI GINJO

BORN GOLD 梵ゴールド 16 | 30 | 96
Aged for a year at 14°F, it has taken on a faint golden glow FUKUI

HOURAISEN KUU 蓬萊泉 空 23 | 44 | 130
The Annual Japan Sake Awards, Gold medalist AICHI

HAKKAISAN YUKIMURO 八海山 雪室三年熟成 35 | 60 | 180
Snow-Aged 3years NIIGATA

KUBOTA MANJU 久保田 万寿 40 | 70 | 195
"Ten thousand Celebration" NIIGATA

TENGUMAI REI 天狗舞 零 55 | 100 | 300
*Reflects 200 yrs old brewery's philosophy
"Never growing complacent"* ISHIKAWA

CRAFT SAKE

KID FUSION 紀土 Fusion WAKAYAMA 330ML 60

Unique sake crafted by the renowned KID brewery using beer hops. Bright notes of grapefruit and yogurt – neither sake nor beer, but something entirely its own. 11% ABV

SPARKLING SAKE

SHICHIKEN YAMA NO KASUMI 七賢 山の霞 23 | 120

"The mountain fog" Brewed with Japanese Alps water. YAMANASHI

DASSAI 45 獺祭 45 360ML 45

Crisp and elegant sparkling from Yamaguchi, Japan

DASSAI BLUE 50 CLOUDY 獺祭BLUE 50 にごり 360ML 55

Warmth, softness, and local craftsmanship from upstate NY

PLUM / FRUITS SAKE

GLASS/BOTTLE

NANBU BIJIN UME IWATE 南部美人 16 | 96

DASSAI BLUE YUZU , NEW YORK 獺祭ブルー 柚子 16 | 96

DAISHICHI , FUKUSHIMA 大七 - | 160

DASSAI , YAMAGUCHI 獺祭 - | 550

SODA +3.00