

Sake Terms and Facts



BEVERAGE MENU

“The little brother”

Sake (sah-kay) – A Japanese rice wine made by fermenting rice that has been polished to remove the bran. Unlike wine, in which alcohol is produced by fermenting sugar that is naturally present in grapes, Sake is produced by a brewing process more like that of beer, where the starch is converted into sugars before being converted to alcohol.

Oshaku (oh-shaw-koo) – Customary tradition of serving others before oneself. This practice generally applies to the enjoyment of food and other beverages like tea and beer.

In strict Japanese tradition, a person must never pour his or her own sake. To do so, especially in a formal setting, is implying that your host is incapable of taking care of you.

Sake is the oldest known spirit in the world. Sake was first produced in China in 4800 BC.

Junmai (Joon-my) “Pure Rice” – Premium sake brewed using rice generally polished no more than 60% of its original size. Junmai tends to have more robust aromas with notes of rice and earthiness. It’s considered “a sake drinkers sake.”
Enjoy Junmai at any temperature.

Ginjo (gyn-joe)– Premium sake that is made from rice polished 50-60% of its original size. Ginjo is a great introduction to sake because of its appealing profile and accessible price points. Generally Ginjo sake is best served cold to cool, but there are exceptions.

Daiginjo (di-gyn-joe) – Premium sake brewed with rice polished at least 50% of its original size. As the ultimate representation of the brewery, Daiginjo is the most difficult and most time consuming sake to make; its essence is refined, delicate and smooth. Daiginjo will show best at cold or cool temperatures.

Occasionally the words Daiginjo or Ginjo may be preceded by the word Junmai, as in Junmai Daiginjo, or pure rice Daiginjo. This word indicates that the particular sake was made without the addition of distilled brewers alcohol. If a particular sake does have the added alcohol, then the title would simply be Daginjo or Ginjo. But why would alcohol be added?? Brewers say that the alcohol helps to make light, refined sake and captures extra aromatic compounds. The practice is very common in the sake world and does not necessarily indicate a lower quality product.

Premium sake is made with specialized rice called Sakamai. There are about 100 different varieties which differ in ways like grain size, starch to protein ratio, water absorption rate and mineral content among other. These factors contribute in some way to either the flavor of the final product or determine the methods in which the sake is produced.

Premium Sake Flight \$20

These three wonderful sakes have been paired by Master Chef Toshi Kizaki to enjoy a wide array of styles from various prefectures across Japan.

Please ask your server about our current selection.

(Listed Driest to Sweetest)

Suijin Junmai “God of Water”

Very dry and aromatic but with a delicate and light mouth feel.

Prefecture: Iwate SMV: +10.0 Acidity: 1.5

Food Pairings: Grilled meats, cooked or raw fish and spicy dishes.

300ml \$19 1.8L \$101 Glass \$12

Suigei Tokubetsu Junmai “Drunken Whale”

Dry and robust with hints of rose, wood and grapes.

Prefecture: Kouchi SMV: +7 Acidity: 1.6

Food Pairings: Tempura items, sashimi, salads and items with ginger or soy.

**300ml \$34 1.8L \$115
720ml \$63 Glass \$24**

Kubota Senju Tokubetsu Honjozo “1000 Dreams”

Dry and crisp with flavors of dried fruit, nutmeg, ripe plum and banana cream pie.

Prefecture: Niigata SMV: +6 Acidity: 1.0

Food Pairings: Grilled everything, salty, savory and traditional foods.

300ml \$36

Kikumasamune Taru (Cedar Barrel Sake)

Barrel aged dry Cedar sake with an easy and creamy palate. **Prefecture:** Hyogo SMV: +5.0 Acidity: 1.5

Food Pairings: Smoked and grilled fish, chicken and pork.

300ml \$20 720ml \$45

Hakkasian Junmai Ginjo “Hakkai Mountain”

Dry and flavorful with a spicy nose of apples and roasted nuts.

Prefecture: Niigata SMV: +5.0 Acidity: 1.3

Food Pairings: Sashimi, light meats and grilled fish.

300ml \$39

Kikumasamune Kimoto

This rare Kimoto method of making sake requires double the time for fermentation, as lactic acid isn't added to speed up the process, this allows ambient yeast to play in the making of this tasty drink with a nose of flowers and nougat. Medium body, incredibly smooth, with a nutty, rich, and almost creamy taste. Dry finish.

Prefecture: Hyogo SMV: + 4.5. Acidity: 1.3

Food Pairing: Whole Squid, Tuna Belly sliders, Brussel Sprouts

500ml \$49 Glass: \$15

Taisetsu Junmai Ginjo “Garden of the Divine”

Brewed with glacial water in an ice dome, this light-bodied sake has a sweet citrus aroma with hints of green melon and a crisp minerality.

Prefecture: Hokkaido SMV: +3.0 Acidity: 1.3

Food Pairings: Light dishes from the raw bar, especially sashimi and salads

300ml \$38

Dassai 50 Junmai Daiginjo “Otter Festival”

Semi-dry, creamy full flavor with hints of grape, cotton candy and lemonade.

Prefecture: Yamaguchi SMV: +3.0 Acidity: 1.4

Food Pairings: Tempura, fried meats and cooked Fish.

300ml \$38 720ml \$75

Sake (cont.)

Konteki “Tears of Dawn” Daiginjo

Lush notes of banana, anise + truffle with an incredibly smooth finish.

Prefecture: Kyoto SMV: +3.0 Acidity: 1.4

Food Pairings: Grilled steak, lamb + short ribs

720ml \$75

Konteki “Pearls of Simplicity” Junmai

This sake epitomizes purity. Hints of Asian pear, honey dew and lemon with an elegant and rich mineral finish

Prefecture: Kyoto SMV: +2.5 Acidity: 1.5

Food Pairing: Oysters + raw fish

720ml \$75

Kikusui Organic Junmai Ginjo

Brewed from organic rice with hints of honeysuckle, bananas and fresh honeydew.

Prefecture: Niigata SMV: + 1.0 Acidity: 1.4

Food Pairings: Fresh seafood and roasted vegetables.

300ml \$28 720ml \$60 Glass \$20

Kikusui Junmai Ginjo “Dew of the Chrysanthemum”

Fermented for an extended period at a low temperature. This rids the sometimes heavy character of a Junmai, and produces an elegant aroma with a very light palate. Mandarin Orange, clean spicy finish.

Prefecture: Niigata SMV: + 1.0 Acidity: 1.4

Food Pairings: Sashimi, Hamachi Carpaccio, Hamachi Collar, Black Tiger Prawns

300ml: \$33 720ml: \$66 Glass: \$23

Wakatake Onikoroshi Junmai Daiginjo “Demon Slayer”

Elegant fruity aromas with a slight sweetness and superb acidity.

Prefecture: Shizuoka SMV: 0.0 Acidity: 1.5

Food Pairings: Sashimi, grilled fish, shellfish and salads.

720ml \$88 Glass \$29

Sake (cont.)

Ryujin Ginjo Namachozo Genshu “Dragon God”

Unpasteurized, undiluted, unrelenting! Super fresh, fruit forward, luscious green apples, with a rich backbone and creamy mouthfeel. A slow burn takes the place of acidity and leaves your mouth with a clean finish.

Prefecture: Gunma SMV: -2 Acidity: 1.3

Food Pairings: Cucumber Salad, Unagi, Duck Skewer .

720ml \$60 Glass \$20

Umenishiki Hitosuji Junmai Ginjo “Gorgeous Plum”

Fruit filled flavors with a clean and crisp acidity.

Prefecture: Ehime SMV: 0.0 Acidity: 1.9

Food Pairings: All cooked fish dishes and spicy dishes.

720ml \$73 Glass \$24

Hakutsuru Sayuri Nigori “Little Lily”

Refreshing aroma, natural sweetness and a smooth aftertaste.

Prefecture: Hyogo SMV: -11.0 Acidity: 1.6

Food Pairings: Grilled items and foods with a heavier sauce.

300ml \$13

Kikusui Nigori "Perfect Snow"

A white unfiltered sake with a crisp dynamic flavor, that finishes full and sweet.

Prefecture: Niigata SMV: -19.0 Acidity: 1.6

Food Pairings: Grilled meats, heavy sauced items and spicy dishes.

300ml \$24 Glass N/A

Kuramoto Umeshu “Plum Wine”

Full, heady aroma with a distinct and unusual flavor coming from the Japanese Ume tree. Plum infused in Shochu for 6 months.

Food Pairings: Great as an aperitif or a dessert wine.

750ml \$53 Glass \$18

Featured Wines

Mercat Brut Rosé

We love it! Pale pink salmon in color with zesty aromas of citrus, wild strawberry and fennel. Apple, berry and brioche flavors balanced on a firm structure of mineral acidity and fine bubbles.

Country: Spain Region: Penedés

Glass \$12 Bottle \$48

La Craie

The vineyards are on a hillside just outside the village of Vouvray. La Craie is produced from young vines (15- 25 years old) and is a delicious introduction to Chenin Blanc! This wine sees no wood and is bottled fresh and young; it is designed to offer the striking crispness that one expects from the Loire but with a very small amount of residual sugar for an added layer of complexity.

Country: France Region: Loire

Glass \$14 Bottle \$56

Rutherford Ranch 2 Range Red

2Range Red is a blend of Merlot, Cabernet Sauvignon, Pinot Noir and Petit Verdot. We love the spice and raspberry aromas, alongside fresh cranberry, dark chocolate and caramel flavors. Rich tannins lead to a full bodied wine with a long finish.

Country: USA Region: Napa Valley

Glass \$14 Bottle \$56

HAPPY HOUR

Wednesday + Thursday
4:30 – 5:30 & 9:00 – 10:00

Friday + Saturday
4:30 – 5:30 + 9:30 – 11:00

Sunday 4:30 – 5:30

Wine by the Glass and Hot Sake
HALF PRICE
(except featured wines)

***Draught Beer \$4**
(except where noted)

And \$1 OFF All Well Cocktails



Sparkling

Lamberti Prosecco

Floral aromas with peach and tropical fruit notes mark this delicious Prosecco. Lively and effervescent, the palate is clean and crisp with balanced acidity and a lingering finish.

Country: Italy
Glass: \$10

Region: Veneto
Bottle: \$40

Chateaux Bligny La Grande Réserve

Pale golden color with a delightful string of bubbles. A subtle nose with flat peach and stone fruit aromas and hints of lemon in the background. Fresh and lively on the palate with persistent Mirabelle plum and apricot aromas.

Country: France **Region: Champagne**
Bottle: \$75

White Varietals

Mer Soleil Chardonnay

A beautiful Chardonnay from Chuck Wagner (Caymus Winery) opens with scents of pineapple and citrus blossoms that is balanced by the smooth character of vanilla. This full bodied Chard has white peach on the palate and has a healthy dose of buttery oakiness on the finish.

Country: USA Region: Sonoma
Glass \$15 Bottle \$56

Milou Chardonnay VdP d'Oc

Rich peach and pineapple fruit flavors, citrus zest and a streak of minerality.

Country: France
Region: Languedoc-Roussillon
Glass \$10 Bottle \$36

Spy Valley Sauvignon Blanc

Pale Straw color with a bouquet of grapefruit, mango, passionfruit and melon. Smooth and inviting with classic Marlborough flavors including ripe bell pepper and tropical fruit. Crisp acidity rounds off an elegant structure.

Country: New Zealand
Region: Marlborough
Glass \$13 Bottle \$48

Domaine Girard Sancerre

This is everything one hopes for when thinking about Sancerre: it is bright, lively, and pleasantly aromatic, has good acidity but low astringency. It is a wonderful food wine that is as versatile as it is easy to drink.

Country: France Region: Loire
Glass \$16 Bottle \$64

White Varietals Continued

Corte Alla Flora Pinot Grigio

This is what pinot grigio is meant to look and taste like. Pale straw yellow in color with floral and citrus aromas and accents of white fruit give this wine an incredibly fresh and soft finish

Country: Italy Region: Friuli Venezia Giulia
Glass \$11 Bottle \$40

PFAFFL Gruner Veltliner

Ripe apple, crisp acidity and a medium body make this a great wine to drink on its own or to have with food.

Country: Austria Region: Wachau
Glass \$11 Bottle \$40

Moulin de Gassac Guilhelm Rosé

A classic Mediterranean rosé, made from a blend of 50% Syrah and 50% Carignan, grown from chalky clay and limestone terroir.

Country: France Region: Provence
Glass \$10 Bottle \$46



Red Varietals

Ex Libris Cabernet Sauvignon

This great Bordeaux blend leads with plum and cassis and is Aged in oak for 26 months which gives great structure and balance. The finish has a touch of earthiness and leather.

Country: USA Region: Columbia Valley, WA
Glass \$15 Bottle \$56

Popolo Di Indie Italian Blend

This is a wonderful blend of Piedmont's principle grapes: Nebbiolo, Barbera and Dolcetto. The Barbera brings the acidity and bright fruit, the Nebbiolo brings the tannins and the aromatics, and the Dolcetto brings the softness and rounds out the blend, making for an incredibly harmonious wine.

Country: Italy Region: Langhe
Glass \$12 Bottle \$44

Jezebel Pinot Noir

Fruit Forward, approachable but balanced and typically Oregon pinot noir. Light to medium bodied with bright red fruit flavors and a smooth finish.

Country: USA Region: Oregon
Glass: \$12 Bottle \$44

Amancaya

This is what happens when two great wine houses come together and produce 1 great wine. Their Malbec/Cabernet Sauvignon/ blend has hints of blackberry + mocha. The elegant tannins create a great balanced wine.

Country:Ag Region: Mendoza; Uco
ValleyGlass \$13 Bottle \$48

Le Passage

This southern Rhone vineyard is surrounded by cooling forests, making for great acidity and a fresh style of Côtes-du-Rhône. The forests also provide protection from the strong Mistral winds. "Le Passage" refers to the passage between vineyard and universe, which has nourished the vines for more than 55 years.

Country: France Region: Cote du Rhone
Glass \$14 Bottle \$56

Shochu (Japanese Liquor)

Black Yokaichi (Sweet Potato) \$9

Traditionally made, using 100% Kyushu Sweet Potato, with rich aroma and deep flavor of sweet potato on the rocks.

Prefecture: Miyazaki

Hakutake Shiro Kome \$10

Hand distilled using a process from the early 1900's and made with specialty Japanese rice and clean Kumamoto spring water. Elegant and fruity on the nose with a semi-sweet to buttery mouth feel.

Prefecture: Kumamoto

Kakushigura (Barley) \$10

Aged in an oak barrel and made from carefully selected barley, malt and spring water. Well-aged with a luscious flavor and full body.

Prefecture: Kagoshima

Sudachi (Citrus) \$11

Distilled multiple times and brewed with natural Sudachi citrus juices. Aromas of ripened citrus and brewed at low temperatures to accentuate their slightly bitter characters. Prefecture: Tokushima

Shochu & Sake Inspired Cocktails

Chu Hi \$10

The classic, Kome Shochu, yuzu,
simple syrup + club soda

Odori \$13

Amaro, Domain Canton, Kakushigura
Orange + Lemon Juice

Tokyo Mule \$11

Sudachi shochu, Domaine Canton, Lime + ginger beer

Jun Cosmo \$13

Grand Marnier, Sudachi, cranberry + lime juice

Matcha Mojito 12

Sudachi, Muddled Mint Leaves, Matcha Simple Syrup
and Lime Juice

Bartenders Corner

Water Lilay \$15

Kin No Bi Gin, Umeshu Plum Wine,
Crème de Violette + Yuzu

Me Gusta \$13

El Tesoro tequila, St. Germaine, Lime Juice,
Grapefruit Bitters & Pomegranate Juice

The Revivalist \$13

Grey Goose Orange, Domaine Canton,
Pomegranate Juice & Lemon Juice

Ake Ume \$13

Akashi Whisky, Akashi Ume, St. Germaine,
lemon + cherry juice

Ototo Old Fashion \$13

Makers Mark, St. Germaine & Blood Orange

Den Car \$13

Mars Iwai whisky, Grand Marnier, yuzu,
jalapeno simple syrup + fresh lemon juice

Draft Beer

Coedo Ruri Pilsner \$12

In Japanese, Ruri is the color of clear blue skies, and crystal clarity is what this incredibly pure premium pilsner is all about. Its flawless golden color contrasts beautifully with a soft, white head for an easy drinking brew that pairs well with almost any dish and provides a deliciously satisfying quaff

Ska Brewery Modus Hoperandi IPA \$7

An American Style IPA with a deep golden – orange color. Bitter + hoppy with a surprisingly smooth finish. 6.8% ABV

Avery White Rascal \$7

An authentic Belgian style whit ale, this rascal is unfiltered and cleverly spiced with coriander and curacao orange peel producing a surprisingly zesty and enjoyable ale. 5.6 ABV

Sapporo \$7

Lush aromatic hops with a refreshing and refined bitterness to leave a clean finish 5.0 ABV

Odell's 90 Shilling \$7

A medium-bodied amber ale with a distinct burnished copper color and a deeply pleasant aroma. The name 90 Shilling comes from the Scottish method of taxing beer. Only the highest quality beers were taxed 90 Shillings... We trust you will agree! 6.8 ABV

Upslope Citra Pale Ale \$7

This delivers a ton of grapefruit up front with tropical fruit aromas on the nose and a semi dry finish. The hops pair with the light caramel malt character to balance this sessionable American Pale Ale 5.8 ABV

Bottled / Canned

Asahi 22 oz. \$10

Echigo Red Ale 12oz \$11

Japan's oldest craft brewery makes this ruby red medium bodied red ale

Orion Rice Lager 12 oz. \$6

Coors Light 12 oz. \$4

Stem Off Dry Apple Cider \$7

Kaliber (N/A) 12 oz. \$4

All draft beers except Coedo available at happy hour

Japanese Whiskey (1.5oz pours)

Mars Iwai \$10

Iwai Tradition \$16

Iwai Wine Cask \$20

Akashi \$15

Akashi Single Malt \$30

Akashi Ume \$13

Ichiro Single Malt \$24

Lucky Cat (Limited Release) \$40

Hibiki Harmony (no longer in production) \$40

Nikka Coffey Grain \$18

Vodka

New Amsterdam \$8

Tito's \$10

Grey Goose \$10

Grey Goose Citrus \$10

Grey Goose Orange \$10

Gin

Brokers \$8

Hendricks \$10

Ki No Bi \$14

Rum

Bacardi \$8

Meyer's Dark \$9

Whiskey / Bourbon

Jim Beam \$8

Old Forrester \$8

Crown Royal \$9

Makers Mark \$10

Bulleit Rye \$10

Tequila

Milagro \$8

El Tesoro \$10

Don Julio Blanco \$10

Don Julio Reposado \$12

Don Julio Anejo \$17

Cognac

Hennessy VS \$10

Domaine Canton \$10

Cordials

Amaro Montenegro \$8

Aperol \$8

Bailey's \$9

Campari \$9

Chambord \$10

Grand Marnier \$10

St. Germain \$10

Port Wines

10 yr. Tawny \$10

20 yr. Tawny \$15

