

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 Long Lives”

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 “Big Snow”

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.

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

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

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 are balanced on a firm structure of mineral acidity and fine bubbles.

Country: Spain Region: Penedés

Glass \$12 Bottle \$48

Colli di Lapio Fiano di Avalino

Fiano is a beautiful varietal grown in Campagna and aged in stainless steel tanks. This medium bodied yellow straw colored wine has a beautiful long finish with hints of honey + white peach

Country: Italia Region: Campania

Glass \$13 Bottle \$52

Maison L'envoye Gamay Noir

This Gamay shows rich aromas of ripe raspberries and blackberries complemented by underlying notes of dried citrus. Sweet mountain strawberries and wild herb flavors emerge on the layered palate which is held together with structured fine grained tannins and a distinct, acid driven minerality.

Country: France Region: Cote du Paye

Glass: \$13 Bottle \$52

HAPPY HOUR

Wednesday – Saturday 4:30
– 5:30 & 9:30 – 11:00

Sunday 4:30 –
5:30

Wine by the Glass and Hot Sake
HALF PRICE

All Draught Beer \$4

And \$1 OFF All Well Cocktails



Sparkling

Schlumberger ‘Brut’ (187ml)

Refreshing, dry and fruity with hints of apricot, green apple and a slight smokiness that finishes smooth and lively.

Country: Austria Region: Wien

Bottle: \$12

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 Region: Veneto

Bottle: \$32

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

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

Banshee Chardonnay

On the nose enjoy not only apple and pear but also hints of tropical fruits and vanilla bean. This medium bodied chards finish is all energy with mouthwatering citrus notes

Country: USA Region: Sonoma

Glass \$15 Bottle \$56

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: Wairau Valley, 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. Moulin de Gassac Guilhelm Rosé

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

The wine has bright red fruit flavors, supple texture and is way too easy to drink.

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: Argentina Region: Mendoza; Uco Valley

Glass \$13 Bottle \$48

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

Ginger Katana 12

Kakushigura Barley Shochu, Lemon Juice and Ginger Simple Syrup

Jun Cosmo \$13

Grand Marnier, Sudachi, cranberry + lime juice

Matcha Mojito 12

Sudachi-Chu Lime Shochu, Muddled Mint Leaves, Matcha Simple Syrup and Lime Juice

Silky Plum-Tini 12

Kuramoto Plum Wine and Coconut Milk

Sake Colada 12

Kikusui Perfect Snow Nigori Sake, Pineapple Juice and Coconut Milk

JKR Specialty Cocktails

Ototo Old Fashion \$13

Makers Mark, St. Germaine & Blood Orange

Mi 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

Negroni \$13

Brokers Gin, Sweet Vermouth + Campari

Lil Brother Mule \$11

Tito's vodka, Ty – Ku + Ginger Beer

500 Days of Summer \$11

Barcardi Silver, Domaine Canton, mint + fresh lime juice

Den Car 13

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

Draft Beer

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

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

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
From Japans oldest micro brewery rice lager \$10
Coors Light 12 oz. \$4
Guinness Pub Style Draft 12oz \$8
Stem Off Dry Apple Cider \$7
Bitburger (N/A) 12 oz. \$4

Japanese Whiskey (subject to availability)

Mars Iwai \$12
Iwai Tradition \$16
Iwai Wine Cask \$20
Akashi \$15
Ichiro Single Malt \$24
Lucky Cat (Limited Release) \$32
Hibiki Harmony \$20
Nikka Coffey Grain \$18

Vodka

New Amsterdam \$8
Tito's \$9
Grey Goose \$10
Grey Goose Citrus \$10
Grey Goose Orange \$10

Gin

Brokers \$8
Hendricks \$10

Rum

Bacardi \$8
Meyer's Dark \$9

Whiskey / Bourbon

Dewars \$9
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

Cognac

Hennessy VS \$10
Domaine Canton \$10

Cordials

Amaro Montenegro \$8
Aperol \$8
Bailey's \$9
Campari \$9
Chambord \$10
Grand Marnier \$10
St. Germaine \$10

Port Wines

10 yr. Tawny \$10
20 yr. Tawny \$15

